

Brussels, 11 November 1993

8926/2/93

REV 2

RESTREINT

AGRILEG 240

PRO-COOP 46

**COMMON POSITION OF THE COUNCIL
OF 11 NOVEMBER 1993
ON THE PROPOSAL FOR A DIRECTIVE
ON COLOURS FOR USE IN FOODSTUFFS**

DIRECTIVE 93/ /EC OF THE EUROPEAN PARLIAMENT AND THE COUNCIL

of

on colours

for use in foodstuffs

THE EUROPEAN PARLIAMENT AND THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty establishing the European Community, and in particular Article 100a thereof,

Having regard to Council Directive 89/107/EEC of 21 December 1988 on the approximation of the laws of the Member States concerning food additives authorized for use in foodstuffs intended for human consumption ⁽¹⁾, and in particular Article 3(2) thereof,

Having regard to the proposal from the Commission ⁽²⁾,

Having regard to the Opinion of the Economic and Social Committee ⁽³⁾,

Acting in accordance with the procedure referred to in Article 189b of the Treaty establishing the European Community,

⁽¹⁾ OJ L 40, 11. 2.1989, p. 27. Directive as amended by Directive 93/.../EEC (see page ... of this Official Journal).

⁽²⁾ OJ C 12, 8. 1.1992, p. 7.

⁽³⁾ OJ C 313, 30.11.1992, p. 1.

Whereas differences between national laws relating to the conditions of use of colours in food hinder the free movement of foodstuffs; whereas this may create conditions of unfair competition;

Whereas the prime consideration for any rules on these food additives and their conditions of use should be the need to protect the consumer and to prevent him from being misled;

Whereas a food additive may only be used when there is evidence that it is technologically necessary and that its use is not harmful to health;

Whereas colours are used to restore original appearance of food whose colour has been affected by processing, storage, packaging and distribution, whereby visual acceptability may have been impaired;

Whereas colours are used to make food more visually appealing and help identify flavours normally associated with particular foods and to give colour to food otherwise colourless;

Whereas it is necessary to include certain colours intended for health marking of meat under the responsibility of the official veterinarian pursuant to the requirements of Directive 91/497/EEC ⁽¹⁾, in particular Chapter XI of Annex I;

Whereas only those colours authorised by this Directive should be used for the decoration of eggs or for the stamping of eggs as provided in Regulation (EEC) No 1274/91 ⁽²⁾;

⁽¹⁾ OJ L 268, 24.9.1991, p. 69.

⁽²⁾ OJ L 121, 16.5.1991, p. 11.

Whereas colours are used to reinforce colours already present in food;

Whereas it is generally recognized that unprocessed foodstuffs and certain other basic foodstuffs should be free from food additives;

Whereas, having regard to the most recent scientific and toxicological information on additives, some of these are to be permitted only for certain foodstuffs and under certain conditions of use;

Whereas it is necessary to lay down strict rules for the use of additives in food for infants and young children;

Whereas the Scientific Committee for Food has been consulted for those substances not yet being the subject of a Community provision;

Whereas it is desirable that when a decision is taken on whether a particular foodstuff belongs to a certain category of foods, the consultation of the Standing Committee for Food procedure be followed;

Whereas this Directive replaces partially the Council Directive of 23 October 1962 on the approximation of the rules of the Member States concerning the colouring matters authorized for use in foodstuffs intended for human consumption ⁽¹⁾;

⁽¹⁾ OJ 115, 11.11.1962, p. 2645/62.

Whereas the modification of existing purity criteria on colouring matters and new specification for those where no purity criteria exist, will be proposed in accordance with the procedure of Article 11 of Directive 89/107/EEC;

Whereas, in order to protect consumers, the Community should promote research into the possible effects (including those of a cumulative and synergic nature) on human health of colours used in foodstuffs, with special reference to those whose harmlessness is in doubt,

HAS ADOPTED THIS DIRECTIVE:

Article 1

1. This Directive is a specific Directive forming a part of the comprehensive Directive within the meaning of Article 3 of Directive 89/107/EEC.
2. For the purposes of this Directive, "colours" are substances which add or restore colour in a food, and include natural constituents of foodstuffs and natural sources which are normally not consumed as foodstuffs as such and not normally used as characteristic ingredients of food.

Preparations obtained from foodstuffs and other natural source materials obtained by physical and/or chemical extraction resulting in a selective extraction of the pigments relative to the nutritive or aromatic constituents are colours within the meaning of this Directive.

3. However, the following substances shall not be considered colours for the purposes of this Directive:

- foodstuffs, whether dried or in concentrated form and flavourings incorporated during the manufacturing of compound foodstuffs, because of their aromatic, sapid or nutritive properties together with a secondary colouring effect, such as paprika, turmeric and saffron;
- colours used for the colouring of the inedible external parts of foodstuffs, such as cheese coatings and sausage casings.

Article 2

1. Only the substances listed in Annex I may be used as colours in foodstuffs.
2. Colours may be used only in the foodstuffs listed in Annexes III, IV and V and under the conditions specified therein; colours may be used in those same foodstuffs when they are intended for particular uses in accordance with Directive 89/398/EEC ⁽¹⁾.
3. Colours may not be used in the foodstuffs listed in Annex II except where specifically provided for in Annex III, Annex IV or Annex V.
4. Colours permitted for certain uses only are listed in Annex IV.
5. Colours permitted in general in foodstuffs and the conditions of use therefor are listed in Annex V.

⁽¹⁾ OJ L 186, 30.6.1989, p. 27.

6. The maximum levels indicated in the Annexes

- relate to ready-to-eat foodstuffs prepared according to the instructions for use;
- refer to the quantities of colouring principle contained in the colouring preparation.

7. In the Annexes to this Directive, "quantum satis" means that no maximum level is specified. However, colouring matters shall be used according to good manufacturing practice at a level not higher than is necessary to achieve the intended purpose and provided that they do not mislead the consumer.

8. For the purpose of health marking as provided in Council Directive 91/497/EEC and other marking required on meat products, only E 155 Brown HT, E 133 Brilliant Blue FCF or E 129 Allura Red AC or an appropriate mixture of E 133 Brilliant Blue FCF and E 129 Allura Red AC may be used.

9. Only those colours mentioned in Annex I may be used for the decorative colouring of eggshells or for the stamping of eggshells as provided in Regulation (EEC) No 1274/91.

10. Only those colours listed in Annex I, except E 123, E 127, E 128, E 154, E 160b, E 161g, E 173 and E 180, may be sold directly to consumers.

11. Within the meaning of this Directive, the term "unprocessed" means not having undergone any treatment resulting in a substantial change in the original state of the foodstuffs. However, they may have been for example divided, parted, severed, boned, minced, skinned, pared, peeled, ground, cut, cleaned, trimmed, deep-frozen, frozen, chilled, milled or husked, packed or unpacked.

Article 3

Without prejudice to other Community provisions, the presence of a colour in a foodstuff is permissible:

- in a compound foodstuff other than one mentioned in Annex II to the extent that the colour is permitted in one of the ingredients of the compound foodstuff;
- or
- if the foodstuff is destined to be used solely in the preparation of a compound foodstuff and to such an extent that the compound foodstuff conforms to the provisions of this Directive.

Article 4

It may be decided by the procedure laid down in Article 5, whether a particular foodstuff belongs to a category of foods mentioned in the Annexes, and whether substances are colours in the meaning of Article 1.

Article 5

1. Where the procedure laid down in this Article is to be followed, the Commission shall be assisted by the Standing Committee for Foodstuffs, set up under Decision 69/414/EEC ⁽¹⁾, hereinafter referred to as the "Committee".

⁽¹⁾ OJ L 291, 19.11.1969, p. 9.

2. The Chairman shall refer the matter to the Committee either on his own initiative or at the request of the representative of a Member State.

3. The representative of the Commission shall submit to the Committee a draft of the measures to be taken. The Committee shall deliver its opinion on the draft within a time limit which the Chairman may lay down according to the urgency of the matter. The opinion shall be delivered by the majority laid down in Article 148(2) of the Treaty in the case of decisions which the Council is required to adopt on a proposal from the Commission. The votes of the representatives of the Member States within the Committee shall be weighted in the manner set down in that Article. The Chairman shall not vote.

4. (a) The Commission shall adopt the measures envisaged if they are in accordance with the Committee's opinion.

(b) If the measures envisaged are not in accordance with the opinion of the Committee, or if no opinion is delivered, the Commission shall without delay submit to the Council a proposal relating to the measures to be taken. The Council shall act by a qualified majority.

If, on the expiry of three months from the date of referral to the Council, the Council has not acted, the proposed measures shall be adopted by the Commission.

Article 6

Member States shall, within three years of the adoption of this Directive, establish systems to monitor the consumption and use of colours and report their findings to the Commission.

The Commission shall report to the European Parliament within five years of the adoption of the Directive on changes which have taken place in the colours market, the levels of use and consumption.

In accordance with the General Criteria of point 4 of Annex II to Directive 89/107/EEC, within five years from the adoption of this Directive, the Commission shall review the conditions of use mentioned in this Directive, and propose modifications where necessary.

Article 7

Articles 1 to 7, Article 8(1), second indent and (2), and Articles 9 to 15 of the Directive of 23 October 1962 on colouring matters in foodstuffs are hereby repealed.

References to the repealed provisions shall be construed as references to the corresponding provisions of this Directive.

Article 8

Member States shall bring into force the laws, regulations and administrative provisions necessary to comply with this Directive not later than [...] ⁽¹⁾ in order to:

- allow, not later than ⁽²⁾, trade in and use of products conforming to this Directive,
- prohibit, not later than ⁽³⁾, trade in and use of products not conforming to this Directive; products put on the market or labelled before that date which do not comply with this Directive may, however, be marketed until stocks are exhausted.

⁽¹⁾ Insert the appropriate date - 18 months after adoption of the Directive.

⁽²⁾ Insert the appropriate date - 18 months after adoption of the Directive.

⁽³⁾ Insert the appropriate date - 24 months after adoption of the Directive.

They shall at once inform the Commission thereof.

When Member States adopt these measures, they shall contain a reference to this Directive or shall be accompanied by such reference on the occasion of their official publication. The methods of making such reference shall be laid down by Member States.

Article 9

This Directive is addressed to the Member States.

Done at Luxembourg,

For the Council
The President

LIST OF PERMITTED FOOD COLOURS

Note : Aluminium lakes prepared from colours mentioned in this Annex are authorised.

EEC No	COMMON NAME	COLOUR INDEX No ⁽¹⁾ or DESCRIPTON
E 100	Curcumin	75300
E 101	(i) Riboflavin (ii) Riboflavin-5'-phosphate	
E 102	Tartrazine	19140
E 104	Quinoline Yellow	47005
E 110	Sunset Yellow FCF Orange Yellow S	15985
E 120	Cochineal, Carminic acid Carmines	75470
E 122	Azorubine, Carmoisine	14720
E 123	Amaranth	16185
E 124	Ponceau 4R, Cochineal Red A	16255
E 127	Erythrosine	45430

(1) Colour index numbers are taken from the 3rd edition 1982 of the Colour Index, volumes 1-7, 1315. Also amendments 37-40 (125), 41-44 (127-50), 45-48 (130), 49-52 (132-50) 53-56 (135).

E 128	Red 2G	18050
E 129	Allura Red AC	16035
E 131	Patent Blue V	42051
E 132	Indigotine, Indigo Carmine	73015
E 133	Brilliant Blue FCF	42090
E 140	Chlorophylls and Chlorophyllins	75810 75815
	(i) chlorophylls	
	(ii) chlorophyllins	
E 141	Copper complexes of chlorophylls and chlorophyllins	75815
	(i) copper complexes of chlorophylls	
	(ii) copper complexes of chlorophyllins	
E 142	Green S	44090
E 150a	Plain caramel (1)	
E 150b	Caustic sulphite caramel	
E 150c	Ammonia caramel	
E 150d	Sulphite ammonia caramel	
E 151	Brilliant Black BN, Black PN	28440
E 153	Vegetable Carbon	
E 154	Brown FK	
E 155	Brown HT	20285

(1) The term caramel relates to products of a more or less intense brown colour which are intended for colouring. It does not correspond to the sugary aromatic product obtained from heating sugars and which is used for flavouring food (e.g. confectionery, pastry, alcoholic drinks).

EEC No	COMMON NAME	COLOUR INDEX No or DESCRIPTION
E 160a	Carotenes : (i) Mixed carotenes (ii) Beta-carotene	75130 40800
E 160b	Annatto, bixin, norbixin	75120
E 160c	Paprika extract, capsanthin, capsorubin	
E 160d	Lycopene	
E 160e	Beta-apo-8'-carotenal (C 30)	40820
E 160f	Ethyl ester of Beta-apo-8'- carotenic acid (C 30)	40825
E 161b	Lutein	
E 161g	Canthaxanthin	
E 162	Beetroot Red, betanin	
E 163	Anthocyanins	prepared by physical means from fruits and vegetables
E 170	Calcium carbonate	77220
E 171	Titanium dioxide	77891
E 172	Iron oxides and hydroxides	77491 77492 77499
E 173	Aluminium	
E 174	Silver	
E 175	Gold	
E 180	Litholrubine BK	

FOODSTUFFS WHICH MAY NOT CONTAIN ADDED COLOURS, EXCEPT WHERE SPECIFICALLY PROVIDED FOR IN ANNEX III, ANNEX IV OR ANNEX V

1. Unprocessed foodstuffs
2. All bottled or packed waters
3. Milk, semi-skimmed and skimmed milk, pasteurised or sterilised (including UHT sterilisation) (unflavoured)
4. Chocolate milk
5. Fermented milk (unflavoured)
6. Preserved milks as mentioned in Directive 76/118/EEC
7. Butter-milk (unflavoured)
8. Cream and cream powder (unflavoured)
9. Oils and fats of animal or vegetable origin
10. Eggs and egg products as defined in Article 2 paragraph 1 of Directive 89/437/EEC
11. Flour and other milled products and starches
12. Bread and similar products
13. Pasta and gnocchi
14. Sugar, including all mono- and disaccharides
15. Tomato paste and canned and bottled tomatoes

16. Tomato-based sauces
17. Fruit juice and fruit nectar as mentioned in Directive 75/726/EEC and vegetable juice
18. Fruit, vegetables (including potatoes) and mushrooms - canned, bottled or dried ; processed fruit, vegetables (including potatoes) and mushrooms
19. Extra Jam, extra jelly, and chestnut purée as mentioned in the Directive 79/693/EEC; **CREME DE PRUNEAUX**.
20. Fish, molluscs and crustaceans, meat, poultry and game as well as their preparations, but not including prepared meals containing these ingredients
21. Cocoa products and chocolate components in chocolate products as mentioned in Directive 73/241/EEC
22. Roasted coffee, tea, chicory ; tea and chicory extracts ; tea, plant, fruit and cereal preparations for infusions, as well as mixes and instant mixes of these products
23. Salt, salt substitutes, spices and mixtures of spices
24. Wine and other products defined by Regulation (EEC) No 822/87
25. **KORN, KORNBRAND**, fruit spirit drinks, fruit spirits, **OUZO, GRAPPA, TSIKOUDIA** from Crete, **TSIPOURO** from Macedonia, **TSIPOURO** from Thessaly, **TSIPOURO** from Tyrnavos, **EAU DE VIE DE MARC MARQUE NATIONALE LUXEMBOURGEOISE, EAU DE VIE DE SEIGLE MARQUE NATIONALE LUXEMBOURGEOISE, LONDON GIN**, as defined in Regulation (EEC) No 1576/89
26. **SAMBUCA, MARASCHINO** and **MISTRA** as defined in Regulation (EEC) No 1180/91

27. **SANGRIA, CLAREA** and **ZURRA** as mentioned in Regulation (EEC) No 1601/91
 28. Wine vinegar
 29. Foods for infants and young children as mentioned in Directive 89/398/EEC including foods for infants and young children not in good health
 30. Honey
 31. Malt and malt products
 32. Ripened and unripened cheese (unflavoured)
 33. Butter from sheep and goats' milk
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FOODSTUFFS TO WHICH ONLY CERTAIN PERMITTED COLOURS MAY BE ADDED

FOODSTUFFS	PERMITTED COLOUR	MAXIMUM LEVEL
<i>MALT BREAD</i>	E 150a Plain caramel E 150b Caustic sulphite caramel E 150c Ammonia caramel E 150d Sulphite ammonia caramel	quantum satis
Beer <i>CIDRE BOUCHE</i>	E 150a Plain caramel E 150b Caustic sulphite caramel E 150c Ammonia caramel E 150d Sulphite ammonia caramel	quantum satis
Butter (Including reduced fat butter and concentrated butter)	E 160a Carotenes	quantum satis
Margarine, minarine, other fat emulsions, and fats essentially free from water	E 160a Carotenes E 100 Curcumin E 160b Annatto, Bixine, Norbixine	quantum satis quantum satis 10 mg/kg

FOODSTUFFS	PERMITTED COLOUR	MAXIMUM LEVEL
<i>SAGE DERBY</i> cheese	E 140 Chlorophylls Chlorophyllins E 141 Copper complexes of chlorophylls and chlorophyllins	quantum satis
Ripened Orange, Yellow and broken- white cheese; Unflavoured processed cheese	E 160a Carotenes	quantum satis
	E 160b Annatto, Bixin Norbixin	15 mg/kg
<i>RED LEICESTER</i> cheese	E 160b Annatto, Bixin, Norbixin	50 mg/kg
	E 160b Annatto, Bixin, Norbixin	35 mg/kg
<i>MIMOLETTE</i> cheese		
<i>MORBIER</i> cheese	E 153 Vegetable Carbon	quantum satis
Red Marbled Cheese	E 120 Cochineal, Carminic Acid, Carmines	125 mg/kg
	E 163 Anthocyanins	quantum satis
vinegar	E 150a Plain Caramel E 150b Caustic Sulphite Caramel E 150c Ammonia Caramel E 150d Sulphite Ammonia Caramel	quantum satis

FOODSTUFFS	PERMITTED COLOUR	MAXIMUM LEVEL
<p>WHISKY, WHISKEY, grain spirit (other than KORN or KORNBRAND or EAU DE VIE DE SEIGLE MARQUE NATIONALE LUXEMBOURGEOISE), wine spirit, rum, BRANDY, WEINBRAND, grape marc, grape marc spirit, (other than TSIKOUDIA and TSIPOURO and EAU DE VIE DE MARC MARQUE NATIONALE LUXEMBOURGEOISE), GRAPPA INVECCHIATA, BAGACEIRA VELHA as mentioned in Regulation (EEC) No. 1576/89</p>	<p>E 150a Plain Caramel E 150b Caustic Sulphite Caramel E 150c Ammonia Caramel E 150d Sulphite Ammonia Caramel</p>	<p>quantum satis</p>
<p>Aromatised wine-based drinks (except BITTER SODA) and aromatised wines as mentioned in Regulation (EEC) No. 1601/91</p>	<p>E 150a Plain Caramel E 150b Caustic Sulphite Caramel E 150c Ammonia Caramel E 150d Sulphite Ammonia Caramel</p>	<p>quantum satis</p>

FOODSTUFFS	PERMITTED COLOUR	MAXIMUM LEVEL
AMERICANO	E 150a Plain Caramel E 150b Caustic Sulphite Caramel E 150c Ammonia Caramel E 150d Sulphite Ammonia Caramel E 163 Anthocyanins	quantum satis
	E 100 Curcumin E 101 i) Riboflavin ii) Riboflavin-5'-phosphate E 102 Tartrazine E 104 Quinoline yellow E 120 Cochineal Carminic acid Carmines E 122 Azorubine Carmoisine E 123 Amaranth E 124 Ponceau 4R	100 mg/l (individually or in combination)
BITTER SODA, BITTER VINO as mentioned in Regulation (EEC) No. 1601/91	E 150a Plain Caramel E 150b Caustic Sulphite Caramel E 150c Ammonia Caramel E 150d Sulphite Ammonia Caramel	quantum satis
	E 100 Curcumin E 101 i) Riboflavin ii) Riboflavin-5'-phosphate E 102 Tartrazine E 104 Quinoline yellow E 110 Sunset Yellow FCF Orange Yellow S E 120 Cochineal Carminic acid Carmines E 122 Azorubine, Carmoisine E 123 Amaranth E 124 Ponceau 4R Cochineal Red A E 129 Allura Red AC	100 mg/l (individually or in combination)

FOODSTUFFS	PERMITTED COLOUR	MAXIMUM LEVEL
Liqueur wines and quality liqueur wines produced in specified regions	E 150a Plain Caramel E 150b Caustic Sulphite Caramel E 150c Ammonia Caramel E 150d Sulphite Ammonia Caramel	quantum satis
Vegetables in vinegar, brine or oil (excluding olives)	E 101 (i) Riboflavin (ii) Riboflavin-5' phosphate E 140 Chlorophylls Chlorophyllins E 150a Plain Caramel E 150b Caustic Sulphite Caramel E 150c Ammonia Caramel E 150d Sulphite Ammonia Caramel E 141 Copper complexes of chlorophylls and chlorophyllins E 160a Carotenes i) Mixed Carotenes ii) Beta-Carotene E 162 Beetroot Red, betanin E 163 Anthocyanins	quantum satis
Extruded, puffed and/or fruit-flavoured breakfast cereals	E 150c Ammonia caramel E 160a Carotenes E 160b Annatto, Bixin, Norbixin E 160c Paprika extract, Capsanthin, Capsorubin	quantum satis quantum satis 25 mg/kg quantum satis
Fruit-flavoured breakfast cereals	E 120 Cochineal, Carminic acid Carmines E 162 Beetroot Red, Betanine E 163 Anthocyanins	200 mg/kg (individually or in combination)

FOODSTUFFS	PERMITTED COLOUR	MAXIMUM LEVEL
Jam, jellies and marmelades as mentioned in Directive 79/693/EEC and other similar fruit preparations including low calorie products	E 100 Curcumin E 140 Chlorophylls and chlorophyllins E 141 Copper complexes of chlorophylls and chlorophyllins E 150a Plain Caramel E 150b Caustic Sulphite Caramel E 150c Ammonia Caramel E 150d Sulphite Ammonia Caramel E 160a Carotenes i) mixed carotenes ii) beta-carotene E 160c Paprika extract, capsanthin, capsorubin E 162 Beetroot Red betanin E 163 Anthocyanins	quantum satis
	E 104 Quinoline Yellow E 110 Sunset yellow E 120 Cochineal, carminic acid, carmines E 124 Ponceau 4R, Cochineal E 142 Green S E 160d Lycopene E 161b Lutein	100 mg/kg (individually or in combination)

FOODSTUFFS	PERMITTED COLOUR	MAXIMUM LEVEL
Sausages, pâtés and terrines	E 100 Curcumin	20 mg/kg
	E 120 Cochineal, carminic acid, carmines	100 mg/kg
	E 150a Plain caramel	quantum satis
	E 150b Caustic sulphite caramel	quantum satis
	E 150c Ammonia caramel	quantum satis
	E 150d Sulphite ammonia caramel	quantum satis
	E 160a Carotenes	20 mg/kg
	E 160c Paprika extract, Capsanthin, Capsorubin	10 mg/kg
	E 162 Beetroot red, betanin	quantum satis
LUNCHEON MEAT	E 129 Allura Red	25 mg/kg

FOODSTUFFS	PERMITTED COLOUR	MAXIMUM LEVEL
BREAKFAST SAUSAGES with a minimum cereal content of 6%;	E 129 Allura Red AC	25 mg/kg
Burger meat with a minimum vegetable and/or cereal content of 4%	E 120 Cochineal, carminic acid, carmines	100 mg/kg
	E 150a Plain caramel	quantum satis
	E 150b Caustic sulphite caramel	quantum satis
	E 150c Ammonia caramel	quantum satis
	E 150d Sulphite ammonia caramel	quantum satis

FOODSTUFFS	PERMITTED COLOUR	MAXIMUM LEVEL
CHORIZO sausage; SALCHICHON	E 120 Cochineal, Carminic acid, Carmines	200 mg/kg
	E 124 Ponceau 4R, Cochineal Red A	250 mg/kg
SOBRASADA	E 110 Sunset yellow FCF	135 mg/kg
	E 124 Ponceau 4R Cochineal Red A	200 mg/kg
PASTURMAS (edible external coating)	E 100 Curcumin	Quantum satis
	E 101 i) Riboflavin ii) Riboflavin - 5' - phosphate	
	E 120 Cochineal, Carminic acid, Carmines	
Dried potato granules and flakes	E 100 Curcumin	quantum satis
PROCESSED MUSHY AND GARDEN PEAS (canned)	E 102 Tartrazine	100 mg/kg
	E 133 Brilliant Blue	20 mg/kg
	E 142 Green S	10 mg/kg

COLOURS PERMITTED FOR CERTAIN USES ONLY

COLOUR	FOODSTUFF	MAXIMUM LEVEL
E 123 Amaranth	Aperitif wines, spirit drinks including products with less than 15% alcohol by volume	30 mg/l
	Fish roe	30 mg/kg
E 127 Erythrosine	Cocktail cherries and candied cherries	200 mg/kg
	<i>BIGARREAUX</i> cherries in syrup and in cocktails	150 mg/kg
E 128 Red 2G	<i>BREAKFAST SAUSAGES</i> with a minimum cereal content of 6% ; Burger meat with a minimum vegetable and/or cereal content of 4%;	20 mg/kg
E 154 Brown FK	<i>KIPPERS</i>	20 mg/kg
E 161g Canthaxanthin	<i>SAUCISSES DE STRASBOURG</i>	15 mg/kg

COLOUR	FOODSTUFF	MAXIMUM LEVEL
E 173 Aluminium	External coating of sugar confectionery for the decoration of cakes and pastries	Quantum satis
E 174 Silver	External coating of confectionery Decoration of chocolates Liqueurs	Quantum satis
E 175 Gold	External coating of confectionery Decoration of chocolates Liqueurs	Quantum satis
E 180 Litholrubine BK	Edible cheese rind	Quantum satis

COLOUR	FOODSTUFF	MAXIMUM LEVEL
E 160b Annatto, Bixin, Norbixin	Margarine, minarine, other fat emulsions, and fats essentially free from water	10 mg/kg
	Decorations and coatings	20 mg/kg
	Fine bakery wares	10 mg/kg
	Edible ices	20 mg/kg
	Liqueurs, including fortified beverages with less than 15% alcohol by volume	10 mg/l
	Flavoured processed cheese	15 mg/kg
	Ripened Orange, Yellow and broken-white cheese; Unflavoured processed cheese	15 mg/kg
	Desserts	10 mg/kg
	"Snacks" : dry, savoury potato, cereal or starch-based snack products	
	- extruded or expanded savoury snack products	20 mg/kg
	- other savoury snack products and savoury coated nuts	10 mg/kg
	Smoked fish	10 mg/kg
	Edible cheese rind and edible casings	20 mg/kg
	RED LEICESTER cheese	50 mg/kg
	MIMOLETTE cheese	35 mg/kg
Extruded, puffed and/or fruit-flavoured breakfast cereals	25 mg/kg	

COLOURS PERMITTED IN FOODSTUFFS OTHER THAN
THOSE MENTIONED IN ANNEX II AND III

Part 1

The following colours may be used in foodstuffs mentioned in Annex V part 2 and in all other foodstuffs other than those listed in Annex II and Annex III at quantum satis.

- E 101 (i) Riboflavin
(ii) Riboflavin-5'-phosphate
- E 140 Chlorophylls and chlorophyllins
- E 141 Copper complexes of chlorophylls and chlorophyllins
- E 150a Plain caramel
- E 150b Caustic sulphite caramel
- E 150c Ammonia caramel
- E 150d Sulphite ammonia caramel
- E 153 Vegetable carbon
- E 160a Carotenes
- E 160c Paprika extract, capsanthin, capsorubin
- E 162 Beetroot red, betanin
- E 163 Anthocyanins
- E 170 Calcium carbonate
- E 171 Titanium Dioxide
- E 172 Iron oxides and hydroxides

Part 2

The following colours may be used singly or in combination in the following foods up to the maximum level specified in the table. However, for non-alcoholic flavoured drinks, edible ices, desserts, fine bakery wares and confectionery, colours may be used up to the limit indicated in the appropriate table but the quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l.

- E 100 Curcumin
- E 102 Tartrazine
- E 104 Quinoline Yellow
- E 110 Sunset Yellow FCF
Orange Yellow S
- E 120 Cochineal, Carminic acid, Carmines
- E 122 Azorubine, Carmoisine
- E 124 Ponceau 4R, Cochineal Red A
- E 129 Allura Red AC
- E 131 Patent Blue V
- E 132 Indigotine, Indigo Carmine
- E 133 Brilliant Blue FCF
- E 142 Green S
- E 151 Brilliant Black BN, Black PN
- E 155 Brown HT
- E 160d Lycopene
- E 160e Beta-apo-8'-carotenal (C 30)
- E 160f Ethyl ester of Beta-apo-8'- carotenic acid (C 30)
- E 161b Lutein

FOODSTUFFS	MAXIMUM LEVEL
Non-alcoholic flavoured drinks	100 mg/l
Candied fruits and vegetables, <i>MOSTARDA DI FRUTTA</i>	200 mg/kg
Preserves of red fruits	200 mg/kg
Confectionery	300 mg/kg
Decorations and coatings	500 mg/kg
Fine bakery wares (e.g. viennoiserie, biscuits, cakes and wafers)	200 mg/kg
Edible ices	150 mg/kg
Flavoured processed cheese	100 mg/kg
Desserts including flavoured milk products	150 mg/kg
Sauces, seasonings (for example, curry powder, <i>TANDOORI</i>), pickles, relishes, <i>CHUTNEY</i> and <i>PICCALILLI</i>	500 mg/kg
Mustard	300 mg/kg
Fish paste and crustacean paste;	100 mg/kg
Pre-cooked crustaceans;	250 mg/kg
Salmon substitutes.	500 mg/kg
Surimi	500 mg/kg
Fish roe	300 mg/kg
Smoked Fish	100 mg/kg
"Snacks" : dry, savoury potato, cereal or starch-based snack products	
- extruded or expanded savoury snack products	200 mg/kg
- other savoury snack products and savoury coated nuts	100 mg/kg

FOODSTUFFS	MAXIMUM LEVEL
Edible cheese rind and edible casings	quantum satis
Complete formulae for weight control intended to replace total daily food intake or an individual meal	50 mg/kg
Complete formulae and nutritional supplements for use under medical supervision	50 mg/kg
Liquid food supplements/dietary integrators	100 mg/l
Solid food supplements/dietary integrators	300 mg/kg
Soups	50 mg/kg
Meat and fish analogues based on vegetable proteins	100 mg/kg
Spirituous beverages (including products less than 15% alcohol by volume), except those mentioned in Annex II or Annex III	200 mg/l
Aromatised wines, aromatised wine-based drinks and aromatised wine-product cocktails as mentioned in Regulation (EEC) No. 1601/91, except those mentioned in Annex II or Annex III	200 mg/l
Fruit wines (still or sparkling) Cider (except <i>CIDRE BOUCHE</i>) and Perry Aromatised fruit wines, cider and perry	200 mg/l