

Colonne I	Colonne II	Colonne III
Article Additifs	Permis dans ou sur	Limites de tolérance
	(8) Sorbet laitier	(8) 0,1 %. Si l'on emploie aussi d'autres stabilisants, le total ne doit pas dépasser 0,75 %
	(9) Crème à fouetter thermisée à une chaleur supérieure à 100 °C	(9) 0,02 %

SOR/78-403, ss. 5(F) to 13(F), 14 to 16, 17(F) to 21(F), 22; SOR/78-656, ss. 14, 15; SOR/78-876, s. 2; SOR/79-660, ss. 5 to 10; SOR/79-752, s. 6; SOR/80-501, s. 4; SOR/81-60, ss. 7 to 10; SOR/81-565, ss. 4, 5; SOR/81-934, ss. 2 to 6; SOR/82-383, s. 9; SOR/82-1071, ss. 9 to 16; SOR/83-932, ss. 3, 4; SOR/84-300, s. 50(E); SOR/84-602, s. 2; SOR/84-801, s. 3; SOR/85-179, ss. 2 to 4; SOR/85-623, s. 3(E); SOR/88-99, s. 3; SOR/88-419, ss. 2, 3; SOR/90-87, s. 9; SOR/91-710, s. 1; SOR/92-64, s. 1; SOR/92-93, s. 2; SOR/92-344, s. 1; SOR/93-466, ss. 3, 4; SOR/94-38, s. 2; SOR/94-567, s. 2; SOR/94-689, s. 2(F); SOR/96-160, s. 2; SOR/96-376, s. 1; SOR/96-497, s. 1; SOR/96-499, s. 1; SOR/97-29, s. 1; SOR/97-263, ss. 4 to 10; SOR/98-580, s. 1(F); SOR/2000-353, s. 7(F); SOR/2005-316, s. 1; SOR/2005-395, ss. 1 to 4, 5(F); SOR/2006-91, ss. 4, 5; SOR/2007-75, ss. 4 to 6; SOR/2007-76, ss. 1, 2; SOR/2010-41, s. 9(E); SOR/2010-94, ss. 8(E), 9(E); SOR/2010-142, ss. 9, 10(F), 11 to 13, 14(F), 15(F), 16; SOR/2011-235, ss. 3 to 6, 16(F); SOR/2011-278, ss. 11, 12(E); SOR/2012-43, ss. 21 to 25, 26(F), 27, 28; SOR/2012-104, ss. 3, 4(F), 5 to 9, 20(F); SOR/2012-106, s. 1.

DORS/78-403, art. 5(F) à 13(F), 14 à 16, 17(F) à 21(F) et 22; DORS/78-656, art. 14 et 15; DORS/78-876, art. 2; DORS/79-660, art. 5 à 10; DORS/79-752, art. 6; DORS/80-501, art. 4; DORS/81-60, art. 7 à 10; DORS/81-565, art. 4 et 5; DORS/81-934, art. 2 à 6; DORS/82-383, art. 9; DORS/82-1071, art. 9 à 16; DORS/83-932, art. 3 et 4; DORS/84-300, art. 50(A); DORS/84-602, art. 2; DORS/84-801, art. 3; DORS/85-179, art. 2 à 4; DORS/85-623, art. 3(A); DORS/88-99, art. 3; DORS/88-419, art. 2 et 3; DORS/90-87, art. 9; DORS/91-710, art. 1; DORS/92-64, art. 1; DORS/92-93, art. 2; DORS/92-344, art. 1; DORS/93-466, art. 3 et 4; DORS/94-38, art. 2; DORS/94-567, art. 2; DORS/94-689, art. 2(F); DORS/96-160, art. 2; DORS/96-376, art. 1; DORS/96-497, art. 1; DORS/96-499, art. 1; DORS/97-29, art. 1; DORS/97-263, art. 4 à 10; DORS/98-580, art. 1(F); DORS/2000-353, art. 7(F); DORS/2005-316, art. 1; DORS/2005-395, art. 1(F), 2 à 4 et 5(F); DORS/2006-91, art. 4 et 5; DORS/2007-75, art. 4 à 6; DORS/2007-76, art. 1 et 2; DORS/2010-41, art. 9(A); DORS/2010-94, art. 8(A) et 9(A); DORS/2010-142, art. 9, 10(F), 11 à 13, 14(F), 15(F) et 16; DORS/2011-235, art. 3 à 6 et 16(F); DORS/2011-278, art. 11 et 12(A); DORS/2012-43, art. 21 à 25, 26(F), 27 et 28; DORS/2012-104, art. 3, 4(F), 5 à 9 et 20(F); DORS/2012-106, art. 1.

TABLE V

FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
A.01	α -Acetolactate decarboxylase	<i>Bacillus subtilis</i> ToC46 (pUW235)	(1) Brewers' Mash (2) Distillers' Mash	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
A.02	Aminopeptidase	<i>Lactococcus lactis</i>	(1) Cheddar cheese; (naming the variety) Cheese (2) Dairy based flavouring preparations (3) Hydrolyzed animal, milk and vegetable protein	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
A.1	Amylase	<i>Aspergillus niger</i> var.; <i>Aspergillus oryzae</i> var.; <i>Bacillus subtilis</i> var.; <i>Rhizopus oryzae</i> var.; Barley Malt	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) Bread; Flour; Whole wheat flour (3) Cider; Wine (4) Chocolate syrups (5) Distillers' Mash (6) Malt-flavoured dried breakfast cereals (7) Single-strength fruit juices (8) Pre-cooked (instant) breakfast cereals (9) Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup) (10) Unstandardized bakery products (11) Plant-based beverages (12) Infant cereal products	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) Good Manufacturing Practice (7) Good Manufacturing Practice (8) Good Manufacturing Practice (9) Good Manufacturing Practice (10) Good Manufacturing Practice (11) Good Manufacturing Practice (12) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
		<i>Aspergillus niger</i> STz18-9 (pHUda7)	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) Distillers' Mash (3) Starch used in the production of dextrins, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup), maltose	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice
		<i>Bacillus amyloliquefaciens</i> EBA 20 (pUBH2); <i>Bacillus licheniformis</i> ; <i>Bacillus licheniformis</i> BML 592 (pAmyAmp); <i>Bacillus licheniformis</i> BML 730 (pAmyAmp); <i>Bacillus licheniformis</i> LA 57 (pDN1981); <i>Bacillus licheniformis</i> LAT8 (pLAT3); <i>Bacillus licheniformis</i> LiH 1159 (pLiH1108); <i>Bacillus licheniformis</i> LiH 1464 (pLiH1346); <i>Bacillus licheniformis</i> PL 1303 (pPL1117); <i>Bacillus licheniformis</i> MOL2083 (pCA164-LE399)	(1) Distillers' Mash (2) Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup) (3) Brewers' mash	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice
		<i>Bacillus licheniformis</i> 3253 (pCatH-3253); <i>Bacillus licheniformis</i> 3266 (pCatH-3266ori1); <i>Bacillus stearothermophilus</i> ; <i>Bacillus subtilis</i> B1.109 (pCPC800)	(1) Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup) (2) Distillers' Mash	(1) Good Manufacturing Practice (2) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
			(3) Brewers' Mash	(3) Good Manufacturing Practice
			(4) Bread; Flour; Whole wheat flour	(4) Good Manufacturing Practice
			(5) Unstandardized bakery products	(5) Good Manufacturing Practice
		<i>Bacillus subtilis</i> B1.109 (pCPC720) (ATCC 39,705)	(1) Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup)	(1) Good Manufacturing Practice
A.2	Amylase (maltogenic)	<i>Bacillus subtilis</i> BRG-1 (pBRG1); <i>Bacillus subtilis</i> DN1413 (pDN1413); <i>Bacillus subtilis</i> LFA 63 (pLFA63); <i>Bacillus subtilis</i> RB-147 (pRB147)	(1) Starch used in the production of dextrins, maltose, dextrose, glucose, (glucose syrup) or glucose solids (dried glucose syrup) (2) Bread; Flour; Whole wheat flour (3) Unstandardized bakery products	(1) Good manufacturing practice (2) Good manufacturing practice (3) Good manufacturing practice
A.3	Asparaginase	<i>Aspergillus niger</i> ASP72; <i>Aspergillus oryzae</i> (pCaHj621/BECh2#10)	(1) Bread; Flour; Whole wheat flour (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
B.1	Bovine Rennet	Aqueous extracts from the fourth stomach of adult bovine animals, sheep and goats	Cheddar cheese; Cottage cheese; Cream cheese; Cream cheese spread; Cream cheese spread with (naming the added ingredients); Cream cheese with	Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon (naming the added ingredients); (naming the variety) Cheese	Column IV Maximum Level of Use
B.2	Bromelain	The pineapples <i>Ananas comosus</i> and <i>Ananas bracteatus</i>	<p>(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout</p> <p>(2) Bread; Flour; Whole wheat flour</p> <p>(3) Sausage casings</p> <p>(4) Hydrolyzed animal, milk and vegetable protein</p> <p>(5) Meat cuts</p> <p>(6) Meat tenderizing preparations</p> <p>(7) Pumping pickle for the curing of beef cuts</p> <p>(8) Sugar wafers, waffles, pancakes</p>	<p>(1) Good Manufacturing Practice</p> <p>(2) Good Manufacturing Practice</p> <p>(3) Good Manufacturing Practice</p> <p>(4) Good Manufacturing Practice</p> <p>(5) Good Manufacturing Practice</p> <p>(6) Good Manufacturing Practice</p> <p>(7) Good Manufacturing Practice in accordance with paragraph B. 14.009(g)</p> <p>(8) Good Manufacturing Practice</p>
C.1	Catalase	<i>Aspergillus niger</i> var.; <i>Micrococcus lysodeikticus</i> ; Bovine (<i>Bos taurus</i>) liver	<p>(1) Soft drinks</p> <p>(2) Liquid egg-white (liquid albumen), liquid whole egg or liquid yolk, destined for drying</p> <p>(3) Liquid whey treated with hydrogen peroxide in</p>	<p>(1) Good Manufacturing Practice</p> <p>(2) Good Manufacturing Practice</p> <p>(3) Good Manufacturing Practice</p>

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon accordance with item H.1, Table VIII	Column IV Maximum Level of Use
C.2	Cellulase	<i>Aspergillus niger</i> var.	(1) Distillers' Mash	(1) Good Manufacturing Practice
			(2) Liquid coffee concentrate	(2) Good Manufacturing Practice
			(3) Spice extracts; Natural flavour and colour extractives	(3) Good Manufacturing Practice
		<i>Trichoderma reesei</i> QM 9414	(1) Single-strength fruit juices	(1) Good Manufacturing Practice
			(2) Tea leaves for the production of tea solids	(2) Good Manufacturing Practice
C.3	Chymosin			
	(i) Chymosin A	<i>Escherichia coli</i> K-12, GE81 (pPFZ87A)	(1) Cheddar cheese; (naming the variety) cheese; Cottage cheese; Cream cheese; Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Sour cream	(1) Good Manufacturing Practice
			(2) Unstandardized milk-based dessert preparations	(2) Good Manufacturing Practice
	(ii) Chymosin B	<i>Aspergillus niger</i> var. <i>awamori</i> , GCC0349 (pGAMpR); <i>Khuyveromyces marxianus</i> var. <i>lactis</i> , DS1182 (pKS105)	(1) Cheddar cheese; (naming the variety) cheese; Cottage cheese; Cream cheese; Cream cheese with (naming the added ingredients); Cream cheese spread; Cream	(1) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
			cheese spread with (naming the added ingredients); Sour cream	
F.1	Ficin	Latex of fig tree (<i>Ficus</i> sp.)	(2) Unstandardized milk-based dessert preparations (1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) Sausage casings (3) Hydrolyzed animal, milk and vegetable protein (4) Meat cuts (5) Meat tenderizing preparations (6) Pumping pickle for the curing of beef cuts	(2) Good Manufacturing Practice (1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) Good Manufacturing Practice in accordance with paragraph B. 14.009(g)
G.1	Glucoamylase (Amyloglucosidase; Maltase)	<i>Aspergillus niger</i> var.; <i>Aspergillus oryzae</i> var.; <i>Rhizopus oryzae</i> var.	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) Bread; Flour; Whole wheat flour (3) Chocolate syrups (4) Distillers' Mash	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
			(5) Pre-cooked (instant) breakfast cereals	(5) Good Manufacturing Practice
			(6) Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup), or glucose solids (dried glucose syrup)	(6) Good Manufacturing Practice
			(7) Unstandardized bakery products	(7) Good Manufacturing Practice
		<i>Aspergillus niger</i> STz18-9 (pHUda7)	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Distillers' Mash	(2) Good Manufacturing Practice
			(3) Starch used in the production of dextrins, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup), maltose	(3) Good Manufacturing Practice
		<i>Rhizopus niveus</i> var.	(1) Distillers' Mash	(1) Good Manufacturing Practice
			(2) Mash destined for vinegar manufacture	(2) Good Manufacturing Practice
		<i>Rhizopus delemar</i> var.; <i>Multiplici sporus</i>	(1) Brewers' Mash	(1) Good Manufacturing Practice
			(2) Distillers' Mash	(2) Good Manufacturing Practice
			(3) Mash destined for vinegar manufacture	(3) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
			(4) Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup), or glucose solids (dried glucose syrup)	(4) Good Manufacturing Practice
G.2	Glucanase	<i>Aspergillus niger</i> var.; <i>Bacillus subtilis</i> var.	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) Corn for degermination (3) Distillers' Mash (4) Mash destined for vinegar manufacture (5) Unstandardized bakery products	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice
		<i>Humicola insolens</i> var.	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) Distillers' Mash	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
G.3	Glucose oxidase	<i>Aspergillus niger</i> var.; <i>Aspergillus oryzae</i> Mtl-72 (pHUda107)	(1) Soft drinks (2) Liquid egg-white (liquid albumen), liquid whole egg or liquid yolk, destined for drying (3) Bread; flour; Whole wheat flour	(1) Good Manufacturing Practice (2) Good Manufacturing Practice in accordance with paragraphs B. 22.034(b), B. 22.035(b) and B. 22.036(b) (3) Good manufacturing practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
			(4) Unstandardized bakery products	(4) Good manufacturing practice
G.4	Glucose Isomerase	<i>Bacillus coagulans</i> var.; <i>Streptomyces olivochromogenes</i> var.; <i>Actinoplanes missouriensis</i> var.; <i>Streptomyces olivaceus</i> var.; <i>Microbacterium arborescens</i> NRRL B-11022; <i>Streptomyces murinus</i> DSM 3252; <i>Streptomyces rubiginosus</i> ATCC No. 21,175; <i>Streptomyces rubiginosus</i> SYC 5406 (pSYC5239)	(1) Glucose (glucose syrup) to be partially or completely isomerized to fructose	(1) Good Manufacturing Practice
H.1	Hemicellulase	<i>Bacillus subtilis</i> var.	(1) Distillers' Mash (2) Liquid coffee concentrate (3) Mash destined for vinegar manufacture	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice
I.01	Inulinase	<i>Aspergillus niger</i> var. Tieghem	Inulin	Good Manufacturing Practice
I.1	Invertase	<i>Aspergillus japonicus</i> <i>Saccharomyces</i> sp.	Sucrose used in the production of fructooligosaccharides (1) Unstandardized soft-centred and liquid-centred confectionery (2) Unstandardized bakery products	Good Manufacturing Practice (1) Good Manufacturing Practice (2) Good Manufacturing Practice
L.1	Lactase	<i>Aspergillus niger</i> var.; <i>Aspergillus oryzae</i> var.; <i>Kluyveromyces fragilis</i>	(1) Lactose-reducing enzyme preparations	(1) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
		(<i>Kluyveromyces marxianus</i> var. <i>marxianus</i>); <i>Kluyveromyces lactis</i> (<i>Kluyveromyces marxianus</i> var. <i>lactis</i>); <i>Saccharomyces</i> sp.	(2) Milk destined for use in ice cream mix	(2) Good Manufacturing Practice
			(3) Bread; Flour; whole wheat flour	(3) Good Manufacturing Practice
			(4) (naming the flavour) milk; (naming the flavour) skim milk; (naming the flavour) partly skimmed milk; (naming the flavour) malted milk; (naming the flavour) skimmed milk with added milk solids; (naming the flavour) partly skimmed milk with added milk solids	(4) Good Manufacturing Practice
		Cell-free extracts from <i>Candida pseudotropicalis</i>	(1) Milk destined for use in ice cream mix	(1) Good Manufacturing Practice
			(2) Yogurt	(2) Good Manufacturing Practice
			(3) Whey	(3) Good Manufacturing Practice
			(4) (naming the flavour) milk; (naming the flavour) skim milk; (naming the flavour) partly skimmed milk; (naming the flavour) malted milk; (naming the flavour) skim milk with added milk solids; (naming the flavour) partly skimmed milk with added milk solids	(4) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
L.2	Lipase	Animal pancreatic tissue; <i>Aspergillus niger</i> var.; <i>Aspergillus oryzae</i> var.; Edible forestomach tissue of calves, kids or lambs; <i>Rhizopus oryzae</i> var.	(1) Dairy based flavouring preparations (2) Dried egg-white (dried albumen); Liquid egg-white (liquid albumen) (3) Cheddar cheese; (naming the variety) Cheese; Processed cheddar cheese (4) Bread; Flour; Whole wheat flour (5) Unstandardized bakery products (6) Hydrolyzed animal, milk and vegetable protein	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) Good Manufacturing Practice
		<i>Aspergillus oryzae</i> (MLT-2) (pRML 787) (p3SR2); <i>Rhizomucor miehei</i> (Cooney and Emerson) (previous name: <i>Mucor miehei</i> (Cooney and Emerson)); <i>Rhizopus niveus</i>	(1) Modified fats and oils (2) Cheddar cheese; (naming the variety) Cheese (3) Dairy based flavouring preparations (4) Hydrolyzed animal, milk and vegetable protein	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice
		<i>Aspergillus oryzae</i> AI-11 (pBoel 960)	(1) Bread; Flour; Whole wheat flour (2) Unstandardized bakery products (3) Modified fats and oils	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
		<i>Aspergillus oryzae</i> BECh2#3 (pCaHj559); <i>Aspergillus oryzae</i> (MStr115) (pMStr20)	(1) Bread; Flour; Whole wheat flour (2) Unstandardized bakery products (3) Modified lecithin (4) Unstandardized egg products	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice
		<i>Aspergillus niger</i> (pCaHj600/MBin118#11)	Modified fats and oils	Good Manufacturing Practice
		<i>Penicillium camembertii</i>	(1) Edible fats and oils	(1) Good Manufacturing Practice
L.3	Lipoxidase	Soyabean whey or meal	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
L.4	Lysozyme	Egg-white	Cheddar cheese; (naming the variety) Cheese	Good Manufacturing Practice
M.1	Milk coagulating enzyme	<i>Rhizomucor miehei</i> (Cooney and Emerson) (previous name: <i>Mucor miehei</i> (Cooney and Emerson)) or <i>Mucor pusillus</i> Lindt by pure culture fermentation process or <i>Aspergillus oryzae</i> RET-1 (pBoel777)	(1) Cheddar cheese; Cottage cheese; (naming the variety) Cheese; Sour cream (2) Dairy based flavouring preparations (3) Hydrolyzed animal, milk and vegetable protein	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice
		<i>Endothia parasitica</i> by pure culture fermentation processes	(1) Emmentaler (Emmental, Swiss) Cheese (2) Parmesan Cheese	(1) Good Manufacturing Practice (2) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
			(3) Romano Cheese	(3) Good Manufacturing Practice
			(4) Mozzarella (Scamorza) Cheese	(4) Good Manufacturing Practice
			(5) Part Skim Mozzarella (Part Skim Scamorza) Cheese	(5) Good Manufacturing Practice
P.1	Pancreatin	Pancreas of the hog (<i>Sus scrofa</i>) or ox (<i>Bos taurus</i>)	(1) Dried egg-white (dried albumen); Liquid egg-white (liquid albumen)	(1) Good Manufacturing Practice
			(2) Pre-cooked (instant) breakfast cereals	(2) Good Manufacturing Practice
			(3) Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup), or glucose solids (dried glucose syrup)	(3) Good Manufacturing Practice
			(4) Hydrolyzed animal, milk and vegetable proteins	(4) Good Manufacturing Practice
P.2	Papain	Fruit of the papaya <i>Carica papaya</i> L. (Fam. <i>Caricaceae</i>)	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Beef before slaughter	(2) Good Manufacturing Practice
			(3) Sausage casings; Water-soluble edible collagen films	(3) Good Manufacturing Practice
			(4) Hydrolyzed animal, milk and vegetable protein	(4) Good Manufacturing Practice
			(5) Meat cuts	(5) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
			(6) Meat tenderizing preparations	(6) Good Manufacturing Practice
			(7) Pre-cooked (instant) breakfast cereals	(7) Good Manufacturing Practice
			(8) Pumping pickle for the curing of beef cuts	(8) Good Manufacturing Practice
			(9) Unstandardized bakery products	(9) Good Manufacturing Practice
P.3	Pectinase	<i>Aspergillus niger</i> var.; <i>Rhizopus oryzae</i> var.	(1) Cider; Wine	(1) Good Manufacturing Practice
			(2) Distillers' Mash	(2) Good Manufacturing Practice
			(3) Single-strength fruit juices	(3) Good Manufacturing Practice
			(4) Natural flavour and colour extractives	(4) Good Manufacturing Practice
			(5) Skins of citrus fruits destined for jam, marmalade and candied fruit production	(5) Good Manufacturing Practice
			(6) Vegetable stock for use in soups	(6) Good Manufacturing Practice
			(7) Tea leaves for the production of tea solids	(7) Good Manufacturing Practice
		<i>Aspergillus oryzae</i> Km-1-1 (pA2PEI)	(1) Cider; Wine	(1) Good Manufacturing Practice
			(2) Single-strength fruit juices	(2) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
P.4	Pentosanase	<i>Aspergillus niger</i> var.; <i>Bacillus subtilis</i> var.	(3) Unstandardized fruit and vegetable products	(3) Good Manufacturing Practice
			(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Corn for degermination	(2) Good Manufacturing Practice
			(3) Distillers' Mash	(3) Good Manufacturing Practice
			(4) Mash destined for vinegar manufacture	(4) Good Manufacturing Practice
			(5) Unstandardized bakery products	(5) Good Manufacturing Practice
			(6) Bread; Flour; Whole wheat flour	(6) Good Manufacturing Practice
		<i>Trichoderma reesei</i> (QM9414)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Distiller's Mash	(2) Good Manufacturing Practice
			(3) Unstandardized bakery products	(3) Good Manufacturing Practice
P.5	Pepsin	Glandular layer of porcine stomach	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Cheddar cheese; Cottage cheese; Cream cheese; Cream cheese spread; Cream cheese spread with (naming the added ingredients); Cream cheese with (naming the added	(2) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
			ingredients); (naming the variety) Cheese	
			(3) Defatted soya flour	(3) Good Manufacturing Practice
			(4) Pre-cooked (instant) breakfast cereals	(4) Good Manufacturing Practice
			(5) Hydrolyzed animal, milk and vegetable proteins	(5) Good Manufacturing Practice
P.5A	Phospholipase	<i>Streptomyces violaceoruber</i>	(1) Modified lecithin	(1) Good Manufacturing Practice
			(2) Unstandardized egg products	(2) Good Manufacturing Practice
		<i>Aspergillus oryzae</i> (pPFJo142)	Cheddar cheese; (naming the variety) Cheese	Good Manufacturing Practice
		<i>Aspergillus niger</i> (PLA-54)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice
			(2) Unstandardized bakery products	(2) Good Manufacturing Practice
			(3) Unstandardized whole egg; unstandardized egg yolk	(3) Good Manufacturing Practice
			(4) Modified lecithin	(4) Good Manufacturing Practice
P.6	Protease	<i>Aspergillus oryzae</i> var.; <i>Aspergillus niger</i> var.; <i>Bacillus subtilis</i> var.	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Bread; Flour; Whole wheat flour	(2) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
			(3) Dairy based flavouring preparations	(3) Good Manufacturing Practice
			(4) Distillers' Mash	(4) Good Manufacturing Practice
			(5) Sausage casings	(5) Good Manufacturing Practice
			(6) Hydrolyzed animal, milk and vegetable protein	(6) Good Manufacturing Practice
			(7) Industrial spray-dried cheese powder	(7) Good Manufacturing Practice
			(8) Meat cuts	(8) Good Manufacturing Practice
			(9) Meat tenderizing preparations	(9) Good Manufacturing Practice
			(10) Pre-cooked (instant) breakfast cereals	(10) Good Manufacturing Practice
			(11) Unstandardized bakery products	(11) Good Manufacturing Practice
			(12) Cheddar cheese; Cheddar cheese for processing (granular curd cheese; Stirred curd cheese; Washed curd cheese); Colby cheese	(12) Good Manufacturing Practice
			(13) Plant-based beverages	(13) Good Manufacturing Practice
		<i>Micrococcus caseolyticus</i> var.	(1) (naming the variety) Cheese	(1) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
P.7	Pullulanase	<i>Bacillus licheniformis</i> (Cx)	(1) Hydrolyzed animal, milk and vegetable protein	(1) Good Manufacturing Practice
		<i>Bacillus acidopullulyticus</i> NCIB 11647; <i>Bacillus licheniformis</i> SE2-Pul-int211 (pUBCDEBR A11DNSI)	(1) Bread; Flour; Whole wheat flour (2) Starch used in the production of dextrins, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or fructose syrups and solids, maltose (3) Unstandardized bakery products	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice
		<i>Bacillus licheniformis</i> BMP 139 (pR11Amp)	(1) Bread; Flour; Whole wheat flour (2) Brewers' Mash (3) Starch used in the production of dextrins, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or fructose syrups and solids, maltose (4) Unstandardized bakery products	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice
		<i>Bacillus subtilis</i> B1-163 (pEB301)	(1) Bread; Flour; Whole wheat flour (2) Brewers' Mash	(1) Good Manufacturing Practice (2) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
			(3) Distillers' Mash	(3) Good Manufacturing Practice
			(4) Starch used in the production of dextrins, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or fructose syrups and solids, maltose	(4) Good Manufacturing Practice
			(5) Unstandardized bakery products	(5) Good Manufacturing Practice
		<i>Bacillus subtilis</i> RB121 (pDG268)	(1) Brewers' Mash	(1) Good Manufacturing Practice
			(2) Distillers' Mash	(2) Good Manufacturing Practice
			(3) Starch used in the production of dextrins, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or maltose	(3) Good Manufacturing Practice
R.1	Rennet	Aqueous extracts from the fourth stomach of calves, kids or lambs	(1) Cheddar cheese; Cottage cheese; Cream cheese; Cream cheese spread; Cream cheese spread with (naming the added ingredients); Cream cheese with (naming the added ingredients); (naming the variety) Cheese; Sour cream	(1) Good Manufacturing Practice
			(2) Unstandardized milk based dessert preparations	(2) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon	Column IV Maximum Level of Use
T.01	Transglutaminase	<i>Streptoverticillium mobaraense</i> strain S-8112	(1) Unstandardized prepared fish products (2) Simulated meat products (3) Unstandardized cheese products (4) Unstandardized processed cheese products (5) Unstandardized cream cheese products (6) Yogurt (7) Unstandardized frozen dairy desserts	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) Good Manufacturing Practice (7) Good Manufacturing Practice
T.1	Trypsin	Pancreas of the hog (<i>Sus scrofa</i>)	(1) Hydrolyzed animal, milk and vegetable proteins	(1) Good Manufacturing Practice
X.1	Xylanase	<i>Aspergillus oryzae</i> Fa 1-1 (pA2X1TI)	(1) Bread; Flour; Whole wheat flour (2) Unstandardized bakery products	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
		<i>Aspergillus oryzae</i> JaL 339 (pJaL537); <i>Bacillus subtilis</i> DIDK 0115 (pUB110 OIS2)	(1) Bread; Flour; Whole wheat flour (2) Unstandardized bakery products	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
		<i>Bacillus subtilis</i> CF 307 (pJHPapRE-xynAss-BS3xylanase#1)	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice

Item No.	Column I Additive	Column II Permitted Source	Column III Permitted in or Upon (2) Unstandardized bakery products	Column IV Maximum Level of Use (2) Good Manufacturing Practice
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TABLEAU V

ADDITIFS ALIMENTAIRES AUTORISÉS COMME ENZYMES DANS LES ALIMENTS

Article	Colonne I Additifs	Colonne II Source permise	Colonne III Permis dans ou sur	Colonne IV Limites de tolérance
A.01	α -Acétolactate décarboxylase	<i>Bacillus subtilis</i> ToC46 (pUW235)	(1) Moût de bière (2) Moût de distillerie	(1) Bonnes pratiques industrielles (2) Bonnes pratiques industrielles
A.02	Aminopeptidase	<i>Lactococcus lactis</i>	(1) Fromage cheddar; fromage (indication de la variété) (2) Préparations aromatisantes à base de produits laitiers (3) Protéines hydrolysées d'origine animale, végétale ou provenant du lait	(1) Bonnes pratiques industrielles (2) Bonnes pratiques industrielles (3) Bonnes pratiques industrielles
A.1	Amylase	<i>Aspergillus niger</i> var.; <i>Aspergillus oryzae</i> var.; <i>Bacillus subtilis</i> var.; <i>Rhizopus oryzae</i> var.; Malt d'orge	(1) Ale; bière; bière légère; liqueur de malt; porter; stout (2) Farine; farine de blé entier; pain (3) Cidre; vin (4) Sirop au chocolat (5) Moût de distillerie (6) Céréales à déjeuner sèches à saveur de malt (7) Jus de fruits non concentrés	(1) Bonnes pratiques industrielles (2) Bonnes pratiques industrielles (3) Bonnes pratiques industrielles (4) Bonnes pratiques industrielles (5) Bonnes pratiques industrielles (6) Bonnes pratiques industrielles (7) Bonnes pratiques industrielles