

**Unofficial Translation**

**(Draft)**

**Notification of the Ministry of Public Health**

**(No. ...) B.E. ....**

**Issued by virtue of the Food Act B.E. 2522**

**Re: prescribing the principle, conditions, methods and proportion of food additives (No. 3)**

Whereas it is expedient to amend the Notification of Ministry of Public Health on Food Additives to suit the current situation and to increase the efficiency of consumer protection.

By virtue of the first paragraph of Section 5, and Section 6 (1)(2)(4)(5)(6)(7)(9) and (10) issued under the Food Act, B.E. 2522 (1979), thus, the Minister of Public Health prescribes the Notification as follows:

Clause 1 - The Annex I and Annex II of the Notification of the Ministry of Public Health (No. 418) B.E. 2563 Issued by virtue of the Food Act B.E. 2522 Re: prescribing the principle, conditions, methods and proportion of food additives (No.2), dated 2<sup>nd</sup> September B.E. 2563 (2020), shall be repealed and replaced with the Annex I and Annex II of this Notification.

Clause 2 - Manufacturers or importers of food for commercial who had been granted the food product license prior the date of this Notification comes into force can further place their food products on the market for not more than 2 years from the date of entry into force if the products use food additives as listed in the Annex of this Notification and its conditions of use was adopted in 2022 (B.E. 2565)

Clause 3 - This Notification shall come into force from the day following the date of its publication in the Government Gazette.

## DRAFT FOOD ADDITIVE PROVISIONS AND OTHER PROVISIONS

### (For adoption)

**NOTE:** Only the provisions are different from the Notification of the Ministry of Public Health (No. 418) B.E. 2563 Issued by virtue of the Food Act B.E. 2522 Re: prescribing the principle, conditions, methods and proportion of food additives (No.2)

#### ACESULFAME POTASSIUM (แอสซัลเฟมโปแทสเซียม)

INS: 950      Synonym: Acesulfame K      Functional Class: Flavour enhancer, Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	2000	188, <del>201,XS250</del> , <del>XS252</del>	2565
01.4.4	Cream analogues	1000	188, <del>A7</del>	2565
01.5.2	Milk and cream powder analogues	1000	188, <del>XS251,A1</del>	2565
04.1.2.1	Frozen fruit	500	188, <del>A2</del>	2565
04.1.2.3	Fruit in vinegar, oil, or brine	200	<del>144</del> ,188	2565
12.2	Herbs, spices, seasonings, and condiments	2000	188, <del>XS326</del> , <del>XS327,XS328</del>	2565
12.3	Vinegars	2000	188, <del>A6</del>	2565
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600	127,160,188, <del>NN3</del>	2565

#### ACETIC AND FATTY ACID ESTERS OF GLYCEROL (เอสเตอรืของกลีเซอรอลของกรดแอสซิดิกและกรดไขมัน)

INS: 472a      Synonym: Acetic acid esters of mono- and diglycerides; Acetoglycerides; Acetylated mono- and diglycerides      Functional Class: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565

#### ACETYLATED DISTARCH PHOSPHATE (แอสซิติเลเทตไดสตาร์ชฟอสเฟต)

INS: 1414      Synonym: -      Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565

**ADVANTAME (แอดวานแทม)**

INS: 969

Synonym: -

Functional Class: Sweetener, Flavour enhancer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.7	Dairy-based desserts	10		2565
03.0	Edible ices	10		2565
04.1.2.6	Fruit-based spreads for spread or raw materials	10	XS160	2565
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	10	XS240, XS314R	2565
04.1.2.9	Fruit-based desserts	10		2565
04.1.2.10	Fermented fruit products	10		2565
04.1.2.12	Cooked fruit	10		2565
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	10	XS86	2565
05.1.4	Cocoa and chocolate products	20		2565
05.2.1	Hard candy	40	114	2565
05.2.2	Soft candy and other desserts, excluding products of food categories 01.7, 02.4, 04.1.2.9 and 06.5	30	114, XS309R	2565
05.2.3	Nougats and marzipans	30		2565
05.3	Chewing gum	400		2565
05.4	Decorations, toppings and sweet sauces	20		2565
06.3	Breakfast cereals	10		2565
10.4	Egg-based desserts	10		2565
12.5	Soups and broths	12	XS117	2565
14.1.4	Water-based flavoured drinks	10	127	2565
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	6	127, 160, NN3	2565

**AGAR (อะการ์)**

INS: 406      Synonym: Agar-agar; Gelose; Japan agar; Bengal Isinglass; Ceylon Isinglass; Chinese Isinglass; Japanese Isinglass; Layor Carang

Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	453,454	2565
04.2.1.2	Surface-treated fresh vegetables, seaweeds, nuts and seeds	GMP	455,456	2565

**ALGINIC ACID (กรดแอลจิินิก)**

INS: 400      Synonym: -

Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565

**ALLURA RED AC (แอลลुरา เรด เอซี)**

INS: 129      ชื่ออื่น: CI Food Red 17; FD&C Red No.40; CI (1975) No.16035

Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
14.1.4	Water-based flavoured drinks	<b>150 (300)</b>	127	2565

**ANNATTO EXTRACTS, BIXIN-BASED (สารสกัดเมิลีต์คำแสดที่มีบิกซิน)**

INS: 160b(i) ชื่ออื่น: Annatto B; Annatto E; Orlean; Functional Class: Colour  
 Terre orellana; L. Orange; CI  
 (1975) 75120 (Natural Orange 4)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	100	8,7H65	2565
14.1.4	Water-based flavoured drinks	30	8,127	2565

**ANNATTO EXTRACTS, NORBIXIN-BASED (สารสกัดเมิลีต์คำแสดที่มีนอร์บิกซิน)**

INS: 160b(ii) ชื่ออื่น: Annatto C; Annatto F; Annatto G; Functional Class: Colour  
 Orlean; Terre orellana; L.  
 Orange; CI (1975) 75120  
 (Natural Orange 4)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	25	185,485,XS273	2565
01.6.2.1	Ripened cheese, includes rind	25	185,463,506, XS208,XS278	2565

**AMARANTH (อมาแรนธ์)**

INS: 123 Synonym: - Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.3	Chewing gum	100		2565
05.4	Decorations, toppings and sweet sauces	100		2565
06.4.3	Pre-cooked pastas and noodles and like products	100	194	2565
09.4	Fully preserved, including canned fish and fish products	30	435,XS3,XS70, XS90,XS94, XS119	2565
14.2.7	Aromatized alcoholic beverages	100		2565

**AMMONIUM ALGINATE (แอมโมเนียมแอลจิเนต)**

INS: 403	Synonym: Ammonium salt of alginic acid	Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener
----------	--	--

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565

**ANNATTO EXTRACTS, BIXIN-BASED (สารสกัดเมล็ดคําแสดที่มีบิกซิน)**

INS: 160b(i)	Synonym: Annatto B; Annatto E; Orlean; Terre orellana; L. Orange; Cl (1975) 75120 (Natural Orange 4)	Functional Class: Colour
--------------	--	--------------------------

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	50	8,XS86	2565
05.1.4	Cocoa and chocolate products	50	8,183	2565
05.1.5	Imitation chocolate, chocolate substitute products	50	8	2565
13.6	Food supplements	200	8,B6	2565
14.2.4	Wines other than grape	20	8	2565
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	30	8	2565
14.2.7	Aromatized alcoholic beverages	30	8	2565

**ANNATTO EXTRACTS, NORBIXIN-BASED (สารสกัดเมล็ดคําแสดที่มีนอร์บิกซิน)**

INS: 160b(ii)	Synonym: Annatto C; Annatto F; Annatto G; Orlean; Terre orellana; L. Orange; Cl (1975) 75120 (Natural Orange 4)	Functional Class: Colour
---------------	---	--------------------------

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	30	185,XS86	2565
05.1.5	Imitation chocolate, chocolate substitute products	25	185	2565
13.6	Food supplements	100	185,B6	2565
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	10	185	2565
14.2.7	Aromatized alcoholic beverages	10	185	2565

**ASCORBYL ESTERS (กลุ่มแอสคอร์บิลเอสเทอร์)**

INS: 304 Ascorbyl palmitate (แอสคอร์บิลแพลมิเทต) Functional Class: Antioxidant  
 Synonym: Vitamin C palmitate; L-ascorbyl palmitate

INS: 305 Ascorbyl stearate (แอสคอร์บิลสเตียเรต) Functional Class: Antioxidant  
 Synonym: Vitamin C stearate; L-ascorbyl stearate

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.2	Other Fluid Milk (plain)	10	10,127,434	2565
01.1.4	Flavoured Fluid Milk Drinks	10	10,127,434	2565
01.3.2	Beverage whiteners	80	10,15,XS250	2565
			<b>XS251</b>	
01.6.1	Unripened cheese	500	10,15,XS221, XS273	2565
01.6.2.1	Ripened cheese, includes rind	500	10,15,112,XS208, XS263,XS264, XS265,XS266, XS267,XS268, XS269,XS270, XS271,XS272, XS274,XS276, XS277, <b>XS278</b> , XS283	2565
12.2	Herbs, spices, seasonings, and condiments	500	10,15,XS326, XS327,XS328	2565

**ASPARTAME (แอสพาร์เทม)**

INS: 951 Synonym: Aspartyl phenylalanine methyl ester (APM) Functional Class: Flavour enhancer, Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	6000	191, <u>201</u> , <b>XS250</b> , XS252	2565
01.4.4	Cream analogues	1000	191, <u>A7</u>	2565
01.5.2	Milk and cream powder analogues	2000	191, <b>XS251</b> , <u>A1</u>	2565

ASPARTAME (แอสพาร์เทม)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	1000	191, <del>201</del> , <del>XS221</del> , <del>XS262</del> , <del>XS273</del> , <del>XS275</del>	2565
04.1.2.1	Frozen fruit	2000	191, <del>A2</del>	2565
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	1000	<del>144</del> ,191, <del>A3</del>	2565
04.2.2.7	Fermented vegetable and seaweed products	2500	<del>144</del> ,191	2565
04.2.2.8	Cooked or fried vegetables and seaweeds	1000	<del>144</del> ,191, <del>A4</del>	2565
12.3	Vinegars	3000	191, <del>A6</del>	2565
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600	127,160, <del>NN3</del>	2565

ASPARTAME-ACESULFAME SALT (เกลือแอสพาร์เทม-แอซีซัลเฟม)

INS: 962      Synonym: Aspartame-acesulfame      Functional Class: Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
03.0	Edible ices	1000	119	2565
04.1.2.6	Fruit-based spreads for spread or raw materials	1000	119,XS160	2565
04.1.2.10	Fermented fruit products	350	113	2565
04.1.2.12	Cooked fruit	500	113	2565
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	200	113, <del>144</del>	2565
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	1000	113,XS86	2565
05.1.4	Cocoa and chocolate products	500	113	2565
05.3	Chewing gum	5000	113	2565
05.4	Decorations, toppings and sweet sauces	500	113	2565
06.3	Breakfast cereals	1000	119	2565



ASPARTAME-ACESULFAME SALT (เกลือแอสพาร์เทม-แอสซัลเฟม)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
10.4	Egg-based desserts	350	113	2565
12.5	Soups and broths	110	113,138,XS117	2565
14.1.4	Water-based flavoured drinks	500	119,127	2565
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600	119,127,160, NN3	2565

AZORUBINE (เอโซรูบีน)

INS: 122      Synonym: CI Food Red 3, Carmoisine, CI (1975) No. 14720      Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
13.6	Food supplements	300	<b>B6,B7</b>	2565
14.1.4	Water-based flavoured drinks	<b>95 (50)</b>	127	2565
14.2.7	Aromatized alcoholic beverages	<b>100(200)</b>		2565

BENZOATES (กลุ่มเบนโซเอต)

INS: 210      Benzoic acid (กรดเบนโซอิก)      Functional Class: Preservative  
 Synonym: Benzenecarboxylic acid; Phenylcarboxylic acid

INS: 211      Sodium benzoate (โซเดียมเบนโซเอต)      Functional Class: Preservative  
 Synonym: Sodium salt of benzenecarboxylic acid; Sodium salt of phenylcarboxylic acid

INS: 212      Potassium benzoate (โพแทสเซียมเบนโซเอต)      Functional Class: Preservative  
 Synonym: Potassium salt of benzenecarboxylic acid; Potassium salt of phenylcarboxylic acid

INS: 213 Calcium benzoate (แคลเซียมเบนโซเอต) Functional Class: Preservative  
 Synonym: Monocalcium benzoate;  
 Calcium salt of  
 benzenecarboxylic acid;  
 Calcium salt of  
 phenylcarboxylic acid

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	1000	13,529	2565

**BRILLIANT BLACK (BLACK PN) (บริลเลียนท์ แบลค)**

INS: 151 Synonym: - Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.2	Confectionery including candy, nougats and marzipans	100		2565
05.3	Chewing gum	300		2565
05.4	Decorations, toppings and sweet sauces	500		2565
13.6	Food supplements	530	B6	2565
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200		2565
14.2.7	Aromatized alcoholic beverages	30		2565

**BROWN HT (บราวน์ เอชที)**

INS: 155 Synonym: - Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.2	Confectionery including candy, nougats and marzipans	50		2565
05.3	Chewing gum	300		2565
05.4	Decorations, toppings and sweet sauces	50		2565
13.6	Food supplements	300	B6	2565
14.2.2	Cider and perry	200		2565
14.2.4	Wines other than grape	200		2565
14.2.7	Aromatized alcoholic beverages	200		2565

**BUTYLATED HYDROXYANISOLE (บิวทิลเลเทตไฮดรอกซีแอนนิโซล)**

INS: 320

Synonym: BHA

Functional Class: Antioxidant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	100	15,195,XS250, XS252	2565
01.5.2	Milk and cream powder analogues	100	15,481	2565
12.2	Herbs, spices, seasonings, and condiments	200	15,130,XS326, XS327,XS328	2565

**BUTYLATED HYDROXYTOLUENE (บิวทิลเลเทตไฮดรอกซีโทลูอิน)**

INS: 321

Synonym: BHT

Functional Class: Antioxidant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	100	15,195,XS250, XS252	2565
01.5.2	Milk and cream powder analogues	100	15,481	2565
12.2	Herbs, spices, seasonings, and condiments	200	15,130,XS326, XS327,XS328	2565

**CALCIUM ALGINATE (แคลเซียมแอลจิเนต)**

INS: 404

Synonym: Calcium salt of alginic acid

Functional Class: Foaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565

**CALCIUM CARBONATE (แคลเซียมคาร์บอเนต)**

INS: 170(i)

Synonym: Chalk; Carbonic acid calcium salt

Functional Class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565

**CALCIUM PROPIONATE (แคลเซียมโพรพิโอเนต)**

INS: 282

Synonym: Calcium propanoate

Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.2.1	Ripened cheese, includes rind	GMP	3,460, <b>503</b> , <b>XS208</b> ,XS269, XS274,XS276, XS277, <b>XS278</b>	2565

**CALCIUM SILICATE (แคลเซียมซิลิเกต)**

INS: 552

Synonym: -

Functional Class: Anticaking agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	GMP	<b>488</b> ,XS273, XS275	2565
01.6.2.1	Ripened cheese, includes rind	GMP	459,461, <b>502</b> , <b>XS208</b> ,XS274, XS276,XS277	2565
12.2.1	Herbs and spices	GMP	<b>534</b> <del>TH64</del>	2565

**CARAMEL I - PLAIN CARAMEL (คาราเมลกลุ่ม 1 - คาราเมลธรรมดา)**

INS: 150a

Synonym: Class I: Plain caramel

Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160,201 NN3	2565

**CARAMEL II - SULFITE CARAMEL (คาราเมลกลุ่ม 2 - คาราเมลซัลไฟต์)**

INS: 150b

Synonym: Class II: Sulfite caramel

Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	500	<b>528</b> <del>TH65</del>	2565

CARAMEL II - SULFITE CARAMEL (คาราเมลกลุ่ม 2 - คาราเมลซัลไฟต์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	50000	XS86	2565
05.1.4	Cocoa and chocolate products	50000	183	2565
05.1.5	Imitation chocolate, chocolate substitute products	50000		2565
13.6	Food supplements	7500		2565
14.2.1	Beer and malt beverages	50000		2565
14.2.2	Cider and perry	1000		2565
14.2.4	Wines other than grape	1000		2565
14.2.5	Mead	5000		
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000		2565
14.2.7	Aromatized alcoholic beverages	4000		2565

CARAMEL III - AMMONIA CARAMEL (คาราเมลกลุ่มที่ 3 - แอมโมเนียคาราเมล)

INS: 150c    Synonym: Class III: Ammonia caramel    Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	500	XS250, XS252	2565
01.5.2	Milk and cream powder analogues	2500	XS251	2565
01.6.1	Unripened cheese	7500	201, XS221 XS273, XS275	2565
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000	7,127,160, <b>NN3</b>	2565

**CARAMEL IV - SULFITE AMMONIA CARAMEL (คาราเมลกลุ่มที่ 4 - ซัลไฟต์แอมโมเนียคาราเมล)**

INS: 150d      Synonym: Class IV: Sulfite ammonia      Functional Class: Colour  
caramel

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	500	<b>XS250,XS252</b>	2565
01.5.2	Milk and cream powder analogues	2500	<b>XS251</b>	2565
01.6.1	Unripened cheese	25000	201, <b>XS221</b> <b>XS273,XS275</b>	2565
01.6.2.1	Ripened cheese, includes rind	25000	201, <b>XS208</b> , XS263,XS264, XS265,XS266, XS267,XS268, XS269,XS270, XS271,XS272, XS274,XS276, XS277, <b>XS278</b>	2565
12.2	Herbs, spices, seasonings, and condiments	5000	<b>XS326,XS327</b> , <b>XS328</b>	2565
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000	7,127, <b>NN3</b>	2565

**CARMINES (คาร์มีน)**

INS: 120      Synonym: Cochineal carmine; Carmine;      Functional Class: Colour  
CI Natural Red 4; CI (1975) No.  
75470

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.2.1	Ripened cheese, includes rind	125	178, <b>505</b> , <b>XS208</b> ,XS263, XS264,XS265, XS266,XS267, XS268,XS269, XS270,XS271, XS272,XS274, XS276,XS277, <b>XS278</b>	2565

**CAROTENES, BETA-, VEGETABLE (บีตา-แคโรทีนจากผัก)**

INS: 160a(ii)    Synonym: Natural  $\beta$ -carotene;    Functional Class: Colour  
 Carotenes-natural; CI Food  
 Orange 5, Mixed carotenes; CI  
 (1975) No. 75130; CI (1975)  
 No. 40800  
 ( $\beta$ -Carotene)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	1000	XS250, XS252	2565
01.5.2	Milk and cream powder analogues	1000	XS251	2565
01.6.2.1	Ripened cheese, includes rind	600	463, XS208, XS278	2565

**CAROTENOIDS (กลุ่มแคโรทีนอยด์)**

INS: 160a(i)    beta-Carotenes, synthetic    Functional Class: Colour  
 (บีตา-แคโรทีนสังเคราะห์)  
 Synonym: CI Food Orange 5; CI (1975)  
 No. 40800

INS: 160a(iii)    beta-Carotenes, *Blakeslea trispora*    Functional Class: Colour  
 (บีตา-แคโรทีนจากราบลาเคลเซีย ไทรสปอรา)  
 Synonym: CI Food Orange 5

INS: 160e    Carotenal, beta-apo-8'-    Functional Class: Colour  
 (บีตา-แอโพ-8'-แคโรทีนัล)  
 Synonym: CI Food Orange 6; CI (1975)  
 No. 40820

INS: 160f    Carotenoic acid, ethyl ester, beta-apo-8'-    Functional Class: Colour  
 (เอทิลเอสเตอร์ของกรดบีตา-แอโพ-8'-แคโรทีนอิก)  
 Synonym: CI Food Orange 7; CI (1975)  
 No. 40825

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	100	XS250, XS252	2565
01.5.2	Milk and cream powder analogues	100	<del>209</del> XS251	2565
01.6.1	Unripened cheese	100	489, 490, XS273	2565
01.6.2.1	Ripened cheese, includes rind	100	458, 500, XS208, XS278	2565

**CARRAGEENAN (แควร์ราจีแนน)**

INS: 407	Synonym: Irish moss gelose (from Chondrus spp.); Eucheuman (from Eucheuma spp.); Iridophycan (from Iridaea spp.); Hypnean (from Hypnea spp.); Furcellaran or Danish agar (from Furcellaria fastigiata)	Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener
----------	--	--

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565

**CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES****(กลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับคลอโรฟิลล์และคลอโรฟิลลิน)**

INS: 141(i)	Chlorophylls, copper complexes (กลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับคลอโรฟิลล์) Synonym: Copper chlorophyll; Copper phaeophytin; CI Natural Green 3; C.I. (1975) No. 75810	Functional Class: Colour
-------------	---	--------------------------

INS: 141(ii)	Chlorophyllin copper complexes, potassium and sodium salts (เกลือโพแทสเซียมหรือเกลือโซเดียมของกลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับคลอโรฟิลลิน) Synonym: Sodium copper chlorophyllin; Potassium copper chlorophyllin; C.I. (1975) No. 75815	Functional Class: Colour
--------------	---	--------------------------

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	50	484, XS273, XS275	2559
01.6.2.1	Ripened cheese, includes rind	15	62, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277	2563



**CURCUMIN (เคอร์คูมิน)**

INS: 100(i)    Synonym: Turmeric yellow, Kurkum    Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	GMP	493,XS273, XS275	2565
01.6.2	Ripened cheese	GMP	498,XS208, XS278	2565
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	10	<del>TH65</del> 528	2565
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	300	XS86	2565
05.1.4	Cocoa and chocolate products	300	183	2565
05.1.5	Imitation chocolate, chocolate substitute products	300		2565
13.6	Food supplements	<del>300(100)</del>	<u>B6</u>	2563
14.1.4	Water-based flavoured drinks	60	127	2565
14.2.1	Beer and malt beverages	200	B9	2565
14.2.2	Cider and perry	200		2565
14.2.4	Wines other than grape	200		2565
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	100		2565
14.2.7	Aromatized alcoholic beverages	100		2565

**DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL****(เอสเตอรื์ของกลีเซอรอลของกรดไดแอซีทิลทาร์ทริกและกรดไขมัน)**

INS: 472e    Synonym: Diacetyltartaric acid esters of mono- and diglycerides; DATEM; Tartaric, acetic and fatty acid esters of glycerol; mixed; Mixed acetic and tartaric acid esters of mono and diglycerides of fatty acids    Functional Class: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	5000	<b>XS250,XS252</b>	2565

## DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

(เอสเตอรืของกลีเซอรอลของกรดไดแอซีทิลทาร์ทาริกและกรดไขมัน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5.2	Milk and cream powder analogues	10000	<b>XS251</b>	2565
01.6.1	Unripened cheese	10000	497,XS221, XS273	2565
01.6.2.1	Ripened cheese, includes rind	10000	<b>XS208,XS263,</b> XS264,XS265, XS266,XS267, XS268,XS269, XS270,XS271, XS272,XS274, XS276,XS277, <b>XS278,XS283</b>	2565

## ERYTHRITOL (อีริทริทอล)

INS: 968	Synonym: Meso-erythritol; Erythrite tetrahydroxybutane; 1,2,3,4-Butanetetrol	Functional Class: Flavour enhancer, Humectant, Sweetener
----------	--	--

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	16000	160,381,NN3	2565

## ETHYLENE DIAMINE TETRA ACETATES (กลุ่มเอทิลีนไดแอมีนเตตระแอซีเตต)

INS: 385	Calcium disodium ethylenediaminetetraacetate (แคลเซียมไดโซเดียมเอทิลีนไดแอมีนเตตระแอซีเตต) ชื่ออื่น: Calcium disodium EDTA; Calcium disodium edetate	หน้าที่: สารป้องกันการเกิดออกซิเดชัน, สารคงสภาพของสี, สารกันเสีย, สารช่วยจับอนุมลโลหะ
INS: 386	Disodium ethylenediaminetetraacetate (ไดโซเดียมเอทิลีนไดแอมีนเตตระแอซีเตต) ชื่ออื่น: Disodium EDTA; Disodium edetate; Disodium dihydrogen ethylenediaminetetraacetate	หน้าที่: สารป้องกันการเกิดออกซิเดชัน, สารคงสภาพของสี, สารกันเสีย, สารช่วยจับอนุมลโลหะ, สารทำให้คงตัว

ETHYLENE DIAMINE TETRA ACETATES (กลุ่มเอทิลีนไดอะมีนเตตระแอะซีเตต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2	Herbs, spices, seasonings, and condiments	70	21,XS326, XS327,XS328	2565

GUM ARABIC (กัมอะราบิก)

INS: 414      Synonym: Gum arabic (Acacia senegal); Gum arabic (Acacia seyal); Acacia gum; Arabic gum      Functional Class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	453,454	2565

HEXAMETHYLENE TETRAMINE (เฮกซะเมทิลีนเตตระมีน)

INS: 239      Synonym: Hexamine; Methenamine      Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.2.1	Ripened cheese, includes rind	25	66,298,XS208, XS263,XS264, XS265,XS266, XS267,XS268, XS269,XS270, XS271,XS272 XS274,XS276, XS277,XS278	2565

HYDROXYBENZOATES, PARA- (กลุ่มพารา-ไฮดรอกซีเบนโซเอต)

INS: 214      Ethyl para-hydroxybenzoate (เอทิลพารา-ไฮดรอกซีเบนโซเอต)      Functional Class: Preservative  
 Synonym: Ethylparaben; Ethyl p-oxybenzoate; Ethyl ester of p-hydroxybenzoic acid

INS: 218      Methyl para-hydroxybenzoate (เมทิลพารา-ไฮดรอกซีเบนโซเอต)      Functional Class: Preservative  
 Synonym: Methylparaben; Methyl p-oxybenzoate; Methyl ester of p-hydroxybenzoic acid

HYDROXYBENZOATES, PARA- (กลุ่มพารา-ไฮดรอกซีเบนโซเอต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	300	27,215-XS256	2565

HYDROXYPROPYL CELLULOSE (ไฮดรอกซีโพรพิลเซลลูโลส)

INS: 463      Synonym: Cellulose hydroxypropyl ether; Modified cellulose; Hydroxypropyl ether of cellulose  
 Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565

HYDROXYPROPYL DISTARCH PHOSPHATE (ไฮดรอกซีโพรพิลไดสตาร์ชฟอสเฟต)

INS: 1442      Synonym: -  
 Functional Class: Anticaking agent, Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565

HYDROXYPROPYL METHYL CELLULOSE (ไฮดรอกซีโพรพิลเมทิลเซลลูโลส)

INS: 464      Synonym: 2-hydroxypropyl ether of methyl cellulose  
 Functional Class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565

INDIGOTINE (อินดิโกทิน)

INS: 132      Synonym: CI Food Blue 1; FD&C Blue No. 2; Indigo Carmine; CI (1975) No. 73015  
 Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	200	3,XS221,XS273, XS275	2565

**ISOMALT (ไอโซมอลต์)**INS: 953      Synonym: Hydrogenated  
isomaltuloseFunctional Class: Anticaking agent, Bulking agent,  
Glazing agent, Stabilizer, Sweetener,  
Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	<del>534 FH64</del>	2565

**LAURIC ARGINATE ETHYL ESTER (ลอริกอาร์จินेटเอทิลเอสเทอร์)**INS: 243      Synonym: Lauric arginate ethyl ester;  
lauramide arginine ethyl ester;  
LAE

Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	200	<del>XS221, XS273,</del> <del>XS275</del>	2565
01.6.2.1	Ripened cheese, includes rind	200	<del>XS208, XS263,</del> <del>XS264, XS265,</del> <del>XS266, XS267,</del> <del>XS268, XS269,</del> <del>XS270, XS271,</del> <del>XS272, XS274,</del> <del>XS276, XS277,</del> <del>XS278, XS283</del>	2565
09.2.5	Smoked, dried, fermented, cured and/or salted fish and fish products	200	<del>XS167</del> <del>333, XS189,</del> <del>XS222, XS236,</del> <del>XS244, XS311</del>	2565

**LECITHIN (เลซิทิน)**INS: 322(i)      Synonym: Phosphatides;  
Phospholipids

Functional Class: Antioxidant, Emulsifier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565
04.2.1.2	Surface-treated fresh vegetables, seaweeds, nuts and seeds	GMP	455, 456	2565

**LECITHIN, PARTIALLY HYDROLYZED (เลซิทินที่ผ่านการย่อยบางส่วน)**

INS: 322(ii)    Synonym: -

Functional Class: Antioxidant, Emulsifier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	GMP		2565
01.3	Condensed milk (plain) and analogues	GMP		2565
01.4.3	Clotted cream (plain)	GMP		2565
01.4.4	Cream analogues	GMP		2565
01.5	Milk powder and cream powder (plain) and powder analogues	GMP		2565
01.6.1	Unripened cheese	GMP		2565
01.6.2	Ripened cheese	GMP		2565
01.6.4	Processed cheese	GMP		2565
01.6.5	Cheese analogues	GMP		2565
01.7	Dairy-based desserts	GMP		2565
01.8.1	Liquid whey and whey products	GMP		2565
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	GMP		2565
02.3	Fat emulsions mainly of type oil-in-water	GMP		2565
02.4	Fat-based desserts	GMP		2565
03.0	Edible ices	GMP		2565
04.1.2	Processed fruit	GMP	XS296	2565
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	GMP		2565
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	GMP		2565
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	GMP		2565
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	GMP		2565
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	GMP		2565

LECITHIN, PARTIALLY HYDROLYZED (เลซิทินที่ผ่านการย่อยบางส่วน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		2565
05.0	Confectionery	GMP	XS86	2565
06.3	Breakfast cereals	GMP		2565
06.4.3	Pre-cooked pastas and noodles and like products	GMP		2565
06.5	Cereal and starch based desserts	GMP		2565
06.6	Batters	GMP		2565
06.7	Pre-cooked or processed rice products	GMP		2565
06.8	Soybean products	GMP		2565
07.0	Bakery wares	GMP		2565
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP		2565
08.3	Processed comminuted meat, poultry, and game products	GMP		2565
08.4	Edible casings	GMP		2565
09.3	Semi-preserved fish and fish products	GMP		2565
09.4	Fully preserved, including canned fish and fish products	GMP		2565
10.2.3	Dried and/or heat coagulated egg products	GMP		2565
10.3	Preserved eggs	GMP		2565
10.4	Egg-based desserts	GMP		2565
10.5	Ready-to-eat egg products	GMP		2565
11.6	Table-top sweeteners directly sold to consumers	GMP		2565
12.2.1	Herbs and spices	GMP	TH64	2565
12.2.2	Seasonings and condiments	GMP		2565
12.3	Vinegars	GMP		2565
12.4	Mustards	GMP		2565
12.5	Soups and broths	GMP		2565

LECITHIN, PARTIALLY HYDROLYZED (เลซิทินที่ผ่านการย่อยบางส่วน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.6	Sauces and like products	GMP	XS302	2565
12.7	Salads and sandwich spreads	GMP		2565
12.8	Yeast and like products	GMP		2565
12.9	Soybean-based seasonings and condiments	GMP		2565
12.10	Protein products other than from soybeans	GMP		2565
13.3	Dietetic foods intended for special medical purposes	GMP		2565
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		2565
13.5	Dietetic foods	GMP		2565
13.6	Food supplements	GMP		2565
14.1.4	Water-based flavoured drinks	GMP		2565
14.2.1	Beer and malt beverages	GMP		2565
14.2.2	Cider and perry	GMP		2565
14.2.4	Wines other than grape	GMP		2565
14.2.5	Mead	GMP		2565
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		2565
14.2.7	Aromatized alcoholic beverages	GMP		2565
15.0	Ready-to-eat savouries	GMP		2565
16.0	Prepared foods	GMP		2565

**Lutein, *Tagetes erecta* L. (ลูทีนจากดอกดาวเรือง)**

INS: 161b(i)      Synonym: Vegetable lutein; Vegetable luteol; Bo-Xan (lutein)      Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	GMP		2565
01.3	Condensed milk (plain) and analogues	GMP		2565
01.4.3	Clotted cream (plain)	GMP		2565



## Lutein, Tagetes erecta L. (ลูทีนจากดอกดาวเรือง)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.4.4	Cream analogues	GMP		2565
01.5	Milk powder and cream powder (plain) and powder analogues	GMP		2565
01.6.1	Unripened cheese	GMP		2565
01.6.2	Ripened cheese	GMP		2565
01.6.4	Processed cheese	GMP		2565
01.6.5	Cheese analogues	GMP		2565
01.7	Dairy-based desserts	GMP		2565
01.8.1	Liquid whey and whey products	GMP		2565
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	GMP		2565
02.3	Fat emulsions mainly of type oil-in- water	GMP		2565
02.4	Fat-based desserts	GMP		2565
03.0	Edible ices	GMP		2565
04.1.2	Processed fruit	GMP	XS296	2565
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	GMP		2565
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	GMP		2565
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	GMP		2565
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	GMP		2565
04.2.2.6	Vegetable, seaweed, nut and seed pulp and preparations	GMP		2565
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		2565
05.0	Confectionery	GMP	183, XS86, XS105, XS141	2565
06.3	Breakfast cereals	GMP		2565

## Lutein, Tagetes erecta L. (ลูทีนจากดอกดาวเรือง)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
06.4.3	Pre-cooked pastas and noodles and like products	GMP		2565
06.5	Cereal and starch based desserts	GMP		2565
06.6	Batters	GMP		2565
06.7	Pre-cooked or processed rice products	GMP		2565
06.8	Soybean products	GMP		2565
07.0	Bakery wares	GMP		2565
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP		2565
08.3	Processed comminuted meat, poultry, and game products	GMP		2565
08.4	Edible casings	GMP		2565
09.3	Semi-preserved fish and fish products	GMP		2565
09.4	Fully preserved, including canned fish and fish products	GMP		2565
10.2.3	Dried and/or heat coagulated egg products	GMP		2565
10.3	Preserved eggs	GMP		2565
10.4	Egg-based desserts	GMP		2565
10.5	Ready-to-eat egg products	GMP		2565
11.6	Table-top sweeteners directly sold to consumers	GMP		2565
12.2.1	Herbs and spices	GMP	TH64	2565
12.2.2	Seasonings and condiments	GMP		2565
12.3	Vinegars	GMP		2565
12.4	Mustards	GMP		2565
12.5	Soups and broths	GMP		2565
12.6	Sauces and like products	GMP	XS302	2565
12.7	Salads and sandwich spreads	GMP		2565
12.8	Yeast and like products	GMP		2565
12.9	Soybean-based seasonings and condiments	GMP		2565
12.10	Protein products other than from soybeans	GMP		2565

Lutein, Tagetes erecta L. (ลูทีนจากดอกดาวเรือง)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
13.3	Dietetic foods intended for special medical purposes	GMP		2565
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		2565
13.5	Dietetic foods	GMP		2565
13.6	Food supplements	GMP		2565
14.1.4	Water-based flavoured drinks	GMP		2565
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	40	127, <del>NN3</del>	2565
14.2.1	Beer and malt beverages	GMP		2565
14.2.2	Cider and perry	GMP		2565
14.2.4	Wines other than grape	GMP		2565
14.2.5	Mead	GMP		2565
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		2565
14.2.7	Aromatized alcoholic beverages	GMP		2565
15.0	Ready-to-eat savouries	GMP		2565
16.0	Prepared foods	GMP		2565

**LYSOZYME (ไลโซไซม์)**

INS: 1105    Synonym: Lysozyme hydrochloride    Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.2	Ripened cheese	ปริมาณที่เหมาะสม	XS208, XS274, XS276, XS277, XS278	2565

**MAGNESIUM CARBONATE (แมกนีเซียมคาร์บอเนต)**

INS: 504(i)    Synonym: -    Functional Class: Acidity regulator, Anticaking agent, Colour retention agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
06.2.1	Flours	1500		2565
12.2.1	Herbs and spices	GMP	534 <del>TH64</del>	2565

**MAGNESIUM HYDROXIDE CARBONATE (แมกนีเซียมไฮดรอกไซด์คาร์บอเนต)**

INS: 504(ii)	Synonym: Magnesium subcarbonate (light or heavy); Hydrated basic magnesium carbonate; Magnesium carbonate hydroxide; Magnesium carbonate hydroxide hydrated	Functional Class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent
--------------	---	--

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	<b>534 TH64</b>	2565

**MAGNESIUM OXIDE (แมกนีเซียมออกไซด์)**

INS: 530	Synonym: -	Functional Class: Acidity regulator, Anticaking agent
----------	------------	---

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	<b>534 TH64</b>	2565

**MAGNESIUM SILICATE, SYNTHETIC (แมกนีเซียมซิลิเกตสังเคราะห์)**

INS: 553(i)	Synonym: Magnesium silicate	Functional Class: Anticaking agent
-------------	-----------------------------	------------------------------------

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	GMP	<b>488,XS273, XS275</b>	2565
01.6.2.1	Ripened cheese, includes rind	GMP	<b>459,461,502, XS208,XS274, XS276,XS277, XS278</b>	2565
12.2.1	Herbs and spices	GMP	<b>534 TH64</b>	2565

**MAGNESIUM STEARATE (แมกนีเซียมสเตียเรต)**

INS: 470(iii)	Synonym: Magnesium distearate; Dibasic magnesium stearate	Functional Class: Anticaking agent, Emulsifier, Thickener
---------------	---	---

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	<b>534 TH64</b>	2565

**MALTITOL (มัลติทอล)**

INS: 965(i)    Synonym: D-Maltitol; Hydrogenated maltose    Functional Class: Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160,NN3	2565

**MALTITOL SYRUP (มัลติทอลไซรัป)**

INS: 965(ii)    Synonym: Hydrogenated high maltose-content glucose syrup; Hydrogenated glucose syrup; Dried maltitol syrup; Maltitol syrup powder    Functional Class: Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160,NN3	2565

**MANNITOL (แมนนิทอล)**

INS: 421    Synonym: D-Mannitol; Mannite    Functional Class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565

**METHACRYLATE COPOLYMER, BASIC**

INS: 1205

Synonym:

หน้าที่: Glazing agent, Carrier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	GMP		2565
01.3	Condensed milk (plain) and analogues	GMP		2565
01.4.3	Clotted cream (plain)	GMP		2565
01.4.4	Cream analogues	GMP		2565
01.5	Milk powder and cream powder (plain) and powder analogues	GMP		2565
01.6.1	Unripened cheese	GMP		2565
01.6.2	Ripened cheese	GMP		2565
01.6.4	Processed cheese	GMP		2565
01.6.5	Cheese analogues	GMP		2565
01.7	Dairy-based desserts	GMP		2565
01.8.1	Liquid whey and whey products	GMP		2565
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	GMP		2565
02.3	Fat emulsions mainly of type oil-in-water	GMP		2565
02.4	Fat-based desserts	GMP		2565
03.0	Edible ices	GMP		2565
04.1.2	Processed fruit	GMP	XS296	2565
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	GMP		2565
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	GMP		2565
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	GMP		2565
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	GMP		2565
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	GMP		2565

METHACRYLATE COPOLYMER, BASIC

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		2565
05.0	Confectionery	GMP	XS86, XS87, XS105, XS141	2565
06.2.1	Flours	GMP		2565
06.3	Breakfast cereals	GMP		2565
06.4.3	Pre-cooked pastas and noodles and like products	GMP		2565
06.5	Cereal and starch based desserts	GMP		2565
06.6	Batters	GMP		2565
06.7	Pre-cooked or processed rice products	GMP		2565
06.8	Soybean products	GMP		2565
07.0	Bakery wares	GMP		2565
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP		2565
08.3	Processed comminuted meat, poultry, and game products	GMP		2565
08.4	Edible casings	GMP		2565
09.3	Semi-preserved fish and fish products	GMP		2565
09.4	Fully preserved, including canned fish and fish products	GMP		2565
10.2.3	Dried and/or heat coagulated egg products	GMP		2565
10.3	Preserved eggs	GMP		2565
10.4	Egg-based desserts	GMP		2565
10.5	Ready-to-eat egg products	GMP		2565
11.6	Table-top sweeteners directly sold to consumers	GMP		2565
12.1.1	เกลือ	GMP		2565
12.2.1	Herbs and spices	GMP	534	2565
12.2.2	Seasonings and condiments	GMP		2565

METHACRYLATE COPOLYMER, BASIC

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.3	Vinegars	GMP		2565
12.4	Mustards	GMP		2565
12.5	Soups and broths	GMP		2565
12.6	Sauces and like products	GMP	XS302	2565
12.7	Salads and sandwich spreads	GMP		2565
12.8	Yeast and like products	GMP		2565
12.9	Soybean-based seasonings and condiments	GMP		2565
12.10	Protein products other than from soybeans	GMP		2565
13.3	Dietetic foods intended for special medical purposes	GMP		2565
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		2565
13.5	Dietetic foods	GMP		2565
13.6	Food supplements	GMP		2565
14.1.4	Water-based flavoured drinks	GMP		2565
14.2.1	Beer and malt beverages	GMP		2565
14.2.2	Cider and perry	GMP		2565
14.2.4	Wines other than grape	GMP		2565
14.2.5	Mead	GMP		2565
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		2565
14.2.7	Aromatized alcoholic beverages	GMP		2565
15.0	Ready-to-eat savouries	GMP		2565
16.0	Prepared foods	GMP		2565



**MICROCRYSTALLINE CELLULOSE (ไมโครคริสตัลไลน์เซลลูโลส)**

INS: 460(i)    Synonym: Cellulose gel; Cellulose    Functional Class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	<b>534 FH64</b>	2565

**NATAMYCIN (นาทาไมซิน)**

INS: 235    Synonym: Pimaricin    Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	40	3,80, <b>486</b> , <b>XS273,XS275</b>	2565
01.6.2	Ripened cheese	40	3,80, <b>XS208</b> , <b>XS274,XS276</b> , <b>XS277,XS278</b>	2565

**NEOTAME (นีโอแทม)**

INS: 961    Synonym: -    Functional Class: Flavour enhancer, Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	65	<b>201,XS250</b> , <b>XS252</b>	2565
01.4.4	Cream analogues	33	<b>A7</b>	2565
01.5.2	Milk and cream powder analogues	65	<b>XS251,A1</b>	2565
04.1.2.1	Frozen fruit	100	<b>A2</b>	2565
04.1.2.3	Fruit in vinegar, oil, or brine	100	<b>144</b>	2565
04.1.2.7	Candied fruits, glazed fruits and crystallized fruits	<b>100 (65)</b>		2565
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	33	<b>A3</b>	2565
04.2.2.7	Fermented vegetable and seaweed products	33	<b>144</b>	2565
04.2.2.8	Cooked or fried vegetables and seaweeds	33	<b>144,A4</b>	2565
09.3	Semi-preserved fish and fish products	10	<b>144</b> ,XS291	2565

NEOTAME (นีโอแทม)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
09.4	Fully preserved, including canned fish and fish products	10	<b>144</b> ,XS3,XS37, XS70,XS90, XS94,XS119	2565
12.2	Herbs, spices, seasonings, and condiments	32	<b>XS326,XS327</b> , <b>XS328</b>	2565
12.3	Vinegars	12	<b>A6</b>	2565
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50	127,160, <b>NN3</b>	2565

NISIN (ไนซิน)

INS: 234      Synonym: -      Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.2	Ripened cheese	12.5	233, <b>XS208</b> , XS274,XS276, XS277, <b>XS278</b>	2565
12.6.1	Emulsified sauces and dips	5	233,B5	2565
12.6.2	Non-emulsified sauces	5	233,XS306R,B5	2565
12.6.4	Clear sauces	5	233,XS302,B5	2565
12.7	Salads and sandwich spreads	5	233,B5	2565

NITRATES (กลุ่มไนเตรต)

INS: 251      Sodium Nitrate (โซเดียมไนเตรต)      Functional Class: Colour retention agent, Preservative  
Synonym: -

INS: 252      Potassium Nitrate (โพแทสเซียมไนเตรต)      Functional Class: Colour retention agent, Preservative  
Synonym: -

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.2	Ripened cheese	35	30,464, <b>XS208</b> , XS274,XS276, XS277, <b>XS278</b>	2565
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	120		2565

**NITRITES (กลุ่มไนไตรต์)**

INS: 249 Potassium nitrite (โพแทสเซียมไนไตรต์) Functional Class: Colour retention agent,  
Synonym: - Preservative

INS: 250 Sodium nitrite (โซเดียมไนไตรต์) Functional Class: Colour retention agent,  
Synonym: - Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	70	32	2565

**PAPRIKA EXTRACT (สารสกัดปาปริก้า)**

INS: 160c(ii) Synonym: Capsanthin Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	95	39,XS86	2565
05.1.4	Cocoa and chocolate products	95	39,183	2565
05.1.5	Imitation chocolate, chocolate substitute products	95	39	2565
05.2	Confectionery including candy, nougats and marzipans	100	39	2565
05.3	Chewing gum	150	39	2565
05.4	Decorations, toppings and sweet sauces	100	39	2565
13.6	Food supplements	100	39,B6	2565
14.1.4	Water-based flavoured drinks	30	39,127	2565
14.2.2	Cider and perry	10		2565
14.2.4	Wines other than grape	10		2565
14.2.7	Aromatized alcoholic beverages	10		2565

**PECTINS (เพ็คทิน)**

INS: 440      Synonym: -      Functional Class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565
13.1.3	Formulae for special medical purposes for infants	2000	14,72	2565

**PHOSPHATES (กลุ่มฟอสเฟต)**

INS: 338	Phosphoric acid (กรดฟอสฟอริก) Synonym: Orthophosphoric acid	Functional Class: Acidity regulator, Antioxidant, Sequestrant
INS: 339(i)	Sodium dihydrogen phosphate (โซเดียมไดไฮโดรเจนฟอสเฟต) Synonym: Monobasic sodium phosphate; Monosodium monophosphate Sodium acid phosphate; Sodium biphosphate; Monosodium dihydrogenortho- phosphate; Monosodium dihydrogen monophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 339(ii)	Disodium hydrogen phosphate (ไดโซเดียมไฮโดรเจนฟอสเฟต) Synonym: Dibasic sodium phosphate; Disodium phosphate; Disodium acid phosphate; Secondary sodium phosphate; Disodium hydrogen orthophosphate; Disodium hydrogen monophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS: 339(iii)	Trisodium phosphate (ไตรโซเดียมฟอสเฟต) Synonym: Tribasic sodium phosphate; Sodium phosphate; Trisodium orthophosphate; Trisodium monophosphate	Functional Class: Acidity regulator, Emulsifier, Humectant, Preservative, Sequestrant, Stabilizer, Thickener

INS: 340(i)	Potassium dihydrogen phosphate (โพแทสเซียมไดไฮโดรเจนฟอสเฟต) Synonym: Monobasic potassium phosphate; Monopotassium monophosphate; Potassium acid phosphate; Potassium biphosphate; Monopotassium dihydrogenorthophosphate; Monopotassium dihydrogen monophosphate	Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener
INS: 340(ii)	Dipotassium hydrogen phosphate (ไดโพแทสเซียมไฮโดรเจนฟอสเฟต) Synonym: Dibasic potassium phosphate; Dipotassium monophosphate; Dipotassium phosphate; Dipotassium acid phosphate; Secondary potassium phosphate; Dipotassium hydrogen orthophosphate; Dipotassium hydrogen monophosphate	Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener
INS: 340(iii)	Tripotassium phosphate (ไตรโพแทสเซียมฟอสเฟต) Synonym: Tribasic potassium phosphate; Potassium phosphate; Tripotassium orthophosphate; Tripotassium monophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS: 341(i)	Calcium dihydrogen phosphate (แคลเซียมไดไฮโดรเจนฟอสเฟต) Synonym: Monobasic calcium phosphate, monocalcium orthophosphate, monocalcium phosphate, calcium biphosphate, acid calcium phosphate	Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener, Sequestrant

INS: 341(ii)	Calcium hydrogen phosphate (แคลเซียมไฮโดรเจนฟอสเฟต) Synonym: Dibasic calcium phosphate; Dicalcium phosphate; Calcium monohydrogen phosphate; Calcium hydrogen orthophosphate; Secondary calcium phosphate	Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener
INS: 341(iii)	Tricalcium phosphate (ไตรแคลเซียมฟอสเฟต) Synonym: Calcium phosphate, tribasic; Precipitated calcium phosphate	Functional Class: Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener
INS: 342(i)	Ammonium dihydrogen phosphate (แอมโมเนียมไดไฮโดรเจนฟอสเฟต) Synonym: Monobasic ammonium phosphate; Monoammonium phosphate; Acid ammonium phosphate; Primary ammonium phosphate; Ammonium dihydrogen tetraoxophosphate; Monoammonium monophosphate; Ammonium dihydrogen orthophosphate	Functional Class: Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener
INS: 342(ii)	Diammonium hydrogen phosphate (ไดแอมโมเนียมไฮโดรเจนฟอสเฟต) Synonym: Dibasic ammonium phosphate, Diammonium phosphate; Diammonium hydrogen tetraoxophosphate; Diammonium hydrogen orthophosphate	Functional Class: Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener

INS: 343(i)	Magnesium dihydrogen phosphate (แมกนีเซียมไดไฮโดรเจนฟอสเฟต) Synonym: Monomagnesium orthophosphate; Magnesium dihydrogen phosphate; Magnesium phosphate, monobasic; Magnesium biphosphate; Acid magnesium phosphate; Monomagnesium dihydrogen phosphate	Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Stabilizer, Thickener
INS: 343(ii)	Magnesium hydrogen phosphate (แมกนีเซียมไฮโดรเจนฟอสเฟต) Synonym: Magnesium phosphate, dibasic; secondary magnesium phosphate; Dimagnesium phosphate; Magnesium hydrogen orthophosphate trihydrate; Magnesium salt of phosphoric acid	Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener
INS: 343(iii)	Trimagnesium phosphate (ไตรแมกนีเซียมฟอสเฟต) Synonym: Magnesium phosphate, tribasic; Tertiary magnesium phosphate; Trimagnesium orthophosphate	Functional Class: Acidity regulator, Anticaking agent, Stabilizer, Thickener
INS: 450(i)	Disodium diphosphate (ไดโซเดียมไดฟอสเฟต) Synonym: Disodium dihydrogen diphosphate; Disodium dihydrogen pyrophosphate; Acid sodium pyrophosphate; Disodium Pyrophosphate; Disodium dihydrogen diphosphate; Disodium dihydrogen pyrophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 450(ii)	Trisodium diphosphate (ไตรโซเดียมไดฟอสเฟต) Synonym: Acid trisodium pyrophosphate; Trisodium monohydrogen diphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener

INS: 450(iii)	Tetrasodium diphosphate (เตตระโซเดียมไดฟอสเฟต) Synonym: Tetrasodium diphosphate; Sodium pyrophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 450(ix)	Magnesium dihydrogen diphosphate (แมกนีเซียมไดไฮโดรเจนไดฟอสเฟต) Synonym: Acid magnesium pyrophosphate; Monomagnesium dihydrogen pyrophosphate; magnesium diphosphate	Functional Class: Acidity regulator, Raising agent, Stabilizer
INS: 450(v)	Tetrapotassium diphosphate (เตตระโพแทสเซียมไดฟอสเฟต) Synonym: Tetrapotassium diphosphate; Potassium pyrophosphate; Tetrapotassium salt of diphosphoric acid	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 450(vi)	Dicalcium diphosphate (ไดแคลเซียมไดฟอสเฟต) Synonym: Calcium pyrophosphate; Dicalcium Pyrophosphate; Dicalcium diphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Firming agent, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 450(vii)	Calcium dihydrogen diphosphate (แคลเซียมไดไฮโดรเจนไดฟอสเฟต) Synonym: Acid calcium pyrophosphate; Monocalcium dihydrogen pyrophosphate; Monocalcium dihydrogen diphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer
INS: 451(i)	Pentasodium triphosphate (เพนตะโซเดียมไตรฟอสเฟต) Synonym: Pentasodium tripolyphosphate; Sodium triphosphate; Sodium tripolyphosphate; Triphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS: 451(ii)	Pentapotassium triphosphate (เพนตะโพแทสเซียมไตรฟอสเฟต) Synonym: Pentapotassium tripolyphosphate; Potassium triphosphate, Potassium tripolyphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener



INS: 452(i)	Sodium polyphosphate (โซเดียมพอลิฟอสเฟต) Synonym: Sodium hexametaphosphate; Sodium tetrapolyphosphate; Graham's salt	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 452(ii)	Potassium polyphosphate (โพแทสเซียมพอลิฟอสเฟต) Synonym: Potassium metaphosphate; Potassium polymetaphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 452(iii)	Sodium calcium polyphosphate (โซเดียมแคลเซียมพอลิฟอสเฟต) Synonym: Sodium calcium polyphosphate, glassy	Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer
INS: 452(iv)	Calcium polyphosphate (แคลเซียมพอลิฟอสเฟต) Synonym: -	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 452(v)	Ammonium polyphosphate (แอมโมเนียมพอลิฟอสเฟต) Synonym: -	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS: 542	Bone phosphate (โบนฟอสเฟต) Synonym: Edible bone phosphate	Functional Class: Anticaking agent, Emulsifier, Humectant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	13000	33,480	2565
01.5.2	Milk and cream powder analogues	4400	33,88,482, 483	2565
01.6.1	Unripened cheese	4400	33,487,495, 496	2565
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	2200	33,530 (TH66)	2565

**POLYSORBATES (กลุ่มพอลิซอร์เบต)**

INS: 432	Polyoxyethylene (20) sorbitan monolaurate (พอลิออกซีเอทิลีน (20) ซอร์บิแทนมอโนลอเรต) Synonym: Polysorbate 20	Functional Class: Emulsifier, Stabilizer
INS: 433	Polyoxyethylene (20) sorbitan monooleate (พอลิออกซีเอทิลีน (20) ซอร์บิแทนมอโนโอเลต) Synonym: Polysorbate 80	Functional Class: Emulsifier, Stabilizer
INS: 434	Polyoxyethylene (20) sorbitan monopalmitate (พอลิออกซีเอทิลีน (20) ซอร์บิแทนมอโนแพลมิเทต) Synonym: Polysorbate 40	Functional Class: Emulsifier
INS: 435	Polyoxyethylene (20) sorbitan monostearate (พอลิออกซีเอทิลีน (20) ซอร์บิแทนมอโนสเตียเรต) Synonym: Polysorbate 60	Functional Class: Emulsifier, Stabilizer
INS: 436	Polyoxyethylene (20) sorbitan tristearate (พอลิออกซีเอทิลีน (20) ซอร์บิแทนไตรสเตียเรต) Synonym: Polysorbate 65	Functional Class: Emulsifier, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	4000	XS250, XS252	2565
01.5.2	Milk and cream powder analogues	4000	XS251	2565
01.6.1	Unripened cheese	80	38, XS221, XS273, XS275	2565
12.2.1	Herbs and spices	2000	XS326, XS327, XS328	2565

**PONCEAU 4R (ปองโซ 4 อาร์)**

INS: 124	Synonym: CI Food Red 7; Cochineal Red A; New Coccine; Brilliant Scarlet; CI (1975) No. 16255	Functional Class: Colour
----------	--	--------------------------

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	100	3, XS221, XS273, XS275	2565
05.2	Confectionery including candy, nougats and marzipans	100 ( <del>300</del> )	XS309R	2565

**POWDERED CELLULOSE (เซลลูโลสผง)**

INS: 460(ii)    Synonym: Cellulose

Functional Class: Anticaking agent, Bulking agent,  
Emulsifier, Glazing agent, Humectant,  
Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	<b>534 TH64</b>	2565

**PROPIONIC ACID (กรดโพรพิโอนิก)**INS: 280    Synonym: Ethylformic acid;  
Methylacetic acid

Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.2.1	Ripened cheese, includes rind	GMP	<b>3,460,503, XS208,XS269, XS274,XS276, XS277,XS278</b>	2565

**PROPYL GALLATE (โพรพิลแกลเลต)**

INS: 310    Synonym: Propyl ester of gallic acid

Functional Class: Antioxidant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2	Herbs, spices, seasonings, and condiments	200	<b>15,130,XS326, XS327,XS328</b>	2565

**PROPYLENE GLYCOL ESTERS OF FATTY ACIDS (โพรพิลีนไกลคอลเอสเทอร์ของกลุ่มกรดไขมัน)**INS: 477    Synonym: Propane-1,2-diol esters of  
fatty acids

Functional Class: Emulsifier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	1000	<b>XS250,XS252</b>	2565
01.5.2	Milk and cream powder analogues	100000	<b>XS251</b>	2565

**QUINOLINE YELLOW (ควีนอลีนเยลโลว์)**

INS: 104      Synonym: CI Food Yellow 13; CI      Functional Class: Colour  
 (1982) No. 47005

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
13.6	Food supplements	300	B6,B8	2565
14.1.4	Water-based flavoured drinks	70	127	2565
14.2.7	Aromatized alcoholic beverages	70		2565

**RIBOFLAVINS (กลุ่มไรโบเฟลวิน)**

INS: 101(i)      Riboflavin, synthetic      Functional Class: Colour  
 (ไรโบเฟลวินสังเคราะห์)  
 Synonym: Vitamin B2; Lactoflavin

INS: 101(ii)      Riboflavin 5'-phosphate sodium      Functional Class: Colour  
 (ไรโบเฟลวิน 5'-ฟอสเฟตโซเดียม)  
 Synonym: Riboflavin 5'-phosphate  
 ester monosodium salt;  
 Vitamin B2 phosphate ester  
 monosodium salt

INS: 101(iii)      Riboflavin from Bacillus subtilis      Functional Class: Colour  
 (ไรโบเฟลวินจากเชื้อบาซิลลัส ซับทีลิส)  
 Synonym: Vitamin B2; lactoflavin

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	100	<b>491,XS273,</b> <b>XS275</b>	2565
01.6.2.1	Ripened cheese, includes rind	100	<b>462,504,</b> <b>XS208,XS265,</b> <b>XS266,XS267,</b> <b>XS268,XS269,</b> <b>XS270,XS271,</b> <b>XS272,XS274,</b> <b>XS276,XS277,</b> <b>XS278</b>	2565

**SACCHARINS (กลุ่มแซ็กคาริน)**

INS: 954(i)	Saccharin (แซ็กคาริน) Synonym: -	Functional Class: Sweetener
INS: 954(ii)	Calcium saccharin (แคลเซียมแซ็กคาริน) Synonym: Calcium o-benzosulfimide	Functional Class: Sweetener
INS: 954(iii)	Potassium saccharin (โพแทสเซียมแซ็กคาริน) Synonym: Potassium o-benzosulfimide	Functional Class: Sweetener
INS: 954(iv)	Sodium saccharin (โซเดียมแซ็กคาริน) Synonym: Soluble saccharin; Sodium o-benzosulfimide	Functional Class: Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	500	<u>A3</u>	2565
04.2.2.7	Fermented vegetable and seaweed products	200	<u>144</u>	2565
04.2.2.8	Cooked or fried vegetables and seaweeds	160	<u>144,A4</u>	2565
09.2.4.1	Cooked fish and fish products	500	<u>A5</u>	2565
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200	127,160, <u>NN3</u>	2565

**SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM (กลุ่มเกลือแอมโมเนียม แคลเซียม โพแทสเซียม และโซเดียมของกรดไมริสติก แพลมิติก และสเตียริก)**

INS: 470(i)	Synonym: -	Functional Class: Anticaking agent, Emulsifier, Stabilizer
-------------	------------	--

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	<u>534 FH64</u>	2565

**SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM**

(กลุ่มเกลือแคลเซียม โพแทสเซียม และโซเดียมของกรดโอเลอิก)

INS: 470(ii)    Synonym: -    Functional Class: Anticaking agent, Emulsifier, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565
04.2.1.2	Surface-treated fresh vegetables, seaweeds, nuts and seeds	GMP	456	2565
12.2.1	Herbs and spices	GMP	<b>534 TH64</b>	2565

**SILICON DIOXIDE, AMORPHOUS (ซิลิคอนไดออกไซด์ออสัณฐาน)**

INS: 551    Synonym: Silica    Functional Class: Anticaking agent, Foaming agent, Carrier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	GMP	<b>3,488,XS273, XS275</b>	2565
01.6.2.1	Ripened cheese, includes rind	GMP	459,461, <b>502, XS208,XS274, XS276,XS277, XS278</b>	2565
12.2.1	Herbs and spices	GMP	51,B2	2565

**SODIUM ALGINATE (โซเดียมแอลจิเนต)**

INS: 401    Synonym: Sodium salt of alginic acid    Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	453,454	2565
04.2.1.2	Surface-treated fresh vegetables, seaweeds, nuts and seeds	GMP	455,456	2565

**SODIUM ALUMINOSILICATE (โซเดียมอะลูมิเนียมซิลิเกต)**

INS: 554    Synonym: Sodium aluminium silicate    Functional Class: Anticaking agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	570	6,260, <del>XS250</del> , <b>XS252</b>	2565
01.5.2	Milk and cream powder analogues	570	<del>6,259</del>	2565

**SODIUM CARBONATE (โซเดียมคาร์บอเนต)**

INS: 500(i)    Synonym: Soda ash; Sodium salt of carbonic acid    Functional Class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	<del>534 TH64</del>	2565

**SODIUM DIACETATE (โซเดียมไดแอซีเทต)**

INS: 262(ii)    Synonym: -    Functional Class: Acidity regulator, Preservative, Sequestrant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
07.1	Bread and ordinary bakery wares and mixes	4000		2565

**SODIUM HYDROGEN CARBONATE (โซเดียมไฮโดรเจนคาร์บอเนต)**

INS: 500(ii)    Synonym: Baking soda; Bicarbonate of soda; Sodium bicarbonate; Sodium acid carbonate    Functional Class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	<del>534 TH64</del>	2565

**SODIUM PROPIONATE (โซเดียมโพรพิโอเนต)**

INS: 281      Synonym: -      Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.2.1	Ripened cheese, includes rind	ปริมาณที่เหมาะสม	3,460, <b>503</b> , <b>XS208</b> ,XS269, XS274,XS276, XS277, <b>XS278</b>	2565

**SODIUM SESQUICARBONATE (โซเดียมเซสควิคาร์บอเนต)**

INS: 500(iii)      Synonym: Sodium monohydrogendicarbonate; Sodium salt of carbonic acid      Functional Class: Acidity regulator, Anticaking agent, Raising agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	<b>534 FH64</b>	2565

**SORBATES (กลุ่มซอร์เบต)**

INS: 200      Sorbic acid (กรดซอร์บิก)      Functional Class: Preservative

Synonym: 2,4-hexadienoic acid; 2-propenylacrylic acid

INS: 201      Sodium sorbate (โซเดียมซอร์เบต)      Functional Class: Preservative

Synonym: Sodium salt of trans, trans-2,4-hexadienoic acid

INS: 202      Potassium sorbate (โพแทสเซียมซอร์เบต)      Functional Class: Preservative

Synonym: Potassium salt of trans, trans-2,4-hexadienoic acid

INS: 203      Calcium sorbate (แคลเซียมซอร์เบต)      Functional Class: Preservative

Synonym: Calcium salt of trans, trans-2,4-hexadienoic acid

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	200	42, <b>XS250</b> , <b>XS252</b>	2565
01.6.1	Unripened cheese	1000	42,223, <b>492,494</b>	2565
01.6.2	Ripened cheese	3000	42,457, <b>499</b> , <b>501</b> ,XS208, XS274,XS276, XS277	2565



SORBATES (กลุ่มซอร์เบต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	2000	42,529	2565
12.2	Herbs, spices, seasonings, and condiments	1000	42,XS326, XS327,XS328	2565

SUCRALOSE (ซูคราโลส)

INS: 955      Synonym: 4,1',6'-trichlorogalactosucrose      Functional Class: Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	580	<u>201,XS250, XS252</u>	2565
01.4.4	Cream analogues	580	<u>A7</u>	2565
04.1.2.1	Frozen fruit	400	<u>A2</u>	2565
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	580	<u>144,A3</u>	2565
04.2.2.7	Fermented vegetable and seaweed products	580	<u>144</u>	2565
04.2.2.8	Cooked or fried vegetables and seaweeds	150	<u>144,A4</u>	2565
12.2.1	Herbs and spices	400	XS326, XS327,XS328	2565
12.3	Vinegars	400	<u>A6</u>	2565
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	300	127,160, <u>NN3</u>	2565

SUCROSE ESTERS (กลุ่มซูโครสเอสเทอร์)

INS: 474      Sucroglycerides (ซูโครกลีเซอไรด์)      Functional Class: Emulsifier  
Synonym: -

INS: 473      Sucrose esters of fatty acids      Functional Class: Stabilizer, Emulsifier, Foaming agent, Glazing agent  
(ซูโครสเอสเทอร์ของกรดไขมัน)  
Synonym: Sucrose fatty acid esters

INS: 473a Sucrose oligoesters, type I and type II Functional Class: Emulsifier, Glazing agent,  
(ซูโครสโอลิโกเอสเทอร์ แบบชนิด 1 และ Stabilizer  
แบบชนิด 2)  
Synonym: Type I: Sucrose fatty acid  
esters (high-esterified); Sucrose  
oligoesters (highestified)  
Type II: Sucrose fatty acid esters;  
Sucrose oligoesters

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	6000	XS250,XS252	2565
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000		2565
01.4.4	Cream analogues	10000		2565
01.5.1	Milk powder and cream powder (plain)	10000	XS207,XS290,B3	2565
01.5.2	Milk and cream powder analogues	5000	350,XS251	2565
01.6.4	Processed cheese	3000		2565
01.6.5	Cheese analogues	10000		2565
01.7	Dairy-based desserts	3000		2565
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	10000	360	2565
02.3	Fat emulsions mainly of type oil-in- water	5000	102,363	2565
02.4	Fat-based desserts	3000		2565
03.0	Edible ices	3000		2565
04.1.1.2	Surface-treated fresh fruit	<b>1500(GMP)</b>	454	2565
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	1500	XS314R	2565
04.1.2.9	Fruit-based desserts	2000		2565
04.2.2.6	Vegetable, seaweed, nut and seed pulp and preparations	5000	XS38,XS57, XS259R,XS308R, XS321,B3	2565

SUCROSE ESTERS (กลุ่มซูโครสเอสเทอร์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.1.2	Cocoa mixes (syrups)	10000		2565
05.1.3	Cocoa-based spreads, for spread,	10000	XS86	2565
05.1.5	Imitation chocolate, chocolate substitute products	6000		2565
05.2	Confectionery including candy, nougats and marzipans	5000	XS309R	2565
05.3	Chewing gum	10000		2565
05.4	Decorations, toppings and sweet sauces	5000	387	2565
06.3	Breakfast cereals	2000		2565
06.4.3	Pre-cooked pastas and noodles and like products	2000	194	2565
06.5	Cereal and starch based desserts	3000		2565
06.6	Batters	10000		2565
06.7	Pre-cooked or processed rice products	10000		2565
07.1	Bread and ordinary bakery wares and mixes	3000		2565
07.2	Fine bakery wares and mixes	5000	TH25,TH26	2565
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	3000	15,XS96,XS97	2565
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	3000	15,373,XS88, XS89,XS98	2565
09.2.4.1	Cooked fish and fish products	3000	241	2565
10.4	Egg-based desserts	5000		2565
12.2.1	Herbs and spices	2000	422,XS326, XS327,XS328	2565
12.2.2	Seasonings and condiments	20000	423,424	2565
12.5	Soups and broths	2000		2565
12.6.1	Emulsified sauces and dips	2000	426	2565
12.6.2	Non-emulsified sauces	10000	B4	2565

SUCROSE ESTERS (กลุ่มซูโครสเอสเทอร์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.6.3	Mixes for sauces and gravies	10000	127	2565
13.3	Dietetic foods intended for special medical purposes	5000		2565
13.4	Dietetic formulae for slimming purposes and weight reduction	5000		2565
13.6	Food supplements	20000		2565
14.1.4	Water-based flavoured drinks	700	127,TH30	2565
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	700	127,176	2565
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000	431	2565
14.2.7	Aromatized alcoholic beverages	5000	B3	2565
15.1	Snacks - potato, cereal, flour or starch based	3000	433	2565

SUNSET YELLOW FCF (ซันเซตเยลโลว์เอฟซีเอฟ)

INS: 110      Synonym: CI Food Yellow 3; Orange      Functional Class: Colour  
Yellow S; CI (1975) No. 15985

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	300	3,XS221, XS273,XS275	2565
07.1.4	Bread-type products	20		2565

**STEVIOL GLYCOSIDES (สตีวียอลไกลโคไซด์)**

INS: 960a	Steviol glycosides from Stevia rebaudiana Bertoni; Steviol glycosides from Stevia (สตีวียอลไกลโคไซด์จากหญ้าหวาน) Synonym: -	Functional Class: Sweetener, <u>Flavor modifiers</u>
INS: 960b	<u>Steviol glycosides from fermentation</u> (สตีวียอลไกลโคไซด์จากกระบวนการหมัก) Synonym: -	Functional Class: Sweetener, <u>Flavor modifiers</u>
INS: 960c	Enzyme modified steviol glycosides (สตีวียอลไกลโคไซด์จากกระบวนการตัดแปรโดยเอนไซม์) Synonym: -	Functional Class: Sweetener, <u>Flavor modifiers</u>
INS: 960d	Enzyme modified glucosylated steviol glycosides (กลูโคซิเลสสตีวียอลไกลโคไซด์จากกระบวนการตัดแปรโดยเอนไซม์) Synonym: -	Functional Class: Sweetener, <u>Flavor modifiers</u>

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	70	26,127,TH1, <b>NN4</b>	2565
01.5.2	Milk and cream powder analogues	330	26,201,XS251, <b>NN4</b>	2565
01.7	Dairy-based desserts	330	26, <b>NN4</b>	2565
02.4	Fat-based desserts	330	26, <b>NN4</b>	2565
03.0	Edible ices	270	26, <b>NN4</b>	2565
04.1.2.3	Fruit in vinegar, oil, or brine	100	26, <b>NN4</b>	2565
04.1.2.4	Canned or bottled fruit	330	26,XS319, <b>NN4</b>	2565
04.1.2.6	Fruit-based spreads for spread or raw materials	330	26, <b>NN4</b>	2565
04.1.2.7	Candied fruits, glazed fruits and crystallized fruits	40	26, <b>NN4</b>	2565
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	330	26, <b>NN4</b>	2565

STEVIOLE GLYCOSIDES (สตีวียอลไกลโคไซด์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.9	Fruit-based desserts	350	26,NN4	2565
04.1.2.10	Fermented fruit products	115	26,NN4	2565
04.1.2.11	Fruit fillings	330	26,NN4	2565
04.1.2.12	Cooked fruit	40	26,NN4	2565
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	40	26,NN4	2565
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	330	26,NN4	2565
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	70	26,NN4	2565
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	330	26,NN4	2565
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	165	26,NN4	2565
04.2.2.7	Fermented vegetable and seaweed products	200	26,NN4	2565
04.2.2.8	Cooked or fried vegetables and seaweeds	40	26,NN4	2565
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	350	26,XS86,NN4	2565
05.1.4	Cocoa and chocolate products	350	26,NN4	2565
05.2	Confectionery including candy, nougats and marzipans	700	26,199,XS309R, NN4	2565
05.3	Chewing gum	1100	26,NN4	2565
05.4	Decorations, toppings and sweet sauces	330	26,NN4	2565
06.3	Breakfast cereals	350	26,NN4	2565
06.5	Cereal and starch based desserts	165	26,NN4	2565
06.8.1	Soybean-based beverages	100	26,NN4	2565
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	100	26,202,XS88, XS89,XS98, NN4	2565

STEVIOLE GLYCOSIDES (สตีวียอลไกลโคไซด์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
09.3.1	Fish and fish products marinated in vinegar or wine	100	26,144, <u>NN4</u>	2565
09.3.2	Pickled fish and fish products	165	26, <u>NN4</u>	2565
09.3.3	Caviar and other fish roe products	100	26,XS291, <u>NN4</u>	2565
09.4	Fully preserved, including canned fish and fish products	100	26,XS3, XS70,XS90, XS94,XS119, <u>NN4</u>	2565
10.4	Egg-based desserts	330	26, <u>NN4</u>	2565
11.6	Table-top sweeteners directly sold to consumers	GMP	26, <u>NN4</u>	2565
12.2.2	Seasonings and condiments	30	26, <u>NN4</u>	2565
12.4	Mustards	130	26, <u>NN4</u>	2565
12.5	Soups and broths	50	26,XS117, <u>NN4</u>	2565
12.6.1	Emulsified sauces and dips	350	26, <u>NN4</u>	2565
12.6.2	Non-emulsified sauces	350	26, <u>NN4</u>	2565
12.6.3	Mixes for sauces and gravies	350	26,127, <u>NN4</u>	2565
12.6.4	Clear sauces	350	26,XS302, <u>NN4</u>	2565
12.7	Salads and sandwich spreads	115	26, <u>NN4</u>	2565
12.9.2.1	Fermented soybean sauce	30	26, <u>NN4</u>	2565
12.9.2.2	Non-fermented soybean sauce	165	26, <u>NN4</u>	2565
12.9.2.3	Other soybean sauces, excluding products of food categories 12.9.2.1 and 12.9.2.2	165	26, <u>NN4</u>	2565
13.5	Dietetic foods	660	26,198,294, <u>NN4</u>	2565
13.6	Food supplements	2500	26,203,TH28, <u>NN4</u>	2565
14.1.3	Fruit and vegetable nectars	200	26, <u>NN4</u>	2565
14.1.4	Water-based flavoured drinks	115	26,127,TH3, <u>NN4</u>	2565

STEVIOL GLYCOSIDES (สตีวียอลไกลโคไซด์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200	26,127,160, <b>NN3,NN4</b>	2565
14.2.7	Aromatized alcoholic beverages	200	26, <b>NN4</b>	2565
15.0	Ready-to-eat savouries	170	26, <b>NN4</b>	2565

TALC (ทัลก์)

INS: 553(iii)    Synonym: Talcum    Functional Class: Anticaking agent, Glazing agent, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	GMP	<b>3,488,XS273, XS275</b>	2565
01.6.2.1	Ripened cheese, includes rind	GMP	459,461, <b>502, XS208,XS274, XS276,XS277, XS278</b>	2565
12.2.1	Herbs and spices	GMP	<b>534 FH64</b>	2565

TAMARIND SEED POLYSACCHARIDE (พอลิแซ็กคาไรด์จากเมล็ดมะขาม)

INS: 437    Synonym: -    Functional Class: Thickener, Stabilizer, Emulsifier, Gelling agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234,235	2565
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234	2565
01.4.1	Pasteurized cream (plain)	GMP	236	2565
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		2565



TAMARIND SEED POLYSACCHARIDE (พอลิแซ็กคาไรด์จากเมล็ดมะขาม)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS38	2565
06.4.1	Fresh pastas and noodles and like products	GMP	211	2565
06.4.2	Dried pastas and noodles and like products	GMP	256	2565
09.2.4.1	Cooked fish and fish products	GMP	241,327	2565
11.4	Other sugars and syrups	GMP	258	2565

TARTRAZINE (ตาร์ตราซีน)

INS: 102      Synonym: CI Food Yellow 4; FD&C Yellow No. 5; CI (1975) No. 19140      Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	100	XS86	2565
05.1.4	Cocoa and chocolate products	<b>100 (400)</b>	183	2565
05.1.5	Imitation chocolate, chocolate substitute products	<b>100 (300)</b>		2565
13.6	Food supplements	300	<b>B6</b>	2565
14.2.1	Beer and malt beverages	500	B9	2565
14.2.2	Cider and perry	200		2565
14.2.4	Wines other than grape	200		2565

THAUMATIN (ทอมาทีน)

INS: 957      Synonym: -      Functional Class: Flavour enhancer, Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	160,NN3	2565

**TERTIARY BUTYLHYDROQUINONE (เทอร์เชียรีบิวทิลไฮโดรควิโนน)**

INS: 319	Synonym: TBHQ; Mono-tert-butylhydroquinone; t-Butylhydroquinone	Functional Class: Antioxidant
----------	---	-------------------------------

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	100	15,195,XS250, XS252	2565
01.5.2	Milk and cream powder analogues	100	15,481	2565
12.2	Herbs, spices, seasonings, and condiments	200	15,130,XS326, XS327,XS328	2559

**TOCOPHEROLS (กลุ่มโทคอเฟอรอล)**

INS: 307a	d-alpha-Tocopherol (ดี-แอลฟา-โทคอเฟอรอล) Synonym: Vitamin E; RRR-alpha – tocopherol; 5,7,8-trimethyltolcol; (+)-alphaTocopherol	Functional Class: Antioxidant
-----------	---	-------------------------------

INS: 307b	Tocopherol concentrate, mixed (โทคอเฟอรอลผสมชนิดเข้มข้น) Synonym: Vitamin E	Functional Class: Antioxidant
-----------	---	-------------------------------

INS: 307c	dl-alpha-Tocopherol (ดีแอล-แอลฟา-โทคอเฟอรอล) Synonym: Vitamin E; dl-5,7,8-Trimethyltolcol	Functional Class: Antioxidant
-----------	---	-------------------------------

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.2	Other Fluid Milk (plain)	10	127,434	2565
01.1.4	Flavoured Fluid Milk Drinks	10	127,434	2565
01.5	Milk powder and cream powder (plain) and powder analogues	10	127,434	2565
01.6.1	Unripened cheese	200	168,351,XS221, XS273	2565
14.1.4	Water-based flavoured drinks	10	127,434	2565

**TREHALOSE (ทรีฮาโลส)**

INS: -      Synonym: alpha,alpha-trehalose      Functional Class: Thickener, Stabilizer,  
Humectant, Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
06.7	Pre-cooked or processed rice products	GMP	NN2	2565
13.6	Food supplements	GMP		2565

**XANTHAN GUM (แซนแทนกัม)**

INS: 415      Synonym: -      Functional Class: Emulsifier, Foaming agent,  
Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
13.1.3	Formulae for special medical purposes for infants	1000	381,NN1	2565

**Zeaxanthin, synthetic (ซีแซนทีนสังเคราะห์)**

INS: 161h(i)      Synonym: Zeaxanthin, synthetic      Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	GMP		2565
01.3	Condensed milk (plain) and analogues	GMP		2565
01.4.3	Clotted cream (plain)	GMP		2565
01.4.4	Cream analogues	GMP		2565
01.5	Milk powder and cream powder (plain) and powder analogues	GMP		2565
01.6.1	Unripened cheese	GMP		2565
01.6.2	Ripened cheese	GMP		2565
01.6.4	Processed cheese	GMP		2565
01.6.5	Cheese analogues	GMP		2565
01.7	Dairy-based desserts	GMP		2565
01.8.1	Liquid whey and whey products	GMP		2565

Zeaxanthin, synthetic (ซีแซนทีนสังเคราะห์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	GMP		2565
02.3	Fat emulsions mainly of type oil-in-water	GMP		2565
02.4	Fat-based desserts	GMP		2565
03.0	Edible ices	GMP		2565
04.1.2	Processed fruit	GMP	XS296	2565
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	GMP		2565
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	GMP		2565
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	GMP		2565
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	GMP		2565
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	GMP		2565
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		2565
05.0	Confectionery	GMP	183, XS86, XS105, XS141	2565
06.3	Breakfast cereals	GMP		2565
06.4.3	Pre-cooked pastas and noodles and like products	GMP		2565
06.5	Cereal and starch based desserts	GMP		2565
06.6	Batters	GMP		2565
06.7	Pre-cooked or processed rice products	GMP		2565
06.8	Soybean products	GMP		2565
07.0	Bakery wares	GMP		2565
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP		2565

Zeaxanthin, synthetic (ซีแซนทีนสังเคราะห์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
08.3	Processed comminuted meat, poultry, and game products	GMP		2565
08.4	Edible casings	GMP		2565
09.3	Semi-preserved fish and fish products	GMP		2565
09.4	Fully preserved, including canned fish and fish products	GMP		2565
10.2.3	Dried and/or heat coagulated egg products	GMP		2565
10.3	Preserved eggs	GMP		2565
10.4	Egg-based desserts	GMP		2565
10.5	Ready-to-eat egg products	GMP		2565
11.6	Table-top sweeteners directly sold to consumers	GMP		2565
12.2.1	Herbs and spices	GMP	TH64	2565
12.2.2	Seasonings and condiments	GMP		2565
12.3	Vinegars	GMP		2565
12.4	Mustards	GMP		2565
12.5	Soups and broths	GMP		2565
12.6	Sauces and like products	GMP	XS302	2565
12.7	Salads and sandwich spreads	GMP		2565
12.8	Yeast and like products	GMP		2565
12.9	Soybean-based seasonings and condiments	GMP		2565
12.10	Protein products other than from soybeans	GMP		2565
13.3	Dietetic foods intended for special medical purposes	GMP		2565
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		2565
13.5	Dietetic foods	GMP		2565
13.6	Food supplements	GMP		2565
14.1.4	Water-based flavoured drinks	GMP		2565
14.2.1	Beer and malt beverages	GMP		2565
14.2.2	Cider and perry	GMP		2565
14.2.4	Wines other than grape	GMP		2565

Zeaxanthin, synthetic (ซีแซนทีนสังเคราะห์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
14.2.5	Mead	GMP		2565
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		2565
14.2.7	Aromatized alcoholic beverages	GMP		2565
15.0	Ready-to-eat savouries	GMP		2565
16.0	Prepared foods	GMP		2565

**Notes**

- A1: For use in flavoured and/or sweetened milk powder analogues only.
- A2: For use in products in a syrup or juice only.
- A3: For general use in dried seaweed only.
- A4: For use in curried products only.
- A5: For use in cooked products boiled with soy sauce only.
- A6: For use in flavoured vinegar and in rice vinegar only.
- A7: For use in flavoured and/or sweetened products only.
- B2: For herbs use is limited to herbs that have been ground or processed into powder only.
- B3: For use as an emulsifier only.
- B4: Except for use at 5000 mg/kg in products conforming to the Regional Standard for Chilli Sauce (CODEX STAN 306R-2011).
- B5: For use in low oil content or refrigerated products only.
- B6: For use in solid forms as sold to the consumer only.
- B7: Except for use at 100 mg/kg in liquid forms as sold to the consumer only.
- B8: Except for use in hard capsules and film coated tablets at 1800 mg/kg.
- B9: For use in malt liquor only.
- NN1: For use in powdered hydrolysed protein and/or amino acid based infant formula only.
- NN2: For use in canned products or frozen products or chilled products only.
- NN3: Excluding products conforming to the Notification of the Ministry of Public Health Re: Tea Infusion including like products obtained from parts of plants that are processed by drying and may rough grinding or diminishing for consumption by infusing with hot water.
- NN4: For use as a flavor modifiers, the maximum use level should not exceed the average maximum use levels established by the FEMA GRAS Flavoring Substances (latest version).

480: Except for use in products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CXS 250-2006) and the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CXS 252-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, at 4,400 mg/kg as phosphorus.

481: For use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006), singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and tertiary butylhydroxyquinone (TBHQ, INS 319).

482: Except for use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006): tricalcium phosphate (INS 341(iii)) and trimagnesium phosphate (INS 343(iii)) for use as anticaking agents only.

483: Except for use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), and ammonium polyphosphate (INS 452(v)), as acidity regulators only.

484: Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 15 mg/kg.

485: Only for use in products conforming to the Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) and the cheese mass of products conforming to the Standard for Cream Cheese (CXS 275-1973).

486: Except for use in the surface treatment of sliced, cut, shredded, and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): at 20 mg/kg applied to the surface, added during kneading and stretching process.

487: Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)) and trisodium diphosphate (INS 450(ii)), as stabilizers/thickeners at 1540 mg/kg as phosphorus, in cheese mass only.

488: Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), talc (INS 553(iii)) and potassium silicate (INS 560), singly or in combination, as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only, at 10,000 mg/kg as silicon dioxide.

489: Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 25 mg/kg for carotenes, beta-, synthetic (INS 160a(i)) and 35 mg/kg for both carotenal, beta-apo-8' (INS 160e) and carotenoic acid, ethyl ester, beta-apo-08'- (INS 160f) only, i.e. no provision for carotenes, beta-, *Blakeslea trispora* (INS 160a(iii)).

490: Except for use in products conforming to the Standard for Cream Cheese (CXS 275-1973), for carotenes, beta-, synthetic (INS 160a(i)), beta-, *Blakeslea trispora* (INS 160a(iii)), carotenal, beta-apo-8' (INS 160e) and carotenoic acid, ethyl ester, betaapo-08'- (INS 160f), singly or in combination, at 35 mg/kg.

491: Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at GMP.

492: For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).

493: For use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001), for treatment of edible cheese rind only.

494: For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).



495: Except for use in products conforming to the Standard for Cottage cheese (CXS 273-1968): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium hydrogen phosphate (INS343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 1,300 mg/kg as phosphorus, in cheese mass only.

496: Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium hydrogen phosphate (INS343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 4400 mg/kg as phosphorus, in cheese mass only.

497: Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973) as an emulsifier in cheese mass only.

498: Only for use in the edible cheese rind in products conforming to the General Standard for Cheese (CXS 283-1978).

499: Except for use in products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg as sorbic acid in the final product.

500: Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 25 mg/kg for carotenes, beta-, synthetic (INS 160a(ii)) and 35 mg/kg for both carotenal, beta-apo-8' (INS 160e) and carotenoic acid, ethyl ester, beta-apo-08'- (INS 160f) only, i.e. no provision for carotenes, beta-, Blakeslea trispora (INS 160a(iii)).

501: For use in the cheese mass at 3000 mg/kg, and for surface or rind treatment of sliced, cut, shredded or grated cheese only at 1000 mg/kg, for products conforming to the General Standard for Cheese (CXS 283-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), as sorbic acid.

502: Except for use in surface treatment of sliced, cut, shredded or grated cheese only for products conforming to the General Standard for Cheese (CXS 283-1978): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(ii)), talc (INS 553(iii)) and potassium silicate (INS 560) as anticaking agents at 10,000 mg/kg, as silicon dioxide, singly or in combination.

503: Except for use in products conforming to the General Standard for Cheese (CXS 283-1978): propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) at 3000 mg/kg as propionic acid.

504: Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at GMP.

505: Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at GMP for red marbled cheeses only.

506: Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 50 mg/kg.

XS86: Excluding Cocoa butter conforming to the Notification of the Ministry of Public Health **Re: Cocoa bean products including** products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981)

XS87: Excluding products conforming to the Notification of the Ministry of Public Health **Re: Chocolate and chocolate products including** products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981)

XS105: Excluding Cocoa power and Cacao powder conforming to the Notification of the Ministry of Public Health **Re: Cocoa bean products including** products conforming to the Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981)

XS141: Excluding Cocoa mass conforming to the Notification of the Ministry of Public Health **Re: Cocoa bean products including** products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983)

XS296: Excluding products conforming to the Notification of the Ministry of Public Health **Re: Jams, Jellies and Marmalades including** products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009)

XS302: Excluding products conforming to the Notification of the Ministry of Public Health **Re: Fish sauce including** products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011)

XS221: Excluding products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001).

XS223: Excluding products conforming to the Standard for Kimchi (CXS 223-2001).

XS256: Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007).

XS273: Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).

XS275: Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).

XS278: Excluding products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978).

**Remark:** *The meaning of other notes described in Annex II; PART 2 of the Notification of the Ministry of Public Health (No. 418) B.E. 2563 Issued by virtue of the Food Act B.E. 2522 Re: prescribing the principle, conditions, methods and proportion of food additives (No.2)*

**DRAFT FOOD ADDITIVE PROVISIONS AND OTHER PROVISIONS**  
(For adoption)

**NOTE:**

*Amendments of the food additive provisions of the Notification of the Ministry of Public Health (No. 418) B.E. 2563 Issued by virtue of the Food Act B.E. 2522 Re: prescribing the principle, conditions, methods and proportion of food additives (No.2) associated with commodity standards*

**1. Amendments of the food additive provisions relating to fats and oils (Food Category No. 02.1.1 Butter oil, anhydrous milkfat, ghee, No. 02.1.2 Vegetable oils and fats and Food Category No. 02.1.3 Animal oils and fats)**

**Corresponding the Notification of the Ministry of Public Health:**

- The Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat
- The Notification of the Ministry of Public Health (No. 23) B.E. 2522 (1979) Re: Prescribe Peanut Oil as Specific Controlled Food and Prescribe Quality and Standards and Method of Production Process and its label
- The Notification of the Ministry of Public Health (No. 56) B.E. 2524 (1981) Re: Palm Oil
- The Notification of the Ministry of Public Health (No. 57) B.E. 2524 (1981) Re: Coconut Oil
- The Notification of the Ministry of Public Health (No.421) B.E 2564 (2021) Issued by virtue of the Food Act B.E. 2522 Re: Edible oils and fats
- The Notification of the Ministry of Public Health (No.422) B.E 2564 (2021) Issued by virtue of the Food Act B.E. 2522 Re: Fish oils

**Corresponding commodity standards:**

- CODEX STAN 19-1981: Edible Fats and Oils Not Covered by Individual Standards (General Standard)
- CODEX STAN 33-1981: Olive Oils and Olive Pomace Oils
- CODEX STAN 210-1999: Named Vegetable Oils
- CODEX STAN 211-1999: Named Animal Fats
- CODEX STAN 329-2017: Standard for Fish Oils

Food Category No.	02.1.1	Butter oil, anhydrous milkfat, ghee		
Food additives	INS	Maximum use Levels (mg/kg)	Notes	Year Adopted
ANNATTO EXTRACTS, BIXIN-BASED BUTYLATED	160b(i)	<b>10</b>	8,NN2	2565
HYDROXYANISOLE BUTYLATED	320	175	15,133,171, NN1	2565
HYDROXYTOLUENE LECITHIN	321	75	15,133,171, NN1	2565
	322(i)	GMP		2565

Food Category No.	02.1.1	Butter oil, anhydrous milkfat, ghee		
Food additives	INS	Maximum use Levels (mg/kg)	Notes	Year Adopted
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP		2565
PROPYL GALLATE	310	100	15,133,171,NN1	2565
TERTIARY BUTYLHYDROQUINONE	319	120	15,171,NN1	2565

Food Category No.	02.1.2	Vegetable oils and fats		
Food additives	INS	Maximum use Levels (mg/kg)	Notes	Year Adopted
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	<del>10(20)</del>	8,TH39,277, XS33	2565
ASCORBYL ESTERS	304,305	500	10,15,277,XS33	2565
BUTYLATED HYDROXYANISOLE	320	<del>175(200)</del>	15,130,TH40, 277,XS33,NN1	2565
BUTYLATED HYDROXYTOLUENE	321	<del>75(200)</del>	15,130,TH41, 277,XS33,NN1	2565
CAROTENES, BETA-, VEGETABLE	160a(ii)	<del>25(1000)</del>	TH42, 277,XS33,NN2	2565
CAROTENOIDS	160a(i),a(iii),e,f	25	<del>232</del> , 277,XS33,NN2	2565
CITRIC ACID	330	GMP	15,277,XS33	2565
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	100	277,XS33,NN3	2565
CURCUMIN	100(i)	5	TH39, 277,XS33,NN2	2565
<b>GUAIAIC RESIN</b>	<b>314</b>	<del>1000</del>	TH43	<b>Revoked</b>
ISOPROPYL CITRATES	384	<del>100(200)</del>	TH44, 277,XS33,NN3	2565
LECITHIN	322(i)	GMP	242,277,XS33	2565
POLYDIMETHYLSILOXANE	900a	10	277,XS33,NN4	2565
<b>POLYSORBATES</b>	<del>432-436</del>	<del>5000</del>	<del>102,TH43</del>	<b>Revoked</b>
PROPYL GALLATE	310	<del>100(200)</del>	15,130,TH44, 277,XS33,NN1	2565

Food Category No.	02.1.2	Vegetable oils and fats		
Food additives	INS	Maximum use Levels (mg/kg)	Notes	Year Adopted
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	10000	277,NN5	2565
SODIUM DIHYDROGEN CITRATE	331(i)	GMP	277,XS33	2565
STEARYL CITRATE	484	GMP	TH43	Revoked
TERTIARY BUTYLHYDROQUINONE	319	200	15,130,TH45 277,XS33,NN1	2565
THIODIPROPIONATES	388,389	200	46,277,XS33	2565
TOCOPHEROLS	307a,b,c	300	356 277,357,TH46,	2565
TRICALCIUM CITRATE	333(iii)	GMP	277,XS33,TH43	2565
TRIPOTASSIUM CITRATE	332(ii)	GMP	277,XS33,TH43	2565
TRISODIUM CITRATE	331(iii)	GMP	277,XS33	2565

#### Notes

- NN1:** Any combination of propyl gallate (INS 310), tertiary butylhydroquinone (INS 319), butylated hydroxyanisole (INS 320) and butylated hydroxytoluene (INS 321) at 200 mg/kg
- NN2:** For use in restoring natural colour lost in processing, or standardizing colour only.
- NN3:** Singly or in combination: isopropyl citrates (INS 384) and citric and fatty acid esters of glycerol (INS 472c) at 100 mg/kg.
- NN4:** For use as an antifoaming agents for oils and fats for deepfrying only
- NN5:** For use in shortening only.

**Remark:** The meaning of other notes described in Annex II; PART 2 of the Notification of the Ministry of Public Health (No. 418) B.E. 2563 Issued by virtue of the Food Act B.E. 2522 Re: prescribing the principle, conditions, methods and proportion of food additives (No.2)

#### ❖ Amendments and revocation of Notes.

(1) 14 Notes should be **revoked**

<b>TH39</b>	For use in products conforming to the Notification of the Ministry of Public Health (No. 23) B.E. 2522 (1979) Re: Prescribe Peanut Oil as Specific Controlled Food and Prescribe Quality and Standards and Method of Production Process and its label, the Notification of the Ministry of Public Health (No. 56) B.E. 2524 (1981) Re: Palm Oil, the Notification of the Ministry of Public Health (No. 57) B.E. 2524 (1981) Re: Coconut Oil and the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat.
-------------	--

<b>TH40</b>	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 175 mg/kg
<b>TH41</b>	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 75 mg/kg
<b>TH42</b>	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 23) B.E. 2522 (1979) Re: Prescribe Peanut Oil as Specific Controlled Food and Prescribe Quality and Standards and Method of Production Process and its label, the Notification of the Ministry of Public Health (No. 56) B.E. 2524 (1981) Re: Palm Oil, the Notification of the Ministry of Public Health (No. 57) B.E. 2524 (1981) Re: Coconut Oil and the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 25 mg/kg
<b>TH43</b>	Excluding products conforming to the Notification of the Ministry of Public Health (No. 23) B.E. 2522 (1979) Re: Prescribe Peanut Oil as Specific Controlled Food and Prescribe Quality and Standards and Method of Production Process and its label, the Notification of the Ministry of Public Health (No. 56) B.E. 2524 (1981) Re: Palm Oil, the Notification of the Ministry of Public Health (No. 57) B.E. 2524 (1981) Re: Coconut Oil and the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat
<b>TH44</b>	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 23) B.E. 2522 (1979) Re: Prescribe Peanut Oil as Specific Controlled Food and Prescribe Quality and Standards and Method of Production Process and its label, the Notification of the Ministry of Public Health (No. 56) B.E. 2524 (1981) Re: Palm Oil, the Notification of the Ministry of Public Health (No. 57) B.E. 2524 (1981) Re: Coconut Oil and the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 100 mg/kg
<b>TH45</b>	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 23) B.E. 2522 (1979) Re: Prescribe Peanut Oil as Specific Controlled Food and Prescribe Quality and Standards and Method of Production Process and its label, the Notification of the Ministry of Public Health (No. 57) B.E. 2524 (1981) Re: Coconut Oil and the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 120 mg/kg
<b>TH46</b>	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 23) B.E. 2522 (1979) Re: Prescribe Peanut Oil as Specific Controlled Food and Prescribe Quality and Standards and Method of Production Process and its label at 200 mg/kg and products conforming to the Notification of the Ministry of Public Health (No. 56) B.E. 2524 (1981) Re: Palm Oil, the Notification of the Ministry of Public Health (No. 57) B.E. 2524 (1981) Re: Coconut Oil and the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 500 mg/kg
<b>TH47</b>	For use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat

TH48	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 25 mg/kg
TH49	Excluding products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat
TH50	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 100 mg/kg
TH51	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 120 mg/kg.
TH52	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 500 mg/kg.

(2) 2 Notes should be **revised**

277	Excluding virgin and cold pressed oils and products conforming to the standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981). <b>Excluding virgin and cold pressed oils</b>
XS33	Excluding <b>olive oil and olive-pomace oil conforming to the Notification of the Ministry of Public Health Re: Edible oils and fats including</b> products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).



Food Category No.	02.1.3	Animal oils and fats		
Food additives	INS	Maximum use Levels (mg/kg)	Notes	Year Adopted
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	<del>10(20)</del>	8, <del>TH47</del> , 277,XS329,NN2	2565
ASCORBIC ACID, L-	300	GMP	277,NN5	2565
ASCORBYL ESTERS	304,305	500	10,15,277,NN6	2565
BUTYLATED HYDROXYANISOLE	320	<del>175(200)</del>	15,130, <del>TH40</del> 277,XS329,NN1	2565
BUTYLATED HYDROXYTOLUENE	321	<del>75(200)</del>	15,130, <del>TH41</del> 277,XS329,NN1	2565
CAROTENES, BETA-, VEGETABLE	160a(ii)	<del>25(1000)</del>	<del>277 TH48</del> 277,XS329,NN2	2565
CAROTENOIDS	160a(i),a(iii),e,f	25	277,XS329,NN2	2565
CITRIC ACID	330	GMP	277,XS329	2565
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	100	<del>322</del> -277,NN3	2565
CURCUMIN	100(i)	5	<del>TH47</del> 277,XS329,NN2	2565
FAST-GREEN FCF	<del>143</del>	GMP	<del>TH49</del>	Revoked
GUAIAIC RESIN	<del>314</del>	<del>1000</del>	<del>TH49</del>	Revoked
INDIGOTINE	<del>132</del>	<del>300</del>	<del>TH49</del>	Revoked
ISOPROPYL CITRATES	384	<del>100(200)</del>	<del>TH50</del> 277,NN3	2565
LECITHIN	322(i)	GMP	242,277	2565
MONO- AND DI- GLYCERIDES OF FATTY ACIDS	471	GMP	277,408,NN4	2565
POLYDIMETHYLSILOXANE	900a	10	277,NN4	2565
POLYSORBATES	<del>432-436</del>	<del>5000</del>	<del>102,TH49</del>	Revoked
PROPYL GALLATE	310	<del>100(200)</del>	15,130, <del>TH50</del> 277,XS329,NN1	2565

Food Category No.	02.1.3	Animal oils and fats		
Food additives	INS	Maximum use Levels (mg/kg)	Notes	Year Adopted
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	10000		Revoked
SODIUM DIHYDROGEN CITRATE	331(i)	GMP	277,XS329	2565
STEARYL CITRATE	484	GMP	TH49	Revoked
SUNSET YELLOW FCF	110	300	TH49	Revoked
TARTRAZINE	102	300	TH49	Revoked
TERTIARY BUTYLHYDROQUINONE	319	200	15,130,TH51 277,XS329,NN1	2565
THIODIPROPIONATES	388,389	200	46,277	2565
TOCOPHEROLS	307a,b,c	300	277,358TH52	2565
TRICALCIUM CITRATE	333(iii)	GMP	277,XS329	2565
TRIPOTASSIUM CITRATE	332(ii)	GMP	277,XS329	2565
TRISODIUM CITRATE	331(iii)	GMP	TH47277,XS329	2565

#### Notes

- NN1** Any combination of propyl gallate (INS 310), tertiary butylhydroquinone (INS 319), butylated hydroxyanisole (INS 320) and butylated hydroxytoluene (INS 321) at 200 mg/kg.
- NN2** For use in restoring natural colour lost in processing, or standardizing colour only.
- NN3** Singly or in combination: isopropyl citrates (INS 384) and citric and fatty acid esters of glycerol (INS 472c) at 100 mg/kg.
- NN4** For use as an antifoaming agents for oils and fats for deep frying only.
- NN5** For use in products conforming to the Notification of the Ministry of Public Health Re: Fish oils including products conforming to the Standard for Fish Oils (CODEX STAN 329-2017) only.
- NN6** Except for use in products conforming to the Notification of the Ministry of Public Health Re: Fish oils including products conforming to the Standard for Fish Oils (CODEX STAN 329-2017) at 2,500 mg/kg.

**Remark:** The meaning of other notes described in Annex II; PART 2 of the Notification of the Ministry of Public Health (No. 418) B.E. 2563 Issued by virtue of the Food Act B.E. 2522 Re: prescribing the principle, conditions, methods and proportion of food additives (No.2)

❖ Amendments and revocation of Notes.

(1) 8 Notes should be **revoked**

TH40	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 175 mg/kg
TH41	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 75 mg/kg
TH47	For use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat
TH48	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 25 mg/kg
TH49	Excluding products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat
TH50	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 100 mg/kg
TH51	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 120 mg/kg.
TH52	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 205) B.E. 2543 (2000) Re: Oil and Fat at 500 mg/kg.

(2) 4 Notes should be **revised**

277	Excluding virgin and cold pressed oils and products conforming to the standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981). <b><u>Excluding virgin and cold pressed oils</u></b>
358	Except for use in fish oils at 6,000 mg/kg, singly or in combination. <b><u>Except for use in products conforming to the Notification of the Ministry of Public Health Re: Fish oils including products conforming to the Standard for Fish Oils (CODEX STAN 329-2017) at 6,000 mg/kg, singly or in combination.</u></b>
408	Only for use as an emulsifier in <b><u>products conforming to the Notification of the Ministry of Public Health Re: Fish oils including</u></b> products conforming to the Standard for Fish Oils (CODEX STAN 329-2017). , or as an antifoaming agent in oils and fats for deep frying conforming to the Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19- 1981).
XS329	Except for use in <b><u>products conforming to the Notification of the Ministry of Public Health Re: Fish oils including</u></b> products conforming to the Standard for Fish Oils (CODEX STAN 329-2017)

## 2. Amendments of the food additive provisions relating to Chocolate and chocolate products (Food Category No. 05.1.4 Cocoa and chocolate products)

### Corresponding the Notification of the Ministry of Public Health:

- The Notification of the Ministry of Public Health (No.83) B.E. 2527 (1984) Re: Chocolate.
- The Notification of the Ministry of Public Health Re: Chocolate and chocolate products.

### Corresponding commodity standards:

- CODEX STAN 87-1981: Standard for Chocolate and Chocolate Products

Food Category No.	05.0	Confectionery		
Food additives	INS	Maximum use Levels (mg/kg)	Notes	Year Adopted
ISOMALT	953	GMP	፳፯-XS86,XS141	2565
LACTITOL	966	GMP	፳፯-XS86,XS141	2565
Lutein, Tagetes erecta L.	161b(iii)	GMP	183,XS86, XS105,XS141	2565
MALTITOL	965(i)	GMP	፳፯-XS86,XS141	2565
MALTITOL SYRUP	965(ii)	GMP	፳፯-XS86,XS141	2565
MANNITOL	421	GMP	፳፯-XS86,XS141	2565
SORBITOL	420(i)	GMP	፳፯-XS86,XS141	2565
SORBITOL SYRUP	420(ii)	GMP	፳፯-XS86,XS141	2565
THAUMATIN	957	GMP	፳፯-XS86,XS141	2565
XYLITOL	967	GMP	፳፯-XS86,XS141	2565

Food Category No.	05.1.4	Cocoa and chocolate products		
Food additives	INS	Maximum use Levels (mg/kg)	Notes	Year Adopted
ACESULFAME POTASSIUM	950	500	188,፳፯	2565
ALITAME	956	300	፳587,፳፯	Revoked
ALLURA RED AC	129	300	183,፳፯62	2565
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	10000	101,፳፯63	2565
ASPARTAME	951	2000(3000)	37,191,፳፯	2565
BRILLIANT BLUE FCF	133	100	183,፳፯62	2565
CARAMEL III - AMMONIA CARAMEL	150c	25,000	183,፳፯62	2565
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	25,000	183,፳፯62	2565

Food Category No.	05.1.4	Cocoa and chocolate products		
Food additives	INS	Maximum use Levels (mg/kg)	Notes	Year Adopted
CARNAUBA WAX	903	5000	3, <del>XS87, TH2</del>	2565
CAROTENES, BETA-, VEGETABLE	160a(ii)	100	183, <del>TH62</del>	2565
CAROTENOIDS	160a(i), a(iii), e, f	100	183, <del>TH62</del>	2565
<del>CASTOR OIL</del>	<del>1503</del>	<del>350</del>	<del>XS87, TH2</del>	<b>Revoked</b>
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	700	183, <del>TH62</del>	2565
CYCLAMATES	952(i), (ii), (iv)	500	17, <del>TH2</del>	2565
GRAPE SKIN EXTRACT	163(ii)	<b>200</b>	<b>181, 183</b>	2565
INDIGOTINE	132	450	183, <del>TH62</del>	2565
PONCEAU 4R	124	300	183, <del>TH62</del>	2565
SACCHARINS	954(i)-(iv)	500	<del>TH2</del>	2565
<del>SUCRALOSE</del>	<del>955</del>	<del>800</del>	<del>XS87</del>	<b>Revoked</b>
SUNSET YELLOW FCF	110	400	183, <del>TH62</del>	2565

**Remark:** The meaning of notes described in Annex II; PART 2 of the Notification of the Ministry of Public Health (No. 418) B.E. 2563 Issued by virtue of the Food Act B.E. 2522 Re: prescribing the principle, conditions, methods and proportion of food additives (No.2)

❖ Amendments and revocation of Notes.

(1) 3 Notes should be **revoked**

TH2	Except for use as a sweetener in products conforming to the Notification of the Ministry of Public Health (No. 83) B.E. 2527 Re: Chocolate.
TH62	Excluding products in Clause 2(1), 2(2) and 2(5) of the Notification of the Ministry of Public Health (No. 83) B.E. 2527 Re: Chocolate.
TH63	Except for use in products in Clause 2(1) and 2(5) of the Notification of the Ministry of Public Health (No. 83) B.E. 2527 Re: Chocolate at 7,000 mg/kg.

(2) 3 Notes should be **revised**

303	Excluding products (other than white chocolate) conforming to <u>the Notification of Ministry of Public Health Re: Chocolate and Chocolate Products including products conforming to</u> the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) <u>except for white chocolate</u> . and the Notification of Ministry of Public Health (No. 83) B.E. 2527 (1984) Re: Chocolate.
375	Excluding products conforming to <u>the Notification of Ministry of Public Health Re: Chocolate and Chocolate Products including products conforming to</u> the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) except for white chocolate, where ascorbyl palmitate (INS 304) may be used only as an antioxidant at 200 mg/kg calculated on a fat content basis.
XS87	Excluding products conforming to <u>the Notification of Ministry of Public Health Re: Chocolate and Chocolate Products including products conforming to</u> the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981). and the Notification of Ministry of Public Health (No. 83) B.E. 2527 (1984) Re: Chocolate.

3. Amendments of the food additive provisions relating to Cocoa bean products (Food Category No. 05.1.1 Cocoa mixes (powders) and cocoa mass/cake and Food Category No. 05.1.3 Cocoa-based spreads, including fillings)

Corresponding the Notification of the Ministry of Public Health:

- The Notification of the Ministry of Public Health Re: Cocoa bean products.

Corresponding commodity standards:

- CODEX STAN 86-1981: Standard for cocoa butter
- CODEX STAN 105-1981: Standard for cocoa powders (cocoas) and dry mixtures of cocoa and sugars
- CODEX STAN 141-1981: Standard for Cocoa (Cacao) Mass or Cocoa/Chocolate Liquor, and Cocoa Cake

❖ Amendments and revocation of Notes.

(1) 4 Notes should be revised

123	For use of sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), sorbitan monolaurate (INS 493), sorbitan monooleate (INS 494), and sorbitan monopalmitate (INS 495) in combination up to a maximum level of 2000 mg/kg on the final cocoa and chocolate basis as emulsifiers in <u>Cocoa Powders and Cacao Powders conforming to the Notification of Ministry of Public Health Re: Cocoa bean products including</u> products conforming to the Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981).
XS86	Excluding <u>Cocoa butter conforming to the Notification of Ministry of Public Health Re: Cocoa bean products including</u> products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
XS105	Excluding <u>Cocoa Powders and Cacao Powders conforming to the Notification of Ministry of Public Health Re: Cocoa bean products including</u> products conforming to the Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981).
XS141	Excluding <u>Cocoa Mass (Cocoa liquor) conforming to the Notification of Ministry of Public Health Re: Cocoa bean products including</u> products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).

#### 4. Amendments of the food additive provisions relating to Jams, jellies, marmelades (Food Category No. 04.1.2.5 Jams, jellies, marmelades)

##### Corresponding the Notification of the Ministry of Public Health:

- The Notification of the Ministry of Public Health (No. 213) B.E. 2543 (2000) Re: Jam, jelly, and marmalade in sealed containers.
- The Notification of the Ministry of Public Health Re: Jam, jelly, and marmalade.

##### Corresponding commodity standards:

- CODEX STAN 296-2009: Standard for Jams, Jellies and Marmalades

Food Category No.	04.1.2	Processed fruit		
Food additives	INS	Maximum use Levels (mg/kg)	Notes	Year Adopted
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	፳፻፲፮ ፳፻፲፱	2565
AMMONIUM CHLORIDE	510	GMP	፳፻፲፮ ፳፻፲፱	2565
ASCORBIC ACID, L-	300	GMP	፳፻፲፮	2565
BROMELAIN	1101(iii)	GMP	፳፻፲፮ ፳፻፲፱	2565
CALCIUM 5'-GUANYLATE	629	GMP	፳፻፲፮ ፳፻፲፱	2565
CALCIUM 5'-INOSINATE	633	GMP	፳፻፲፮ ፳፻፲፱	2565
CALCIUM 5'-RIBONUCLEOTIDES	634	GMP	፳፻፲፮ ፳፻፲፱	2565
CALCIUM ASCORBATE	302	GMP	፳፻፲፮ ፳፻፲፱	2565
CALCIUM DI-L-GLUTAMATE	623	GMP	፳፻፲፮ ፳፻፲፱	2565
CALCIUM SILICATE	552	GMP	፳፻፲፮ ፳፻፲፱	2565
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	፳፻፲፮ ፳፻፲፱	2565
CYCLOTETRAGLUKOSE	1504(i)	GMP	፳፻፲፮ ፳፻፲፱	2565
CYCLOTETRAGLUKOSE SYRUP	1504(ii)	GMP	፳፻፲፮ ፳፻፲፱	2565
DIPOTASSIUM 5'-GUANYLATE	628	GMP	፳፻፲፮ ፳፻፲፱	2565
DISODIUM 5'-GUANYLATE	627	GMP	፳፻፲፮ ፳፻፲፱	2565
DISODIUM 5'-INOSINATE	631	GMP	፳፻፲፮ ፳፻፲፱	2565
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	፳፻፲፮ ፳፻፲፱	2565
ERYTHORBIC ACID	315	GMP	፳፻፲፮ ፳፻፲፱	2565



Food Category No.	04.1.2	Processed fruit		
Food additives	INS	Maximum use Levels (mg/kg)	Notes	Year Adopted
ERYTHRITOL	968	GMP	TH54 XS296	2565
GLUCOSE OXIDASE	1102	GMP	TH54 XS296	2565
GLUTAMIC ACID, L(+)-	620	GMP	TH54 XS296	2565
GUANYLIC ACID, 5'-	626	GMP	TH54 XS296	2565
INOSINIC ACID, 5'-	630	GMP	TH54 XS296	2565
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	TH54 XS296	2565
LACTITOL	966	GMP	XS296	2565
LECITHIN	322(i)	GMP	TH54 XS296	2565
LIPASES	1104	GMP	TH54 XS296	2565
Lutein esters from Tagetes erecta	161b(iii)	GMP	XS296	2565
LYCOPENE, TOMATO	160d(ii)	GMP	XS296	2565
LYCOPENE, SYNTHETIC	160d(i)	GMP	NN1	2565
LYCOPENE, Blakeslea trispora	160d(iii)	GMP	NN1	2565
MAGNESIUM di-L- GLUTAMATE	625	GMP	TH54 XS296	2565
MAGNESIUM SILICATE, SYNTHETIC	553(i)	GMP	TH54 XS296	2565
MALTITOL	965(i)	GMP	XS296	2565
MALTITOL SYRUP	965(ii)	GMP	XS296	2565
MANNITOL	421	GMP	XS296	2565
MONOAMMONIUM L- GLUTAMATE	624	GMP	TH54 XS296	2565
MONOPOTASSIUM L- GLUTAMATE	622	GMP	TH54 XS296	2565
MONOSODIUM L- GLUTAMATE	621	GMP	TH54 XS296	2565
NITROGEN	941	GMP	TH54 XS296	2565
NITROUS OXIDE	942	GMP	TH54 XS296	2565

Food Category No.	04.1.2	Processed fruit		
Food additives	INS	Maximum use Levels (mg/kg)	Notes	Year Adopted
OCTENYL SUCCINIC ACID	423	GMP	TH54 XS296	2565
MODIFIED GUM ARABIC				
PAPAIN	1101(ii)	GMP	TH54 XS296	2565
POLYGLYCITOL SYRUP	964	GMP	TH54 XS296	2565
POLYVINYLPIRROLIDONE, INSOLUBLE	1202	GMP	TH54 XS296	2565
POTASSIUM 5'-INOSINATE	632	GMP	TH54 XS296	2565
PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	GMP	TH54 XS296	2565
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	TH54 XS296	2565
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	TH54 XS296	2565
SODIUM ASCORBATE	301	GMP	TH54 XS296	2565
SODIUM ERYTHORBATE	316	GMP	TH54 XS296	2565
SORBITOL	420(i)	GMP	XS296	2565
SORBITOL SYRUP	420(ii)	GMP	XS296	2565
THAUMATIN	957	GMP	TH54 XS296	2565
TITANIUM DIOXIDE	171	GMP	TH54 XS296	2565
TRIACETIN	1518	GMP	TH54 XS296	2565
XYLITOL	967	GMP	XS296	2565

Food Category No.	04.1.2.5	Jams, jellies, marmelades		
Food additives	INS	Maximum use Levels (mg/kg)	Notes	Year Adopted
ALLURA RED AC	129	100	TH54	2565
BRILLIANT BLUE FCF	133	100	TH60	2565
<del>CANTHAXANTHIN</del>	<del>161g</del>	<del>200</del>	<del>TH61</del>	<b>Revoked</b>
CAMEL II - SULFITE	150b	200	TH60	2565
CAMEL				
CAMEL III - AMMONIA	150c	<del>200(100)</del>	TH60	2565
CAMEL				
CAMEL IV - SULFITE	150d	<del>1500(750)</del>	TH60	2565
AMMONIA CAMEL				
CARMINES	120	200	178,TH54	2565
CAROTENOIDS	160a(i),a(iii),e,f	<del>500(200)</del>		2565
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	200	TH54	2565
CURCUMIN	100(i)	<b>500</b>		2565
<del>ETHYLENE DIAMINE</del>	<del>385,386</del>	<del>130</del>	<del>21,TH54</del>	<b>Revoked</b>
<del>TETRA ACETATES</del>				
FAST GREEN FCF	143	400	TH59	2565
GRAPE SKIN EXTRACT	163(ii)	500	181,TH54	2565
<del>HYDROXYBENZOATES, PARA-</del>	<del>214,218</del>	<del>250</del>	<del>27,TH54</del>	<b>Revoked</b>
<del>INDIGOTINE</del>	<del>132</del>	<del>300</del>	<del>TH60</del>	<b>Revoked</b>
IRON OXIDES	172(i)-(iii)	200		2565
Lutein, Tagetes erecta L.	161b(i)	100		2565
POLYDIMETHYLSILOXANE	900a	<del>10(30)</del>	TH55	2565
PONCEAU 4R	124	100	TH60	2565
<del>PROPYLENE GLYCOL ALGINATE</del>	<del>405</del>	<del>5000</del>	<del>409,XS296,TH54</del>	<b>Revoked</b>
SULFITES	220-225,539	<del>50(100)</del>	NN2	2565
SUNSET YELLOW FCF	110	300	TH60	2565

## Notes

- NN1** Excluding products conforming to the Notification of Ministry of Public Health Re: Jams, Jellies and Marmalades including products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009) at 100 mg/kg.
- NN2** Excluding products conforming to the Notification of Ministry of Public Health Re: Jams, Jellies and Marmalades including products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009) except when made with sulfited fruit, the total amount of residual SO<sub>2</sub> (naturally present and added) shall not exceed 100 mg/kg.

**Remark:** The meaning of notes described in Annex II; PART 2 of the Notification of the Ministry of Public Health (No. 418) B.E. 2563 Issued by virtue of the Food Act B.E. 2522 Re: prescribing the principle, conditions, methods and proportion of food additives (No.2)

### ❖ Amendments and revocation of Notes.

(1) 9 Notes should be **revoked**

<b>TH53</b>	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 213) B.E. 2543 (2000) Re: Jam, jelly, and marmalade in sealed containers as acidity regulators at 3,000 mg/kg.
<b>TH54</b>	Excluding products conforming to the Notification of the Ministry of Public Health (No. 213) B.E. 2543 (2000) Re: Jam, jelly, and marmalade in sealed containers.
<b>TH55</b>	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 213) B.E. 2543 (2000) Re: Jam, jelly, and marmalade in sealed containers as antifoaming agent at 10 mg/kg.
<b>TH56</b>	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 213) B.E. 2543 (2000) Re: Jam, jelly, and marmalade in sealed containers as firming agent at 200 mg/kg as calcium.
<b>TH57</b>	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 213) B.E. 2543 (2000) Re: Jam, jelly, and marmalade in sealed containers as acidity regulators at 3,000 mg/kg and as firming agent at 200 mg/kg as calcium.
<b>TH58</b>	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 213) B.E. 2543 (2000) Re: Jam, jelly, and marmalade in sealed containers as antioxidant at 500 mg/kg. Except for use in blackcurrant jam as antioxidant at 750 mg/kg.
<b>TH59</b>	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 213) B.E. 2543 (2000) Re: Jam, jelly, and marmalade in sealed containers at 200 mg/kg. Except for use in marmalade made from lemon at 100 mg/kg.

<del>TH60</del>	Except for use in products conforming to the Notification of the Ministry of Public Health (No. 213) B.E. 2543 (2000) Re: Jam, jelly, and marmalade in sealed containers at 200 mg/kg.
<del>TH61</del>	For use in products conforming to the Notification of the Ministry of Public Health (No. 213) B.E. 2543 (2000) Re: Jam, jelly, and marmalade in sealed containers only

(2) 1 Note should be **revised**

XS296	Excluding <u>products conforming to the Notification of Ministry of Public Health</u> <u>Re: Jams, Jellies and Marmalades including</u> products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009)
-------	---

Other Notes should be revised

170	Excluding <u>products conforming to the Notification of Ministry of Public Health Re: Fermented Milks including</u> products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
215	Excluding <u>products conforming to the Notification of Ministry of Public Health Re: Margarine, Blends, Fat spread sand Blended fat spreads including</u> products conforming to the Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007). <del>and the Notification of Ministry of Public Health (No. 348) B.E. 2555 (2012) Re: Margarine, Blends, Fat spread sand Blended fat spreads-</del>
354	For use at 2,000 mg/kg in <u>flavoured products conforming to the Notification of Ministry of Public Health Re: Fermented Milks including</u> flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only.
355	For use at 10,000 mg/kg in <u>flavoured products conforming to the Notification of Ministry of Public Health Re: Fermented Milks including</u> flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only.
362	Excluding <u>plain products conforming to the Notification of Ministry of Public Health Re: Fermented Milks including</u> plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
398	For use in <u>products conforming to the Notification of Ministry of Public Health Re: Fermented Milks including</u> products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 1,000 mg/kg.
399	For use in <u>products conforming to the Notification of Ministry of Public Health Re: Fermented Milks including</u> products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 10,000 mg/kg.
400	For use in <u>products conforming to the Notification of Ministry of Public Health Re: Fermented Milks including</u> products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 150 mg/kg.
401	For use in <u>products conforming to the Notification of Ministry of Public Health Re: Fermented Milks including</u> products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 600 mg/kg.
402	For use in <u>products conforming to the Notification of Ministry of Public Health Re: Fermented Milks including</u> products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 100 mg/kg.
404	For use in energy-reduced products or products with no added sugar conforming to <u>the Notification of Ministry of Public Health Re: Fermented Milks including energy-reduced products or products with no added sugar conforming to</u> the Standard for Fermented Milk (CODEX STAN 243-2003) at 400 mg/kg.

405	For use in energy-reduced products or products with no added sugar conforming to <b><u>the Notification of Ministry of Public Health Re: Fermented Milks including energy-reduced products or products with no added sugar conforming to</u></b> the Standard for Fermented Milk (CODEX STAN 243-2003) at 1000 mg/kg.
406	For use in energy-reduced products or products with no added sugar conforming to <b><u>the Notification of Ministry of Public Health Re: Fermented Milks including energy-reduced products or products with no added sugar conforming to</u></b> the Standard for Fermented Milk (CODEX STAN 243-2003) at 100 mg/kg.
449	Excluding plain fermented milks based on fermented milks not heat treated after fermentation conforming to <b><u>the Notification of Ministry of Public Health Re: Fermented Milks including plain fermented milks based on fermented milks not heat treated after fermentation conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).</u></b> <del>XS-243-2003.</del>
XS302	Excluding <b><u>products conforming to the Notification of Ministry of Public Health Re: Fish Sauce including</u></b> products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011) and the Notification of Ministry of Public Health (No. 203) B.E. 2543 (2000) Re: Fish Sauce.
TH1	Excluding products conforming to the Notification of the Ministry of Public Health ( <del>No. 351</del> ) B.E. 2556 Re: Flavoured milk
TH3	Excluding products conforming to the Notification of the Ministry of Public Health ( <del>No. 195</del> ) B.E. 2543 (2000) Re: Electrolyte Drinks.
TH4	Excluding products conforming to the Notification of the Ministry of Public Health ( <del>No. 354</del> ) B.E. 2556 (2013) Re: Ice Cream.
TH5	Excluding products conforming to the Notification of the Ministry of Public Health ( <del>No. 353</del> ) B.E. 2556 (2013) Re: Fermented Milk.
TH6	Excluding products conforming to the Notification of the Ministry of Public Health ( <del>No. 355</del> ) B.E. 2556 (2013) Title <b>Re:</b> Food in a Hermetically Sealed Container.
TH65	For use in products conforming to the Notification of the Ministry of Public Health ( <del>No. 348</del> ) B.E. 2555 (2012) Re: Margarine, Blends, Fat spread sand Blended fat spreads only.
TH66	For use in products conforming to the Notification of the Ministry of Public Health ( <del>No. 348</del> ) B.E. 2555 (2012) Re: Margarine, Blends, Fat spread sand Blended fat spreads: NS 338; INS 339(i),(ii),(iii); INS 340(i),(ii),(iii); INS 341(i),(ii),(iii); INS 342(i),(ii); INS 343(i),(ii),(iii); INS 450(i),(ii),(iii),(v),(vi),(vii); INS 451(i),(ii); INS 452(i), (ii),(iii), (iv), (v) and INS 542 as acidity regulators singly or in combination at 1,000 mg/kg as phosphorus
TH67	For use in fat emulsions products for frying or baking purpose conforming to the Notification of the Ministry of Public Health ( <del>No. 348</del> ) B.E. 2555 (2012) Re: Margarine, Blends, Fat spread sand Blended fat spreads only.

**DRAFT FOOD ADDITIVE PROVISIONS FOR REVOCATION**  
(For adoption)

**SUCROGLYCERIDES (ซูโครกลีเซอไรด์)**

INS: 474

Synonym:--

Functional Class: Emulsifier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	6000	348,XS250, XS252	2563
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000	348	2559
01.4.4	Cream analogues	10000	348	2559
01.5.1	Milk powder and cream powder (plain)	10000		2559
01.7	Dairy-based desserts	3000	348,362	2563
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	10000	348,360	2559
02.3	Fat emulsions mainly of type oil-in-water	5000	102,363	2559
02.4	Fat-based desserts	3000	348	2561
03.0	Edible ices	3000	348	2561
04.1.1.2	Surface-treated fresh fruit	GMP		2559
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	1500	348,XS314R	2559
04.1.2.9	Fruit-based desserts	2000	348	2561
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	5000		2559
05.1.2	Cocoa mixes (syrops)	10000	348	2561
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	10000	348	2561
05.1.5	Imitation chocolate, chocolate substitute products	6000	348	2559



SUCROGLYCERIDES (ซูโครกลีเซอไรด์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.2	Confectionery including candy, nougats and marzipans	5000	348,XS309R	2561
05.3	Chewing gum	10000	348	2559
05.4	Decorations, toppings and sweet sauces	5000	348	2559
06.4.3	Pre-cooked pastas and noodles and like products	2000	194,348	2559
06.5	Cereal and starch based desserts	3000	348	2561
06.6	Batters	10000	348	2559
06.7	Pre-cooked or processed rice products	10000	348	2559
07.1	Bread and ordinary bakery wares and mixes	3000	348	2561
07.2.1	Cakes, cookies and pies	5000	348,TH25	2561
07.2.2	Other fine bakery products	5000	348	2561
07.2.3	Mixes for fine bakery wares products of food categories 07.2.1-07.2.2	5000	348,TH26	2561
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000	15,XS96,XS97	2559
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000	15,XS88, XS89,XS98	2559
09.2.4.1	Cooked fish and fish products	3000	241,348	2563
10.4	Egg-based desserts	5000	348	2563
12.2.1	Herbs and spices	2000	348,422	2563
12.5	Soups and broths	2000	345	2559
12.6.1	Emulsified sauces and dips	2000	348,426	2563
12.6.2	Non-emulsified sauces	10000	348	2563
12.6.3	Mixes for sauces and gravies	10000	127,348	2563
13.3	Dietetic foods intended for special medical purposes	5000	348	2563
13.4	Dietetic formulae for slimming purposes and weight reduction	5000	348	2563

SUCROGLYCERIDES (ซูโครกลีเซอไรด์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
13.6	Food supplements	20000	348	2563
14.1.4	Water-based flavoured drinks	700	127,348,TH30	2563
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	700	127,176,348	2563
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000	348,431	2563
14.2.7	Aromatized alcoholic beverages	5000		2559
15.1	Snacks – potato, cereal, flour or starch based	3000	348,433	2563

SUCROSE ESTERS OF FATTY ACIDS (ซูโครสเอสเทอร์ของกรดไขมัน)

INS: 473      Synonym: Sucrose fatty acid esters      Functional Class: Stabilizer, Emulsifier, Foaming agent, Glazing agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	6000	348,XS250; XS252	2563
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000	348	2559
01.4.4	Cream analogues	10000	348	2561
01.5.2	Milk and cream powder analogues	5000	350	2559
01.6.5	Cheese analogues	10000		2559
01.7	Dairy-based desserts	3000	348,362	2563
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	10000	348,360	2559
02.3	Fat emulsions mainly of type oil-in-water	5000	102,363	2559
02.4	Fat-based desserts	3000	348	2561
03.0	Edible ices	3000	348	2561

SUCROSE ESTERS OF FATTY ACIDS (ซูโครสเอสเทอร์ของกรดไขมัน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	1500	348,XS314R	2559
04.1.2.9	Fruit-based desserts	2000	348	2561
05.1.2	Cocoa mixes (syrups)	10000	348	2561
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	10000	348	2561
05.1.5	Imitation chocolate, chocolate substitute products	6000	348	2561
05.2	Confectionery including candy, nougats and marzipans	5000	348,XS309R	2561
05.3	Chewing gum	10000	348	2561
05.4	Decorations, toppings and sweet sauces	5000	348	2559
06.3	Breakfast cereals	2000		2559
06.4.3	Pre-cooked pastas and noodles and like products	2000	194,348	2563
06.5	Cereal and starch-based desserts	3000	348	2561
06.6	Batters	10000	348	2559
06.7	Pre-cooked or processed rice products	10000	348	2559
07.1	Bread and ordinary bakery wares and mixes	3000	348	2561
07.2.1	Cakes, cookies and pies	5000	348,TH25	2561
07.2.2	Other fine bakery products	5000	348	2561
07.2.3	Mixes for fine bakery wares products of food categories 07.2.1-07.2.2	5000	348,TH26	2561
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	3000	15,XS96,XS97	2559
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	3000	15,XS96,373, XS97	2559
09.2.4.1	Cooked fish and fish products	3000	241,348	2563

SUCROSE ESTERS OF FATTY ACIDS (ซูโครสเอสเทอร์ของกรดไขมัน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
10.4	Egg-based desserts	5000	348	2563
12.2.1	Herbs and spices	2000	348,422	2563
12.2.2	Seasonings and condiments	20000	423,424,425	2563
12.5	Soups and broths	2000	345	2559
12.6.1	Emulsified sauces and dips	2000	348,426	2563
12.6.2	Non-emulsified sauces	10000	348	2563
12.6.3	Mixes for sauces and gravies	10000	127,348	2563
13.3	Dietetic foods intended for special medical purposes	5000	348	2563
13.4	Dietetic formulae for slimming purposes and weight reduction	5000	348	2563
13.6	Food supplements	20000	348	2563
14.1.4	Water-based flavoured drinks	700	127,348,TH30	2563
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	700	127,176,348	2563
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000	348,431	2563
15.1	Snacks – potato, cereal, flour or starch based	3000	348,433	2563

SUCROSE OLIGOESTERS, Type I and Type II (ซูโครสโอลิโกเอสเทอร์ แบบชนิด 1 และ แบบชนิด 2)

INS: 473a	Synonym: Type I: Sucrose fatty acid esters (high-esterified); Sucrose oligoesters (high-esterified) Type II: Sucrose fatty acid esters; Sucrose oligoesters	Functional Class: Emulsifier, Glazing agent, Stabilizer		
-----------	--	---	--	--

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	6000	348,XS250; XS252	2563
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000	348	2559

SUCROSE OLIGOESTERS, Type I and Type II (ซูโครสโอลิโกเอสเทอร์ แบบชนิด 1 และ แบบชนิด 2)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.4.4	Cream analogues	10000	348	2559
01.7	Dairy-based desserts	3000	348,XS243	2561
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	10000	348,360	2559
02.3	Fat emulsions mainly of type oil-in- water	5000	102,363	2559
02.4	Fat-based desserts	3000	348	2561
03.0	Edible ices	3000	348	2561
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	1500	348,XS314R	2559
04.1.2.9	Fruit-based desserts	2000	348	2561
05.1.2	Cocoa mixes (syrups)	10000	348	2561
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	10000	348	2561
05.1.5	Imitation chocolate, chocolate substitute products	6000	348	2559
05.2	Confectionery including candy, nougats and marzipans	5000	348,XS309R	2561
05.3	Chewing gum	10000	348	2559
05.4	Decorations, toppings and sweet sauces	5000	348,387	2561
06.4.3	Pre-cooked pastas and noodles and like products	2000	194,348	2559
06.5	Cereal and starch based desserts	3000	348	2561
06.6	Batters	10000	348	2559
06.7	Pre-cooked or processed rice products	10000	348	2559
07.1	Bread and ordinary bakery wares and mixes	3000	348	2561
07.2.1	Cakes, cookies and pies	5000	348,TH25	2561
07.2.2	Other fine bakery products	5000	348	2561

SUCROSE OLIGOESTERS, Type I and Type II (ซูโครสโอลิโกเอสเทอร์ แบบชนิด 1 และ แบบชนิด 2)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
07.2.3	Mixes for fine bakery wares products of food categories 07.2.1-07.2.2	5000	348,TH26	2561
09.2.4.1	Cooked fish and fish products	3000	241,348	2563
10.4	Egg-based desserts	5000	348	2563
12.2.1	Herbs and spices	2000	348,422	2563
12.2.2	Seasonings and condiments	20000	423,424,425	2563
12.6.1	Emulsified sauces and dips	2000	348,426	2563
12.6.2	Non-emulsified sauces	10000	348	2563
12.6.3	Mixes for sauces and gravies	10000	127,348	2563
13.3	Dietetic foods intended for special medical purposes	5000	348	2563
13.4	Dietetic formulae for slimming purposes and weight reduction	5000	348	2563
13.6	Food supplements	20000	348	2563
14.1.4	Water-based flavoured drinks	700	127,348,TH30	2563
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	700	127,176,348	2563
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000	348,431	2563
15.1	Snacks - potato, cereal, flour or starch based	3000	348,433	2563

ACESULFAME POTASSIUM (แอสซัลเฟมโพแทสเซียม)

INS: 950      Synonym: Acesulfame K      Functional Class: Flavour enhancer, Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.5	Cheese analogues	350	188	2559
02.3	Fat emulsions mainly of type oil-in- water	1000	188	2559
04.1.2.2	Dried fruit	500	188	2559

**ALITAME (แอลิเทียม)**

INS: 956

Synonym: -

Functional Class: Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	40	127,TH1	2559
01.7	Dairy-based desserts	100		2559
05.1.2	Cocoa mixes (syrops)	300		2559
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	300	X586	2559
05.1.4	Cocoa and chocolate products	300	X587,TH2	2561
05.1.5	Imitation chocolate, chocolate substitute products	300		2559
05.2	Confectionery including candy, nougats and marzipans	300	X5309R	2561
05.4	Decorations, toppings and sweet sauces	300		2559
11.4	Other sugars and syrups	200	159	2559
12.5	Soups and broths	40	X5117	2559
13.5	Dietetic foods	300		2559

**ASPARTAME (แอสพาร์เทียม)**

INS: 951

Synonym: Aspartyl phenylalanine  
methyl ester (APM)

Functional Class: Flavour enhancer, Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.5	Cheese analogues	1000	191	2559
02.3	Fat emulsions mainly of type oil in- water	1000	191	2559
04.1.2.2	Dried fruit	2000	191	2559
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	1000	191	2559

**NEOTAME (นีโอแทม)**

INS: 961      Synonym: -      Functional Class: Flavour enhancer, Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.5	Cheese analogues	33		2559
02.3	Fat emulsions mainly of type oil-in-water	10		2559
04.1.2.2	Dried fruit	100		2559
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	33		2559

**SACCHARINS (กลุ่มแซ็กคาริน)**INS: 954(i)      Saccharin (แซ็กคาริน)  
Synonym: -      Functional Class: SweetenerINS: 954(ii)      Calcium saccharin (แคลเซียมแซ็กคาริน)  
Synonym: Calcium o-benzosulfimide      Functional Class: SweetenerINS: 954(iii)      Potassium saccharin (โพแทสเซียมแซ็กคาริน)  
Synonym: Potassium o-benzosulfimide      Functional Class: SweetenerINS: 954(iv)      Sodium saccharin (โซเดียมแซ็กคาริน)  
Synonym: Soluble saccharin; Sodium o-benzosulfimide      Functional Class: Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.5	Cheese analogues	100		2559
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	500		2559



**SUCRALOSE (ซูคราโลส)**

INS: 955      Synonym: 4,1',6'-trichlorogalactosucrose      Functional Class: Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.5	Cheese analogues	500		2559
04.1.2.2	Dried fruit	1500		2559
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	150		2559

**CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES****(กลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับคลอโรฟิลล์และคลอโรฟิลลิน)**

INS: 141(i)      Chlorophylls, copper complexes      Functional Class: Colour  
(กลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับคลอโรฟิลล์)  
Synonym: Copper chlorophyll;  
Copper phaeophytin; CI Natural Green 3; C.I. (1975) No. 75810

INS: 141(ii)      Chlorophyllin copper complexes, potassium and sodium salts      Functional Class: Colour  
(เกลือโพแทสเซียมหรือเกลือโซเดียมของกลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับคลอโรฟิลลิน)  
Synonym: Sodium copper chlorophyllin; Potassium copper chlorophyllin; C.I. (1975) No. 75815

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.1.2	Cocoa mixes (syrops)	6.4	62	2559

**SUNSET YELLOW FCF (ซันเซตเยลโลว์เอฟซีเอฟ)**

INS: 110      Synonym: CI Food Yellow 3; Orange Yellow S; CI (1975) No. 15985      Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.1.5	Imitation chocolate, chocolate substitute products	300		2559

---

**Lutein, *Tagetes erecta* L. (ลูทีนจากดอกดาวเรือง)**

INS: 161b(i)    Synonym: Vegetable lutein; Vegetable luteol; Bo-Xan (lutein)    Functional Class: Colour

---

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	75	127,TH14	2559
01.7	Dairy-based desserts	75	TH15	2559
14.1.4	Water-based flavoured drinks	40	127	2559

---

DRAFT FOOD ADDITIVE PROVISIONS FOR REVOCATION AS A RESULT OF ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE NOTIFICATION OF THE MINISTRY OF PUBLIC HEALTH (NO.418) B.E. 2563 ISSUED BY VIRTUE OF THE FOOD ACT B.E. 2522 RE: PRESCRIBING THE PRINCIPLE, CONDITIONS, METHODS AND PROPORTION OF FOOD ADDITIVES (NO.2)

---

**ALITAME (แอลิแทม)**

INS: 956    Synonym: -    Functional Class: Sweetener

---

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.1.4	Cocoa and chocolate products	300	XS87,TH2	2561

---

---

**CANTHAXANTHIN (แคนธาแซนธิน)**

INS: 161g    Synonym: -    Functional Class: Colour

---

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.5	Jams, jellies and marmatades	200	TH61	2563

---

---

**CASTOR OIL (น้ำมันละหุ่ง)**

INS: 1503    Synonym: Ricinus oil    Functional Class: Anticaking agent, Carrier, Emulsifier, Glazing agent

---

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.1.4	Cocoa and chocolate products	350	XS87,TH2	2563

---

**ETHYLENE DIAMINE TETRA ACETATES (กลุ่มเอทิลีนไดแอมีนเทตระแอะซีเตต)**

INS: 385 Calcium disodium ethylenediaminetetraacetate (แคลเซียมไดโซเดียมเอทิลีนไดแอมีนเทตระแอะซีเตต)  
Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant  
Synonym: Calcium disodium EDTA; Calcium disodium edetate

INS: 386 Disodium ethylenediaminetetraacetate (ไดโซเดียมเอทิลีนไดแอมีนเทตระแอะซีเตต)  
Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer  
Synonym: Disodium EDTA; Disodium edetate; Disodium dihydrogen ethylenediaminetetraacetate

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.5	Jams, jellies and marmalades	130	21,TH54	2563

**FAST GREEN FCF (ฟาสต์ กรีน เอฟซีเอฟ)**

INS: 143 Synonym: CI Food Green 3; FD&C Green 3; CI (1975) No. 42053  
Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.3	Animal oils and fats	GMP	TH49	2563

**GUAIAC RESIN (ไกวแอกรซิน)**

INS: 314 Synonym: Guaiac gum; Gum guaiac; Gum guaiacum; Guaiacum  
Functional Class: Antioxidant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.2	Vegetable oils and fats	1000	TH43	2563
02.1.3	Animal oils and fats	1000	TH49	2563

**HYDROXYBENZOATES, PARA- (กลุ่มพารา-ไฮดรอกซีเบนโซเอต)**

INS: 214 Ethyl para-hydroxybenzoate Functional Class: Preservative  
(เอทิลพารา-ไฮดรอกซีเบนโซเอต)  
Synonym: Ethylparaben; Ethyl  
p-oxybenzoate; Ethyl ester of  
p-hydroxybenzoic acid

INS: 218 Methyl para-hydroxybenzoate Functional Class: Preservative  
(เมทิลพารา-ไฮดรอกซีเบนโซเอต)  
Synonym: Methylparaben; Methyl  
p-oxybenzoate; Methyl ester of  
p-hydroxybenzoic acid

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.5	Jams, jellies and marmalades	250	27,TH54	2563

**INDIGOTINE (อินดิโกทิน)**

INS: 132 Synonym: CI Food Blue 1; FD&C Blue  
No. 2; Indigo Carmine; CI (1975)  
No. 73015 Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.3	Animal oils and fats	300	TH49	2563
04.1.2.5	Jams, jellies and marmalades	300	TH60	2563

**POLYSORBATES (กลุ่มพอลิซอร์เบต)**

INS: 432 Polyoxyethylene (20) sorbitan  
monolaurate (พอลิออกซีเอทิลีน (20)  
ซอร์บิแทนมอโนลอเรต)  
Synonym: Polysorbate 20 Functional Class: Emulsifier, Stabilizer

INS: 433 Polyoxyethylene (20) sorbitan  
monooleate (พอลิออกซีเอทิลีน (20)  
ซอร์บิแทนมอโนโอเลอเตต)  
Synonym: Polysorbate 80 Functional Class: Emulsifier, Stabilizer

INS: 434 Polyoxyethylene (20) sorbitan  
monopalmitate (พอลิออกซีเอทิลีน (20)  
ซอร์บิแทนมอโนแพลมิเตต)  
Synonym: Polysorbate 40 Functional Class: Emulsifier

INS: 435	Polyoxyethylene (20) sorbitan monostearate (พอลิโอออกซีเอทิลีน (20) ซอร์บิแทนมอโนสเตียเรต) Synonym: Polysorbate 60	Functional Class: Emulsifier, Stabilizer
INS: 436	Polyoxyethylene (20) sorbitan tristearate (พอลิโอออกซีเอทิลีน (20) ซอร์บิแทนไตรสเตียเรต) Synonym: Polysorbate 65	Functional Class: Emulsifier, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.2	Vegetable oils and fats	5000	102,TH43	2563
02.1.3	Animal oils and fats	5000	102,TH49	2563

#### PROPYLENE GLYCOL ALGINATE (โพรพิลีนไกลคอลแอลจิเนต)

INS: 405	Synonym: 1,2-Propane-diol ester of alginic acid; Hydroxypropyl alginate; Propane 1,2- diol alginate	Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener
----------	---	---

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.5	Jams, jellies and marmalades	5000	409,XS296,TH54	2563

#### PROPYLENE GLYCOL ESTERS OF FATTY ACIDS (โพรพิลีนไกลคอลเอสเทอร์ของกลุ่มกรดไขมัน)

INS: 477	Synonym: Propane-1,2-diol esters of fatty acids	Functional Class: Emulsifier
----------	---	------------------------------

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.3	Animal oils and fats	10000		2563

#### STEARYL CITRATE (สเตียริลซิเตรต)

INS: 484	Synonym: -	Functional Class: Antioxidant, Emulsifier, Sequestrant
----------	------------	--

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.2	Vegetable oils and fats	GMP	TH43	2563
02.1.3	Animal oils and fats	GMP	TH49	2563

**SUNSET YELLOW FCF (ซันเซตเยลโลว์เอฟซีเอฟ)**

INS: 110      Synonym: CI Food Yellow 3; Orange      Functional Class: Colour  
Yellow S; CI (1975) No. 15985

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.3	Animal oils and fats	300	TH49	2563

**SUCRALOSE (ซูคราโลส)**

INS: 955      Synonym: 4,1',6'-      Functional Class: Sweetener  
trichlorogalactosucrose

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.1.4	Cocoa and chocolate products	800	X587	2563

**TARTRAZINE (ตาร์ตราซีน)**

INS: 102      Synonym: CI Food Yellow 4; FD&C      Functional Class: Colour  
Yellow No. 5; CI (1975) No.  
19140

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.3	Animal oils and fats	300		2559