

Food additives - alphabetical list

May 2019

ADDITIVE	NUMBER
Acacia or gum Arabic	414
Acesulphame potassium	950
Acetic acid, glacial	260
Acetic and fatty acid esters of glycerol	472a
Acetylated distarch adipate	1422
Acetylated distarch phosphate	1414
Acetylated oxidised starch	1451
Acid treated starch	1401
Adipic acid	355
Advantame	969
Agar	406
Alginic acid	400
Alitame	956
Alkaline treated starch	1402
Alkanet or Alkannin	103
Allura red AC	129
Aluminium	173
Aluminium silicate	559
Amaranth	123
Ammonium acetate	264
Ammonium adipates	359
Ammonium alginate	403
Ammonium carbonate	503
Ammonium chloride	510
Ammonium citrate	380
Ammonium fumarate	368
Ammonium hydrogen carbonate	503
Ammonium lactate	328
Ammonium malate	349
Ammonium phosphate, dibasic	342
Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates	342
Ammonium salts of phosphatidic acid	442
α -Amylase	1100
Annatto extracts	160b
Anthocyanins or Grape skin extract or Blackcurrant extract	163
Arabinogalactan or larch gum	409
Ascorbic acid	300
Ascorbyl palmitate	304
Aspartame	951
Aspartame-acesulphame salt	962
Azorubine or Carmoisine	122
b-apo-8'-Carotenoic acid methyl or ethyl ester	160f
b-apo-8'-Carotenal	160e

Beeswax, white and yellow	901
Beet red	162
Bentonite	558
Benzoic acid	210
Bleached starch	1403
Bone phosphate	542
Brilliant black BN or Brilliant Black PN	151
Brilliant Blue FCF	133
Brown HT	155
Butane	943a
Butylated hydroxyanisole	320
Butylated hydroxytoluene	321
Calcium acetate	263
Calcium alginate	404
Calcium aluminium silicate	556
Calcium ascorbate	302
Calcium benzoate	213
Calcium carbonate	170
Calcium chloride	509
Calcium citrate	333
Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA	385
Calcium fumarate	367
Calcium gluconate	578
Calcium glutamate	623
Calcium hydroxide	526
Calcium lactate	327
Calcium lactylate	482
Calcium lignosulphonate (40-65)	1522
Calcium malate	352
Calcium oleyl lactylate	482
Calcium oxide	529
Calcium phosphate, dibasic or calcium hydrogen phosphate	341
Calcium phosphate, monobasic or calcium dihydrogen phosphate	341
Calcium phosphate, tribasic	341
Calcium propionate	282
Calcium silicate	552
Calcium sorbate	203
Calcium stearyl lactylate	482
Calcium sulphate	516
Calcium tartrate	354
Caramel I	150a
Caramel II	150b
Caramel III	150c
Caramel IV	150d
Carbon blacks or Vegetable carbon	153
Carbon dioxide	290
Carnauba wax	903
Carotene	160a
Carrageenan	407
Cellulose microcrystalline	460
Cellulose, powdered	460
Chlorophyll	140
Chlorophyll-copper complex	141

Chlorophyllin copper complex, sodium and potassium salts	141
Choline salts	1001
Citric acid	330
Citric and fatty acid esters of glycerol	472c
Cochineal or carmines or carminic acid	120
Cupric sulphate	519
Curcumin or turmeric	100
Cyclamate or calcium cyclamate or sodium cyclamate	952
Dextrin roasted starch	1400
Diacyltartaric and fatty acid esters of glycerol	472e
Diocetyl sodium sulphosuccinate	480
Disodium-5'-ribonucleotides	635
Disodium-5'-guanylate	627
Disodium-5'-inosinate	631
Distarch phosphate	1412
Dodecyl gallate	312
Enzyme treated starches	1405
Erythorbic acid	315
Erythritol	968
Erythrosine	127
Ethyl lauroyl arginate	243
Ethyl maltol	637
Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium	470
Fast green FCF	143
Ferric ammonium citrate	381
Ferrous gluconate	579
Flavoxanthin	161a
Fumaric acid	297
Gellan gum	418
Glucono δ -lactone or Glucono delta-lactone	575
Glucose oxidase	1102
L-glutamic acid	620
Glycerin or glycerol	422
Glycerol esters of wood rosins	445
Glycine	640
Gold	175
Green S	142
Guar gum	412
4-hexylresorcinol	586
Hydrochloric acid	507
Hydroxypropyl cellulose	463
Hydroxypropyl distarch phosphate	1442
Hydroxypropyl methylcellulose	464
Hydroxypropyl starch	1440
Indigotine	132
Iron oxide	172
Isobutane	943b
Isomalt	953

Karaya gum	416
Kryptoxanthin	161c
L-cysteine monohydrochloride	920
L-Leucine	641
Lactic acid	270
Lactic and fatty acid esters of glycerol	472b
Lactitol	966
Lecithin	322
Lipases	1104
Locust bean gum or carob bean gum	410
Lutein	161b
Lycopene	160d
Lysozyme	1105
Magnesium carbonate	504
Magnesium chloride	511
Magnesium gluconate	580
Magnesium glutamate	625
Magnesium lactate	329
Magnesium oxide	530
Magnesium phosphate, dibasic	343
Magnesium phosphate, monobasic	343
Magnesium phosphate, tribasic	343
Magnesium silicate or Talc	553
Magnesium sulphate	518
Malic acid	296
Maltitol and maltitol syrup or hydrogenated glucose syrup	965
Maltol	636
Mannitol	421
Metatartaric acid	353
Methyl ethyl cellulose	465
Methyl cellulose	461
Methylparaben or Methyl-p-hydroxybenzoate	218
Mixed tartaric, acetic and fatty acid esters of glycerol or tartaric, acetic and fatty acid esters of glycerol (mixed)	472f
Monk fruit extract or luo han guo extract	–
Mono- and di-glycerides of fatty acids	471
Monoammonium L-glutamate	624
Monopotassium L-glutamate	622
Monosodium L-glutamate or MSG	621
Monostarch phosphate	1410
Natamycin or pimaricin	235
Neotame	961
Nisin	234
Nitrogen	941
Nitrous oxide	942
Octafluorocyclobutane	946
Octyl gallate	311
Oxidised polyethylene	914
Oxidised starch	1404
Paprika oleoresins	160c

Pectin	440
Petrolatum or petroleum jelly	905b
Phosphated distarch phosphate	1413
Phosphoric acid	338
Polydextrose	1200
Polydimethylsiloxane or Dimethylpolysiloxane	900a
Polyethylene glycol 8000	1521
Polyglycerol esters of fatty acids	475
Polyglycerol esters of interesterified ricinoleic acid	476
Polysorbate 20 or Polyoxyethylene (20) sorbitan monolaurate	432
Polyoxyethylene (40) stearate	431
Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate	435
Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate	436
Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate	433
Polyvinylpyrrolidone	1201
Ponceau 4R	124
Potassium acetate or Potassium diacetate	261
Potassium adipate	357
Potassium alginate	402
Potassium aluminium silicate	555
Potassium ascorbate	303
Potassium benzoate	212
Potassium bicarbonate	501
Potassium bisulphite	228
Potassium carbonate	501
Potassium chloride	508
Potassium citrate	332
Potassium dihydrogen citrate	332
Potassium ferrocyanide	536
Potassium fumarate	366
Potassium gluconate	577
Potassium lactate	326
Potassium malate	351
Potassium metabisulphite	224
Potassium nitrate	252
Potassium nitrite	249
Potassium phosphate, dibasic	340
Potassium phosphate, monobasic	340
Potassium phosphate, tribasic	340
Potassium polyaspartate	–
Potassium polymetaphosphate	452
Potassium propionate	283
Potassium pyrophosphate	450
Potassium silicate	560
Potassium sodium tartrate	337
Potassium sorbate	202
Potassium sulphate	515
Potassium sulphite	225
Potassium tartrate or Potassium acid tartrate	336
Potassium tripolyphosphate	451
Processed eucheuma seaweed	407a

Propane	944
Propionic acid	280
Propyl gallate	310
Propylene glycol	1520
Propylene glycol alginate	405
Propylene glycol mono- and di-esters or Propylene glycol esters of fatty acids	477
Propylparaben or Propyl-p-hydroxy-benzoate	216
Proteases (papain, bromelain, ficin)	1101
Quillaia extract (type 1)	999(i)
Quillaia extract (type 2)	999(ii)
Quinoline yellow	104
Rhodoxanthin	161f
Riboflavin	101
Riboflavin-5'-phosphate sodium	101
Rosemary extract	392
Rubixanthin	161d
Saccharin or calcium saccharine or sodium saccharine or potassium saccharine	954
Saffron or crocetin or crocin	164
Shellac	904
Silicon dioxide, amorphous	551
Silver	174
Sodium acetate	262
Sodium acid pyrophosphate	450
Sodium alginate	401
Sodium aluminium phosphate	541
Sodium aluminosilicate	554
Sodium ascorbate	301
Sodium benzoate	211
Sodium bicarbonate	500
Sodium bisulphite	222
Sodium carbonate	500
Sodium carboxymethylcellulose	466
Sodium citrate	331
Sodium diacetate	262
Sodium dihydrogen citrate	331
Sodium erythorbate	316
Sodium ferrocyanide	535
Sodium fumarate	365
Sodium gluconate	576
Sodium hydrogen malate	350
Sodium hydrosulphite	–
Sodium lactate	325
Sodium lactylate	481
Sodium malate	350
Sodium metabisulphite	223
Sodium metaphosphate, insoluble	452
Sodium nitrate	251
Sodium nitrite	250
Sodium oleyl lactylate	481
Sodium phosphate, dibasic	339
Sodium phosphate, monobasic	339
Sodium phosphate, tribasic	339
Sodium polyphosphates, glassy	452
Sodium propionate	281

Sodium pyrophosphate	450
Sodium sorbate	201
Sodium stearoyl lactylate	481
Sodium sulphate	514
Sodium sulphite	221
Sodium tartrate	335
Sodium tripolyphosphate	451
Sorbic acid	200
Sorbitan monostearate	491
Sorbitan tristearate	492
Sorbitol or sorbitol syrup	420
Stannous chloride	512
Starch acetate	1420
Starch sodium octenylsuccinate	1450
Stearic acid or fatty acid	570
Steviol glycosides	960
Succinic acid	363
Sucralose	955
Sucrose acetate isobutyrate	444
Sucrose esters of fatty acids	473
Sulphur dioxide	220
Sunset yellow FCF	110
Tannic acid or tannins	181
Tara gum	417
Tartaric acid	334
Tartrazine	102
<i>tert</i> -Butylhydroquinone	319
Thaumatococin	957
Titanium dioxide	171
α -Tocopherol	307
δ -Tocopherol	309
γ -Tocopherol	308
Tocopherols concentrate, mixed	307b
Tragacanth gum	413
Triacetin	1518
Triammonium citrate	380
Triethyl citrate	1505
Violoxanthin	161e
Xanthan gum	415
Xylitol	967
Yeast mannoproteins	455

Symbols used in this list: A or α = alpha; β = beta; δ = delta; γ = gamma.

Group of additives and E Number examples	function	Use case examples
Antioxidants: E 220 – E 226; E 300 – E309	Inhibit oxidation reactions in food	Crisps, white frozen vegetables
Raising agents: E 450 – E 452; E 500 – E 504; E 541	Loosen and raise dough	Baked goods
Emulsifiers: E 470 – E 495; E 570	Enable mixing of water and fats	Margarine
Dyes: E 100 – E 180	Add color to foods for more appetizing appeal	Sweets, beverages
Firming agents: E 354; E 513 – E 523	Improve the structure of foods	cut fruits and vegetables
Humectants: E 225 – E 227; E 420 – E422	Prevent drying out; regulate moisture content	Baked goods and sweets
Fillers: E 459 – E 469	Increase the volume of food without changes in calorie count	Calorie reduced foods
Gelling agents: E 406 – E 413; E 440	Thicken liquids into jelly	Jellies, jams, marmelades
Flavor enhancer: § 427; E 507 – E 511; E 620 – E640	Enhance the taste of foods without adding their own taste	Pre-cooked meals, sauces, stock cubes
Preservatives: E 200; E 202; E 203; E 210 – E 215; E 218 – E 224; E 226 – E 228; E 280 – E 283	Preserve foods for longer shelf life	Cheese, baked goods, fish or meat products, salads, snacks, dried fruits, wine, starches, etc
Flour treatment agents: E 300 – E 302	Improves baking properties	Wheat flour
Modified starch: E 1410 – E 1452	Used as thickening agents	Sauces, soups, dairy products, etc
Acidulant: E 260 – E 297; E 350 – E363	Add sour taste to foods and have preservative effect	Soups, sauces, beverages, sweets
Acidity regulators: E 170; E 261 – E 263; E 325 – E 357	Keep the pH in food constant, for assured taste and shelf life	Canned fruit, fruit juice, wine, baked goods
Antifoaming agents: E 471; E 900	Prevent formation of foam	Jams, marmelades
Melting salts: E 338 – E343; E450 – E \$52	Improved melting properties without separation of fats, whey	Soft and processed cheese
Stabilizers: E 300 – E 363	Stabilize structure of foods, as well as aroma and texture	Sweets, baked goods, sauce, crème
Sweeteners: E 420; E 950 – E 968	Sweeten foods without or with little increase in calorie count	Lemonades, sweets, dairy products
Food gases: E 290; E 938 – E 949	Used for foaming. Also used in packaging of food.	Whipped cream from spray cans
Anti-caking substances: E341; E 470b; E 551 – E 559; E 901 – E 904	Prevent the formation of lumps (caking) and improve flowability	Salt, candies
Coatings: E 901 – E 914; E 1521	Prevent drying out of food as well as loss of aroma & nutrients	Fresh fruits, cheese
Thickeners: E 400 – E 426; E460 – 469; E 1204 – E 1452	Increase the viscosity of a mixture for improved consistency and mouthfeel	Fillings, crème, desserts, sauce, soup