

**Appendix 3. List of Permitted Additives, Processing Aids for the Production of Organic Food**

<b>INS</b>	<b>ASOA</b>	<b>Application / Conditions</b>
INS 170i	Calcium carbonate	
INS 181	Tannin	Wine
INS 184	Tannic acid	Wine, Filtration aids
INS 220	Sulphur dioxide	Wine
INS 224	Potassium metabisulphite	Wine
INS 270	Lactic acid	Fruit/ Vegetable Concentrated fruit/vegetable juice & fermented vegetable products
INS 290	Carbon dioxide	
INS 296	Malic Acid (DL-)	
INS 300	Ascorbic acid	Fruit/ Vegetable
INS 306	Tocopherols	mixed natural concentrates
INS 322	Lecithin	Obtained without use of bleaches and organic solvents
INS 327		*only for animal products
INS 330	Citric acid	<b>Not more than 1 gram/liter.</b> -Produced by microbial fermentation of carbohydrate substances
INS 331i		*only for animal products
INS 332i		*only for animal products
INS 333	Calcium Citrates	
INS 334	Tartaric acid	Wine
INS 335	Sodium tartrate	Cake/ Biscuit/ Confectionery
INS 335ii		*included in INS 335
INS 336	Potassium tartrate	Cereal/ Cake/ Biscuit/ Confectionery
<b>E337</b>	Potassium sodium tartrate	
INS 341	Calcium phosphate, [monobasic; dibasic; tribasic]	Cereal, For raising flour only
INS 342	Ammonium phosphate	Wine, Restricted to 0.3 gm/l
INS 400	Alginic acid	
INS 401	Sodium alginate	
INS 402	Potassium alginate	
INS 406	Agar	
INS 407	Carrageenan	
INS 410	Locust bean gum	
INS 412	Guar gum	
INS 413	<b>Tragacanth gum</b>	<b>IFOAM accredited programme</b>
INS 414	Arabic gum	Confectionery/ <del>Milk products/ Fat products/ Egg</del>
INS 415	Xanthan gum	Fruit/ Vegetable/ Cake/ Biscuit
INS 416	Karaya Gum	
<b>E418</b>	<b>Gellan gum</b>	
INS 422	Glycerol	obtained from plant origin; used as a carrier for plant extracts
INS 428	Gelatin	
INS 440	Pectins	For jam production
INS 500	Sodium carbonates	Cake/ Biscuit/ Confectionery [Sugar]
INS 500iii		
INS 501i	Potassium carbonate	Cereal/ Cake/ Biscuit/ Confectionery, [Fruit/ Vegetable/ Wine]
INS 503	Ammonium carbonates	Cereal/ Cake/ Biscuit/ Confectionery, Used as leavening agent
INS 503ii	Ammonium carbonates	Cereal/ Cake/ Biscuit/ Confectionery, Used as leavening agent
INS 504	Magnesium carbonates	Cereal/ Cake/ Biscuit/ Confectionery
INS 504ii		
INS 508	<b>Potassium chloride</b>	only for frozen and canned fruit and vegetable, ketchup and mustard
INS 509	Calcium chloride	Soybean/ Fruit/ Vegetable

INS 511	Magnesium chloride	Derived from sea water, for soybean products
INS 513	Sulphuric acid	Sugar , pH adjustment of water
INS 516	Calcium sulphate	From mined source, coagulating agent
INS 517	Ammonium sulphate	Wine , Restricted to 0.3 mg/l
INS 524	Sodium hydroxide	
INS 526	Calcium hydroxide	
INS 551	Silicon dioxide (silica)	Fruit/ Vegetable/ Wine
INS 553	Talc	
INS 558	Bentonite	Fruit/ Vegetable
<b>E575</b>	Glucono delta-lactone	Production by oxidation of D-glucose with bromine water is prohibited. *for verification
INS 901	Beeswax	
INS 903	Carnauba wax	
INS 938	Argon	
INS 941	Nitrogen	
INS 948	Oxygen	
	Activated carbon / Charcoal	Only from vegetative sources. For use only as filtering aid.
	Asbestos free filter materials	
	Attapulgate	Processing aid for plant and animal oils
	Casein	Wine
	Cellulose	Use in regenerative casings, as anti-caking agent (non-chlorine bleached) and filtering aid
	Diatomaceous earth	Sweetener/ Wine , Food filtering aid only
	Egg white lysozyme/ albumin	
	Enzyme[Rennet; Catalase; Lipase; Pancreatin; Pepsin Trypsin]	Must be from natural sources ( <i>edible, nontoxic plants, nonpathogenic fungi or nonpathogenic bacteria</i> ) and not produced from GMOs. [animal derived]
	Ethanol	Use as Solvent
	Ethylene	Fruit Used as ripening agent. Only non-synthetic source is allowed.
	Ferrous sulfate	For iron enrichment or fortification of foods when required by regulation.
	Food coloring (Natural sources)	<i>E.g. green from pandan leaf, red from hibiscus, yellow from turmeric</i>
	Glycerides (mono and di)	For use only in drum frying of food
	Isinglass	Wine
	Kaolin	
	Nut shells	
	Magnesium stearate	
	Magnesium sulfate	
	Micro-organisms	Must not be from GMOs , Food grade
	Natural flavour	
	Nutrients vitamins and minerals	According to regulatory requirements
	Perlite	Only as filter aid in food processing
	pH adjusters[e.g. citric acid, sodium bicarbonate, or vinegar]	Must be from natural sources
	Potassium hydroxide	pH adjustment
	Potassium iodide	for iodine supplementation according to regulatory requirements
		Only for 'made with organic ingredients' labelling.
	Preparations of bark	
	Salt	From clean sources without contamination.
	Sodium acid pyrophosphate	Only as leavening agent
	Vegetable oils	
	Wood resin	

	Yeast	Must be organic for human consumption. Non-organic may be used if organic is unavailable. Growth on petrochemical substrate and sulfite waste liquor is prohibited. For smoked yeast, nonsynthetic smoke flavoring process must be documented.