

	Lactylate	(2) Unstandardized bakery foods (3) Cake mixes	(2) 3,750 p.p.m. of flour (3) 0.5% of dry weight of mix
C.4	Chlorine	Flour; Whole wheat flour	Good Manufacturing Practice
C.5	Chlorine Dioxide	Flour; Whole wheat flour	Good Manufacturing Practice
C.6	L-Cysteine Hydrochloride	(1) Bread; Flour, Whole wheat flour (2) Unstandardized bakery foods	(1) 90 p.p.m. (2) Good Manufacturing Practice
P.1	[Repealed, SOR/94-227, s. 4]		
P.2	Potassium Iodate	(1) Bread (2) Unstandardized bakery foods	(1) 45 p.p.m. of flour (2) 45 p.p.m. of flour
P.3	Potassium Persulphate	(1) Bread (2) Unstandardized bakery foods	(1) 100 p.p.m. of flour (2) Good Manufacturing Practice
S.1	Sodium Stearyl-2-Lactylate	(1) Bread (2) Unstandardized bakery foods (3) Pancakes and pancake mixes (4) Waffles and waffle mixes (5) Cake mixes	(1) 3,750 p.p.m. of flour (2) 3,750 p.p.m. of flour (3) 0.3% of dry ingredient weight (4) 0.3% of dry ingredient weight (5) 0.5% of dry weight of mix
S.2	Sodium Stearyl Fumarate	(1) Bread (2) Unstandardized bakery foods	(1) 5,000 p.p.m. of flour (2) 5,000 p.p.m. of flour
S.3	Sodium Sulphite	Biscuit dough	500 p.p.m. calculated as Sulphur Dioxide

SOR/79-660, ss. 3, 4; SOR/87-640, s. 6; SOR/92-591, s. 2; SOR/94-227, s. 4; SOR/94-689, s. 2(F); SOR/2005-98, ss. 3, 8(F).

TABLE III  
FOOD ADDITIVES THAT MAY BE USED AS COLOURING AGENTS

Item No.	Column I Additive	Column II Permitted in or Upon	Column III Maximum Level of Use
I.	Aluminium Metal Alkanet Annatto Anthocyanins Beet Red Canthaxanthin Carbon Black Carotene	(1) Apple (or rhubarb) and (naming the fruit) jam; Bread; Butter; Concentrated fruit juice except frozen concentrated orange juice; Fig marmalade with pectin; Ice cream mix; Ice milk mix; Icing sugar; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; Liqueurs and alcoholic cordials; (naming the flavour) milk; Pickles and relishes; Pineapple marmalade with pectin; Sherbet; (naming the flavour) skim milk; (naming the flavour) partly skimmed milk; (naming the flavour) skim milk with added milk solids; (naming the flavour) partly skimmed milk with added milk solids; Smoked fish; Lobster paste and fish roe (caviar); Tomato catsup; Marinated or similar cold-processed packaged fish and meat (Division 2f)	(1) Good Manufacturing Practice

Cochineal	(5) Margarine	(5) Good Manufacturing Practice
	(6) (named variety) Cheese; Cheddar cheese; Cream cheese with (named added ingredients); Cream cheese spread; Cream cheese spread with (named added ingredients); Processed (named variety) cheese; Processed (named variety) cheese with (named added ingredients); Processed cheese food; Processed cheese food with (named added ingredients); Processed cheese spread; Processed cheese spread with (named added ingredients); Cold-pack (named variety) cheese; Cold-pack (named variety) cheese with (named added ingredients); Cold-pack cheese food; Cold-pack cheese food with (named added ingredients)	(6) Good Manufacturing Practice in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8.
Iron Oxide		
Orchil		
Paprika		
Riboflavin		
Saffron		
Saunderswood		
Silver Metal	(7) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(7) Good Manufacturing Practice
Titanium Dioxide	(8) Longaniza, Tocino	(8) 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032(d)(xvi)
Turmeric		
	(9) Edible collagen film (iron oxide only)	(9) Good Manufacturing Practice
Xanthophyll	(10) Sausage casings (annatto only)	(10) 1.0% (Residues of annatto in sausage prepared with such casings not to exceed 100 p.p.m.)
	(11) Sausage casings (cochineal only)	(11) 0.75% (Residues of cochineal in sausage prepared with such casings not to exceed 75 p.p.m.)
1A. $\beta$ -apo-8'-carotenal Ethyl $\beta$ -apo-8'-carotenoste	(1) Apple (or rhubarb) and (naming the fruit) jam; Bread; Butter; Concentrated fruit juice except frozen concentrated orange juice; Fig marmalade with pectin; Ice cream mix; Ice milk mix; Icing sugar; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; Liqueurs and alcoholic cordials; Margarine; (naming the flavour) milk; Pickles and relishes; Pineapple marmalade with pectin; Sherbet; (naming the flavour) skim milk; (naming the flavour) partly skimmed milk; (naming the flavour) skim milk with added milk solids; (naming the flavour) partly skimmed milk with added milk solids; Smoked fish; Lobster paste and fish roe (caviar); Tomato catsup	(1) 35 p.p.m.
	(2) Unstandardized foods	(2) 35 p.p.m.
	(3) (named variety) Cheese; Cheddar cheese; Cream cheese with (named added ingredients); Cream cheese spread; Cream cheese spread with (named added ingredients); Processed (named variety) cheese; Processed (named variety) cheese with (named added ingredients); Processed cheese food; Processed cheese food with (named added ingredients); Processed cheese spread; Processed cheese spread with (named added ingredients); Cold-pack (named variety) cheese; Cold-pack (named variety) cheese with (named added ingredients); Cold-pack cheese food; Cold-pack cheese food with	(3) 35 p.p.m., in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8

	(named added ingredients)	
	(4) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(4) 35 p.p.m.
2. Caramel	(1) Ale, Apple (or rhubarb) and (naming the fruit) jam; Beer; Brandy; Bread; Brown bread; Butter; Cider; Cider vinegar; Concentrated fruit juice except frozen concentrated orange juice; Fig marmalade with pectin; Holland's gin; Ice cream mix; Ice milk mix; Icing sugar; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; Light beer; Liqueurs and alcoholic cordials; Malt liquor; Malt vinegar; (naming the flavour) milk; Mincebeet; Pickles and relishes; Pineapple marmalade with pectin; Porter; Rum; Sherbet; (naming the flavour) skim milk; (naming the flavour) partly skimmed milk; (naming the flavour) skim milk with added milk solids; (naming the flavour) partly skimmed milk with added milk solids; Smoked fish; Lobster paste and fish roe (caviar); Stout; Tomato catsup; Whisky; Wine; Wine vinegar; Honey wine	(1) Good Manufacturing Practice
	(2) Unstandardized foods	(2) Good Manufacturing Practice
	(3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(3) Good Manufacturing Practice
	(4) Sausage casings	(4) 15% (Residues of caramel in sausage prepared with such casings not to exceed 0.15%)
3.	(1) Apple (or rhubarb) and (naming the fruit) jam; Bread; Butter; Concentrated fruit juice except frozen concentrated orange juice; Fig marmalade with pectin; Ice cream mix; Ice milk mix; Icing sugar; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; Liqueurs and alcoholic cordials; (naming the flavour) milk; Pickles and relishes; Pineapple marmalade with pectin; Sherbet; (naming the flavour) skim milk; (naming the flavour) partly skimmed milk; (naming the flavour) skim milk with added milk solids; (naming the flavour) partly skimmed milk with added milk solids; Smoked fish; Lobster paste and fish roe (caviar); Tomato catsup	(1) 300 p.p.m. singly or in combination in accordance with section B.06.002
Allura Red		
Amaranth		
Erythrosine		
Indigotine		
Sunset Yellow		
FCF		
Tartrazine		
	(2) Unstandardized foods	(2) 300 p.p.m. singly or in combination in accordance with section B.06.004
	(3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(3) 300 p.p.m. singly or in combination in accordance with section B.26.002
	(4) Salted anchovy, salted scad and salted shrimp	(4) 125 p.p.m. in accordance with the requirements of paragraph B.21.021(d)
	(5) Longaniza	(5) 80 p.p.m. allura red in accordance with the requirements of clause B.14.032(d)(xxvi)(B) and 20 p.p.m. sunset yellow FCF in accordance with the requirements of clause B.14.032(d)(xxvi)(C)

		(6) Sausage casings (sunset yellow FCF only)	(6) 0.15% (Residues of sunset yellow FCF in sausage prepared with such casings not to exceed 15 p.p.m.)
4.	Brilliant Blue FCF Fast Green FCF	(1) Apple (or rhubarb) and (naming the fruit) jam; Bread, Butter, Concentrated fruit juice except frozen concentrated orange juice; Fig marmalade with pectin; Ice cream mix; Ice milk mix; Icing sugar; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; Liqueurs and alcoholic cordials; (naming the flavour) milk; Pickles and relishes; Pineapple marmalade with pectin; Sherbet; (naming the flavour) skim milk; (naming the flavour) partly skimmed milk; (naming the flavour) skim milk with added milk solids; (naming the flavour) partly skimmed milk with added milk solids; Smoked fish; Lobster paste and fish roe (caviar); Tomato catsup	(1) 100 p.p.m. singly or in combination in accordance with section B.06.002
		(2) Unstandardized foods	(2) 100 p.p.m. singly or in combination in accordance with section B.06.004
		(3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(3) 100 p.p.m. singly or in combination in accordance with section B.06.002
		(4) Feta cheese ( <i>brilliant blue FCF only</i> )	(4) 0.10 p.p.m.
5.	Citrus Red No. 2	Skins of whole oranges	2 p.p.m.
6.	Ponceau SX	Fruit Peel; Glacé fruits; Maraschino Cherries	150 p.p.m.
7.	Gold	Alcoholic beverages	Good Manufacturing Practice

SOR/79-752, s. 5; SOR/80-500, s. 6; SOR/82-596, s. 3; SOR/84-440, s. 4; SOR/84-602, s. 1; SOR/89-198, ss. 6 to 10; SOR/92-725, s. 5; SOR/93-466, s. 2; SOR/94-689, s. 2(F); SOR/95-434, s. 1; SOR/95-493, s. 1; SOR/97-516, s. 4; SOR/99-580, s. 1(F); SOR/99-96, s. 1; SOR/2000-50, s. 1; SOR/2000-146, ss. 1 to 3.

TABLE IV  
FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS

Item No.	Column I Additive	Column II Permitted in or Upon	Column III Maximum Level of Use
A.1	Acacia Gum	(1) Cream; French dressing; (naming the flavour) Milk; Mustard pickles; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; Relishes; Salad dressing; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; (2) Ice cream; Ice cream mix; Ice milk; ice milk mix (3) Sherbet (4) Unstandardized foods (5) Calorie-reduced margarine (6) Canned asparagus, Canned green	(1) Good Manufacturing Practice  (2) 0.5% (3) 0.75% (4) Good Manufacturing Practice (5) 0.5% in accordance with the requirements of section B.09.017 (6) 1.0% in accordance with the