

Table 5  
List of Food Additives for use in Fish and Fish Products

Name of the Additive	Frozen shrimps	Frozen Lobsters	Salted Fish	Frozen finfish	Canned finfish	Canned Shrimps	Canned Sardines	Canned Tuna and Bonito	Canned Crab meat	Frozen Fish Fillets
1	2	3	4	5	6	7	8	9	10	11
<b>A Antioxidants</b>										
1 Ascorbic Acid	GMP	-	-	-	-	-	-	-	-	-
2 Sodium and Potassium Associate singly or in combination expressed as Ascorbic acid	-	1gm/kg maximum	-	1 gm/kg maximum	-	-	-	-	-	1 gm / kg maximum
<b>B Acidifying Agents</b>										
1 Acetic Acid	-	-	-	-	GMP	-	GMP	GMP	-	-
2 Citric acid	GMP	-	-	-	GMP	GMP	GMP	GMP	GMP	1 gm/kg maximum in minced fish flesh only
3 Lactic Acid	-	-	-	-	GMP	-	GMP	GMP	-	-
<b>C Moisture Retention Agents singly or in combination including natural phosphate expressed as P<sub>2</sub>O<sub>5</sub></b>										
1 Sodium polyphosphate expressed as P <sub>2</sub> O <sub>5</sub>	-	-	-	-	-	-	-	100gms/kg maximum expressed as P <sub>2</sub> O <sub>5</sub>	100gms/kg maximum expressed as P <sub>2</sub> O <sub>5</sub>	100gms/kg maximum expressed as P <sub>2</sub> O <sub>5</sub>
2 Potassium Polyphosphate expressed as P <sub>2</sub> O <sub>5</sub>	10 gms/kg maximum		10 gms/kg maximum		-	-	-	(including natural phosphate)	(including natural phosphate)	(including natural phosphate)
3 Calcium polyphosphate expressed as P <sub>2</sub> O <sub>5</sub>	-	-	-	-	-	-	-	-do-	-do-	-do-
4 Orthophosphoric acid	-	-	-	-	-	850 mg/kg maximum	-	-	-	-
<b>D Preservatives</b>										
1 Potassium bisulphate expressed as sulphur dioxide	100mg/kg maximum raw edible	100mg/kg maximum raw edible	-	-	-	-	-	-	-	-
2. Potassium Sulphite expressed as sulphur dioxide	30mg/kg maximum cooked	30mg/kg maximum cooked	-	-	-	-	-	-	-	-
3. Sodium metabisulphate expressed as sulphur dioxide	product. Singly or in combination	product. Singly or in combination	-	-	-	-	-	-	-	-
4. Sodium sulphite expressed as sulphur dioxide	product. SO <sub>2</sub>	product. SO <sub>2</sub>	-	-	-	-	-	-	-	-
5. Sodium sorbate expressed as sorbic acid	-	-	200 mg/kg maximum singly or in combi-							



1	2	3	4	5	6	7	8	9	10	11	
H	Natural Flavours										
1	Natural flavours and natural flavouring substances	-	-	-	-	GMP	-	GMP	GMP	-	-
I	Flavour Enhancers										
1	Monosodium Glutamate	-	-	-	-	-	-	-	-	500 mg/kg - maximum	
J	Sequestering Agents										
1.	Calcium Disodium EDTA	-	-	-	-	-	250 mg/kg maximum-	-	-	250 mg/kg - maximum	