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Food and Nutrition

11. List of Permitted Preservatives (Lists of Permitted Food Additives)

This *List of Permitted Preservatives* sets out authorized food additives used to control micro-organisms or oxidation in food. It is incorporated by reference in the [Marketing Authorization for Food Additives That May Be Used as Preservatives](#).

Note: A [transition guide](#) has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

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List of Permitted Preservatives

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Part 1 - Class 1 Preservatives

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
A.1	Acetic Acid	(1) Preserved fish; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing Practice
A.2	Ascorbic Acid	(1) Ale; Beer; Canned mushrooms; Canned tuna; Cider; Frozen minced fish; Frozen (naming the fruit); Glaze for frozen fish; Headcheese; Light beer; Malt liquor; Meat binder or (naming the meat product) binder where sold for use in preserved meat and preserved meat by-product (Division 14 only); Porter; Preserved fish; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product; Stout; Wine	(1) Good Manufacturing Practice
		(2)	(2)

		Unstandardized foods	Good Manufacturing Practice
		(3) Canned (naming the fruit); Canned (naming the vegetable)	(3) Good Manufacturing Practice
C.1	Calcium Ascorbate	(1) Ale; Beer; Canned mushrooms; Canned tuna; Canned white asparagus; Cider; Frozen (naming the fruit); Frozen minced fish; Glaze for frozen fish; Headcheese; Light beer; Malt liquor; Meat binder or (naming the meat product) binder where sold for use in preserved meat and preserved meat by-product (Division 14 only); Porter; Preserved fish; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product; Stout; Wine	(1) Good Manufacturing Practice
		(2) Canned applesauce	(2) If used either singly or in combination with Iso-Ascorbic Acid, the total not to exceed 150 p.p.m.
		(3) Canned peaches	(3) 550 p.p.m.
		(4) Unstandardized foods	(4) Good Manufacturing practice
		(5) Canned mandarin oranges	(5) 400 p.p.m.
E.1	Erythorbic Acid	(1) Ale; Beer; Cider; Frozen minced fish; Frozen (naming the fruit); Glaze for frozen fish; Headcheese; Light beer; Malt liquor; Meat binder or (naming the meat product) binder where sold for use in preserved meat and preserved meat by-product (Division 14 only); Porter; Preserved fish; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product; Stout; Wine	(1) Good Manufacturing Practice
		(2) Canned applesauce	(2) 150 p.p.m.
		(3) Unstandardized foods	(3) Good Manufacturing Practice
I.1	Iso-Ascorbic Acid	Same foods as listed for Erythorbic Acid	Same levels as prescribed for Erythorbic Acid
P.1	Potassium Nitrate	(1) Meat binder for dry sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by slow cure	(1) When the meat binder is used in accordance with label instructions, whether potassium

processes (Division 14)	nitrate is added alone or in combination with sodium nitrate, the total amount of such nitrates thereby added to each batch of dry sausage, semi-dry sausage, preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation When potassium nitrate is included in a meat binder that is sold for use in preserved meat or preserved meat by-products, it must be packaged separately from any spice or seasoning
(2) Cover pickle and dry cure employed in the curing of preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)	(2) When the cover pickle or dry cure is used in accordance with label instructions, whether potassium nitrate is added alone or in combination with sodium nitrate, the total amount of such nitrates thereby added to each batch of preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation When potassium nitrate is included in cover pickle or dry cure, that is sold for use in preserved meat or preserved meat by-products, it must be packaged separately from any spice or seasoning
(3) Dry sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)	(3) Where potassium nitrate is added alone or in combination with sodium nitrate, the total amount of such nitrates added to each batch of dry sausage, semi-dry sausage, preserved meat or preserved meat by-products shall not exceed 0.32 ounces per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation
(4) Ripened cheese, containing not more than 68% moisture on a fat free basis during manufacture of which the lactic acid fermentation and salting is completed later than 12 hours after coagulation of the curd by food enzymes and where the added salt	(4) If used singly or in combination with sodium nitrate, the total not to exceed 200 p.p.m of the milk and milk products used to make the cheese. Residue in the finished cheese not to

		is applied externally to the cheese as dry salt or in the form of brine	exceed 50 p.p.m.
		(5) Mold ripened cheese packed in hermetically sealed containers	(5) If used singly or in combination with sodium nitrate, the total not to exceed 200 p.p.m. of the milk and milk products used to make the cheese. Residue in the finished cheese not to exceed 50 p.p.m.
P.2	Potassium Nitrite	(1) Meat binder, pumping pickle, cover pickle and dry cure employed in the curing of preserved meat and preserved meat by-products (Division 14)	(1) When the meat binder, pumping pickle, cover pickle or dry cure is used in accordance with label instructions, whether potassium nitrite is added alone or in combination with sodium nitrite, the total amount of such nitrites thereby added to each batch of preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million calculated prior to any smoking, cooking or fermentation When potassium nitrite is included in a meat binder, pumping pickle, cover pickle or dry cure, that is sold for use in preserved meat or preserved meat by-products, it must be packaged separately from any spice or seasoning
		(2) Preserved meat, except side bacon, and preserved meat by-products (Division 14)	(2) Where potassium nitrite is added alone or in combination with sodium nitrite, the total amount of such nitrites added to each batch of preserved meat, except side bacon, or preserved meat by-products, shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation
		(3) Side bacon	(3) Where potassium nitrite is added alone or in combination with sodium nitrite, the total amount of such nitrites added to each batch of side bacon shall not exceed 0.19 ounce per 100 pounds or 120 parts per million, calculated prior to any smoking, cooking or fermentation
		(4) Preserved poultry meat and preserved poultry meat by-products (Division 22)	(4) Where potassium nitrite is added alone or in combination with sodium nitrite, the total

			amount of such nitrites added to each batch of preserved poultry meat or preserved poultry meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation
S.1	Sodium Ascorbate	(1) Ale; Beer; Canned mushrooms; Canned tuna; Canned white asparagus; Cider; Frozen minced fish; Frozen (naming the fruit); Glaze for frozen fish; Headcheese; Light beer; Malt liquor; Meat binder or (naming the meat product) binder where sold for use in preserved meat and preserved meat by-product (Division 14 only); Porter; Preserved fish; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product; Stout; Wine	(1) Good Manufacturing Practice
		(2) Canned applesauce	(2) If used either singly or in combination with Iso-Ascorbic Acid, the total not to exceed 150 p.p.m.
		(3) Canned peaches	(3) 550 p.p.m.
		(4) Unstandardized foods	(4) Good Manufacturing practice
		(5) Canned mandarin oranges	(5) 400 p.p.m.
S.2	Sodium Erythorbate	(1) Same foods as listed for Erythorbic Acid	(1) Same levels as prescribed for Erythorbic Acid
		(2) Canned clams	(2) 350 p.p.m.
S.3	Sodium Iso-Ascorbate	Same foods as listed for Erythorbic Acid	Same levels as prescribed for Erythorbic Acid
S.4	Sodium Nitrate	(1) Meat binder for dry sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)	(1) When the meat binder is used in accordance with label instructions, whether sodium nitrate is added alone or in combination with potassium nitrate, the total amount of such nitrates thereby added to each batch of dry sausage, semi-dry sausage, preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any

	<p>smoking, cooking or fermentation</p> <p>When sodium nitrate is included in a meat binder that is sold for use in preserved meat or preserved meat by-products, it must be packaged separately from any spice or seasoning</p>
<p>(2) Cover pickle and dry cure employed in the curing of preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)</p>	<p>(2) When the cover pickle or dry cure is used in accordance with label instructions, whether sodium nitrate is added alone or in combination with potassium nitrate, the total amount of such nitrates thereby added to each batch of preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation</p> <p>When sodium nitrate is included in cover pickle or dry cure, that is sold for use in preserved meat or preserved meat by-products, it must be packaged separately from any spice or seasoning</p>
<p>(3) Dry sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by the slow cure processes (Division 14)</p>	<p>(3) Where sodium nitrate is added alone or in combination with potassium nitrate, the total amount of such nitrates added to each batch of dry sausage, semi-dry sausage, preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation</p>
<p>(4) Ripened cheese, containing not more than 68% moisture on a fat free basis during manufacture of which the lactic acid fermentation and salting is completed later than 12 hours after coagulation of the curd by food enzymes and where the added salt is applied externally to the cheese as dry salt or in the form of brine</p>	<p>(4) If used singly or in combination with potassium nitrate, the total not to exceed 200 p.p.m. of the milk and milk products used to make the cheese. Residue in the finished cheese not to exceed 50 p.p.m.</p>
<p>(5) Mold ripened cheese packed in hermetically sealed containers</p>	<p>(5) If used singly or in combination with potassium nitrate, the total not to exceed 200 p.p.m. of the milk and milk products used to make the cheese. Residue in the finished cheese not to</p>

			exceed 50 p.p.m.
S.5	Sodium Nitrite	(1) Meat binder, pumping pickle, cover pickle and dry cure employed in the curing of preserved meat and preserved meat by-products (Division 14)	(1) When the meat binder, pumping pickle, cover pickle or dry cure is used in accordance with label instructions, whether sodium nitrite is added alone or in combination with potassium nitrite, the total amount of such nitrites thereby added to each batch of preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation When sodium nitrite is included in a meat binder, pumping pickle, cover pickle or dry cure, that is sold for use in preserved meat or meat by-products, it must be packaged separately from any spice or seasoning
		(2) Preserved meat, except side bacon, and preserved meat by-products (Division 14)	(2) Where sodium nitrite is added alone or in combination with potassium nitrite, the total amount of such nitrites added to each batch of preserved meat, except side bacon, or preserved meat by-products, shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation
		(3) Side bacon	(3) Where sodium nitrite is added alone or in combination with potassium nitrite, the total amount of such nitrites added to each batch of side bacon shall not exceed 0.19 ounce per 100 pounds or 120 parts per million, calculated prior to any smoking, cooking or fermentation
		(4) Preserved poultry meat and preserved poultry meat by-products (Division 22)	(4) Where sodium nitrite is added alone or in combination with potassium nitrite, the total amount of such nitrites added to each batch of preserved poultry meat or preserved poultry meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation
		(5)	(5)

		Preserved marine mammal meat	200 p.p.m.
W.1	Wood Smoke	(1) Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); (naming the variety) Cheese; Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(1) Good Manufacturing Practice
		(2) Preserved fish; Preserved meat (Divisions 14 and 21); Preserved meat by-product (Divisions 14 and 21); Preserved poultry meat; Preserved poultry meat by-product; Sausage	(2) Good Manufacturing Practice
		(3) Unstandardized foods	(3) Good Manufacturing Practice

Part 2 - Class 2 Preservatives

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
B.1	Benzoic Acid	(1) Apple (or rhubarb) and (naming the fruit) jam; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Mincemeat; (naming the citrus fruit) Marmalade with pectin; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; (naming the fruit) Juice; (naming the fruits) Juice; Packaged fish and meat products that are marinated or otherwise cold-processed (Division 21); Pickles; Pineapple marmalade with pectin; Relishes; Tomato catsup; Tomato paste; Tomato pulp; Tomato puree	(1) 1,000 p.p.m.
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) 1,000 p.p.m.
		(3) Margarine	(3) If used singly or in combination with Sorbic Acid, the total shall not exceed 1,000

			p.p.m
C.1	Calcium Sorbate	Same foods as listed for Sorbic acid	Same levels as prescribed for Sorbic Acid
C.2	<i>Carnobacterium maltaromaticum</i> CB1	(1) Vacuum-packed wieners	(1) Good Manufacturing Practice
		(2) Vacuum-packed sliced roast beef in accordance with section B.14.005	(2) Good Manufacturing Practice
		(3) Vacuum-packed sliced cooked ham in accordance with section B.14.005 or B.14.031	(3) Good Manufacturing Practice
		(4) Vacuum-packed sliced cooked turkey in accordance with section B.22.006 or B.22.021	(4) Good Manufacturing Practice
E.1	Ethyl lauroyl arginate	(1) Unstandardized non-alcoholic water- based beverages	(1) 50 p.p.m. calculated as ethyl-N-alpha-dodecanoyl-L-arginate hydrochloride
		(2) Cheddar cheese; Meat by-product loaf; Meat loaf; (naming the variety) Cheese; (naming the variety) Whey cheese; Pie fillings; Potted meat; Potted meat by- product; Prepared fish or prepared meat (Division 21); Prepared meat; Prepared meat by- product; Prepared poultry meat; Prepared poultry meat by-product; Preserved fish or preserved meat (Division 21); Preserved meat; Preserved meat by- product; Preserved poultry meat; Preserved poultry meat by-product; Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); Sausage; Soups; Tomato catsup; Unstandardized dips; Unstandardized sauces; Whey cheese	(2) 200 p.p.m. calculated as ethyl-N-alpha-dodecanoyl-L-arginate hydrochloride
H.1	4-Hexylresorcinol	Crustaceans	Good Manufacturing Practice. Residues in the edible portion of the uncooked product not to exceed 1.0 p.p.m.
M.1	Methyl- <i>p</i> -hydroxy Benzoate	(1) Apple (or rhubarb) and (naming the fruit) jam; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with	(1) 1,000 p.p.m.

		pectin; Mincemeat; (naming the citrus fruit) Marmalade with pectin; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; (naming the fruit) Juice; (naming the fruits) Juice; Packaged fish and meat products that are marinated or otherwise cold-processed (Division 21); Pickles; Pineapple marmalade with pectin; Relishes; Tomato catsup; Tomato paste; Tomato pulp; Tomato puree	
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) 1,000 p.p.m.
M.2	Methyl Paraben	Same foods as listed for Methyl- <i>p</i> -hydroxy Benzoate	Same levels as prescribed for Methyl- <i>p</i> -hydroxy Benzoate
P.1	Potassium Benzoate	Same foods as listed for Benzoic Acid	1,000 p.p.m. calculated as Benzoic Acid
P.2	Potassium Bisulphite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid
P.2.1	Potassium Lactate	(1) Injection or cover solution for the curing of poultry meat or poultry meat by-product; Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Pumping pickle or cover pickle employed in the curing of preserved meat or preserved meat by-product; Sausage	(1) Good Manufacturing Practice
		(2) Solid cut meat; Solid cut poultry meat	(2) Good Manufacturing Practice provided that: (a) i) when sold as a cooked product, the solid cut meat or solid cut poultry meat contains a meat protein content of not less than 12 per cent; ii) when sold as an uncooked

			product, the solid cut meat or solid cut poultry meat contains a meat protein content of not less than 10 per cent; (b) a bone or a visible fat layer is not included in any calculation used to determine meat protein content for the purposes noted in (a) i) and (a) ii) above; and (c) the potassium lactate is not used in the fluids of a chill tank in which a whole or any part of a dressed poultry carcass is placed
		(3) Prepared fish or prepared meat, except canned prepared fish and canned prepared meat (Division 21); Preserved fish or preserved meat (Division 21)	(3) Good Manufacturing Practice
		(4) Unstandardized preparations of (a) meat (Division 21); and (b) fish	(4) Good Manufacturing Practice
P.3	Potassium Metabisulphite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid
P.4	Potassium Sorbate	Same foods as listed for Sorbic Acid	Same levels as prescribed for Sorbic Acid
P.5	Propyl- <i>p</i> -hydroxy Benzoate	(1) Apple (or rhubarb) and (naming the fruit) jam; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Mincemeat; (naming the citrus fruit) Marmalade with pectin; (naming the fruit) Jam;	(1) 1,000 p.p.m.

		(naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; (naming the fruit) Juice; (naming the fruits) Juice; Packaged fish and meat products that are marinated or otherwise cold-processed (Division 21); Pickles; Pineapple marmalade with pectin; Relishes; Tomato catsup; Tomato paste; Tomato pulp; Tomato puree	
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) 1,000 p.p.m.
P.6	Propyl Paraben	Same foods as listed for Propyl- <i>p</i> -hydroxy Benzoate	Same levels as prescribed for Propyl- <i>p</i> -hydroxy Benzoate
S.01	Sodium Acetate	(1) Brawn; Headcheese; Meat by-product loaf; Meat loaf; Potted meat; Potted meat by-product; Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Sausage	(1) Good Manufacturing Practice
		(2) Unstandardized preparations of (a) meat and meat by-product (Division 14); and (b) poultry meat and poultry meat by-product	(2) Good Manufacturing Practice
S.1	Sodium Benzoate	Same foods as listed for Benzoic Acid	1,000 p.p.m. calculated as Benzoic Acid
S.2	Sodium Bisulphite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid
S.2.1	Sodium Diacetate	(1) Brawn; Headcheese; Meat by-product loaf; Meat loaf; Potted meat; Potted meat by-product; Prepared fish or prepared meat (Division 21); Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved fish or preserved meat (Division 21); Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Sausage	(1) 0.25% of final product weight
		(2) Unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product	(2) 0.25% of final product weight
S.2.2	Sodium Lactate	(1) Injection or cover solution for the curing of poultry meat or poultry meat by-product; Prepared meat; Prepared meat by-product; Prepared poultry meat; Prepared poultry meat by-product; Preserved meat; Preserved meat by-product; Preserved poultry meat; Preserved poultry meat by-product; Pumping pickle or	(1) Good Manufacturing Practice

cover pickle employed in the curing of preserved meat or preserved meat by-product; Sausage

(2)
Solid cut meat; Solid cut poultry meat

(2)
Good Manufacturing Practice provided that:
(a) i) when sold as a cooked product, the solid cut meat or solid cut poultry meat contains a meat protein content of not less than 12 per cent;
ii) when sold as an uncooked product, the solid cut meat or solid cut poultry meat contains a meat protein content of not less than 10 per cent;
(b) a bone or a visible fat layer is not included in any calculation used to determine meat protein content for the purposes noted in (a) i) and (a) ii) above; and
(c) the sodium lactate is not used in the fluids of a chilling tank in which a whole or any part of a dressed poultry carcass is

			placed
		(3) Prepared fish or prepared meat, except canned prepared fish and canned prepared meat (Division 21); Preserved fish or preserved meat (Division 21)	(3) Good Manufacturing Practice
		(4) Unstandardized preparations of (a) meat (Division 21); and (b) fish	(4) Good Manufacturing Practice
S.3	Sodium Metabisulphite	(1) Same foods as listed of Sulphurous Acid	(1) Same levels as prescribed for Sulphurous Acid
		(2) Canned sea snails	(2) Good Manufacturing Practice, provided that residues in the edible portion of the uncooked product do not exceed 100 p.p.m., calculated as sulphur dioxide
S.4	Sodium Salt of Methyl- <i>p</i> -hydroxy Benzoic Acid	Same foods as listed for Methyl- <i>p</i> -hydroxy Benzoate	1,000 p.p.m. calculated as Methyl- <i>p</i> -hydroxy Benzoate
S.5	Sodium Salt of Propyl- <i>p</i> -hydroxy Benzoic Acid	Same foods as listed for Propyl- <i>p</i> -hydroxy Benzoate	1,000 p.p.m. calculated as Propyl- <i>p</i> -hydroxy Benzoate
S.6	Sodium Sorbate	Same foods as listed for Sorbic Acid	Same levels as prescribed for Sorbic Acid
S.7	Sodium Sulphite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid
S.8	Sodium Dithionite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid
S.9	Sorbic Acid	(1) Apple (or rhubarb) and (naming the fruit) jam; Cold-processed smoked and salted fish paste;	(1) 1,000 p.p.m.

		Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Mincemeat; (naming the citrus fruit) Marmalade with pectin; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; (naming the fruit) Juice; (naming the fruits) Juice; (naming the source of the glucose) Syrup; Pickles; Pineapple marmalade with pectin; Relishes; Smoked or salted dried fish; Tomato catsup; Tomato paste; Tomato pulp; Tomato puree	
		(2) Unstandardized foods (except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) 1,000 p.p.m.
		(3) Olive brine	(3) 300 p.p.m.
		(4) Margarine	(4) If used singly or in combination with Benzoic Acid, the total shall not exceed 1,000 p.p.m.
		(5) Unstandardized salad dressings	(5) 3,350 p.p.m.
S.10	Sulphurous Acid	(1) Cider; Honey wine; Wine	(1) 70 p.p.m. in the free state or 350 p.p.m. in the combined state calculated as sulphur dioxide in accordance with the requirements of sections B.02.100, B.02.106 and B.02.120
		(2) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(2) 15 p.p.m. calculated as sulphur dioxide
		(3) Apple (or rhubarb) and (naming the fruit) jam; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fancy molasses; Fig marmalade with pectin; Frozen sliced apples; Gelatin; Mincemeat; (naming the citrus fruit) Marmalade with pectin; (naming the fruit) Jam; (naming the fruit) Jam	(3) 500 p.p.m. calculated as sulphur dioxide

with pectin; (naming the fruit) Jelly with pectin; (naming the fruit) Juice; (naming the fruits) Juice; (naming the source of the glucose) Syrup; Pickles; Pineapple marmalade with pectin; Refiners' molasses; Relishes; Table molasses; Tomato catsup; Tomato paste; Tomato pulp; Tomato puree	
(4) Unstandardized beverages	(4) 100 p.p.m. calculated as sulphur dioxide
(5) Dried fruits and vegetables	(5) 2,500 p.p.m. calculated as sulphur dioxide
(6) Unstandardized foods [except in food recognized as a source of thiamine and except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(6) 500 p.p.m. calculated as sulphur dioxide
(7) Frozen mushrooms	(7) 90 p.p.m. calculated as sulphur dioxide
(8) Dextrose Anhydrous; Dextrose Monohydrate	(8) 20 p.p.m. calculated as sulphur dioxide
(9) Glucose or glucose syrup	(9) 40 p.p.m. except glucose or glucose syrup for the manufacture of sugar confectionery not more than 400 p.p.m. calculated as sulphur dioxide
(10) Glucose solids or dried glucose syrup	(10) 40 p.p.m. except glucose solids or dried glucose syrup for the manufacture of sugar confectionery not more than

			150 p.p.m. calculated as sulphur dioxide
		(11) Crustaceans	(11) Good Manufacturing Practice. Residues in the edible portion of the uncooked product not to exceed 100 p.p.m., calculated as sulphur dioxide.

Part 3 - Class 3 Preservatives

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use
C.1	Calcium Propionate	(1) Same foods as listed for Propionic Acid	(1) 2,000 p.p.m. calculated as Propionic Acid
		(2) Soft flour tortillas	(2) 4,000 p.p.m.
C.2	Calcium Sorbate	Same foods as listed for Sorbic Acid	Same maximum levels of use as listed for Sorbic Acid
D.1	Dimethyl dicarbonate	(1) Unstandardized water-based non-alcoholic beverages	(1) 250 p.p.m.
		(2) Wine	(2) 200 p.p.m.
N.1	Natamycin	(1) The surface of (naming the variety) cheese and cheddar cheese	(1) 20 p.p.m. in accordance with the requirements of sections B.08.033 and B.08.034
		(2) The surface of grated or shredded (naming the variety) cheese and grated or shredded cheddar cheese	(2) 10 p.p.m. in accordance with the requirements of sections B.08.033 and B.08.034
P.1	Potassium Sorbate	(1) Same foods as listed for Sorbic Acid	(1) Same maximum levels of use as listed for Sorbic Acid
		(2) Soft flour tortillas	(2) 5,000 p.p.m.
		(3) Cakes; Croissants; Danish pastries; Muffins	(3) 3,500 p.p.m.

P.2	Propionic Acid	(1) Bread	(1) 2,000 p.p.m.
		(2) Cheddar cheese; Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); (naming the variety) Cheese; Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(2) 2,000 p.p.m. or 3,000 p.p.m., as the case may be, in accordance with the requirements of sections B.08.033, B.08.034, B.08.035, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8
		(3) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(3) 2,000 p.p.m.
S.1	Sodium Diacetate	(1) Bread	(1) 3,000 p.p.m.
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) 3,000 p.p.m.
S.2	Sodium Propionate	Same foods as listed for Propionic Acid	2,000 p.p.m. calculated as Propionic Acid
S.3	Sodium Sorbate	(1) Bread	(1) Same maximum level of use as listed for Sorbic Acid
		(2) Cheddar cheese; Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); (naming the variety) Cheese; Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(2) Same maximum level of use as listed for Sorbic Acid
		(3)	(3)

		Cider; Wine; Honey wine	Same maximum level of use as listed for Sorbic Acid
		(4) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-products]	(4) Same maximum level of use as listed for Sorbic Acid
S.4	Sorbic Acid	(1) Bread	(1) 1,000 p.p.m.
		(2) Cheddar cheese; Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese; Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); (naming the variety) Cheese; Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients)	(2) 3,000 p.p.m. in accordance with the requirements of sections B.08.033, B.08.034, B.08.035, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8
		(3) Cider; Wine; Honey Wine	(3) 500 p.p.m. in accordance with the requirements of B.02.100, B.02.106 and B.02.120
		(4) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-products]	(4) 1,000 p.p.m.
		(5) Unstandardized processed cheese products	(5) 3,000 p.p.m. If calcium sorbate or potassium sorbate is also used, the total must not exceed 3,000 p.p.m., calculated as sorbic acid

Part 4 - Class 4 Preservatives

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
A.1	Ascorbic Acid	(1) Fats and oils other than milk fat, Olive oil and suet; Lard; Monoglycerides and	(1) Good Manufacturing Practice

		diglycerides; Shortening	
		(2) Unstandardized foods	(2) Good Manufacturing Practice
		(3) Olives	(3) Good Manufacturing Practice
A.2	Ascorbyl Palmitate	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by- product]	(2) Good Manufacturing Practice
		(3) Margarine	(3) 0.02% of the fat content. If ascorbyl stearate is also used the total must not exceed 0.02% of the fat content
		(4) Infant formula	(4) 0.001% as consumed
A.3	Ascorbyl Stearate	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2) Margarine	(2) 0.02% of the fat content. If ascorbyl palmitate is also used the total must not exceed 0.02% of the fat content
B.1	Butylated Hydro- xyanisole (a mixture of 2-tertiarybutyl-4- hydroxyanisole and 3- tertiarybutyl-4- hydroxyanisole)	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Shortening	(1) 0.02%. If butylated hydroxytoluene, propyl gallate or tertiary butyl hydroquinone, singly or in combination, is also used, the total must not exceed 0.02%
		(2) Dehydrated potato products; Dried breakfast cereals	(2) 0.005%. If butylated hydroxytoluene or propyl gallate or both are also used, the total must not exceed 0.005%
		(3) Chewing gum	(3) 0.02%. If butylated hydroxytoluene or propyl gallate or both are also used, the

			total must not exceed 0.02%
		(4) Citrus oil flavours; Dry flavours; Essential oils;	(4) 0.125%. If butylated hydroxytoluene or propyl gallate or both are also used, the total must not exceed 0.125%
		(5) Citrus oils	(5) 0.5%. If butylated hydroxytoluene or propyl gallate or both are also used, the total must not exceed 0.5%
		(6) Partially defatted beef fatty tissue; Partially defatted pork fatty tissue	(6) 0.0065%. If butylated hydroxytoluene is also used the total must not exceed 0.0065%
		(7) Vitamin A liquids for addition to food	(7) 5 mg/1,000,000 International Units
		(8) Dry beverage mixes; Dry dessert and confectionery mixes	(8) 0.009%
		(9) Active dry yeast	(9) 0.1%
		(10) Other unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(10) 0.02% of the fat or the oil content of the food. If butylated hydroxytoluene or propyl gallate or both are also used, the total must not exceed 0.02% of the fat or the oil content of the food
		(11) Dry Vitamin D preparations for addition to food	(11) 10 mg/1,000,000 International Units
		(12) Margarine	(12) 0.01% of the fat content. If butylated hydroxytoluene or propyl gallate or both are also used the total must not exceed 0.01% of the fat content
		(13) Dried cooked poultry meat	(13) 0.015% of the fat content. If propyl gallate or citric acid or both are also used, the total must not exceed 0.015% of the fat content.
B.2	Butylated Hydroxytoluene (3,5-ditertiarybutyl-4-hydroxytoluene)	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Shortening	(1) 0.02%. If butylated hydroxyanisole, propyl gallate or tertiary butyl hydroquinone, singly or in combination, is also used, the total must not exceed 0.02%

		(2) Dehydrated potato products; Dried breakfast cereals	(2) 0.005%. If butylated hydroxyanisole or propyl gallate or both are also used, the total must not exceed 0.005%
		(3) Chewing gum	(3) 0.02%. If butylated hydroxyanisole or propyl gallate or both are also used, the total must not exceed 0.02%
		(4) Citrus oil flavours; Dry flavours; Essential oils	(4) 0.125%. If butylated hydroxyanisole or propyl gallate or both are also used, the total must not exceed 0.125%
		(5) Citrus oils	(5) 0.5%. If butylated hydroxyanisole or propyl gallate or both are also used, the total must not exceed 0.5%
		(6) Partially defatted beef fatty tissue; Partially defatted pork fatty tissue	(6) 0.0065%. If butylated hydroxyanisole is also used the total must not exceed 0.0065%
		(7) Vitamin A liquids for addition to food	(7) 5 mg/1,000,000 International Units
		(8) Parboiled rice	(8) 0.0035%
		(9) Other unstandardized foods [except unstandardized preparations of (a) meat and meat by-products (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(9) 0.02% of the fat or the oil content of the food. If butylated hydroxyanisole or propyl gallate or both are also used, the total must not exceed 0.02% of the fat or the oil content of the food
		(10) Dry Vitamin D preparations for addition to food	(10) 10 mg/1,000,000 Internatinal Units
		(11) Margarine	(11) 0.01% of the fat content. If butylated hydroxyanisole or propyl gallate or both are also used the total must not exceed 0.01% of the fat content
C.1	Citric Acid	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2)	(2)

		Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	Good Manufacturing Practice
		(3) Dried cooked poultry meat	(3) 0.015% of the fat content. If butylated hydroxyanisole or propyl gallate or both are also used, the total must not exceed 0.015% of the fat content.
C.1.01	Citric Acid Esters of Mono- and Diglycerides	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) Good Manufacturing Practice
		(3) Margarine	(3) 0.01% of the fat content. If monoglyceride citrate, monoisopropyl citrate or stearyl citrate, singly or in combination, is also used, the total must not exceed 0.01% of the fat content
C.1.1	L-Cysteine	Nutritional supplements set out in section B.24.201	Good Manufacturing Practice
C.2	L-Cysteine Hydrochloride	Sulphite replacement formulations for prepared fruits and vegetables	Good Manufacturing Practice
G.1	Gum Guaiacum	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2)	(2)

		Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	Good Manufacturing Practice
L.1	Lecithin	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) Good Manufacturing Practice
L.2	Lecithin Citrate	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) Good Manufacturing Practice
M.1	Monoglyceride Citrate	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice

		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) Good Manufacturing Practice
		(3) Margarine	(3) 0.01% of the fat content. If citric acid esters of mono- and diglycerides, monoisopropyl citrate or stearyl citrate, singly or in combination, is also used, the total must not exceed 0.01% of the fat content
M.2	Monoisopropyl Citrate	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) Good Manufacturing Practice
		(3) Margarine	(3) 0.01% of the fat content. If citric acid esters of mono- and diglycerides, monoglyceride citrate or stearyl citrate, singly or in combination, is also used, the total must not exceed 0.01% of the fat content
P.1	Propyl Gallate	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Shortening	(1) 0.02%. If butylated hydroxyanisole, butylated hydroxytoluene or tertiary butyl hydroquinone, singly or in combination, is also used, the total must not exceed 0.02%
		(2) Dehydrated potato products; Dried breakfast cereals	(2) 0.005%. If butylated hydroxyanisole or butylated hydroxytoluene or both are also used, the total must not exceed 0.005%
		(3) Chewing gum	(3) 0.02%. If butylated hydroxyanisole or

			butylated hydroxytoluene or both are also used, the total must not exceed 0.02%
		(4) Dry flavours; Essential oils	(4) 0.125%. If butylated hydroxyanisole or butylated hydroxytoluene or both are also used, the total must not exceed 0.125%
		(5) Citrus oils	(5) 0.5%. If butylated hydroxyanisole or butylated hydroxytoluene or both are also used, the total must not exceed 0.5%
		(6) Other unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(6) 0.02% of the fat or the oil content of the food. If butylated hydroxyanisole or butylated hydroxytoluene or both are also used, the total must not exceed 0.02% of the fat or the oil content of the food
		(7) Margarine	(7) 0.01% of the fat content. If butylated hydroxyanisole or butylated hydroxytoluene or both are also used the total must not exceed 0.01% of the fat content
		(8) Dried cooked poultry meat	(8) 0.015% of the fat content. If butylated hydroxyanisole or citric acid or both are also used the total must not exceed 0.015% of the fat content.
S.1	Sodium metabisulphite	Olives	100 p.p.m. calculated as sulphur dioxide
T.1	Tartaric Acid	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) Good Manufacturing Practice
T.1A	Tertiary Butyl	Fats and oils other	0.02%. If butylated hydroxyanisole,

	Hydroquinone	than milk fat, olive oil and suet; Lard; Shortening	butylated hydroxytoluene or propyl gallate, singly or in combination, is also used, the total must not exceed 0.02%
T.2	Tocopherols (alpha-tocopherol; tocopherols concentrate, mixed)	(1) Fats and oils other than milk fat, olive oil and suet; Lard; Monoglycerides and diglycerides; Shortening	(1) Good Manufacturing Practice
		(2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) Good Manufacturing Practice
		(3) Infant formula	(3) 0.001% as consumed
		(4) Frozen fish fillets; Frozen prepared fish fillets	(4) 300 mg/kg
		(5) Olive oil	(5) Good Manufacturing Practice in accordance with the requirements of B.09.003
		(6) Dried cooked poultry meat	(6) 0.03% of fat content

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