

USDA Foreign Agricultural Service

# GAIN Report

Global Agricultural Information Network

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## Ukraine

**Post:** Kiev

### List of Food Additives Allowed in Food Products

**Report Categories:**

FAIRS Subject Report

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**Report Highlights:**

This subject report contains the positive list of food additives allowed for use in food products in Ukraine. A general list of food additives is provided in Table 1, while an additional list of food additives allowed in imported products is provided in Table 2. For detailed explanations of these lists, please refer to 2010 FAIRS-Narrative report.

**General Information:**

The Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Kyiv, Ukraine prepared this report for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. **FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.**

**Table 1. LIST OF FOOD ADDITIVES ALLOWED FOR USE IN FOOD PRODUCTS**

<b>Ind</b>	<b>Food Additives</b>	<b>Ind</b>	<b>Food Additives</b>
ex		ex	
E		E	
100	Curcumins	300	Ascorbic acid
E		E	
101	Riboflavin	301	Sodium ascorbate
E		E	
140	Chlorophylls	306	Mixed tocopherols concentrate
E		E	
141	Chlorophylls copper complexes	307	Alpha-tocopherol
E		E	
150a	Caramel I-plain	308	Gamma-tocopherol
E		E	
150b	Caramel II - Caustic sulfite	309	Delta-tocopherol
E		E	
150c	Caramel III-ammonian process	316	Sodium Isoascorbate
E		E	
150d	Caramel IV-ammonia-sulphite	320	Butylated hydroxyanisole (BHA)
E		E	
152	Carbon black (hydro-carbon)	321	Butylated hydroxytoluene (BHT)
E		E	
153	Vegetable carbon	322	Lecithins
E		E	
160a	Carotenes:	325	Sodium lactate (solution)
	Beta carotene synthetic	E	
	Natural extracts	326	Potassium lactate (solution)
E		E	
160b	Annato extracts	327	Calcium lactate
E		E	
160c	Paprika oleoresins	330	Citric acid
E		E	
162	Beet red	331	Sodium citrates
E		E	
163	Anthocyanins	332	Potassium citrates
		E	
		334	Tartaric acid, L (+)

		E	
	Grape skin extract	335	Sodium tartrates
		E	
	Blackcurrant extract	336	Potassium tartrates
E		E	
164	Saffron	338	Orthophosphoric acid
E		E	
170	Calcium carbonates (i)	339	Sodium phosphates
		E	
	Calcium dicarbonates (ii)	341	Calcium Phosphates
E		E	
181	Tannins (food grade)	342	Ammonium phosphates
		E	
-	Metilviolet	351	Potassium malate
		E	
-	Rodamin	363	Succinic acid
		E	
-	Phuxin	400	Alginic acid
E		E	
200	Sorbic acid	401	Sodium alginate
E		E	
201	Sodium sorbate	402	Potassium alginate
E		E	
210	Benzoic acid	403	Ammonium alginate
E		E	
211	Sodium Benzoate	404	Calcium alginate
E		E	
220	Sulphur dioxide	405	Propyleneglycolalginate
E		E	
222	Sodium hydrogen sulphite	406	Agar
E		E	
223	Sodium metabisulphite	407	Carrageenan and its Na, K, NH <sub>4</sub> salts
E		E	
224	Potassium metabisulfite	410	Locust carab bean gum
E		E	
234	Nisin	411	Oat gum
E		E	
235	Pimaricin (Natamycin)	412	Guar gum
		E	
-	Lactocid	413	Tragacanth gum
		E	
-	Hydrogenium peroxydum	414	Gum arabic
E		E	
239	Urotropin Hexamethylenetetramin	415	Xantan gum
E		E	
250	Sodium nitrite	416	Karaya gum
E		E	
251	Sodium nitrate	417	Tara gum
E		E	
252	Potassium nitrate	418	Gellan gum
E		E	
260	Acetic acid	420	Sorbitol and Sorbitol syrup
E		E	
263	Calcium acetate	421	Mannitol
E		E	
270	Lactic acid (L, D ra LD)	422	Glycerol

E		E	
285	Sodium tetraborate	431	Polyoxyethylene (40) stearate
E		E	
290	Carbon dioxide	432	Polyoxyethylene (20) Sorbitan monolaurate
E		E	
296	(DL-) Malic acid	433	Polyoxyethylene (20) Sorbitan monooleate
E		E	
440	Pectins	525	Potassium hydroxide
-		E	
E	Gelatine	526	Calcium hydroxide
450	Diphosphates	E	
E		527	Ammonium hydroxide
451	Triphosphates	-	Sodium oxide
		E	
	Pentasodium triphosphate (i)	530	Magnesium oxide
		E	
	Pentapotassium triphosphate (ii)	558	Bentonite
E		E	
452	Polyphosphates	559	Aluminium silicate
E		E	
460	Cellulose	570	Fatty acids
E		E	
461	Methyl cellulose	575	Glucono-delta-lactone
-		E	
E	Carbulose	631	Disodium 5'-inositate
466	Sodium carboxymethyl cellulose	E	
E	Salts of fatty acids (with base Al, Ca, Na, Mg, K and NH4)	636	Maltol
470		E	
E		637	Ethyl maltol
471	Mono- and Di-glycerides of fatty acids	-	Diacetyl
E		-	
472a	Acetic and fatty acid esters of glycerol	-	Smoke flavours
E		-	
472b	Lactic and fatty acid esters of glycerol	-	Vanillin
E		-	
472c	Citric and fatty acid esters of glycerol	-	Ethylvanillin
E	Tartaric acid esters of mono- and Di-glycerides of fatty acids	E	
472d		901	Bee swax white and yellow
E		E	
472e	Diacetyltartaric and fatty acid esters of glycerol	902	Candelilla wax
E	Tartaric acetic and fatty acid esters of glycerol (mixed)	E	
472f		903	Carnauba wax
E		E	
472g	Succinylated monoglycerides	905a	Mineral oil, food grade
E		E	
473	Sucrose esters of fatty acids	905b	Petrolatum (Petroleum jelly)
E		E	
475	Polyglycerol esters of fatty acids	905c	Petroleum wax
E	Polyglycerol esters of interesterified ricinoleic acid	E	
476		908	Rice bran wax
E		E	
477	Propylene glycol esters of fatty acids	909	Spermaceti wax
E		E	
481	Sodium lactilates (i)	910	Wax esters

		E	
	Sodium stearoyllactylate (ii)	913	Lanolin
		E	L-cysteine and its hydrochlorides sodium and potassium salts
	Sodium oleyllactylate	920	
E		E	
492	Sorbitan tristearate	930	Calcium peroxide
E		E	
500	Sodium carbonates(i)	938	Argon
	Sodium hydrogen carbonate (ii) (Sodium bicarbonate)	E	
		939	Helium
		E	
	Sodium sesquicarbonate (iii)	940	Diphthor-dichlormetan
E		E	
501	Potassium carbonates (i)	941	Nitrogen
		E	
	Potassium hydrogen carbonate (ii)	951	Aspartame
E		E	
503	Ammonium carbonate (i)	954	Saccharin (and Na, K, Ca salts)
		E	
	Ammonium hydrogen carbonate (ii)	967	Xylitol
E			
504	Magnesium carbonate (i)	-	Otison
	Magnesium hydrogen carbonate (ii)	-	Sacharol
E		E	
507	Hydrochloric acid	999	Quiliaia extracts
E		E	
508	Potassium chloride	1100	Amylases
E		E	
509	Calcium chloride	1101	Proteases
E		E	
510	Ammonium chloride	1102	Glucose oxidase
E		E	
511	Magnesium chloride	1103	Invertases
E		E	
513	Sulphuric acid	1104	Lipases
E			
514	Sodium sulphates	-	Catalases
E			
515	Potassium sulphates	-	Zelulases
E			
516	Calcium sulphate	-	Pectinases
E			
519	Cuprum sulphate	-	Beta-galactosidases
E			
524	Sodium hydroxide	-	Glucoamylases
E		E	
1410	Monostarch phosphate	445	Glycerol ester of wood rosin
E		E	
1412	Distarch phosphate	579	Ferrous gluconate
E		E	
1413	Phosphated distarch phosphate	585	Ferrous lactate
E		E	
1414	Acetylated distarch phosphate	627	Disodium - 5 - guanilate
E		E	
1420	Acetyiated starch	917	Potassium jodate

E			
1422	Acetylated distarch adipate		Potassium jodide
E		E	
1440	Hydroxy propyl starch	536	Potassium jerryganide
E		E	
1442	Hydroxy propyl distarch phosphate	539	Sodium thiosulphate
E			
1450	Starch sodium octenyl succinate		
E			
1510	Ethanol		
E			
1518	Triacetin		
E			
1520	Propilene glycol		
E			
102	Tartrazine		
E			
104	Quineline yellow		
E			
110	Sunset yellow FCF		
E			
122	Azorubine		
E			
124	Ponceau 4R		
E			
129	AG Allura red AG		
E			
131	Patent blue V		
E			
132	Indigotine		
E			
133	Brilliant blue FCF		
E			
160e	Beta-apo-8-carotenal		
E			
171	Titanium dioxide		
E			
202	Potassium sorbate		
-	Alilmustard oil		
E			
340	Potassium phosphates		
E			
386	Disodium ethylene diamine-tetraacetate		
E			
444	Sucrose acetate isobutyrate		
E			
551	Silicon dioxide amorphous		
E			
621	Monosodium glutamate		
E			
927b	Carbamide		
E			
950	Acesulfame potassium		
E			
952	Cuclamic acid and Na, K, Ca salts		

E	
953	Izomaly
E	
965	Maltitol and maltitol syrup
E	
175	Gold Colour
E	
120	Carmines
E	
142	Green S
E	
172	Iron oxides and hydroxides
E	
262	Sodium acetate
E	
304	Ascorbyl palmitate
E	
305	Ascorbyl stearat

Approved by the Resolution of the Cabinet of Ministers of Ukraine #12 dated January 4, 1999 with the latest changes as of February 11, 2004.

**Table 2. FOOD ADDITIVES THAT CAN BE USED IN IMPORTED FOOD PRODUCTS\***

Resolution #	Date	Name of resolution of the Chief State Sanitary Doctor of Ukraine
3	28-Jan-02	On Establishing the hygienic norms for dimethyldicarbonate (E-242) in food products
17	13-May-02	On Establishing the maximum allowed level of the Allura Red AC (coloring agent E-129) in non-alcoholic drinks
37	29-Nov-02	On Establishing the hygienic norms for lactitol (E966) in food products
42	28-Dec-02	On Establishing the hygienic norms for acesulfame potassium (E-950) in food product

\*These food additives are not on the approved list, but for which the Chief Sanitary Doctor of Ukraine has established the hygienic norms or maximum allowed levels in imported products