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principle, conditions, methods and proportion of food additives (No.2), dated 2nd September B.E. 2563 (2020), shall be repealed and replaced with the Annex I and Annex II of this Notification.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)

<u>NOTE</u>: 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)

INS: 950	Synonym: Acesulfame K	Functional Class:	onal Class: Flavour enhancer, Sweetener		
FoodCatNo	Food Category	Maximum use	Notes	Year	
		Levels (mg/kg)		Adopted	
01.3.2	Beverage whiteners	2000	188, <u>201,XS250,</u> XS252	2565	
01.4.4	Cream analogues	1000	188, <u>A7</u>	2565	
01.5.2	Milk and cream powder analogues	1000	188, XS251,A1	2565	
04.1.2.1	Frozen fruit	500	188, <u>A2</u>	2565	
04.1.2.3	Fruit in vinegar, oil, or brine	200	144 ,188	2565	
12.2	Herbs, spices, seasonings, and	2000	188, XS326,	2565	
	condiments	<i>)</i> //,	XS327,XS328		
12.3	Vinegars	2000	188, <u>A6</u>	2565	
14.1.5	Coffee, coffee substitutes, tea, herbal	600	127,160,188,	2565	
	infusions, and other hot cereal and		NN3		
	grain beverages, excluding cocoa				
ACETIC AND	grain beverages, excluding cocoa FATTY ACID ESTERS OF GLYCEROL (เอสเ	ตอร์ของกลีเซอรอลขอ	วงกรดแอซีติกและกรด	ไขมัน)	
ACETIC AND INS: 472a			วงกรดแอซีติกและกรด Emulsifier, Seques		
	FATTY ACID ESTERS OF GLYCEROL (เอสเ		Emulsifier, Seques		
	FATTY ACID ESTERS OF GLYCEROL (เอสเ Synonym: Acetic acid esters of	Functional Class:	Emulsifier, Seques		
	FATTY ACID ESTERS OF GLYCEROL (เอสเ Synonym: Acetic acid esters of mono- and diglycerides;	Functional Class:	Emulsifier, Seques		
	FATTY ACID ESTERS OF GLYCEROL (เอสเ Synonym: Acetic acid esters of mono- and diglycerides; Acetoglycerides; Acetylated	Functional Class:	Emulsifier, Seques		
INS: 472a	FATTY ACID ESTERS OF GLYCEROL (เอสเ Synonym: Acetic acid esters of mono- and diglycerides; Acetoglycerides; Acetylated mono- and diglycerides	Functional Class: Stabilize Maximum use	Emulsifier, Seques [.] er	trant, Year	
INS: 472a	FATTY ACID ESTERS OF GLYCEROL (เอสเ Synonym: Acetic acid esters of mono- and diglycerides; Acetoglycerides; Acetylated mono- and diglycerides	Functional Class: Stabilize	Emulsifier, Seques [.] er	trant,	
INS: 472a FoodCatNo 04.1.1.2	FATTY ACID ESTERS OF GLYCEROL (เอสเ Synonym: Acetic acid esters of mono- and diglycerides; Acetoglycerides; Acetylated mono- and diglycerides Food Category	Functional Class: Stabilize Maximum use Levels (mg/kg) GMP	Emulsifier, Seques er Notes	trant, Year Adopted	
INS: 472a FoodCatNo 04.1.1.2	FATTY ACID ESTERS OF GLYCEROL (เอสเ Synonym: Acetic acid esters of mono- and diglycerides; Acetoglycerides; Acetylated mono- and diglycerides Food Category	Functional Class: Stabilize Maximum use Levels (mg/kg) GMP	Emulsifier, Seques er Notes	trant, Year Adopted	
INS: 472a FoodCatNo 04.1.1.2	FATTY ACID ESTERS OF GLYCEROL (เอสเ Synonym: Acetic acid esters of mono- and diglycerides; Acetoglycerides; Acetylated mono- and diglycerides Food Category	Functional Class: Stabilize Maximum use Levels (mg/kg) GMP	Emulsifier, Seques er Notes	Year Adopted	
FoodCatNo 04.1.1.2 ACETYLATE	FATTY ACID ESTERS OF GLYCEROL (เอสเ Synonym: Acetic acid esters of mono- and diglycerides; Acetoglycerides; Acetylated mono- and diglycerides Food Category Surface-treated fresh fruit D DISTARCH PHOSPHATE (แอซีทิเลเทดไ	Functional Class: Stabilize Maximum use Levels (mg/kg) GMP	Emulsifier, Seques er Notes 454 :: Emulsifier, Stabili	Year Adopted	
FoodCatNo 04.1.1.2 ACETYLATE	FATTY ACID ESTERS OF GLYCEROL (เอสเ Synonym: Acetic acid esters of mono- and diglycerides; Acetoglycerides; Acetylated mono- and diglycerides Food Category Surface-treated fresh fruit D DISTARCH PHOSPHATE (แอซีทิเลเทดไ	Functional Class: Stabilize Maximum use Levels (mg/kg) GMP ดสตาร์ชฟอสเฟต) Functional Class	Emulsifier, Seques er Notes 454 :: Emulsifier, Stabili	Year Adopted	
FoodCatNo 04.1.1.2 ACETYLATE INS: 1414	FATTY ACID ESTERS OF GLYCEROL (เอสเ Synonym: Acetic acid esters of mono- and diglycerides; Acetoglycerides; Acetylated mono- and diglycerides Food Category Surface-treated fresh fruit D DISTARCH PHOSPHATE (แอซีทิเลเทดให	Functional Class: Stabilize Maximum use Levels (mg/kg) GMP ดสตาร์ชฟอสเฟต) Functional Class Thicke	Emulsifier, Seques er Notes 454 :: Emulsifier, Stabili	Year Adopted 2565 zer,	

INS: 969 Synonym: -

Functional Class: Sweetener, Flavour enhancer

1113. 909	Syrionym	Turictional Class.	Sweetener, ravor	ar Crimarico
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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	10	XS160	2565
	materials			
04.1.2.8	Fruit preparations including fruit pulp,	10	XS240,XS314R	2565
	fruit purees, fruit toppings and			
	coconut milk		11/10)
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,	10	XS86	2565
	fillings and raw materials			
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,	30	114,XS309R	2565
	excluding products of food categories			
	01.7, 02.4, 04.1.2.9 and 06.5			
05.2.3	Nougats and marzipans	30		2565
05.3	Chewing gum	400		2565
05.4	Decorations, toppings and sweet	20		2565
•	sauces			
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	6	127,160,NN3	2565
	infusions, and other hot cereal and			
	grain beverages, excluding cocoa			

AGAR (อะกา	క్త)			
INS: 406	Synonym: Agar-agar; Gelose; Japan	Functional Class: Bulking agent, Carrier,		
	agar; Bengal Isinglass; Ceylon Isinglass;	Emulsifier, Gelling agent, Glazing agent,		
	Chinese Isinglass; Japanese Isinglass;	Humectant, St	abilizer, Thickene	er
	Layor Carang			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	453,454	2565
04.2.1.2	Surface-treated fresh vegetables,	GMP	455,456	2565
	seaweeds, nuts and seeds			
ALGINIC AC	ID (กรดแอลจินิก)			
INS: 400	Synonym: -	Functional Class: Bu	ılking agent, Carrie	er,
		Emulsifier, Foa	aming agent, Gelli	ng agent,
		Glazing agent,	Humectant, Sequ	uestrant,
		Stabilizer, Thic	ckener	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565
ALLURA REI	O AC (แอลลูรา เรด เอซี)			
INS: 129	ชื่ออื่น: CI Food Red 17; FD&C Red	Functional Class: Co	olour	
4	No.40; CI (1975) No.16035			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
14.1.4	Water-based flavoured drinks	150 (300)	127	2565

ANNATTO EXTRACTS, BIXIN-BASED (สารสกัดเมล็ดคำแสดที่มีบิกซิน)

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	Notes	Year
		Levels (mg/kg)		Adopted
02.2.2	Fat spreads, dairy fat spreads and	100	8, TH65	2565
	blended spreads for spread or raw			
	materials			
14.1.4	Water-based flavoured drinks	30	8,127	2565

ANNATTO EXTRACTS, NORBIXIN-BASED (สารสกัดเมล็ดคำแสดที่มีนอร์บิกซิน)

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

AMARANTH (อมาแรนธ์)

INS: 123 Synonym: - Functional Class: Colour

FoodCatNo	Food Category	Maximum use	Notes	Year
/ (Levels (mg/kg)		Adopted
05.3	Chewing gum	100		2565
05.4	Decorations, toppings and sweet	100		2565
	sauces			
06.4.3	Pre-cooked pastas and noodles and	100	194	2565
	like products			
09.4	Fully preserved, including canned fish	30	435,XS3,XS70,	2565
	and fish products		XS90,XS94,	
			XS119	
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	Notes	Year
		Levels (mg/kg)		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; CI (1975) 75120 (Natural Orange 4) Functional Class: Colour

Functional Class: Colour

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

(1975) 75120 (Natural Orange 4)

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

ASCORBYL I	ESTERS (กลุ่มแอสคอร์บิลเอสเตอร์)			
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	Notes	Year
		Levels (mg/kg)		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
			XS251	

500

01.6.2.1 Ripened cheese, includes rind 500

10,15,112,**XS208** 2565 XS263,XS264, XS265,XS266,

2565

XS267,XS268,

10,15,XS221,

XS273

XS269,XS270, XS271,XS272,

XS274,XS276,

VC077 **VC070**

XS277,**XS278, XS283**

12.2 Herbs, spices, seasonings, and condiments

Unripened cheese

01.6.1

500 10,15,**XS326,**

XS327,XS328 2565

ASPARTAME (แอสพาร์เทม)

INS: 951 Synonym: Aspartyl phenylalanine

Functional Class: Flavour enhancer, Sweetener

methyl ester (APM)

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

ASPARTAME (แอสพาร์เทม)

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

ASPARTAME-ACESULFAME SALT (เกลือแอสพาร์เทม-แอซีซัลเฟม)

INS: 962	Synonym: Aspartame-acesulfame	Functional Class:	Functional Class: Sweetener	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
03.0	Edible ices	1000	119	2565
04.1.2.6	Fruit-based spreads for spread or	1000	119,XS160	2565
	raw materials			
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	200	113 <u>,144</u>	2565
	vinegar, oil, brine, or soybean sauce			
05.1.3	Cocoa-based spreads, for spread,	1000	113,XS86	2565
	fillings and raw materials			
05.1.4	Cocoa and chocolate products	500	113	2565
05.3	Chewing gum	5000	113	2565
05.4	Decorations, toppings and sweet	500	113	2565
	sauces			
06.3	Breakfast cereals	1000	119	2565

ASPARTAME-ACESULFAME SALT (เกลือแอสพาร์เทม-แอซีซัลเฟม)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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,	600	119,127,160,	2565
	herbal infusions, and other hot		NN3	
	cereal and grain beverages,		. \	
	excluding cocoa			

AZORUBINE (เอโซรูบีน)

INS: 122 Synonym: CI Food Red 3, Carmoisine,

Functional Class: Colour

CI (1975) No. 14720

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

BENZOATE	S (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	Functional Class: Preservative
	(โพแทสเซียมเบนโซเอต)	
	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	Notes	Year
		Levels (mg/kg)		Adopted
02.2.2	Fat spreads, dairy fat spreads and	1000	13, 529	2565
	blended spreads for spread or raw		1	
	materials			

BRILLIANT E	BLACK (BLACK PN) (บริลเลียนต์ แบลค)			
INS: 151	Synonym: -	Functional Class: Colc	ur	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
05.2	Confectionery including candy,	100		2565
	nougats and marzipans			
05.3	Chewing gum	300		2565
05.4	Decorations, toppings and sweet	500		2565
	sauces			
13.6	Food supplements	530	В6	2565
14.2.6	Distilled spirituous beverages	200		2565
	containing more than 15% alcohol			
14.2.7	Aromatized alcoholic beverages	30		2565

BROWN H	H T (บราวน์ เอชที) Synonym: -	Functional Class: Col	.our	
FoodCatN	lo 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	В6	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 (บิวทิเลเทดไฮดรอกซิ	แอนิโซล)		
NS: 320	Synonym: BHA	Functional Class: A	ntioxidant	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.3.2	Beverage whiteners	100	15,195, XS250,	2565
			XS252	
01.5.2	Milk and cream powder analogues	100	15,481	2565
12.2	Herbs, spices, seasonings, and	200	15,130, XS326,	2565
	condiments		XS327,XS328	
DUTYL ATEC	NUMBONATOLUENE (Pompomo graco	್ಲಾನ್		
) HYDROXYTOLUENE (บิวทิเลเทดไฮดรอก	J.	11/21	
INS: 321	Synonym: BHT	Functional Class: A	ntioxidant	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.3.2	Beverage whiteners	100	15,195, XS250,	2565
			XS252	
01.5.2	Milk and cream powder analogues	100	15,481	2565
12.2	Herbs, spices, seasonings, and	200	15,130, XS326,	2565
	condiments		XS327,XS328	
	LGINATE (แคลเซียมแอลจิเนต)			
INS: 404	Synonym: Calcium salt of alginic acid		Foaming agent, Bulk	
			gent, Gelling agent, , Sequestrant, Stabi	-
		Thickener	, sequestiant, stabi	dzer,
FoodCatNo	Food Category	Maximum use	Notes	Year
	130 5010501)	Levels (mg/kg)		Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	 454	2565
04.1.1.2	Surface treated fresh franc	GIVII.	131	2303
CALCIUM C	ARBONATE (แคลเซียมคาร์บอเนต)			
INS: 170(i)	Synonym: Chalk; Carbonic acid	Functional Class: Ac	cidity regulator, Anti	icaking
,	calcium salt		r, Firming agent, Flo	_
		agent, Stabiliz		
FIC IN				
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565

NS: 282	Synonym: Calcium propanoate	Functional Class: I	Preservative	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.2.1	Ripened cheese, includes rind	GMP	3,460, 503,	2565
			XS208, XS269,	
			XS274,XS276,	
			XS277 ,XS278	
CALCIUM S	ILICATE (แคลเซียมซิลิเกต)			
INS: 552	Synonym: -	Functional Class: A	inticaking agent	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.1	Unripened cheese	GMP	488,XS273,	2565
		(/// , .	XS275	
01.6.2.1	Ripened cheese, includes rind	GMP	459,461, 502,	2565
		0	XS208 ,XS274,	
			XS276,XS277	
12.2.1	Herbs and spices	GMP	534 TH64	2565
CARAMEL I	- PLAIN CARAMEL (คาราเมลกลุ่ม 1 - คาร	าเมลธรรมดา)		
INS: 150a	Synonym: Class I: Plain caramel	Functional Class: (Colour	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
	······································	CND	1.60.201	2565
14.1.5	Coffee, coffee substitutes, tea, herbal	GMP	160,201	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and	GMP	160,201 NN3	
14.1.5		GMP	·	
14.1.5	infusions, and other hot cereal and	GMP	·	
	infusions, and other hot cereal and		·	
	infusions, and other hot cereal and grain beverages, excluding cocoa		NN3	
CARAMEL I	infusions, and other hot cereal and grain beverages, excluding cocoa I - SULFITE CARAMEL (คาราเมลกลุ่ม 2 - ค	การาเมลซัลไฟต์)	NN3	Year
CARAMEL II	infusions, and other hot cereal and grain beverages, excluding cocoa I - SULFITE CARAMEL (คาราเมลกลุ่ม 2 - ค Synonym: Class II: Sulfite caramel	าราเมลซัลไฟต์) Functional Class: (NN3	
CARAMEL II	infusions, and other hot cereal and grain beverages, excluding cocoa I - SULFITE CARAMEL (คาราเมลกลุ่ม 2 - ค Synonym: Class II: Sulfite caramel	การาเมลซัลไฟต์) Functional Class: (Maximum use	NN3	Year Adopted 2565
CARAMEL II INS: 150b FoodCatNo	infusions, and other hot cereal and grain beverages, excluding cocoa I - SULFITE CARAMEL (คาราเมลกลุ่ม 2 - ค Synonym: Class II: Sulfite caramel Food Category	การาเมลซัลไฟต์) Functional Class: (Maximum use Levels (mg/kg)	NN3 Colour Notes	Adopted

CARAMEL II - SULFITE CARAMEL (คาราเมลกลุ่ม 2 - คาราเมลซัลไฟต์)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
05.1.3	Cocoa-based spreads, for spread,	50000	XS86	2565
	fillings and raw materials			
05.1.4	Cocoa and chocolate products	50000	183	2565
05.1.5	Imitation chocolate, chocolate	50000		2565
	substitute products			
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	5000		2565
	containing more than 15% alcohol	:11/5		
14.2.7	Aromatized alcoholic beverages	4000		2565

CARAMEL III - AMMONIA CARAMEL (คาราเม	งลกล่มที่ 3 – แอมโมเนียศ	าาราเมล)
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INS: 150c	Synonym: Class III: Ammonia caramel	Functional Class	: Colour	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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	2565
4	1		XS273,XS275	
14.1.5	Coffee, coffee substitutes, tea, herbal	5000	7,127,160, NN3	2565
	infusions, and other hot cereal and			
	grain beverages, excluding cocoa			

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

INS: 150d Synonym: Class IV: Sulfite ammonia

Functional Class: Colour

caramel

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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	25000	201 ,XS221	2565
			XS273,XS275	
01.6.2.1	Ripened cheese, includes rind	25000	201, XS208 ,	2565
			XS263,XS264,	
			XS265,XS266,	
			XS267,XS268,	
			XS269,XS270,	
		. 76	XS271,XS272,	
			XS274,XS276,	
			XS277, XS278	
12.2	Herbs, spices, seasonings, and	5000	XS326,XS327,	2565
	condiments		XS328	
14.1.5	Coffee, coffee substitutes, tea, herbal	5000	7,127 <u>,NN3</u>	2565
	infusions, and other hot cereal and			
	grain beverages, excluding cocoa			

CARMINES (คาร์มีน)

INS: 120 Synonym: Cochineal carmine; Carmine;

Functional Class: Colour

CI Natural Red 4; CI (1975) No.

75470

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

CAROTENES, BETA-, VEGETABLE (บีตา-แคโรทีนจากผัก)

INS: 160a(ii) Synonym: Natural β-carotene;

Functional Class: Colour

Carotenes-natural; CI Food Orange 5, Mixed carotenes; CI (1975) No. 75130; CI (1975)

No. 40800 (β-Carotene)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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

CAROTENO	IDS (กลุ่มแคโรทีนอยด์)	100
INS: 160a(i)	beta-Carotenes, synthetic	Functional Class: Colour
	(<i>บีตา</i> -แคโรทีนสังเคราะห์)	
	Synonym: CI Food Orange 5; CI (1975)	
	No. 40800	9
INS: 160a(iii)	beta-Carotenes, Blakeslea trispora	Functional Class: Colour
	(<i>บีตา</i> -แคโรทีนจากรา <i>บลาเคสเลีย ไทรสปอรา</i>)	
	Synonym: CI Food Orange 5	
INS: 160e	Carotenal, beta-apo-8'-	Functional Class: Colour
	(<i>บีตา</i> -แอโพ-8'-แคโรทีนัล)	
	Synonym: CI Food Orange 6; CI (1975)	
	No. 40820	
INS: 160f	Carotenoic acid, ethyl ester, beta-apo-8'-	Functional Class: Colour
	(เอทิลเอสเตอร์ของกรด <i>ปีตา</i> -แอโพ-8'-แคโรทีโนอิก)	
/ (Synonym: CI Food Orange 7; CI (1975)	
	No. 40825	

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

CARRAGEENAN (แคร์ราจีแนน) INS: 407 Synonym: Irish moss gelose (from Chondrus spp.); Eucheuman (from Emulsifier, Gelling agent, Glazing agent, Eucheuma spp.); Iridophycan (from Iridaea spp.); Hypnean (from Hypnea spp.); Furcellaran or Danish agar (from Furcellaria fastigiata) FoodCatNo Food Category Maximum use Notes Year

04.1.1.2	Surface-treated fresh fruit	GMP	454	2565
1 000 001110	rood editegory	Levels (mg/kg)	110103	Adopted
FoodCatNo	Food Category	Maximum use	Notes	Year

Functional Class: Colour

Functional Class: Colour

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES (กลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับคลอโรฟิลล์และคลอโรฟิลลิน)

INS: 141(i) Chlorophylls, copper complexes

(กลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับ

คลอโรฟิลล์)

Synonym: Copper chlorophyll; Copper phaeophytin; CI Natural Green

3; C.I. (1975) No. 75810

INS: 141(ii) Chlorophyllin copper complexes,

potassium and sodium salts (เกลือโพแทสเซียมหรือเกลือโซเดียมของ กลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับ

คลอโรฟิลลิน)

Synonym: Sodium copper

chlorophyllin; Potassium

copper chlorophyllin; C.I. (1975)

No. 75815

	No. 75815			
FoodCatNo	o Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.1	Unripened cheese	50	484,XS273,	2559
			XS275	
01.6.2.1	Ripened cheese, includes rind	15	62, XS208,	2563
			XS263,XS264,	
			XS265,XS266,	
			XS267,XS268,	
			XS269,XS270,	
			XS271,XS272,	
			XS274,XS276,	
			XS277	

CURCUMIN (เคอร์คูมิน)

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

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.1	Unripened cheese	GMP	493,XS273,	2565
			XS275	
01.6.2	Ripened cheese	GMP	498,XS208,	2565
			XS278	
02.2.2	Fat spreads, dairy fat spreads and	10	528 TH65	2565
	blended spreads for spread or raw		7/1	
	materials		11/2	
05.1.3	Cocoa-based spreads, for spread,	300	XS86	2565
	fillings and raw materials	6		
05.1.4	Cocoa and chocolate products	300	183	2565
05.1.5	Imitation chocolate, chocolate	300		2565
	substitute products			
13.6	Food supplements	300 (100)	<u>B6</u>	2563
14.1.4	Water-based flavoured drinks	60	127	2565
14.2.1	Beer and malt beverages	200	В9	2565
14.2.2	Cider and perry	200		2565
14.2.4	Wines other than grape	200		2565
14.2.6	Distilled spirituous beverages	100		2565
	containing more than 15% alcohol			
14.2.7	Aromatized alcoholic beverages	100		2565

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL (เอสเตอร์ของกลีเซอรอลของกรดไดแอซีทิลทาร์ทาริกและกรดไขมัน)

INS: 472e Synonym: Diacetyltartaric acid esters Functional Class: Emulsifier, Sequestrant,

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

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

Stabilizer

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL (เอสเตอร์ของกลีเซอรอลของกรดไดแอซีทิลทาร์ทาริกและกรดไขมัน)

1 6			Year
	evels (mg/kg)		Adopted
analogues	10000	XS251	2565
	10000	497,XS221,	2565
		XS273	
s rind	10000	XS208, XS263,	2565
		XS264,XS265,	
		XS266,XS267,	
		XS268,XS269,	
		XS270,XS271,	
		XS272,XS274,	
		XS276,XS277,	
		XS278,XS283	
	3 IIIIu	3 iii d	XS264,XS265, XS266,XS267, XS268,XS269, XS270,XS271, XS272,XS274, XS276,XS277,

	X5218,X5283			
		6		
ERYTHRITO	L (อีริทริทอล)	2		
INS: 968	Synonym: Meso-erythritol; Erythrite	Functional Class: I	Flavour enhancer,	Humectant,
	tetrahydroxybutane; 1,2,3,4-	Sweetener		
	Butanetetrol	0,		
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
14.1.5	Coffee, coffee substitutes, tea, herbal	16000	160,381,NN3	2565
	infusions, and other hot cereal and			
	grain beverages, excluding cocoa			
	$O(I)_{I_{I}}$			
ETHYLENE [DIAMINE TETRA ACETATES (กลุ่มเอทิลีนไเ			
INS: 385	Calcium disodium		าารเกิดออกซิเดชั่น, ส	
	ethylenediaminetetraacetate (แคลเซียมไดโซเดียมเอทิลีนไดแอมีนเททระ	สารกันเสีย,	สารช่วยจับอนุมูลโลง	หร
	(แคลเซยมเดเซเดยมเอทสนเดแอมนเทพระ แอซีเทต)			
	ชื่ออื่น: Calcium disodium EDTA;			
	Calcium disodium edetate			
INS: 386	Disodium	หน้าที่: สารป้องกันก	าารเกิดออกซิเดชั่น, สา	ารคงสภาพของสี,
	ethylenediaminetetraacetate	สารกันเสีย,	สารช่วยจับอนุมูลโลหเ	ะ, สารทำให้คงตัว
	(ไดโซเดียมเอทิลีนไดแอมีนเททระแอซีเทต)			
	ชื่ออื่น: Disodium EDTA; Disodium			
	edetate; Disodium dihydrogen			

ethylenediam in etetra acetate

ETHYLENE DIAMINE TETRA ACETATES (กลุ่มเอทิถีนไดแอมีนเททระแอซีเทต)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
12.2	Herbs, spices, seasonings, and	70	21,XS326,	2565
	condiments		XS327,XS328	
GIIM ARARIO				
INS: 414	Synonym: Gum arabic (Acacia	Functional Class:	Bulking agent, Carr	ier.
	senegal); Gum arabic (Acacia seyal);		Glazing agent, Stabi	
	Acacia gum; Arabic gum	Thickener		
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)	11/1-1	Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	453,454	2565
HEXAMETHY	/LENE TETRAMINE (เฮกซะเมทิลีนเททระมีน			
INS: 239	Synonym: Hexamine; Methenamine	Functional Class:	Preservative	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.2.1	Ripened cheese, includes rind	25	66,298, XS208,	2565
			XS263,XS264,	
			XS265,XS266, XS267,XS268,	
			XS269,XS270,	
			XS271, XS272	
			XS274,XS276,	
			XS277, XS278	
LIVEROVVE	THE DADA (ochowers Igogoowing	ນໂຕແລກໂ		
	ENZOATES, PARA- (กลุ่ม <i>พารา</i> -ไฮดรอกซิเบเ		Dracan (ati) (a	
INS: 214	Ethyl para-hydroxybenzoate (เอทิล <i>พารา</i> -ไฮดรอกซิเบนโซเอต)	Functional Class:	Preservative	
	Synonym: Ethylparaben; Ethyl			
	p-oxybenzoate; Ethyl ester of			
	p-hydroxybenzoic acid			
INS: 218	Methyl para-hydroxybenzoate	Functional Class:	Preservative	
	(เมทิลพารา-ไฮดรอกซิเบนโซเอต)		-	
	Synonym: Methylparaben; Methyl			
	p-oxybenzoate; Methyl ester of			
	p-hydroxybenzoic acid			

۲ ،	9	т 4			
บไซเอต)	สดรอกซแบน	ลม <i>เพารา-</i> โ	PARA-)ATES	HYDROXYBENZO
Иb	אטשטווטנואש	164 <i>// / / /</i> / 6		$m \sqcup J$	THUNOATULNEO

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	300	27, 215- XS 256	2565
HYDROXYPF	ROPYL CELLULOSE (ไฮดรอกซิโพรพิลเซล:	ลูโลส)		
INS: 463	Synonym: Cellulose hydroxypropyl ether; Modified cellulose; Hydroxypropyl ether of cellulose	Functional Class: E	mulsifier, Foaming a Stabilizer, Thickene	_
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565
		. 2		
HYDROXYPF	ROPYL DISTARCH PHOSPHATE (ไฮดรอก	าซิโพรพิลไดสตาร์ชฟอ	สเฟต)	
INS: 1442	Synonym: -	Functional Class: Anticaking agent, Emulsifier, Stabilizer, Thickener		
FoodCatNo	Food Category	Maximum use	Notes	Year
4004		Levels (mg/kg)	504 TUC4	Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565
LIVEROVVE	ROPYL METHYL CELLULOSE (ไฮดรอกซิโ	พรพิลเมพิลเพลลโลส)		
INS: 464	Synonym: 2-hydroxypropyl ether of methyl cellulose	Functional Class: B		ifier, Glazing
FoodCatNo	Food Category	Maximum use	Notes	Year
10		Levels (mg/kg)		Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565
INDIGOTINE INS: 132	(อินดิโกทิน) Synonym: CI Food Blue 1; FD&C Blue No. 2; Indigo Carmine; CI (1975) No. 73015	Functional Class: (Colour	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.1	Unripened cheese	200	3,XS221,XS273, XS275	2565

ISOMALT (ไล	อโซมอลต์)			
INS: 953	Synonym: Hydrogenated isomaltulose		Anticaking agent, Bu nt, Stabilizer, Sweet	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565
I ALIRIC ARG	SINATE ETHYL ESTER (ลอริกอาร์จิเนตเอพิ	ลเอสเตอร์)		
INS: 243	•	Functional Class:	Preservative	
IING. 245	-	Tunctional class.	Trescriber	
	lauramide arginine ethyl ester; LAE			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.1	Unripened cheese	200	XS221,XS273,	2565
			XS275	
01.6.2.1	Ripened cheese, includes rind	200	XS208, XS263,	2565
			XS264,XS265,	
			XS266,XS267,	
			XS268,XS269,	
			XS270,XS271,	
			XS272,XS274,	
			XS276,XS277,	
			XS278,XS283	
09.2.5	Smoked, dried, fermented, cured	200	XS167	2565
	and/or salted fish and fish products		333 ,XS189,	
10			XS222,XS236,	
			XS244,XS311	
LECITHIN (เล	ลซิทิน)			
INS: 322(i)	Synonym: Phosphatides;	Functional Class: A	antioxidant, Emulsifi	er
	Phospholipids			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	454	2565
04.2.1.2	Surface-treated fresh vegetables,	GMP	455,456	2565
	seaweeds, nuts and seeds		•	

LECITHIN, PARTIALLY HYDROLYZED (เลซิทินที่ผ่านการย่อยบางส่วน)

INS: 322(ii) Synonym: -

Functional Class: Antioxidant, Emulsifier

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.1.4	Flavoured Fluid Milk Drinks	GMP		2565
01.3	Condensed milk (plain) and	GMP		2565
	analogues			
01.4.3	Clotted cream (plain)	GMP	A	2565
01.4.4	Cream analogues	GMP		2565
01.5	Milk powder and cream powder	GMP		2565
	(plain) and powder analogues		11/2	
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	GMP		2565
	blended spreads for spread or raw			
	materials			
02.3	Fat emulsions mainly of type oil-in-	GMP		2565
	water			
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	GMP		2565
	and seeds			
04.2.2.3	Vegetables and seaweeds in vinegar,	GMP		2565
	oil, brine, or soybean sauce			
04.2.2.4	Canned or bottled or retort pouch	GMP		2565
	vegetables and seaweeds			
04.2.2.5	Vegetable, seaweed, nut and seed	GMP		2565
	purees and spreads			
04.2.2.6	Vegetable, seaweed, nut and seed	GMP		2565
	pulps and preparations			

LECITHIN, PARTIALLY HYDROLYZED (เลซิทินที่ผ่านการย่อยบางส่วน)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
04.2.2.8	Cooked or fried vegetables and	GMP		2565
	seaweeds			
05.0	Confectionery	GMP	XS86	2565
06.3	Breakfast cereals	GMP		2565
06.4.3	Pre-cooked pastas and noodles and	GMP		2565
	like products			
06.5	Cereal and starch based desserts	GMP		2565
06.6	Batters	GMP	(-)	2565
06.7	Pre-cooked or processed rice	GMP		2565
	products			
06.8	Soybean products	GMP		2565
07.0	Bakery wares	GMP		2565
08.2	Processed meat, poultry, and game	GMP		2565
	products in whole pieces or cuts			
08.3	Processed comminuted meat,	GMP		2565
	poultry, and game products			
08.4	Edible casings	GMP		2565
09.3	Semi-preserved fish and fish	GMP		2565
	products			
09.4	Fully preserved, including canned	GMP		2565
4000	fish and fish products	61.15		0.5.4.5
10.2.3	Dried and/or heat coagulated egg	GMP		2565
100	products	CLAD		0575
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	GMP		2565
1001	to consumers	CMD	THE	0575
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	Notes	Year
		Levels (mg/kg)		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	GMP		2565
	condiments			
12.10	Protein products other than from	GMP		2565
	soybeans		111	
13.3	Dietetic foods intended for special	GMP		2565
	medical purposes			
13.4	Dietetic formulae for slimming	GMP		2565
	purposes and weight reduction	0		
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	GMP		2565
	containing more than 15% alcohol			
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. (ลูทีนจากดอกดาวเรื่อง)

INS: 161b(i) Synonym: Vegetable lutein; Vegetable Functional Class: Colour

luteol; Bo-Xan (lutein)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.1.4	Flavoured Fluid Milk Drinks	GMP		2565
01.3	Condensed milk (plain) and	GMP		2565
	analogues			
01.4.3	Clotted cream (plain)	GMP		2565
DDAET EOOD	ADDITIVE PROVISIONS (For adoption)			Dago 23/101

DRAFT FOOD ADDITIVE PROVISIONS (For adoption)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.4.4	Cream analogues	GMP		2565
01.5	Milk powder and cream powder	GMP		2565
	(plain) and powder analogues			
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	GMP		2565
	blended spreads for spread or raw	0		
	materials			
02.3	Fat emulsions mainly of type oil-in-	GMP		2565
	water			
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	GMP		2565
	and seeds			
04.2.2.3	Vegetables and seaweeds in vinegar,	GMP		2565
	oil, brine, or soybean sauce			
04.2.2.4	Canned or bottled or retort pouch	GMP		2565
, 0	vegetables and seaweeds			
04.2.2.5	Vegetable, seaweed, nut and seed	GMP		2565
	purees and spreads			
04.2.2.6	Vegetable, seaweed, nut and seed	GMP		2565
	pulps and preparations			
04.2.2.8	Cooked or fried vegetables and	GMP		2565
	seaweeds			
05.0	Confectionery	GMP	183,XS86,XS105,	2565
			XS141	
06.3	Breakfast cereals	GMP		2565

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
06.4.3	Pre-cooked pastas and noodles and	GMP		2565
	like products			
06.5	Cereal and starch based desserts	GMP		2565
06.6	Batters	GMP		2565
06.7	Pre-cooked or processed rice	GMP		2565
	products			
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	GMP		2565
	products	0,		
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	GMP		2565
	to consumers			
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

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
13.3	Dietetic foods intended for special	GMP		2565
	medical purposes			
13.4	Dietetic formulae for slimming	GMP		2565
	purposes and weight reduction			
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,	40	127, <u>NN3</u>	2565
	herbal infusions, and other hot			
	cereal and grain beverages,		11/2	
	excluding cocoa			
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	GMP		2565
	containing more than 15% alcohol			
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	Notes	Year
		Levels (mg/kg)		Adopted
01.6.2	Ripened cheese	ปริมาณที่เหมาะสม	XS208, XS274,	2565
			XS276,XS277,	
) *		XS278	
MAGNESIUM	1 CARBONATE (แมกนีเซียมคาร์บอเนต)			
INS: 504(i)	Synonym: -	Functional Class: A	Acidity regulator, A	nticaking
		agent, Colo	ur retention agent	
FoodCatNo	Food Category	Maximum use	Notes	Year
	2 /	Levels (mg/kg)		Adopted
 06 2 1				·
06.2.1	Flours	1500		2565
12.2.1		GMP		2565

MAGNESIUN	ท HYDROXIDE CARBONATE (แมกนีเซียม	ไฮดรอกไซด์คาร์บอเนต	1)	
INS: 504(ii)	Synonym: Magnesium subcarbonate (light or heavy); Hydrated basic magnesium carbonate; Magnesium carbonate hydroxide; Magnesium carbonate hydroxide hydroxide hydrated		Acidity regulator, rier, Colour retenti	9
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)	. \	Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565
MAGNESIUN	ง OXIDE (แมกนีเซียมออกไซด์)		11/0	
INS: 530	Synonym: -	Functional Class: Ac	idity regulator, Ant	ticaking agent
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565
	10			
MAGNESIUN	ง SILICATE, SYNTHETIC (แมกนีเซียมซิลิเเ	าตสังเคราะห์)		
INS: 553(i)	Synonym: Magnesium silicate	Functional Class: A	Anticaking agent	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.1	Unripened cheese	GMP	488,XS273,	2565
			XS275	
01.6.2.1	Ripened cheese, includes rind	GMP	459,461, 502,	2565
			XS208, XS274,	
/ (XS276,XS277,	
			XS278	
12.2.1	Herbs and spices	GMP	534 TH64	2565
MACNECIIIA	1 STEARATE (แมกนีเซียมสเตียเรต)			
INS: 470(iii)	Synonym: Magnesium distearate;	Functional Class: Ar	nticaking agent Em	ulsifier
11 N.J. 41 U(III)	Dibasic magnesium stearate	Thickener	icicaning agent, Lili	acinei,
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565

MALTITOL ((มัลทิทอล)			
INS: 965(i)	Synonym: D-Maltitol; Hydrogenated maltose	Functional Class: Bul Humectant, S Thickener	lking agent, Emul Stabilizer, Sweete	
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 S	SYRUP (มัลทิทอลไซรัป)		11/1	
INS: 965(ii)	Synonym: Hydrogenated high maltose-content glucose syrup; Hydrogenated glucose syrup; Dried maltitol syrup; Maltitol syrup powder	Functional Class: Bu Humectant, ! Thickener	lking agent, Emul Stabilizer, Sweete	
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
AAANNITOI	(11919 19 1992)			
MANNITOL INS: 421	(แมนนทอส) Synonym: D-Mannitol; Mannite	Functional Class: Humectant Thickener	Anticaking agent, , Stabilizer, Swee	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565

METHACRYLA	TF C		MER	RASIC
MEINACHILA	$\forall \vdash \cup$	UPULI	MIED.	DASIC

INS: 1205

Synonym:

หน้าที่: Glazing agent, Carrier

111/3: 1203	Зупопупп.	ии ги: Glazing age	rit, Carrier	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.1.4	Flavoured Fluid Milk Drinks	GMP		2565
01.3	Condensed milk (plain) and	GMP		2565
	analogues			
01.4.3	Clotted cream (plain)	GMP		2565
01.4.4	Cream analogues	GMP		2565
01.5	Milk powder and cream powder	GMP	N/	2565
	(plain) and powder analogues		1/1-1	
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	GMP		2565
02.3	blended spreads for spread or raw materials 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	GMP		2565
	and seeds			
04.2.2.3	Vegetables and seaweeds in vinegar,	GMP		2565
	oil, brine, or soybean sauce			
04.2.2.4	Canned or bottled or retort pouch	GMP		2565
	vegetables and seaweeds			
04.2.2.5	Vegetable, seaweed, nut and seed	GMP		2565
	purees and spreads			
04.2.2.6	Vegetable, seaweed, nut and seed	GMP		2565
	pulps and preparations			

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
04.2.2.8	Cooked or fried vegetables and	GMP		2565
	seaweeds			
05.0	Confectionery	GMP	XS86,XS87,XS105,	2565
			XS141	
06.2.1	Flours	GMP		2565
06.3	Breakfast cereals	GMP		2565
06.4.3	Pre-cooked pastas and noodles and	GMP		2565
	like products			
06.5	Cereal and starch based desserts	GMP		2565
06.6	Batters	GMP		2565
06.7	Pre-cooked or processed rice	GMP		2565
	products			
06.8	Soybean products	GMP		2565
07.0	Bakery wares	GMP		2565
08.2	Processed meat, poultry, and game	GMP		2565
	products in whole pieces or cuts			
08.3	Processed comminuted meat,	GMP		2565
	poultry, and game products			
08.4	Edible casings	GMP		2565
09.3	Semi-preserved fish and fish	GMP		2565
	products			
09.4	Fully preserved, including canned	GMP		2565
4.0	fish and fish products			
10.2.3	Dried and/or heat coagulated egg	GMP		2565
	products			
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	GMP		2565
	to consumers			
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	Notes	Year
		Levels (mg/kg)		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	GMP		2565
	condiments		(\sim)	
12.10	Protein products other than from	GMP		2565
	soybeans			
13.3	Dietetic foods intended for special	GMP		2565
	medical purposes			
13.4	Dietetic formulae for slimming	GMP	,	2565
	purposes and weight reduction			
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	GMP		2565
,	containing more than 15% alcohol			
14.2.7	Aromatized alcoholic beverages	GMP		2565
15.0	Ready-to-eat savouries	GMP		2565
16.0	Prepared foods	GMP		2565

MICROCRYSTALLINE CELLULOSE (ไมโครคริสทัลไลน์เซลลูโลส)

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	Notes	Year
		Levels (mg/kg)		Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565

NATAMYCIN	l (นาทาไมซิน)		
INS: 235	Synonym: Pimaricin	Functional Class: Preservative	
FoodCatNo	Food Category	Maximum use Notes	Year
		Levels (mg/kg)	Adopted
01.6.1	Unripened cheese	40 3,80 ,486,	2565
		XS273,XS275	
01.6.2	Ripened cheese	40 3,80, XS208,	2565
		XS274,XS276,	
		XS277, XS278	

NEOTAME (เนีโอแทม)			
INS: 961	Synonym: -	Functional Class: Fla	avour enhancer, S	weetener
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.3.2	Beverage whiteners	65	201,XS250,	2565
			XS252	
01.4.4	Cream analogues	33	<u>A7</u>	2565
01.5.2	Milk and cream powder analogues	65	XS251,A1	2565
04.1.2.1	Frozen fruit	100	<u>A2</u>	2565
04.1.2.3	Fruit in vinegar, oil, or brine	100	<u>144</u>	2565
04.1.2.7	Candied fruits, glazed fruits and crystallized fruits	100 (65)		2565
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	33	<u>A3</u>	2565
04.2.2.7	Fermented vegetable and seaweed products	33	<u>144</u>	2565
04.2.2.8	Cooked or fried vegetables and seaweeds	33	<u>144,A4</u>	2565
09.3	Semi-preserved fish and fish products	10	<u>144,</u> XS291	2565

NEOTAME	(ขี้โลแขนา)
NEOTAME	(นเป็นที่ม)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
09.4	Fully preserved, including canned fish	10	144 ,XS3,XS37,	2565
	and fish products		XS70,XS90,	
			XS94,XS119	
12.2	Herbs, spices, seasonings, and	32	XS326,XS327,	2565
	condiments		XS328	
12.3	Vinegars	12	<u>A6</u>	2565
14.1.5	Coffee, coffee substitutes, tea, herbal	50	127,160, <u>NN3</u>	2565
	infusions, and other hot cereal and			
	grain beverages, excluding cocoa		$-\Omega$	
NISIN (ในซิน))		() `	
INS: 234	Synonym: -	Functional Class	: Preservative	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.2	Ripened cheese	12.5	233, XS208,	2565
	. \ \		XS274,XS276,	
			XS277, XS278	
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
	O.C.			
NITRATES (f	N.			
INS: 251	Sodium Nitrate (โซเดียมในเทรต)		: Colour retention a	agent,
	Synonym: -	Preservative		
INS: 252	Potassium Nitrate (โพแทสเซียมในเทรต)		: Colour retention a	agent,
	Synonym: -	Preservative		
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.2	Ripened cheese	35	30,464 ,XS208,	2565
			XS274,XS276,	
			XS277, XS278	
08.3.1.3	Fermented non-heat treated	120	•	2565
	processed comminuted meat,			
	poultry, and game products			

NITRITES (ก	ลุ่มไนไทรต์)			
INS: 249	Potassium nitrite (โพแทสเซียมในไทรต์)	Functional Class: Co	lour retention	agent,
	Synonym: -	Preservative		
INS: 250	Sodium nitrite (โซเดียมในไทรต์)	Functional Class: Co	lour retention	agent,
	Synonym: -	Preservative		
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
08.3.1.1	Cured (including salted) non-heat	70	32	2565
	treated processed comminuted meat,		1.1	
	poultry, and game products		11	
			1110	
PAPRIKA EXT	FRACT (สารสกัดปาปริก้า)			
INS: 160c(ii)	Synonym: Capsanthin	Functional Class: Colo	our	
FoodCatNo	Food Category			
	. 000. 0010301)	Maximum use	Notes	Year
		Maximum use Levels (mg/kg)	Notes	Year Adopted
05.1.3	Cocoa-based spreads, for spread,		Notes 39,XS86	
05.1.3		Levels (mg/kg)		Adopted
05.1.3	Cocoa-based spreads, for spread,	Levels (mg/kg)		Adopted
	Cocoa-based spreads, for spread, fillings and raw materials	Levels (mg/kg) 95	39,XS86	Adopted 2565
05.1.4	Cocoa-based spreads, for spread, fillings and raw materials Cocoa and chocolate products	Levels (mg/kg) 95 95	39,XS86 39,183	2565 2565
05.1.4	Cocoa-based spreads, for spread, fillings and raw materials Cocoa and chocolate products Imitation chocolate, chocolate	Levels (mg/kg) 95 95	39,XS86 39,183	2565 2565
05.1.4 05.1.5	Cocoa-based spreads, for spread, fillings and raw materials Cocoa and chocolate products Imitation chocolate, chocolate substitute products	Levels (mg/kg) 95 95 95	39,XS86 39,183 39	2565 2565 2565 2565
05.1.4 05.1.5	Cocoa-based spreads, for spread, fillings and raw materials Cocoa and chocolate products Imitation chocolate, chocolate substitute products Confectionery including candy,	Levels (mg/kg) 95 95 95	39,XS86 39,183 39	2565 2565 2565 2565
05.1.4 05.1.5 05.2	Cocoa-based spreads, for spread, fillings and raw materials Cocoa and chocolate products Imitation chocolate, chocolate substitute products Confectionery including candy, nougats and marzipans	95 95 95 95 90 90	39,XS86 39,183 39	2565 2565 2565 2565 2565
05.1.4 05.1.5 05.2 05.3	Cocoa-based spreads, for spread, fillings and raw materials Cocoa and chocolate products Imitation chocolate, chocolate substitute products Confectionery including candy, nougats and marzipans Chewing gum	95 95 95 95 100	39,XS86 39,183 39 39	2565 2565 2565 2565 2565

Water-based flavoured drinks

Aromatized alcoholic beverages

Cider and perry

Wines other than grape

14.1.4

14.2.2

14.2.4

14.2.7

2565

2565

2565

2565

39,127

30

10

10

10

PECTINS (เพ็กทิน)

INS: 440

Synonym: -

Functional Class: Emulsifier, Gelling agent,
Glazing agent, Stabilizer, Thickener

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

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

INS: 340(i)	Potassium dihydrogen phosphate	Functional Class: Acidity regulator,
	(โพแทสเซียมไดไฮโดรเจนฟอสเฟต)	Emulsifier, Humectant, Sequestrant,
	Synonym: Monobasic potassium	Stabilizer, Thickener
	phosphate; Monopotassium	
	monophosphate; Potassium	
	acid phosphate; Potassium	
	biphosphate; Monopotassium	
	dihydrogenorthophosphate;	
	Monopotassium dihydrogen	
	monophosphate	
INS: 340(ii)	Dipotassium hydrogen phosphate	Functional Class: Acidity regulator,
	(ไดโพแทสเซียมไฮโดรเจนฟอสเฟต)	Emulsifier, Humectant, Sequestrant,
	Synonym: Dibasic potassium	Stabilizer, Thickener
	phosphate; Dipotassium	
	monophosphate; Dipotassium	. 12
	phosphate; Dipotassium acid	1/// 3
	phosphate; Secondary	
	potassium phosphate;	0,
	Dipotassium hydrogen	
	orthophosphate; Dipotassium	
	hydrogen monophosphate	
INS:	Tripotassium phosphate	Functional Class: Acidity regulator,
INS: 340(iii)	Tripotassium phosphate (ไทรโพแทสเซียมฟอสเฟต)	Emulsifier, Emulsifying salt,
	Tripotassium phosphate (ไทรโพแทสเซียมฟอสเฟต) Synonym: Tribasic potassium	Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer,
	Tripotassium phosphate (ไทรโพแทสเซียมฟอสเฟต)	Emulsifier, Emulsifying salt,
	Tripotassium phosphate (ไทรโพแทสเซียมฟอสเฟต) Synonym: Tribasic potassium	Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer,
	Tripotassium phosphate (ไทรโพแทสเซียมฟอสเฟต) Synonym: Tribasic potassium phosphate; Potassium	Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer,
	Tripotassium phosphate (ไทรโพแทสเซียมฟอสเฟต) Synonym: Tribasic potassium phosphate; Potassium phosphate; Tripotassium	Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer,
340(iii)	Tripotassium phosphate (ไทรโพแทสเซียมฟอสเฟต) Synonym: Tribasic potassium phosphate; Potassium phosphate; Tripotassium orthophosphate; Tripotassium	Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer,
	Tripotassium phosphate (ไทรโพแทสเซียมฟอสเฟต) Synonym: Tribasic potassium phosphate; Potassium phosphate; Tripotassium orthophosphate; Tripotassium monophosphate	Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
340(iii)	Tripotassium phosphate (ไทรโพแทสเซียมฟอสเฟต) Synonym: Tribasic potassium phosphate; Potassium phosphate; Tripotassium orthophosphate; Tripotassium monophosphate Calcium dihydrogen phosphate	Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt,
340(iii)	Tripotassium phosphate (ไทรโพแทสเซียมฟอสเฟต) Synonym: Tribasic potassium phosphate; Potassium phosphate; Tripotassium orthophosphate; Tripotassium monophosphate Calcium dihydrogen phosphate (แคลเซียมไดไฮโดรเจนฟอสเฟต)	Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener Functional Class: Acidity regulator,
340(iii)	Tripotassium phosphate (ไทรโพแทสเซียมฟอสเฟต) Synonym: Tribasic potassium phosphate; Potassium phosphate; Tripotassium orthophosphate; Tripotassium monophosphate Calcium dihydrogen phosphate (แคลเซียมไดไฮโดรเจนฟอสเฟต) Synonym: Monobasic calcium	Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agen
340(iii)	Tripotassium phosphate (ไทรโพแทสเซียมฟอสเฟต) Synonym: Tribasic potassium phosphate; Potassium phosphate; Tripotassium orthophosphate; Tripotassium monophosphate Calcium dihydrogen phosphate (แคลเซียมไดไฮโดรเจนฟอสเฟต) Synonym: Monobasic calcium phosphate, monocalcium	Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agen Humectant, Raising agent, Stabilizer,
340(iii)	Tripotassium phosphate (ไทรโพแทสเซียมฟอสเฟต) Synonym: Tribasic potassium phosphate; Potassium orthophosphate; Tripotassium orthophosphate Calcium dihydrogen phosphate (แคลเซียมไดไฮโดรเจนฟอสเฟต) Synonym: Monobasic calcium phosphate, monocalcium orthophosphate,	Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agen Humectant, Raising agent, Stabilizer,

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

INS: 343(i)	Magnesium dihydrogen phosphate (แมกนีเซียมไดไฮโดรเจนฟอสเฟต)	Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt,
	Synonym: Monomagnesium	Stabilizer, Thickener
	orthophosphate; Magnesium	
	dihydrogen phosphate;	
	Magnesium phosphate,	
	monobasic; Magnesium	
	biphosphate; Acid magnesium	
	phosphate; Monomagnesium	
INS: 343(ii)	dihydrogen phosphate	Functional Class, Asidity regulator
IINS: 545(II)	Magnesium hydrogen phosphate (แมกนีเซียมไฮโดรเจนฟอสเฟต)	Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt,
	Synonym: Magnesium phosphate,	Raising agent, Stabilizer, Thickener
	dibasic; secondary magnesium	haising agent, Stabilizer, Friekener
	phosphate; Dimagnesium	
	phosphate; Magnesium	~ ~
	hydrogen orthophosphate	
	trihydrate; Magnesium salt of	
	phosphoric acid	
INS:	Trimagnesium phosphate	Functional Class: Acidity regulator,
343(iii)	(ไทรแมกนีเซียมฟอสเฟต)	Anticaking agent, Stabilizer, Thickene
. ,	Synonym: Magnesium phosphate,	
	tribasic; Tertiary magnesium	
	phosphate; Trimagnesium	
	orthophosphate	
INS: 450(i)	1	Functional Class Asidity regulator
1113: 430(1)	Disodium diphosphate (ไดโซเดียมใดฟอสเฟต)	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt,
	Synonym: Disodium dihydrogen	Humectant, Raising agent,
	diphosphate; Disodium	Sequestrant, Stabilizer, Thickener
, ,	dihydrogen pyrophosphate;	
/./	Acid sodium pyrophosphate;	
	Disodium Pyrophosphate;	
	Disodium dihydrogen	
	diphosphate; Disodium	
INS: 450(ii)	dihydrogen pyrophosphate Trisodium diphosphate	Functional Class: Acidity regulator,
5. 150(11)	(ไทรโซเดียมไดฟอสเฟต)	Emulsifier, Emulsifying salt,
	Synonym: Acid trisodium	
		Humectant, Raising agent,
	pyrophosphate; Trisodium	Sequestrant, Stabilizer, Thickener
	monohydrogen diphosphate	

INS:	Tetrasodium diphosphate	Functional Class: Acidity regulator,
450(iii)	(เททระโซเดียมไดฟอสเฟต)	Emulsifier, Emulsifying salt,
	Synonym: Tetrasodium diphosphate;	Humectant, Raising agent,
	Sodium pyrophosphate	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
NS: 450(v)	Tetrapotassium diphosphate (เททระโพแทสเซียมไดฟอสเฟต) 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 (แคลเซียมไดไฮโดรเจนไดพอสเฟต) 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 (เพนทะโซเดียมไทรฟอสเฟต) Synonym: Pentasodium tripolyphosphate; Sodium triphosphate; Sodium tripolyphosphate; Triphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS: 451(ii)	Pentapotassium triphosphate (เพนทะโพแทสเซียมไทรฟอสเฟต) Synonym: Pentapotassium tripolyphosphate; Potassium triphosphate, Potassium tripolyphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener

	materials			
	blended spreads for spread or raw			
02.2.2	Fat spreads, dairy fat spreads and	2200	33, 530 (TH66)	2565
01.6.1	Unripened cheese	4400	33, 487,495, 496	2565
01.5.2	Milk and cream powder analogues	4400	33,88 ,482, 483	2565
01.3.2	Beverage whiteners	13000	33, 480	2565
	4	Levels (mg/kg)		Adopted
FoodCatNo	Food Category	Maximum use	Notes	Year
	Synonym: Edible bone phosphate			
	(โบนฟอสเฟต)	Emulsifier, I	Humectant	
INS: 542	Bone phosphate	Functional Class: /	Anticaking agent,	
	5,1.5.1,1.11	Thickener	, 5544656666, 5606	,
	Synonym: -		, Sequestrant, Stab	ilizer.
132(V)	(แอมโมเนียมพอลิฟอสเฟต)	Emulsifier, Emulsifying salt,		
NS: 452(v)	Ammonium polyphosphate	Sequestran Functional Class: /	t, Stabilizer, Thicker	ner
	Synonym: -	Humectant, Raising agent,		
152(iv)	(แคลเซียมพอลิฟอสเฟต)		Emulsifying salt,	
NS:	Calcium polyphosphate	Functional Class:		
	polyphosphate, glassy	Jequestiali	i, Jiabidzei	
452(iii)	(โซเดียมแคลเซียมพอลิฟอสเฟต) Synonym: Sodium calcium	Emulsifier, I Sequestran	Humectant, Raising t Stabilizer	agent,
NS:	Sodium calcium polyphosphate	Functional Class: /		
	polymetaphosphate	Thickener	ACSTRAINT, STADINZEI,	
	Synonym: Potassium metaphosphate; Potassium	Humectant	, Raising Jestrant, Stabilizer,	
	(โพแทสเซียมพอลิฟอสเฟต)		Emulsifying salt,	
INS: 452(ii)	Potassium polyphosphate	Functional Class: /	Acidity regulator,	
	tetrapolyphosphate; Graham's salt	Thickener		
	hexametaphosphate; Sodium	agent, Sequestrant, Stabilizer,		
	Synonym: Sodium	Humectant		
NS: 452(i)	Sodium polyphosphate (โซเดียมพอลิฟอสเฟต)	Functional Class: / Emulsifier. I	Emulsifying salt,	

POLYSORRA	XTES (กลุ่มพอลิซอร์เบต)			
INS: 432	Polyoxyethylene (20) sorbitan monolaurate (พอลิออกซิเอทิลีน (20) ซอร์บิแทนมอโนลอเรต)	Functional Class	: Emulsifier, Stabilize	er
	Synonym: Polysorbate 20			
INS: 433	Polyoxyethylene (20) sorbitan monooleate (พอลิออกซิเอทิลีน (20) ซอร์บิแทนมอโนโอลีเอต) Synonym: Polysorbate 80	Functional Class	:: Emulsifier, Stabilize	er
INS: 434	Polyoxyethylene (20) sorbitan monopalmitate (พอลิออกซิเอทิลีน (20) ซอร์บิแทนมอโนแพลมิเทต) Synonym: Polysorbate 40	Functional Class	:: Emulsifier	
INS: 435	Polyoxyethylene (20) sorbitan monostearate (พอลิออกซิเอทิลีน (20) ซอร์บิแทนมอโนสเตียเรต) Synonym: Polysorbate 60	Functional Class	:: Emulsifier, Stabilize	er
INS: 436	Polyoxyethylene (20) sorbitan tristearate (พอลิออกซิเอทิลีน (20) ซอร์บิแทนไทรสเตียเรต) Synonym: Polysorbate 65	Functional Class	:: Emulsifier, Stabilize	er
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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,	2565
01.0.1	ompened en dese	00	XS273,XS275	2303
12.2.1	Herbs and spices	2000	XS326,XS327,	2565
			XS328	
PONCEAU 4	R (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	Notes	Year
		Levels (mg/kg)		Adopted
01.6.1	Unripened cheese	100	3,XS221,XS273, XS275	2565
05.2	Confectionery including candy, nougats and marzipans	100 (300)	XS309R	2565

POWDERED	CELLULOSE (เซลลูโลสผง)			
INS: 460(ii)	Synonym: Cellulose	Emulsifier	: Anticaking agent, E , Glazing agent, Hur Thickener	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565
PROPIONIC	ACID (กรดโพรพิโอนิก)			
INS: 280	Synonym: Ethylformic acid;	Functional Class	: Preservative	
	Methylacetic acid			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.2.1	Ripened cheese, includes rind	GMP	3,460, 503,	2565
			XS208, XS269,	
			XS274,XS276,	
			XS277, XS278	
DRODVI GA	LLATE (โพรพิลแกลเลต)			
INS: 310	Synonym: Propyl ester of gallic acid	Functional Class:	Antioxidant	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
12.2	Herbs, spices, seasonings, and	200	15,130 ,XS326,	2565
	condiments		XS327,XS328	
PROPYLENE	GLYCOL ESTERS OF FATTY ACIDS (โพ	รพิลีนไกลคอลเอสเตอ	ร์ของกลุ่มกรดไขมัน)	
INS: 477	Synonym: Propane-1,2-diol esters of	Functional Class	: Emulsifier	
	fatty acids			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.3.2	Beverage whiteners	1000	XS250,XS252	2565
01.5.2	Milk and cream powder analogues	100000	XS251	2565

QUINOLINE	YELLOW (คิวโนลีนเยลโลว์)			
INS: 104	Synonym: CI Food Yellow 13; CI	Functional Class: Colour		
	(1982) No. 47005			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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
	IS (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	
1143. 101(111)	(ไรโบเฟลวินจากเชื้อ <i>บาซิลลัส ซับทิลิส</i>)	Turicuoriae etass.	Cotodi	
	Synonym: Vitamin B2; lactoflavin			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.1	Unripened cheese	100	491,XS273,	2565
	O_{i}		XS275	
01.6.2.1	Ripened cheese, includes rind	100	462, 504,	2565
10			XS208, XS265, XS266,XS267,	
			XS268,XS269,	
	_		XS270,XS271,	
			XS272,XS274,	
			XS276,XS277,	
			XS278	

SACCHARIN	S (กลุ่มแซ็กคาริน)			
INS: 954(i)	Saccharin (แซ็กคาริน)	Functional Cl	ass: Sweetener	
	Synonym: -			
INS: 954(ii)	Calcium saccharin (แคลเซียมแซ็กคาริน)	Functional Cl	ass: Sweetener	
	Synonym: Calcium o-benzosulfimide			
INS: 954(iii)	Potassium saccharin (โพแทสเซียมแซ็กคาริ	น) Functional Cl	ass: Sweetener	
	Synonym: Potassium o-benzosulfimide			
INS: 954(iv)	Sodium saccharin (โซเดียมแซ็กคาริน)	Functional Cl	ass: Sweetener	
	Synonym: Soluble saccharin; Sodium o	-		
	benzosulfimide			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
04.2.2.2	Dried vegetables, seaweeds, nuts and	500	<u>A3</u>	2565
	seeds	2		
04.2.2.7	Fermented vegetable and seaweed	200	<u>144</u>	2565
	products			
04.2.2.8	Cooked or fried vegetables and	160	<u>144,A4</u>	2565
	seaweeds			
09.2.4.1	Cooked fish and fish products	500	<u>A5</u>	2565
14.1.5	Coffee, coffee substitutes, tea, herbal	200	127,160, <u>NN3</u>	2565
	infusions, and other hot cereal and			
	grain beverages, excluding cocoa			

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	Notes	Year
		Levels (mg/kg)		Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565

SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM

(กลุ่มเกลือแคลเซียม โพแทสเซียม และโซเดียมของกรดโอลีอิก)

INS: 470(ii) Synonym: -

Functional Class: Anticaking agent, Emulsifier,

Stabilizer

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

SILICON DIOXIDE, AMORPHOUS (ซิลิคอนไดออกไซด์อสัณฐาน)

INS: 551

Synonym: Silica

Functional Class: Anticaking agent, Foaming

agent, Carrier

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.1	Unripened cheese	GMP	3,488,XS273, XS275	2565
01.6.2.1	Ripened cheese, includes rind	GMP	459,461, 502, XS208 ,XS274, XS276,XS277, XS278	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	Notes	Year
		Levels (mg/kg)		Adopted
04.1.1.2	Surface-treated fresh fruit	GMP	453,454	2565
04.2.1.2	Surface-treated fresh vegetables,	GMP	455,456	2565
	seaweeds, nuts and seeds			

JODIOINI AL	UMINOSILICATE (โซเดียมอะลูมิโนซิลิเกต)			
INS: 554	Synonym: Sodium aluminium silicate	Functional Class: A	Inticaking agent	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.3.2	Beverage whiteners	570	6,260 ,XS250,	2565
			XS252	
01.5.2	Milk and cream powder analogues	570	6, 259	2565
SODIUM CA	RBONATE (โซเดียมคาร์บอเนต)			
INS: 500(i)	Synonym: Soda ash; Sodium salt of	Functional Class:	Acidity regulator,	Anticaking
	carbonic acid	agent, Rais	ing agent, Stabiliz	er, Thickener
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565
SODIUM DIA	ACETATE (โซเดียมไดแอซีเทต)	X // .		
INS: 262(ii)	Synonym: -	Functional Class: Sequestrai	Acidity regulator, nt	Preservative,
FoodCatNo	Food Category	Maximum use	N	
		Maximum use	Notes	Year
		Levels (mg/kg)	Notes	Year Adopted
07.1	Bread and ordinary bakery wares and		Notes 	
07.1	Bread and ordinary bakery wares and mixes	Levels (mg/kg)	Notes 	Adopted
07.1		Levels (mg/kg)	Notes 	Adopted
		Levels (mg/kg) 4000	Notes	Adopted
	mixes	Levels (mg/kg) 4000 การ์บอเนต)		Adopted 2565
SODIUM HY	mixes DROGEN CARBONATE (โซเดียมไฮโดรเจนค	Levels (mg/kg) 4000 กร์บอเนต) Functional Class:		Adopted 2565 Anticaking
SODIUM HY	mixes DROGEN CARBONATE (โซเดียมไฮโดรเจนค Synonym: Baking soda; Bicarbonate of	Levels (mg/kg) 4000 กร์บอเนต) Functional Class:	Acidity regulator,	Adopted 2565 Anticaking
SODIUM HY	mixes DROGEN CARBONATE (โซเดียมไฮโดรเจนค Synonym: Baking soda; Bicarbonate of soda; Sodium bicarbonate;	Levels (mg/kg) 4000 กร์บอเนต) Functional Class:	Acidity regulator,	Adopted 2565 Anticaking
SODIUM HY INS: 500(ii)	mixes DROGEN CARBONATE (โซเดียมไฮโดรเจนค Synonym: Baking soda; Bicarbonate of soda; Sodium bicarbonate; Sodium acid carbonate	Levels (mg/kg) 4000 กร์บอเนต) Functional Class: agent, Rais	Acidity regulator, ing agent, Stabiliz	Adopted 2565 Anticaking er, Thickener

	OPIONATE (โซเดียมโพรพิโอเนต)			
INS: 281	Synonym: -	Functional Class	: Preservative	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.2.1	Ripened cheese, includes rind	ปริมาณที่เหมาะสม	3,460, 503,	2565
			XS208 ,XS269,	
			XS274,XS276,	
			XS277, XS278	
SODIUM SES		ต)		
INS: 500(iii)	Synonym: Sodium		: Acidity regulator,	Anticaking
	monohydrogendicarbonate;		sing agent	3
	Sodium salt of carbonic acid	23011,	3 -3 -0.	
FoodCatNo	Food Category	Maximum use	Notes	Year
	<i>3</i> /	Levels (mg/kg)		Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2565
SORBATES ((กลุ่มซอร์เบต)	7		
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			
	8 A 6.			
INS: 202	Potassium sorbate (โพแทสเซียมซอร์เบต)	Functional Class	: Preservative	
INS: 202	Synonym: Potassium salt of trans,	Functional Class	: Preservative	
	Synonym: Potassium salt of trans, trans-2,4-hexadienoic acid			
INS: 202	Synonym: Potassium salt of trans, trans-2,4-hexadienoic acid Calcium sorbate (แคลเซียมซอร์เบต)	Functional Class		
	Synonym: Potassium salt of trans, trans-2,4-hexadienoic acid			
	Synonym: Potassium salt of trans, trans-2,4-hexadienoic acid Calcium sorbate (แคลเซียมซอร์เบต) Synonym: Calcium salt of trans, trans-			Year
INS: 203	Synonym: Potassium salt of trans, trans-2,4-hexadienoic acid Calcium sorbate (แคลเซียมซอร์เบต) Synonym: Calcium salt of trans, trans- 2,4-hexadienoic acid	Functional Class	: Preservative	Year Adopted
INS: 203 FoodCatNo	Synonym: Potassium salt of trans, trans-2,4-hexadienoic acid Calcium sorbate (แคลเซียมซอร์เบต) Synonym: Calcium salt of trans, trans- 2,4-hexadienoic acid	Functional Class Maximum use	: Preservative	
INS: 203	Synonym: Potassium salt of trans, trans-2,4-hexadienoic acid Calcium sorbate (แคลเซียมซอร์เบต) Synonym: Calcium salt of trans, trans- 2,4-hexadienoic acid	Functional Class Maximum use Levels (mg/kg)	: Preservative Notes	Adopted
INS: 203 FoodCatNo	Synonym: Potassium salt of trans, trans-2,4-hexadienoic acid Calcium sorbate (แคลเซียมซอร์เบต) Synonym: Calcium salt of trans, trans- 2,4-hexadienoic acid	Functional Class Maximum use Levels (mg/kg)	: Preservative Notes 42,XS250,	Adopted
FoodCatNo	Synonym: Potassium salt of trans, trans-2,4-hexadienoic acid Calcium sorbate (แคลเซียมซอร์เบต) Synonym: Calcium salt of trans, trans- 2,4-hexadienoic acid Food Category	Functional Class Maximum use Levels (mg/kg) 200	: Preservative Notes 42,XS250, XS252	Adopted 2565
INS: 203 FoodCatNo 01.3.2 01.6.1	Synonym: Potassium salt of trans,	Functional Class Maximum use Levels (mg/kg) 200 1000	Preservative Notes 42,XS250, XS252 42,223,492,494	2565 2565
INS: 203 FoodCatNo 01.3.2 01.6.1	Synonym: Potassium salt of trans,	Functional Class Maximum use Levels (mg/kg) 200 1000	Notes 42,XS250, XS252 42,223,492,494 42,457,499,	2565 2565

SOKBATES ()	าลุ่มซอร์เบต)			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
02.2.2	Fat spreads, dairy fat spreads and	2000	42, 529	2565
	blended spreads for spread or raw materials			
12.2	Herbs, spices, seasonings, and	1000	42, XS326,	2565
12.2	condiments	1000	XS327,XS328	2303
			·	
SUCRALOSE	: (ซูคราโลส)		. \	
INS: 955	Synonym: 4,1',6'-	Functional Class: S	Sweetener	
	trichlorogalactosucrose		(-1)	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.3.2	Beverage whiteners	580	201,XS250,	2565
			<u>XS252</u>	
01.4.4	Cream analogues	580	A7	2565
04.1.2.1	Frozen fruit	400	<u>A2</u>	2565
04.2.2.2	Dried vegetables, seaweeds, nuts and	580	144,A3	2565
	seeds			
04.2.2.7	Fermented vegetable and seaweed	580	<u>144</u>	2565
	products			
04.2.2.8	Cooked or fried vegetables and	150	<u>144,A4</u>	2565
	seaweeds			
12.2.1	Herbs and spices	400	XS326,	2565
	, \		XS327,XS328	
12.3	Vinegars	400	<u>A6</u>	2565
14.1.5	Coffee, coffee substitutes, tea, herbal	300	127,160, <u>NN3</u>	2565
	infusions, and other hot cereal and		, ,	
	grain beverages, excluding cocoa			
SUCROSE ES	STERS (กลุ่มซูโครสเอสเตอร์)			
INS: 474	Sucroglycerides (ซูโครกลีเซอไรด์)	Functional Class: E	Emulsifier	
	Synonym: -			
INS: 473	Sucrose esters of fatty acids	Functional Class: S	stabilizer, Emulsifier,	Foaming
INS: 473	Sucrose esters of fatty acids (ซูโครสเอสเตอร์ของกรดไขมัน)	Functional Class: Sagent, Glazi		Foaming

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

Sucrose oligoesters

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.3.2	Beverage whiteners	6000	XS250,XS252	2565
01.4.2	Sterilized and UHT creams, whipping	5000		2565
	and whipped creams, and reduced fat			
	creams (plain)	0		
01.4.4	Cream analogues	10000)	2565
01.5.1	Milk powder and cream powder	10000	XS207,XS290,B3	2565
	(plain)			
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	10000	360	2565
	blended spreads for spread or raw			
	materials			
02.3	Fat emulsions mainly of type oil-in-	5000	102,363	2565
	water			
02.4	Fat-based desserts	3000		2565
03.0	Edible ices	3000		2565
04.1.1.2	Surface-treated fresh fruit	1500(GMP)	454	2565
04.1.2.8	Fruit preparations including fruit pulp,	1500	XS314R	2565
	fruit purees, fruit toppings and			
	coconut milk			
04.1.2.9	Fruit-based desserts	2000		2565
04.2.2.6	Vegetable, seaweed, nut and seed	5000	XS38,XS57,	2565
	pulps and preparations		XS259R,XS308R,	
			XS321,B3	

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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	6000		2565
	substitute products			
05.2	Confectionery including candy,	5000	XS309R	2565
	nougats and marzipans			
05.3	Chewing gum	10000		2565
05.4	Decorations, toppings and sweet	5000	387	2565
	sauces			
06.3	Breakfast cereals	2000		2565
06.4.3	Pre-cooked pastas and noodles and	2000	194	2565
	like products			
06.5	Cereal and starch based desserts	3000		2565
06.6	Batters	10000		2565
06.7	Pre-cooked or processed rice	10000		2565
	products			
07.1	Bread and ordinary bakery wares and	3000		2565
	mixes			
07.2	Fine bakery wares and mixes	5000	TH25,TH26	2565
08.2.2	Heat-treated processed meat, poultry,	3000	15,XS96,XS97	2565
	and game products in whole pieces			
	or cuts			
08.3.2	Heat-treated processed comminuted	3000	15,373,XS88,	2565
	meat, poultry, and game products		XS89,XS98	
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,	2565
			XS327,XS328	
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 (กลุ่มซูโครสเอสเตอร์)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
12.6.3	Mixes for sauces and gravies	10000	127	2565
13.3	Dietetic foods intended for special	5000		2565
	medical purposes			
13.4	Dietetic formulae for slimming	5000		2565
	purposes and weight reduction			
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	700	127,176	2565
	infusions, and other hot cereal and			
	grain beverages, excluding cocoa			
14.2.6	Distilled spirituous beverages	5000	431	2565
	containing more than 15% alcohol			
14.2.7	Aromatized alcoholic beverages	5000	В3	2565
15.1	Snacks - potato, cereal, flour or starch	3000	433	2565
	based			

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	Notes	Year
00.	Levels (mg/kg)		Adopted
01.6.1 Unripened cheese	300	3, XS221,	2565
		XS273,XS275	
07.1.4 Bread-type products	20		2565

	M S M S			
	YCOSIDES (สตีวิออลไกลโคไซด์)			1.0
INS: 960a	Steviol glycosides from Stevia rebaudiana Bertoni; Steviol	Functional Class: S	Sweetener <u>,Flavor r</u>	<u>modifiers</u>
	glycosides from Stevia			
	(สตีวิออลไกลโคไซด์จากหญ้าหวาน)			
	Synonym: -			
INS: 960b	Steviol glycosides from	Functional Class:	Sweetener,Flavor	<u>modifiers</u>
	fermentation			
	(สตีวิออลไกลโคไซด์จากกระบวนการหมัก)			
INS: 960c	<u>Synonym: -</u> Enzyme modified steviol	Functional Class	Sweetener,Flavor	modifiers
1113; 900 <u>C</u>	glycosides	Functional Class:	Sweetener, rtavor	modifiers
	รูงุะอาเนะร (สตีวิออลไกลโคไซด์จากกระบวนการ			
	<u> </u>			
	Synonym: -	<u> </u>		
INS: 960d	Enzyme modified glucosylated	Functional Class:	Sweetener,Flavor	<u>modifiers</u>
	steviol glycosides			
	(กลูโคซิเลสสตีวิออลไกลโคไซด์จาก			
	<u>กระบวนการดัดแปรโดยเอนไซม์)</u>			
	Synonym: -	· O'		
FoodCatNo	Food Category	Maximum use	Notes	Year
			NOCCS	i Cai
		Levels (mg/kg)		Adopted
01.1.4	Flavoured Fluid Milk Drinks	Levels (mg/kg)	26,127,TH1,	
01.1.4	Flavoured Fluid Milk Drinks			Adopted
01.1.4	Flavoured Fluid Milk Drinks Milk and cream powder analogues		26,127,TH1,	Adopted
		70	26,127,TH1, <u>NN4</u>	Adopted 2565
		70	26,127,TH1, <u>NN4</u> 26,201,XS251	Adopted 2565
01.5.2	Milk and cream powder analogues	70 330	26,127,TH1, <u>NN4</u> 26,201,XS251 , <u>NN4</u>	Adopted 2565 2565
01.5.2	Milk and cream powder analogues Dairy-based desserts	70 330 330	26,127,TH1, NN4 26,201,XS251 ,NN4 26,NN4	2565 2565 2565
01.5.2 01.7 02.4	Milk and cream powder analogues Dairy-based desserts Fat-based desserts	70 330 330 330	26,127,TH1, NN4 26,201,XS251 ,NN4 26,NN4 26,NN4	2565 2565 2565 2565
01.5.2 01.7 02.4 03.0	Milk and cream powder analogues Dairy-based desserts Fat-based desserts Edible ices	70 330 330 330 270	26,127,TH1, NN4 26,201,XS251 ,NN4 26,NN4 26,NN4 26,NN4 26,NN4	2565 2565 2565 2565 2565
01.5.2 01.7 02.4 03.0 04.1.2.3	Milk and cream powder analogues Dairy-based desserts Fat-based desserts Edible ices Fruit in vinegar, oil, or brine	70 330 330 330 270 100	26,127,TH1, NN4 26,201,XS251 ,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4	2565 2565 2565 2565 2565 2565
01.5.2 01.7 02.4 03.0 04.1.2.3 04.1.2.4	Milk and cream powder analogues Dairy-based desserts Fat-based desserts Edible ices Fruit in vinegar, oil, or brine Canned or bottled fruit	70 330 330 330 270 100 330	26,127,TH1, NN4 26,201,XS251 ,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4	2565 2565 2565 2565 2565 2565 2565
01.5.2 01.7 02.4 03.0 04.1.2.3 04.1.2.4	Milk and cream powder analogues Dairy-based desserts Fat-based desserts Edible ices Fruit in vinegar, oil, or brine Canned or bottled fruit Fruit-based spreads for spread or raw	70 330 330 330 270 100 330	26,127,TH1, NN4 26,201,XS251 ,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4	2565 2565 2565 2565 2565 2565 2565
01.5.2 01.7 02.4 03.0 04.1.2.3 04.1.2.4 04.1.2.6	Milk and cream powder analogues Dairy-based desserts Fat-based desserts Edible ices Fruit in vinegar, oil, or brine Canned or bottled fruit Fruit-based spreads for spread or raw materials	70 330 330 330 270 100 330	26,127,TH1, NN4 26,201,XS251 ,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4	2565 2565 2565 2565 2565 2565 2565 2565
01.5.2 01.7 02.4 03.0 04.1.2.3 04.1.2.4 04.1.2.6	Milk and cream powder analogues Dairy-based desserts Fat-based desserts Edible ices Fruit in vinegar, oil, or brine Canned or bottled fruit Fruit-based spreads for spread or raw materials Candied fruits, glazed fruits and	70 330 330 330 270 100 330 330	26,127,TH1, NN4 26,201,XS251 ,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4	2565 2565 2565 2565 2565 2565 2565 2565
01.5.2 01.7 02.4 03.0 04.1.2.3 04.1.2.4 04.1.2.6	Milk and cream powder analogues Dairy-based desserts Fat-based desserts Edible ices Fruit in vinegar, oil, or brine Canned or bottled fruit Fruit-based spreads for spread or raw materials Candied fruits, glazed fruits and crystallized fruits	70 330 330 330 270 100 330 330	26,127,TH1, NN4 26,201,XS251 ,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4 26,NN4	2565 2565 2565 2565 2565 2565 2565 2565

coconut milk

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

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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	100	26,XS3,	2565
	and fish products		XS70,XS90,	
			XS94,XS119,	
			NN4	
10.4	Egg-based desserts	330	26 <u>,NN4</u>	2565
11.6	Table-top sweeteners directly sold to	GMP	26, <u>NN4</u>	2565
	consumers	0		
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	165	26 <u>,NN4</u>	2565
, 0	products of food categories 12.9.2.1 and			
	12.9.2.2			
13.5	Dietetic foods	660	26,198,294,	2565
			NN4	
13.6	Food supplements	2500	26,203,TH28,	2565
			NN4	
14.1.3	Fruit and vegetable nectars	200	26, <u>NN4</u>	2565
14.1.4	Water-based flavoured drinks	115	26,127,TH3,	2565
			<u>NN4</u>	

STEVIOL GLYCOSIDES (สตีวิออลไกลโคไซด์)

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

TALC (ทัลก์)

INS: 553(iii) Synonym: Talcum

Functional Class: Anticaking agent, Glazing agent,

Thickener

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.1	Unripened cheese	GMP	3,488,XS273,	2565
			XS275	
01.6.2.1	Ripened cheese, includes rind	GMP	459,461, 502,	2565
		9	XS208, XS274,	
			XS276,XS277,	
			XS278	
12.2.1	Herbs and spices	GMP	534 TH64	2565

TAMARIND SEED POLYSACCHARIDE (พอลิแซ็กคาไรด์จากเมล็ดมะขาม)

INS: 437 Synonym: -

Functional Class: Thickener, Stabilizer, Emulsifier,

Gelling agent

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

TAMARIND SEED POLYSACCHARIDE (พอลิแซ็กคาไรด์จากเมล็ดมะขาม)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
04.2.2.7	Fermented vegetable and seaweed	GMP	XS38	2565
	products			
06.4.1	Fresh pastas and noodles and like	GMP	211	2565
	products			
06.4.2	Dried pastas and noodles and like	GMP	256	2565
	products			
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

Functional Class: Colour

Yellow No. 5; CI (1975) No. 19140

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
05.1.3	Cocoa-based spreads, for spread,	100	XS86	2565
	fillings and raw materials			
05.1.4	Cocoa and chocolate products	100 (400)	183	2565
05.1.5	Imitation chocolate, chocolate	100 (300)		2565
	substitute products			
13.6	Food supplements	300	<u>B6</u>	2565
14.2.1	Beer and malt beverages	500	В9	2565
14.2.2	Cider and perry	200		2565
14.2.4	Wines other than grape	200		2565

THAUMATIN (ทอมาทิน)

INS: 957	Synonym: -	Functional Class: Flavour enhancer, Sweetener		
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
14.1.5	Coffee, coffee substitutes, tea, herbal	GMP	160,NN3	2565
	infusions, and other hot cereal and			
	grain beverages, excluding cocoa			

TERTIARY BUTYLHYDROQUINONE (เทอร์เชียรีบิวทิลไฮโดรควิโนน)

INS: 319 Synonym: TBHQ; Mono-tert-

Functional Class: Antioxidant

butylhydroquinone; t-Butylhydroquinone

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

ТОСОРНЕ	ROLS (กลุ่มโทคอเฟอรอล)		_
INS: 307a	d-alpha-Tocopherol	Functional Class: Antioxidant	
	(<i>ดี-แอลฟา-</i> โทคอเฟอรอล)		
	Synonym: Vitamin E; RRR-alpha –		
	tocopherol; 5,7,8-trimethyltocol; (-	F)-> ()	
	alphaTocopherol		
INS: 307b	Tocopherol concentrate, mixed	Functional Class: Antioxidant	
	(โทคอเฟอรอลผสมชนิดเข้มข้น)		
	Synonym: Vitamin E		
INS: 307c	dl-alpha-Tocopherol	Functional Class: Antioxidant	
	(<i>ดีแอล-แอลฟา</i> -โทคอเฟอรอล)		
	Synonym: Vitamin E; dl-5,7,8-		
	Trimethyltocol		

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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	10	127,434	2565
	(plain) and powder analogues			
01.6.1	Unripened cheese	200	168,351 ,XS221,	2565
			XS273	
14.1.4	Water-based flavoured drinks	10	127,434	2565

Humectant, Sweetener ToodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 16.7 Pre-cooked or processed rice GMP NN2 2565 products 13.6 Food supplements GMP 2565 AANTHAN GUM (แชนแทนกัม) NS: 415 Synonym: - Functional Class: Emulsifier, Foaming agent, Stabilizer, Thickener FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 13.1.3 Formulae for special medical purposes for infants ADRIGATIONS: 161h(i) Synonym: Zeaxanthin, synthetic Functional Class: Colour FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 10.1.4 Flavoured Fluid Milk Drinks GMP 2565 10.1.3 Condensed milk (plain) and GMP 2565 10.1.4 Gream analogues 10.1.4 Gream analogues GMP 2565 10.1.5 Milk powder and cream powder GMP 2565 10.1.5 Milk powder analogues 10.1.6.1 Unripened cheese GMP 2565 10.1.6.2 Ripened cheese GMP 2565 10.1.6.5 Cheese analogues GMP 2565 10.1.6.5 Cheese analogues GMP 2565	TREHALOSE	์ (ทรีฮาโลส)			
FoodCatNo Food Category Maximum use Levels (mg/kg) Adopted 13.6 Food supplements GMP NN2 2565 ANTHAN GUM (แชนแทนกัม) NS: 415 Synonym: - Functional Class: Emulsifier, Foaming agent, Stabilizer, Thickener FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 13.1.3 Formulae for special medical purposes for infants Zeaxanthin, synthetic (ชี้แชนพื้นจังคราะฆ์) NS: 161h(i) Synonym: Zeaxanthin, synthetic Functional Class: Colour FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 13.1.3 Formulae for special medical Q00Q 381,NN1 2565 13.1.3 Formulae for special medical Q00Q 381,NN1 2565 13.1.4 Flavoured Fluid Milk Drinks GMP 2565 13.1.4 Flavoured Fluid Milk Drinks GMP 2565 13.1.5 Gordensed milk (plain) and GMP 2565 13.1.6 Gream analogues GMP 2565 13.1.7 Gream analogues GMP 2565 13.1.8 Glotted cream (plain) GMP 2565 13.1.9 GMP 2565 13.1.1 Gream analogues GMP 2565 13.1.2 Glotted cream (plain) GMP 2565 13.1.3 Chordensed analogues GMP 2565 13.1.4 Gream analogues GMP 2565 13.1.5 Milk powder and cream powder GMP 2565 13.1.6 GMP 2565 13.1.7 Dairy-based desserts GMP 2565 13.1.8 GMP 2565 13.1.9 GMP 2565 13.1.9 GMP 2565 13.1.9 GMP 2565 13.1.1 Unripened cheese GMP 2565 13.1.1 Unripened cheese GMP 2565 13.1.2 GMP 2565 13.1.3 GMP 2565 13.1.4 GMP 2565 13.1.4 GMP 2565 13.1.5 GMP 2565 13.1.5 GMP 2565 13.1.6 GMP 2565 13.1.7 Dairy-based desserts GMP 2565	INS: -	Synonym: alpha,alpha-trehalose	Functional Class:	Thickener, Stabi	lizer,
Levels (mg/kg) Adopted 13.6 Pre-cooked or processed rice products 13.6 Food supplements GMP 2565 AANTHAN GUM (แชนแหนทัม) NS: 415 Synonym: - Functional Class: Emulsifier, Foaming agent, Stabilizer, Thickener FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 13.1.3 Formulae for special medical purposes for infants Productional Class: Colour Productional Class: Colour Adopted 13.1.3 Formulae for special medical purposes for infants Productional Class: Colour Productional C			Humectant	, Sweetener	
13.1.3 Formulae for special medical purposes for infants 2. ProdCatNo Synonym: - Functional Class: Emulsifier, Foaming agent, Stabilizer, Thickener 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted Duta Flavoured Fluid Milk Drinks GMP 2.565 2. ProdCatNo Food Categ	FoodCatNo	Food Category	Maximum use	Notes	Year
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AANTHAN GUM (แซนแทนกัน) NS: 415 Synonym: - Functional Class: Emulsifier, Foaming agent, Stabilizer, Thickener Food Category Maximum use Notes Year Levels (mg/kg) Adopted 13.1.3 Formulae for special medical purposes for infants Pood Category Maximum use Notes Year Levels (mg/kg) Adopted 2565 Pood Category Maximum use Notes Year Levels (mg/kg) Adopted 2604 2705 2805 2806 2806 2806 2806 2806 2807 2807 2808 2	06.7	Pre-cooked or processed rice	GMP	NN2	2565
NS: 415 Synonym: - Functional Class: Emulsifier, Foaming agent, Stabilizer, Thickener FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 13.1.3 Formulae for special medical purposes for infants FoodCatNo Synonym: Zeaxanthin, synthetic Functional Class: Colour FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 13.1.4 Flavoured Fluid Milk Drinks GMP 2565 analogues 13.1.3 Condensed milk (plain) and GMP 2565 analogues 13.1.4 Glotted cream (plain) GMP 2565 (plain) and powder analogues GMP 2565 (plain) and powder GMP 2		products			
NS: 415 Synonym: - Functional Class: Emulsifier, Foaming agent, Stabilizer, Thickener FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 13.1.3 Formulae for special medical purposes for infants FoodCatNo Synonym: Zeaxanthin, synthetic (ซีแซนทีนดังเคราะห์) NS: 161h(i) Synonym: Zeaxanthin, synthetic Functional Class: Colour FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 11.1.4 Flavoured Fluid Milk Drinks GMP 2565 analogues 11.1.4 Flavoured Fluid Milk Drinks GMP 2565 analogues 11.1.4 Cream analogues GMP 2565 (plain) and powder and cream powder GMP 2565 (plain) and powder analogues 11.1.5 Milk powder and cream powder GMP 2565 (plain) and powder analogues 11.1.6 Unripened cheese GMP 2565 (plain) and powder analogues 11.1.7 Cheese analogues GMP 2565 (plain) and powder GMP 2565 (plain) and powder analogues GMP 2565 (plain) and powder GMP 2565 (plain) and po	13.6	Food supplements	GMP	4	2565
NS: 415 Synonym: - Functional Class: Emulsifier, Foaming agent, Stabilizer, Thickener FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 13.1.3 Formulae for special medical purposes for infants FoodCatNo Synonym: Zeaxanthin, synthetic (ซีแซนทีนดังเคราะห์) NS: 161h(i) Synonym: Zeaxanthin, synthetic Functional Class: Colour FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 11.1.4 Flavoured Fluid Milk Drinks GMP 2565 analogues 11.1.4 Flavoured Fluid Milk Drinks GMP 2565 analogues 11.1.4 Cream analogues GMP 2565 (plain) and powder and cream powder GMP 2565 (plain) and powder analogues 11.1.5 Milk powder and cream powder GMP 2565 (plain) and powder analogues 11.1.6 Unripened cheese GMP 2565 (plain) and powder analogues 11.1.7 Cheese analogues GMP 2565 (plain) and powder GMP 2565 (plain) and powder analogues GMP 2565 (plain) and powder GMP 2565 (plain) and po					
Stabilizer, Thickener FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 13.1.3 Formulae for special medical 1000 381,NN1 2565 purposes for infants Peaxanthin, synthetic (ซีแซนทีนสังเคราะห์) NS: 161h(i) Synonym: Zeaxanthin, synthetic Functional Class: Colour FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 11.1.4 Flavoured Fluid Milk Drinks GMP 2565 11.3 Condensed milk (plain) and GMP 2565 analogues 11.4.3 Clotted cream (plain) GMP 2565 11.4.4 Cream analogues GMP 2565 11.5 Milk powder and cream powder GMP 2565 (plain) and powder analogues 11.6.1 Unripened cheese GMP 2565 11.6.2 Ripened cheese GMP 2565 11.6.5 Cheese analogues GMP 2565 11.6.5 Cheese analogues GMP 2565 11.6.7 Dairy-based desserts GMP 2565					
HoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 13.1.3 Formulae for special medical purposes for infants Ceaxanthin, synthetic (ซีนซนทีนลังเคราะห์) NS: 161h(i) Synonym: Zeaxanthin, synthetic Functional Class: Colour	INS: 415	Synonym: -			ing agent,
Levels (mg/kg) Adopted 13.1.3 Formulae for special medical 1000 381,NN1 2565 purposes for infants Zeaxanthin, synthetic (ซีแซนทีนสังเคราะน์) NS: 161h(i) Synonym: Zeaxanthin, synthetic Functional Class: Colour FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 13.1.4 Flavoured Fluid Milk Drinks GMP 2565 13.3 Condensed milk (plain) and GMP 2565 analogues 13.4.3 Clotted cream (plain) GMP 2565 13.4.4 Cream analogues GMP 2565 13.5 Milk powder and cream powder GMP 2565 (plain) and powder analogues 13.6.1 Unripened cheese GMP 2565 13.6.2 Ripened cheese GMP 2565 13.6.3 Cheese analogues GMP 2565 13.6.4 Processed cheese GMP 2565 13.6.5 Cheese analogues GMP 2565 13.6.7 Dairy-based desserts GMP 2565			Stabilizer, T	hickener	
13.1.3 Formulae for special medical purposes for infants Caexanthin, synthetic (ซีแซนทีนสังเคราะท์) NS: 161h(i) Synonym: Zeaxanthin, synthetic Functional Class: Colour	FoodCatNo	Food Category	Maximum use	Notes	Year
Purposes for infantsZeaxanthin, synthetic (ซีแซนที่นลังเคราะห์)NS: 161h(i)Synonym: Zeaxanthin, syntheticFunctional Class: ColourGood CatNoFood CategoryMaximum useNotesYear Levels (mg/kg)01.1.4Flavoured Fluid Milk DrinksGMP256501.3Condensed milk (plain) and analoguesGMP256501.4.3Clotted cream (plain)GMP256501.4.4Cream analoguesGMP256501.5Milk powder and cream powder (plain) and powder analoguesGMP256501.6.1Unripened cheeseGMP256501.6.2Ripened cheeseGMP256501.6.4Processed cheeseGMP256501.6.5Cheese analoguesGMP256501.6.7Dairy-based dessertsGMP2565			Levels (mg/kg)		Adopted
Zeaxanthin, synthetic (ซีแซนที่นลังเคราะห์) NS: 161h(i) Synonym: Zeaxanthin, synthetic Functional Class: Colour FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 11.1.4 Flavoured Fluid Milk Drinks GMP 2565 11.3 Condensed milk (plain) and GMP 2565 analogues 11.4.3 Clotted cream (plain) GMP 2565 11.5 Milk powder and cream powder GMP 2565 (plain) and powder analogues 11.6.1 Unripened cheese GMP 2565 11.6.2 Ripened cheese GMP 2565 11.6.4 Processed cheese GMP 2565 11.6.5 Cheese analogues GMP 2565 11.6.6 Cheese analogues GMP 2565 11.6.7 Dairy-based desserts GMP 2565	13.1.3	Formulae for special medical	1000	381,NN1	2565
NS: 161h(i) Synonym: Zeaxanthin, synthetic Functional Class: Colour FoodCatNo Food Category Maximum use Notes Year Levels (mg/kg) Adopted 11.1.4 Flavoured Fluid Milk Drinks GMP 2565 11.3 Condensed milk (plain) and GMP 2565 analogues 11.4.3 Clotted cream (plain) GMP 2565 11.5 Milk powder and cream powder GMP 2565 (plain) and powder analogues 11.6.1 Unripened cheese GMP 2565 11.6.2 Ripened cheese GMP 2565 11.6.4 Processed cheese GMP 2565 11.6.5 Cheese analogues GMP 2565 11.6.6 Cheese analogues GMP 2565 11.6.7 Dairy-based desserts GMP 2565		purposes for infants			
Levels (mg/kg) Adopted 11.1.4 Flavoured Fluid Milk Drinks GMP 2565 21.3 Condensed milk (plain) and GMP 2565 analogues 21.4.3 Clotted cream (plain) GMP 2565 21.5 Milk powder and cream powder (plain) and powder analogues 21.6.1 Unripened cheese GMP 2565 21.6.2 Ripened cheese GMP 2565 21.6.4 Processed cheese GMP 2565 21.6.5 Cheese analogues GMP 2565	INS: 161h(i)	Synonym: Zeaxanthin, synthetic	Functional Class:	Colour	
D1.1.4 Flavoured Fluid Milk Drinks GMP 2565 D1.3 Condensed milk (plain) and GMP 2565 analogues D1.4.3 Clotted cream (plain) GMP 2565 D1.4.4 Cream analogues GMP 2565 D1.5 Milk powder and cream powder GMP 2565 (plain) and powder analogues D1.6.1 Unripened cheese GMP 2565 D1.6.2 Ripened cheese GMP 2565 D1.6.4 Processed cheese GMP 2565 D1.6.5 Cheese analogues GMP 2565 D1.6.5 Cheese analogues GMP 2565 D1.7 Dairy-based desserts GMP 2565	FoodCatNo	Food Category	Maximum use	Notes	Year
Condensed milk (plain) and GMP 2565 analogues O1.4.3 Clotted cream (plain) GMP 2565 O1.4.4 Cream analogues GMP 2565 O1.5 Milk powder and cream powder GMP 2565 (plain) and powder analogues O1.6.1 Unripened cheese GMP 2565 O1.6.2 Ripened cheese GMP 2565 O1.6.4 Processed cheese GMP 2565 O1.6.5 Cheese analogues GMP 2565 O1.6.5 Cheese analogues GMP 2565 O1.7 Dairy-based desserts GMP 2565			Levels (mg/kg)		Adopted
analogues O1.4.3 Clotted cream (plain) GMP 2565 O1.4.4 Cream analogues GMP 2565 O1.5 Milk powder and cream powder GMP 2565 (plain) and powder analogues O1.6.1 Unripened cheese GMP 2565 O1.6.2 Ripened cheese GMP 2565 O1.6.4 Processed cheese GMP 2565 O1.6.5 Cheese analogues GMP 2565 O1.7 Dairy-based desserts GMP 2565	01.1.4	Flavoured Fluid Milk Drinks	GMP		2565
Clotted cream (plain) GMP 2565 01.4.4 Cream analogues GMP 2565 01.5 Milk powder and cream powder (plain) and powder analogues 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	01.3	Condensed milk (plain) and	GMP		0-1-
O1.4.4 Cream analogues GMP 2565 O1.5 Milk powder and cream powder GMP 2565 (plain) and powder analogues O1.6.1 Unripened cheese GMP 2565 O1.6.2 Ripened cheese GMP 2565 O1.6.4 Processed cheese GMP 2565 O1.6.5 Cheese analogues GMP 2565 O1.7 Dairy-based desserts GMP 2565	•	analogues			2565
Milk powder and cream powder (plain) and powder analogues O1.6.1 Unripened cheese GMP 2565 O1.6.2 Ripened cheese GMP 2565 O1.6.4 Processed cheese GMP 2565 O1.6.5 Cheese analogues GMP 2565 O1.7 Dairy-based desserts GMP 2565	01.4.3	anato sues			2565
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O1.6.1 Unripened cheese GMP 2565 O1.6.2 Ripened cheese GMP 2565 O1.6.4 Processed cheese GMP 2565 O1.6.5 Cheese analogues GMP 2565 O1.7 Dairy-based desserts GMP 2565		Clotted cream (plain)			2565
2565 21.6.2 Ripened cheese GMP 2565 21.6.4 Processed cheese GMP 2565 21.6.5 Cheese analogues GMP 2565 21.7 Dairy-based desserts GMP 2565	01.5	Clotted cream (plain) Cream analogues	GMP		2565 2565
D1.6.4 Processed cheese GMP 2565 D1.6.5 Cheese analogues GMP 2565 Dairy-based desserts GMP 2565	01.5	Clotted cream (plain) Cream analogues Milk powder and cream powder	GMP		2565 2565
O1.6.5 Cheese analogues GMP 2565 O1.7 Dairy-based desserts GMP 2565		Clotted cream (plain) Cream analogues Milk powder and cream powder (plain) and powder analogues	GMP GMP		2565 2565 2565
Dairy-based desserts GMP 2565	01.6.1	Clotted cream (plain) Cream analogues Milk powder and cream powder (plain) and powder analogues Unripened cheese	GMP GMP		2565 2565 2565 2565
,	01.6.1 01.6.2	Clotted cream (plain) Cream analogues Milk powder and cream powder (plain) and powder analogues Unripened cheese Ripened cheese	GMP GMP GMP		2565 2565 2565 2565 2565
01.8.1 Liquid whey and whey products GMP 2565	01.6.1 01.6.2 01.6.4	Clotted cream (plain) Cream analogues Milk powder and cream powder (plain) and powder analogues Unripened cheese Ripened cheese Processed cheese	GMP GMP GMP GMP		2565 2565 2565 2565 2565 2565
	01.5 01.6.1 01.6.2 01.6.4 01.6.5	Clotted cream (plain) Cream analogues Milk powder and cream powder (plain) and powder analogues Unripened cheese Ripened cheese Processed cheese Cheese analogues	GMP GMP GMP GMP GMP		2565 2565 2565 2565 2565 2565 2565

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

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
08.3	Processed comminuted meat,	GMP		2565
	poultry, and game products			
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	Kh.	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	GMP		2565
	to consumers)	
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
14.2.4	willes other than grape	GIVIF		2303

Zeaxanthin, synthetic (ซีแซนทีนสังเคราะห์)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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(ii)), tripotassium phosphate (INS 340(iii)), tripotassium phosphate (INS 341(ii)), tricalcium dihydrogen phosphate (INS 341(ii)), 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(ii)), sodium polyphosphate (INS 452(ii)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iii)), 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(ii)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(ii)), calcium hydrogen phosphate (INS 341(ii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(ii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(ii)), pentapotassium triphosphate (INS 451(ii)), sodium 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.
- 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(ii)), 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(ii)), 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(ii)), 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(ii)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(ii)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(ii)), calcium hydrogen phosphate (INS 341(ii)), 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 451(ii)), pentasodium triphosphate (INS 451(ii)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(ii)), 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(ii)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(ii)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(ii)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(ii)), diammonium hydrogen phosphate (INS 342(ii)), magnesium hydrogen phosphate (INS 343(iii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), tetrasodium diphosphate (INS 450(ii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), pentasodium triphosphate (INS 451(ii)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(ii)), potassium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(vi)), 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(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)).

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 <u>Cocoa butter conforming to the Notification of the Ministry of Public Health</u>

<u>Re: Cocoa bean products including</u> 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 <u>Cocoa power and Cacao powder conforming to the Notification of the Ministry</u> <u>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 conforming to the Notification of the Ministry of Public Health</u>

<u>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)

XS296: Excluding <u>products conforming to the Notification of the Ministry of Public Health Re:</u>

<u>Jams, Jellies and Marmalades including</u> products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009)

XS302: Excluding <u>products conforming to the Notification of the Ministry of Public Health Re: Fish sauce including</u> 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 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	Notes	Year
X		Levels (mg/kg)		Adopted
ANNATTO EXTRACTS,	160b(i)	10	8,NN2	2565
BIXIN-BASED				
BUTYLATED	320	175	15,133,171,	2565
HYDROXYANISOLE			NN1	
BUTYLATED	321	75	15,133,171,	2565
HYDROXYTOLUENE			NN1	
LECITHIN	322(i)	GMP		2565

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

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

Food Category No.	02.1.2	Vegetable oils and fats		
Food additives	INS	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
PROPYLENE GLYCOL	477	10000	277,NN5	2565
ESTERS OF FATTY ACIDS				
SODIUM DIHYDROGEN	331(i)	GMP	277,XS33	2565
CITRATE				
STEARYL CITRATE	484	GMP	TH43	Revoked
TERTIARY	319	200	15,130, TH45	2565
BUTYLHYDROQUINONE			277,XS33,NN1	4
THIODIPROPIONATES	388,389	200	46, 277, XS33	2565
TOCOPHEROLS	307a,b,c	300	356	2565
			277, 357 ,TH46 ,	
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

TH39	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.

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
TH42	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
TH43	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
TH44	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
TH45	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
TH46	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
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) 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).
	Excluding virgin and cold pressed oils
XS33	Excluding olive oil and olive-pomace oil conforming to the Notification of the
	Ministry of Public Health Re: Edible oils and fats including 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	Notes	Year
		Levels (mg/kg)		Adopted
ANNATTO EXTRACTS,	160b(i)	10(20)	8, TH47 ,	2565
BIXIN-BASED			277,XS329,NN2	
ASCORBIC ACID, L-	300	GMP	277,NN5	2565
ASCORBYL ESTERS	304,305	500	10,15, 277,NN6	2565
BUTYLATED	320	175(200)	15,130, TH40	2565
HYDROXYANISOLE			277,XS329,NN1	
BUTYLATED	321	75 (200)	15,130, TH41	2565
HYDROXYTOLUENE			277,XS329,NN1	1
CAROTENES, BETA-,	160a(ii)	25 (1000)	277 ⊤H48	2565
VEGETABLE			277,XS329,NN2	
CAROTENOIDS	160a(i),a(iii),e,f	25	277,XS329,NN2	2565
CITRIC ACID	330	GMP	277,XS329	2565
CITRIC AND FATTY ACID	472c	100	322- 277,NN3	2565
ESTERS OF GLYCEROL		00		
CURCUMIN	100(i)	5	TH47	2565
			277,XS329,NN2	
FAST GREEN FCF	143	GMP	TH49	Revoked
GUAIAC RESIN	314	1000	TH49	Revoked
INDIGOTINE	132	300	TH49	Revoked
ISOPROPYL CITRATES	384	100(200)	TH50 277,NN3	2565
LECITHIN	322(i)	GMP	242,277	2565
MONO- AND DI-	471	GMP	277,408,NN4	2565
GLYCERIDES OF FATTY				
ACIDS	000	4.0	077 1014	0575
POLYCORDATES	900a	10	277,NN4	2565
POLYSORBATES	432-436	5000	102,TH49	Revoked
PROPYL GALLATE	310	100(200)	15,130, TH50	2565
			277,XS329,NN1	

Food Category No.	02.1.3	Animal oils and	fats	
Food additives	INS	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
PROPYLENE GLYCOL	477	10000		Revoked
ESTERS OF FATTY ACIDS				
SODIUM DIHYDROGEN	331(i)	GMP	277,XS329	2565
CITRATE				
STEARYL CITRATE	484	GMP	TH49	Revoked
SUNSET YELLOW FCF	110	300	TH49	Revoked
TARTRAZINE	102	300	TH49	Revoked
TERTIARY	319	200	15,130, TH51	2565
BUTYLHYDROQUINONE			277,XS329,NN1	
THIODIPROPIONATES	388,389	200	46,277	2565
TOCOPHEROLS	307a,b,c	300	277, 358 TH52	2565
TRICALCIUM CITRATE	333(iii)	GMP	277,XS329	2565
TRIPOTASSIUM CITRATE	332(ii)	GMP	277,XS329	2565
TRISODIUM CITRATE	331(iii)	GMP	TH47 277,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).					
	Excluding virgin and cold pressed oils					
358	Except for use in fish oils at 6,000 mg/kg, singly or in combination.					
	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.					
408	Only for use as an emulsifier 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). , 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 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)					

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	Notes	Year
		Levels (mg/kg)	0	Adopted
ISOMALT	953	GMP	TH2- XS86,XS141	2565
LACTITOL	966	GMP	TH2- XS86,XS141	2565
Lutein, Tagetes erecta L.	161b(iii)	GMP	183,XS86,	2565
			XS105,XS141	
MALTITOL	965(i)	GMP	TH2- XS86,XS141	2565
MALTITOL SYRUP	965(ii)	GMP	TH2- XS86,XS141	2565
MANNITOL	421	GMP	TH2 XS86,XS141	2565
SORBITOL	420(i)	GMP	TH2 XS86,XS141	2565
SORBITOL SYRUP	420(ii)	GMP	TH2 XS86,XS141	2565
THAUMATIN	957	GMP	TH2- XS86,XS141	2565
XYLITOL	967	GMP	TH2 XS86,XS141	2565

Food Category No.	05.1.4	Cocoa and choco	olate products	
Food additives	INS	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
ACESULFAME POTASSIUM	950	500	188 ,TH2	2565
ALITAME	956	300	XS87,TH2	Revoked
ALLURA RED AC	129	300	183 ,TH62	2565
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	10000	101 ,TH63	2565
ASPARTAME	951	2000 (3000)	37, 191 ,TH2	2565
BRILLIANT BLUE FCF	133	100	183 ,TH62	2565
Caramel III - Ammonia Caramel	150c	25,000	183 ,TH62	2565
Caramel IV - Sulfite Ammonia Caramel	150d	25,000	183 ,TH62	2565

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

303	Excluding products (other than white chocolate) conforming to <u>the Notification of</u>					
	Ministry of Public Health Re: Chocolate and Chocolate Products including products					
	conforming to 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 the Notification of Ministry of Public Health Re:					
	Chocolate and Chocolate Products including products conforming to 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 the Notification of Ministry of Public Health Re:					
	Chocolate and Chocolate Products including products conforming to 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 <mark>revised</mark>

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</u>					
	the Notification of 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).					
XS86	Excluding Cocoa butter conforming to the Notification of Ministry of Public Health					
	Re: Cocoa bean products including products conforming to the Standard for Cocoa					
	Butter (CODEX STAN 86-1981).					
XS105	Excluding Cocoa Powders and Cacao Powders conforming to the Notification of					
	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 (Cocoa liquor) conforming to the Notification of 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).					

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	Notes	Year
		Levels (mg/kg)		Adopted
ACETIC AND FATTY ACID	472a	GMP	TH54 XS296	2565
ESTERS OF GLYCEROL				
AMMONIUM CHLORIDE	510	GMP	TH54 XS296	2565
ASCORBIC ACID, L-	300	GMP	TH58	2565
BROMELAIN	1101(iii)	GMP	TH54 XS296	2565
CALCIUM 5'-GUANYLATE	629	GMP	TH54 XS296	2565
CALCIUM 5'-INOSINATE	633	GMP	TH54 XS296	2565
CALCIUM 5'-	634	GMP	TH54 XS296	2565
RIBONUCLEOTIDES				
CALCIUM ASCORBATE	302	GMP	TH54 XS296	2565
CALCIUM DI-L-	623	GMP	TH54 XS296	2565
GLUTAMATE	\mathcal{O}			
CALCIUM SILICATE	552	GMP	TH54 XS296	2565
CITRIC AND FATTY ACID	472c	GMP	TH54 XS296	2565
ESTERS OF GLYCEROL				
CYCLOTETRAGLUCOSE	1504(i)	GMP	TH54 XS296	2565
CYCLOTETRAGLUCOSE	1504(ii)	GMP	TH54 XS296	2565
SYRUP				
DIPOTASSIUM 5'-	628	GMP	TH54 XS296	2565
GUANYLATE				
DISODIUM 5'-GUANYLATE	627	GMP	TH54 XS296	2565
DISODIUM 5'-INOSINATE	631	GMP	TH54 XS296	2565
DISODIUM 5'-	635	GMP	TH54 XS296	2565
RIBONUCLEOTIDES				
ERYTHORBIC ACID	315	GMP	TH54 XS296	2565

Food Category No.	04.1.2	Processed fruit		
Food additives	INS	Maximum use	Notes	Year
		Levels (mg/kg)		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	472b	GMP	TH54 XS296	2565
ESTERS OF GLYCEROL				1
LACTITOL	966	GMP	XS296	2565
LECITHIN	322(i)	GMP	TH54 XS296	2565
LIPASES	1104	GMP	TH54 XS296	2565
Lutein esters from	161b(iii)	GMP	XS296	2565
Tagetes erecta				
LYCOPENE, TOMATO	160d(ii)	GMP	XS296	2565
LYCOPENE, SYNTHETIC	160d(i)	GMP	NN1	2565
LYCOPENE, Blakeslea	160d(iii)	GMP	NN1	2565
trispora	Y			
MAGNESIUM di-L-	625	GMP	TH54 XS296	2565
GLUTAMATE				
MAGNESIUM SILICATE,	553(i)	GMP	TH54 XS296	2565
SYNTHETIC	P			
MALTITOL	965(i)	GMP	XS296	2565
MALTITOL SYRUP	965(ii)	GMP	XS296	2565
MANNITOL	421	GMP	XS296	2565
MONOAMMONIUM L-	624	GMP	TH54 XS296	2565
GLUTAMATE				
MONOPOTASSIUM L-	622	GMP	TH54 XS296	2565
GLUTAMATE				
MONOSODIUM L-	621	GMP	TH54 XS296	2565
GLUTAMATE				
NITROGEN	941	GMP	TH54 XS296	2565
NITROUS OXIDE	942	GMP	TH54 XS296	2565
	- · <u>-</u>			

Food Category No.	04.1.2	Processed fruit		
Food additives	INS	Maximum use	Notes	Year
		Levels (mg/kg)		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
POLYVINYLPYRROLIDONE,	1202	GMP	TH54 XS296 √	2565
INSOLUBLE				
POTASSIUM 5'-INOSINATE	632	GMP	TH54 XS296	2565
PROTEASE FROM	1101(i)	GMP	TH54 XS296	2565
ASPERGILLUS ORYZAE				
VAR.				
SALTS OF MYRISTIC,	470(i)	GMP	∓H54 XS296	2565
PALMITIC AND STEARIC		1//		
ACIDS WITH AMMONIA,				
CALCIUM, POTASSIUM	•			
AND SODIUM				
SALTS OF OLEIC ACID	470(ii)	GMP	TH54 XS296	2565
WITH CALCIUM,)		
POTASSIUM AND SODIUM				
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, ma	rmelades	
Food additives	INS	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
ALLURA RED AC	129	100	TH54	2565
BRILLIANT BLUE FCF	133	100	TH60	2565
CANTHAXANTHIN	161g	200	TH61	Revoked
CARAMEL II - SULFITE	150b	200	TH60	2565
CARAMEL				
CARAMEL III - AMMONIA	150c	200 (100)	TH60	2565
CARAMEL	450	4.500(7.50)		0545
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1500(750)	TH60	2565
CARMINES	120	200	178 ,TH54	2565
CAROTENOIDS	160a(i),a(iii),e,f	500(200)	2	2565
CHLOROPHYLLS AND	141(i),(ii)	200	TH54	2565
CHLOROPHYLLINS,	.,,,			
COPPER COMPLEXES		00,		
CURCUMIN	100(i)	500		2565
ETHYLENE DIAMINE	385,386	130	21,TH54	Revoked
TETRA ACETATES				
FAST GREEN FCF	143	400	TH59	2565
GRAPE SKIN EXTRACT	163(ii)	500	181, TH54	2565
HYDROXYBENZOATES,	214,218	250	27,TH54	Revoked
PARA-	122	200	TH60	Revoked
INDIGOTINE IRON OXIDES	172(i)-(iii)	300 200	11100	2565
	172(i)-(iii) 161b(i)	100		2565
Lutein, Tagetes erecta L.			THEE	
POLYDIMETHYLSILOXANE	900a	10(30)	TH55	2565
PONCEAU 4R	124	100	TH60	2565
PROPYLENE GLYCOL ALGINATE	405	5000	409,XS296,TH54	Revoked
SULFITES	220-225,539	50 (100)	NN2	2565
SUNSET YELLOW FCF	110	300	TH60	2565
JOINSEL LELLOWN I CI	110		11100	2505

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 SO₂ (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

TH53	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.
TH54	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.
TH55	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.
TH56	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.
TH57	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.
TH58	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.
TH59	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.

TH60	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.
TH61	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 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)

Other Notes should be revised

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

405	For use in energy-reduced products or products with no added sugar conforming to <u>the</u>
	Notification of Ministry of Public Health Re: Fermented Milks including energy-reduced
	products or products with no added sugar conforming to 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 <u>the</u>
	Notification of Ministry of Public Health Re: Fermented Milks including energy-reduced
	products or products with no added sugar conforming to 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 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), CXS 243-2003.
XS302	Excluding products conforming to the Notification of Ministry of Public Health Re: Fish
	Sauce including 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 (No. 351)
	B.E. 2556 Re: Flavoured milk
TH3	Excluding products conforming to the Notification of the Ministry of Public Health
	(No. 195) B.E. 2543 (2000) Re: Electrolyte Drinks.
TH4	Excluding products conforming to the Notification of the Ministry of Public Health
	(No. 354) B.E 2556 (2013) Re: Ice Cream.
TH5	Excluding products conforming to the Notification of the Ministry of Public Health
	(No. 353) B.E 2556 (2013) Re: Fermented Milk.
TH6	Excluding products conforming to the Notification of the Ministry of Public Health
	(No. 355) B.E. 2556 (2013) Title Re: Food in a Hermetically Sealed Container.
TH65	For use in products conforming to the Notification of the Ministry of Public Health (No. 348)
	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 (No. 348)
	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 (No. 348) B.E. 2555 (2012) Re: Margarine, Blends, Fat spread sand
	Blended fat spreads only.

DRAFT FOOD ADDITIVE PROVISIONS FOR REVOCATION (For adoption)

SUCROGLYC	CERIDES (ซูโครกลีเซอไรด์)			
INS: 474	Synonym: -	Functional Class:	<u>Emulsifier</u>	
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.3.2	Beverage whiteners	6000	348,XS250,	2563
			XS252	
01.4.2	Sterilized and UHT creams, whipping	5000	348	2559
	and whipped creams, and reduced fat)
	creams (plain)			
01.4.4	Cream analogues	10000	348	2559
01.5.1	Milk powder and cream powder	10000		2559
	(plain)	1///		
01.7	Dairy-based desserts	3000	348,362	2563
02.2.2	Fat spreads, dairy fat spreads and	10000	348,360	2559
	blended spreads for spread or raw			
	materials			
02.3	Fat emulsions mainly of type oil-in-	5000	102,363	2559
	water			
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,	1500	348,XS314R	2559
/ .(fruit purees, fruit toppings and			
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	coconut milk			
04.1.2.9	Fruit-based desserts	2000	348	2561
04.2.2.6	Vegetable, seaweed, nut and seed	5000		2559
	pulps and preparations			
05.1.2	Cocoa mixes (syrups)	10000	348	2561
05.1.3	Cocoa-based spreads, for spread,	10000	348	2561
	fillings and raw materials			
05.1.5	Imitation chocolate, chocolate	6000	348	2559
	substitute products			

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
05.2	Confectionery including candy,	5000	348,XS309R	2561
	nougats and marzipans			
05.3	Chewing gum	10000	348	2559
05.4	Decorations, toppings and sweet	5000	348	2559
	sauces			
06.4.3	Pre-cooked pastas and noodles and	2000	194,348	2559
	like products			
06.5	Cereal and starch based desserts	3000	348	2561
06.6	Batters	10000	348	2559
06.7	Pre-cooked or processed rice	10000	348	2559
	products	~0		
07.1	Bread and ordinary bakery wares and	3000	348	2561
	mixes			
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	5000	348,TH26	2561
	of food categories 07.2.1-07.2.2			
08.2.2	Heat-treated processed meat, poultry,	5000	15,XS96,XS97	2559
	and game products in whole pieces			
	or cuts			
08.3.2	Heat-treated processed comminuted	5000	15,XS88,	2559
	meat, poultry, and game products		XS89,XS98	
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	5000	348	2563
	medical purposes			
13.4	Dietetic formulae for slimming	5000	348	2563
	purposes and weight reduction			

SUCROGLYCERIDES (ซูโครกลีเซอไรด์)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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	700	127,176,348	2563
	infusions, and other hot cereal and			
	grain beverages, excluding cocoa			
14.2.6	Distilled spirituous beverages	5000	348,431	2563
	containing more than 15% alcohol			
14.2.7	Aromatized alcoholic beverages	5000	$\sim (1/2)$	2559
15.1	Snacks - potato, cereal, flour or starch	3000	348,433	2563
	based			

SUCROSE ESTERS OF FATTY ACIDS (ซูโครสเอสเตอร์ของกรดไขมัน)

INS: 473 Synonym: Sucrose fatty acid esters

Functional Class: Stabilizer, Emulsifier, Foaming

agent, Glazing agent

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

	υ 			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
04.1.2.8	Fruit preparations including fruit pulp,	1500	348,XS314R	2559
	fruit purees, fruit toppings and			
	coconut milk			
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,	10000	348	2561
	fillings and raw materials		11	
05.1.5	Imitation chocolate, chocolate	6000	348	2561
	substitute products			
05.2	Confectionery including candy,	5000	348,XS309R	2561
	nougats and marzipans	0		
05.3	Chewing gum	10000	348	2561
05.4	Decorations, toppings and sweet	5000	348	2559
	sauces			
06.3	Breakfast cereals	2000		2559
06.4.3	Pre-cooked pastas and noodles and	2000	194,348	2563
	like products			
06.5	Cereal and starch based desserts	3000	348	2561
06.6	Batters	10000	348	2559
06.7	Pre-cooked or processed rice	10000	348	2559
	products			
07.1	Bread and ordinary bakery wares and	3000	348	2561
, (mixes			
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	5000	348,TH26	2561
	of food categories 07.2.1-07.2.2			
08.2.2	Heat-treated processed meat, poultry,	3000	15,XS96,XS97	2559
	and game products in whole pieces			
	or cuts			
08.3.2	Heat-treated processed comminuted	3000	15,XS96,373,	2559
	meat, poultry, and game products		XS97	
09.2.4.1	Cooked fish and fish products	3000	241,348	2563

SUCROSE ESTERS OF FATTY ACIDS (ซูโครสเอสเตอร์ของกรดไขมัน)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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	5000	348	2563
	medical purposes	(
13.4	Dietetic formulae for slimming	5000	348	2563
	purposes and weight reduction	0		
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	700	127,176,348	2563
	infusions, and other hot cereal and			
	grain beverages, excluding cocoa			
14.2.6	Distilled spirituous beverages	5000	348,431	2563
	containing more than 15% alcohol			
15.1	Snacks - potato, cereal, flour or starch	3000	348,433	2563
	based			

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

INS: 473a Synonym: Type I: Sucrose fatty acid

esters (high-esterified); Sucrose

oligoesters (highesterified)

Type II: Sucrose fatty acid esters; Sucrose oligoesters

Functional Class: Emulsifier, Glazing agent,
Stabilizer

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

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

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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	10000	348,360	2559
	blended spreads for spread or raw			
	materials			
02.3	Fat emulsions mainly of type oil-in-	5000	102,363	2559
	water		111	
02.4	Fat-based desserts	3000	348	2561
03.0	Edible ices	3000	348	2561
04.1.2.8	Fruit preparations including fruit pulp,	1500	348,XS314R	2559
	fruit purees, fruit toppings and	~0		
	coconut milk			
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,	10000	348	2561
	fillings and raw materials			
05.1.5	Imitation chocolate, chocolate	6000	348	2559
	substitute products			
05.2	Confectionery including candy,	5000	348,XS309R	2561
	nougats and marzipans			
05.3	Chewing gum	10000	348	2559
05.4	Decorations, toppings and sweet	5000	348,387	2561
, (sauces			
06.4.3	Pre-cooked pastas and noodles and	2000	194,348	2559
	like products			
06.5	Cereal and starch based desserts	3000	348	2561
06.6	Batters	10000	348	2559
06.7	Pre-cooked or processed rice	10000	348	2559
	products			
07.1	Bread and ordinary bakery wares and	3000	348	2561
	mixes			
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 (ซูโครสโอลิโกเอสเตอร์ แบบชนิด 1 และ แบบชนิด 2)

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
07.2.3	Mixes for fine bakery wares products	5000	348,TH26	2561
	of food categories 07.2.1-07.2.2			
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	5000	348	2563
	medical purposes	0		
13.4	Dietetic formulae for slimming	5000	348	2563
	purposes and weight reduction			
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	700	127,176,348	2563
	infusions, and other hot cereal and			
	grain beverages, excluding cocoa			
14.2.6	Distilled spirituous beverages	5000	348,431	2563
	containing more than 15% alcohol			
15.1	Snacks - potato, cereal, flour or starch	3000	348,433	2563
	based			
	-			

ACESULFAME POTASSIUM (แอซีซัลเฟมโพแทสเซียม)					
INS: 950	Synonym: Acesulfame K	Functional Class: Fl	avour enhance	er, Sweetener	
FoodCatNo	Food Category	Maximum use	Notes	Year	
		Levels (mg/kg)		Adopted	
01.6.5	Cheese analogues	350	188	2559	
02.3	Fat emulsions mainly of type oil-in-	1000	188	2559	
	water				
04.1.2.2	Dried fruit	500	188	2559	

ALITAME (แ	อลิแทม)				
INS: 956	Synonym: -	Functional Class: Swe	eetener		
FoodCatNo	Food Category	Maximum use	Notes	Year	
		Levels (mg/kg)		Adopted	
01.1.4	Flavoured Fluid Milk Drinks	40	127,TH1	2559	
01.7	Dairy-based desserts	100		2559	
05.1.2	Cocoa mixes (syrups)	300		2559	
05.1.3	Cocoa-based spreads, for spread,	300	XS86	2559	
	fillings and raw materials				
05.1.4	Cocoa and chocolate products	300	XS87,TH2	2561	
05.1.5	Imitation chocolate, chocolate	300	11/0	2559	
	substitute products				
05.2	Confectionery including candy,	300	XS309R	2561	
	nougats and marzipans	02			
05.4	Decorations, toppings and sweet	300		2559	
	sauces				
11.4	Other sugars and syrups	200	159	2559	
12.5	Soups and broths	40	XS117	2559	
13.5	Dietetic foods	300		2559	
ASPARTAME (แอสพาร์เทม)					
INS: 951	Synonym: Aspartyl phenylalanine	Functional Class: Fl	avour enhancer,	Sweetener	
	mathyl actor (ADM)				

ASPARTAME	ASPARTAME (แอสพาร์เทม)					
INS: 951	Synonym: Aspartyl phenylalanine methyl ester (APM)	Functional Class: Flavour enhancer, Sweetener				
FoodCatNo	Food Category	Maximum use	Notes	Year		
		Levels (mg/kg)		Adopted		
01.6.5	Cheese analogues	1000	191	2559		
02.3	Fat emulsions mainly of type oil-in-	1000	191	2559		
	water					
04.1.2.2	Dried fruit	2000	191	2559		
04.2.2.1	Frozen vegetables, seaweeds, nuts	1000	191	2559		
	and seeds					

NEOTAME (นีโอแทม)			
INS: 961	Synonym: -	Functional Class: Fla	vour enhancer, Sv	weetener
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.5	Cheese analogues	33		2559
02.3	Fat emulsions mainly of type oil-in-	10		2559
	water			
04.1.2.2	Dried fruit	100		2559
04.2.2.1	Frozen vegetables, seaweeds, nuts	33	111	2559
	and seeds		10/01	
SACCHARIN	S (กลุ่มแซ็กคาริน)	^		
INS: 954(i)	Saccharin (แซ็กคาริน)	Functional Class:	Sweetener	
	Synonym: -			
INS: 954(ii)	Calcium saccharin (แคลเซียมแซ็กคาริน)	Functional Class:	Sweetener	
	Synonym: Calcium o-benzosulfimide	.0'		
INS: 954(iii)	Potassium saccharin (โพแทสเซียม	Functional Class:	Sweetener	
	แซ็กคาริน)			
	Synonym: Potassium o-benzosulfimide			
INS: 954(iv)	Sodium saccharin (โซเดียมแซ็กคาริน)	Functional Class:	Sweetener	
	Synonym: Soluble saccharin; Sodium c)-		
	benzosulfimide			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.6.5	Cheese analogues	100		2559
04.2.2.1	Frozen vegetables, seaweeds, nuts	500		2559
	and seeds			

SUCRALOSE (ซูคราโลส)

INS: 955 Synonym: 4,1',6'-

trichlorogalactosucrose

Functional Class: Sweetener

Functional Class: Colour

Functional Class: Colour

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

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES (กลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับคลอโรฟิลล์และคลอโรฟิลลิน)

INS: 141(i) Chlorophylls, copper complexes

(กลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับ

คลอโรฟิลล์)

Synonym: Copper chlorophyll;

Copper phaeophytin; CI Natural

Green 3; C.I. (1975) No. 75810

INS: 141(ii) Chlorophyllin copper complexes,

potassium and sodium salts

(เกลือโพแทสเซียมหรือเกลือโซเดียมของ กลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับ

คลอโรฟิลลิน)

Synonym: Sodium copper

chlorophyllin; Potassium

copper chlorophyllin; C.I. (1975)

No. 75815

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

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	Notes	Year
		Levels (mg/kg)		Adopted
05.1.5	lmitation chocolate, chocolate	300		2559
	substitute products			

Lutein, Tagetes erecta L. (ลูทีนจากดอกดาวเรื่อง)

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

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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 (แ	อลิแทม)				
INS: 956	Synonym: -	Functional Class: S	weetener		
FoodCatNo	Food Category	Maximum use	Notes	Year	
	() ()	Levels (mg/kg)		Adopted	
05.1.4	Cocoa and chocolate products	300	XS87,TH2	2561	
CANTHAXA	NTHIN (แคนธาแซนธีน)				
INS: 161g	Synonym: -	Functional Class: Co	lour		
FoodCatNo	Food Category	Maximum use	Notes	Year	
/ (Levels (mg/kg)		Adopted	
04.1.2.5	Jams, jellies and marmalades	200	TH61	2563	
CASTOR OIL	_ (น้ำมันละหู่ง)				
INS: 1503	Synonym: Ricinus oil	Functional Class:	Anticaking agen	t, Carrier,	
		Emulsifier, Glazing agent			
FoodCatNo	Food Category	Maximum use	Notes	Year	
		Levels (mg/kg)		Adopted	
05.1.4	Cocoa and chocolate products	350	XS87,TH2	2563	

ETHYLENE (DIAMINE TETRA ACETATES (กลุ่มเอทิลีนไ	ดแอมีนเททระแอซีเทต)		
INS: 385	Calcium disodium	Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant		
	ethylenediaminetetraacetate			
	(แคลเซียมไดโซเดียมเอทิลีนไดแอมีนเททระ			
	แอซีเทต)			
	Synonym: Calcium disodium EDTA;			
	Calcium disodium edetate			
INS: 386	Disodium	Functional Class: Ar	ntioxidant, Colo	ur retention
	ethylenediaminetetraacetate	agent, Preservative, Sequestrant, Stabilizer		
	(ไดโซเดียมเอทิลีนไดแอมีนเททระแอซีเทต)			7
	Synonym: Disodium EDTA; Disodium			
	edetate; Disodium dihydrogen			
	ethylenediaminetetraacetate			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
04.1.2.5	Jams, jellies and marmalades	130	21,TH54	2563
	\C	> ()		
FAST GREEN	N FCF (ฟาสต์ กรีน เอฟซีเอฟ)			
INS: 143	Synonym: CI Food Green 3; FD&C	Functional Class: Co	lour	
	Green 3; CI (1975) No. 42053			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
02.1.3	Animal oils and fats	GMP	TH49	2563
	SIN (ไกวแอกเรซิน)			
INS: 314	Synonym: Guaiac gum; Gum guaiac;	Functional Class: Ar	ntioxidant	
X	Gum guaiacum; Guaiacum			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
02.1.2	Vegetable oils and fats	1000	TH43	2563
	Animal oils and fats	1000	TH49	2563

HYDROXYBI		นโซเอต)		
INS: 214	Ethyl para-hydroxybenzoate (เอทิลพารา-ไฮดรอกซิเบนโซเอต)	Functional Class: Preservative		
	Synonym: Ethylparaben; Ethyl p-oxybenzoate; Ethyl ester of			
	p-hydroxybenzoic acid			
INS: 218	Methyl para-hydroxybenzoate (เมทิลพารา-ไฮดรอกซิเบนโซเอต)	Functional Class: f	Preservative	
	Synonym: Methylparaben; Methyl			
	p-oxybenzoate; Methyl ester of			
	p-hydroxybenzoic acid		10/	1
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
04.1.2.5	Jams, jellies and marmalades	250	27,TH54	2563
INDIGOTINE	: (อินดิโกทิน)	3///		
INS: 132	Synonym: CI Food Blue 1; FD&C Blue	Functional Class: Co	olour	
	No. 2; Indigo Carmine; CI (1975)			
	No. 73015			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
02.1.3	Animal oils and fats	300	TH49	2563
04.1.2.5	Jams, jellies and marmalades	300	TH60	2563
	. \			
	ATES (กลุ่มพอลิซอร์เบต)			
INS: 432	Polyoxyethylene (20) sorbitan	Functional Class: Emulsifier, Stabilizer		
	monolaurate (พอลิออกซิเอทิลีน (20)			
	ซอร์บิแทนมอโนลอเรต)			
INC 422	Synonym: Polysorbate 20		- 1.0 0.1.	
INS: 433	Polyoxyethylene (20) sorbitan monooleate (พอลิออกซิเอทิลีน (20)	Functional Class: I	-mulsifier, Stabi	uzer
	พอร์บิแทนมอโนโอลีเอต)			
	Synonym: Polysorbate 80			
INIS: 431	-,, ,,			
INS: 434	Polyoxyethylene (20) sorbitan	Functional Class: 1	Emulsifier	
INS: 434	Polyoxyethylene (20) sorbitan monopalmitate (พอลิออกซิเอทิลีน (20)	Functional Class: I	Emulsifier	
INS: 434		Functional Class: I	Emulsifier	

INS: 435	Polyoxyethylene (20) sorbitan monostearate (พอลิออกซิเอทิลีน (20) ซอร์บิแทนมอโนสเตียเรต) Synonym: Polysorbate 60	Functional Class: Emulsifier, Stabilizer		
INS: 436	Polyoxyethylene (20) sorbitan tristearate (พอลิออกซิเอทิลีน (20) ซอร์บิแทนไทรสเตียเรต) Synonym: Polysorbate 65	Functional Class: Emulsifier, Stabilizer		
FoodCatNo	Food Category	Maximum use	Notes	Year
	J ,	Levels (mg/kg)		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 (โพรพิลีนไกลคอลแอล	าจิเนต)		
INS: 405	Synonym: 1,2-Propane-diol ester of	Functional	Class: Bulking agent	., Carrier,
	alginic acid; Hydroxypropyl	Emulsifier, Foaming agent, Gelling agent,		
	alginate; Propane 1,2- diol	Stabilizer,	Thickener	
	alginate			
FoodCatNo	alginate Food Category	Maximum use	Notes	Year
FoodCatNo		Maximum use Levels (mg/kg)	Notes	Year Adopted
FoodCatNo			Notes 409,XS296,TH54	
	Food Category	Levels (mg/kg)		Adopted
04.1.2.5	Food Category	Levels (mg/kg)	409,XS296,TH54	Adopted
04.1.2.5 PROPYLENE	Food Category Jams, jellies and marmalades	Levels (mg/kg)		Adopted
04.1.2.5 PROPYLENE INS: 477	Food Category Jams, jellies and marmalades GLYCOL ESTERS OF FATTY ACIDS (โพร	Levels (mg/kg)		Adopted
04.1.2.5 PROPYLENE INS: 477	Food Category Jams, jellies and marmalades GLYCOL ESTERS OF FATTY ACIDS (โพร Synonym: Propane-1,2-diol esters of fatty acids	Levels (mg/kg) 5000 พิลีนไกลคอลเอสเตล Functional Class	409,XS296,TH54 วร์ของกลุ่มกรดไขมัน) s: Emulsifier	Adopted 2563
04.1.2.5 PROPYLENE INS: 477	Food Category Jams, jellies and marmalades GLYCOL ESTERS OF FATTY ACIDS (โพร Synonym: Propane-1,2-diol esters of fatty acids	Levels (mg/kg) 5000 พิลีนไกลคอลเอสเตล Functional Class Maximum use	409,XS296,TH54 วร์ของกลุ่มกรดไขมัน) s: Emulsifier	Adopted 2563 Year
04.1.2.5 PROPYLENE INS: 477 FoodCatNo	Food Category Jams, jellies and marmalades GLYCOL ESTERS OF FATTY ACIDS (โพร Synonym: Propane-1,2-diol esters of fatty acids Food Category	Levels (mg/kg) 5000 พิลีนไกลคอลเอสเตอ Functional Class Maximum use Levels (mg/kg)	409,XS296,TH54 วร์ของกลุ่มกรดไขมัน) s: Emulsifier	Adopted 2563 Year Adopted
PROPYLENE INS: 477 FoodCatNo	Food Category Jams, jellies and marmalades GLYCOL ESTERS OF FATTY ACIDS (โพร Synonym: Propane-1,2-diol esters of fatty acids Food Category	Levels (mg/kg) 5000 พิลีนไกลคอลเอสเตอ Functional Class Maximum use Levels (mg/kg)	409,XS296,TH54 วร์ของกลุ่มกรดไขมัน) s: Emulsifier	Adopted 2563 Year Adopted
PROPYLENE INS: 477 FoodCatNo 02.1.3	Food Category Jams, jellies and marmalades GLYCOL ESTERS OF FATTY ACIDS (โพร Synonym: Propane-1,2-diol esters of fatty acids Food Category Animal oils and fats	Levels (mg/kg) 5000 พิลีนไกลคอลเอสเตล Functional Class Maximum use Levels (mg/kg) 10000	409,XS296,TH54 วร์ของกลุ่มกรดไขมัน) s: Emulsifier	Adopted 2563 Year Adopted 2563
PROPYLENE INS: 477 FoodCatNo 02.1.3	Food Category Jams, jellies and marmalades GLYCOL ESTERS OF FATTY ACIDS (โพร Synonym: Propane-1,2-diol esters of fatty acids Food Category Animal oils and fats TRATE (สเตียริลซิเทรต)	Levels (mg/kg) 5000 พิลีนไกลคอลเอสเตล Functional Class Maximum use Levels (mg/kg) 10000	409,XS296,TH54 อร์ของกลุ่มกรดไขมัน) s: Emulsifier Notes	Adopted 2563 Year Adopted 2563
PROPYLENE INS: 477 FoodCatNo 02.1.3	Food Category Jams, jellies and marmalades GLYCOL ESTERS OF FATTY ACIDS (โพร Synonym: Propane-1,2-diol esters of fatty acids Food Category Animal oils and fats TRATE (สเตียริลซิเทรต)	Levels (mg/kg) 5000 พิลีนไกลคอลเอสเตล Functional Class Maximum use Levels (mg/kg) 10000 Functional Class	409,XS296,TH54 อร์ของกลุ่มกรดไขมัน) s: Emulsifier Notes	Adopted 2563 Year Adopted 2563
PROPYLENE INS: 477 FoodCatNo 02.1.3 STEARYL CIT	Food Category Jams, jellies and marmalades GLYCOL ESTERS OF FATTY ACIDS (โพร Synonym: Propane-1,2-diol esters of fatty acids Food Category Animal oils and fats TRATE (สเตียริลซิเทรต) Synonym: -	Levels (mg/kg) 5000 พิลีนไกลคอลเอสเตล Functional Class Maximum use Levels (mg/kg) 10000 Functional Class Sequestra	409,XS296,TH54 อร์ของกลุ่มกรดไขมัน) s: Emulsifier Notes	Adopted 2563 Year Adopted 2563 sifier,
PROPYLENE INS: 477 FoodCatNo 02.1.3 STEARYL CITINS: 484	Food Category Jams, jellies and marmalades GLYCOL ESTERS OF FATTY ACIDS (โพร Synonym: Propane-1,2-diol esters of fatty acids Food Category Animal oils and fats TRATE (สเตียริลซิเทรต) Synonym: -	Levels (mg/kg) 5000 พิลีนไกลคอลเอสเตล Functional Class Maximum use Levels (mg/kg) 10000 Functional Class Sequestra Maximum use	409,XS296,TH54 อร์ของกลุ่มกรดไขมัน) s: Emulsifier Notes	Adopted 2563 Year Adopted 2563 Sifier,

SUNSET YEL	LOW FCF (ซันเซตเยลโลว์เอฟซีเอฟ)			
INS: 110	Synonym: CI Food Yellow 3; Orange	Functional Class: Co	olour	
	Yellow S; CI (1975) No. 15985			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		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	Notes	Year
		Levels (mg/kg)	()	Adopted
05.1.4	Cocoa and chocolate products	800	XS87	2563
		. 1/2		
TARTRAZIN	E (ตาร์ตราซีน)	1/// .		
INS: 102	Synonym: CI Food Yellow 4; FD&C	Functional Class: (Colour	
	Yellow No. 5; CI (1975) No.	>0		
	19140			
FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
02.1.3	Animal oils and fats	300		2559