

# **Food Additive Dictionary**

This is an electronic version of the Food Additive Pocket Dictionary Health Canada had produced for a few years until its last version in 1996. This electronic version is updated up to April 21, 2006 and will be updated on a regular basis. **This is an attempt to provide general information to the public and is NOT a legal document. The official food additive provisions may be found in Division 16 of the Food and Drug Regulations.**

**A FOOD ADDITIVE IS** *any chemical substance that is added to food during preparation or storage and either becomes a part of the food or affects its characteristics for the purpose of achieving a particular technical effect. For example, substances that are used to enhance the appearance, texture, or keeping qualities of a food or serve as essential aids in the processing of food are all considered to be food additives.*<sup>1</sup>

Nevertheless, under the Canadian Food and Drug Regulations, food additives do not include:

- ◆ food ingredients such as salt, sugar, starch
- ◆ vitamins, minerals, amino acids<sup>2</sup>
- ◆ spices, seasonings, flavouring preparations
- ◆ agricultural chemicals
- ◆ veterinary drugs
- ◆ food packaging materials

These items are covered by specific sections of the Food and Drug Regulations and by the Food and Drugs Act. Section 4(a) of the Act states that "*No person shall sell an article of food that has in or on it any poisonous or harmful substance*".

### **A word about safety**

Only food additives listed in the Tables of Division 16 in the Food and Drug Regulations (Link to: [http://hc-sc.gc.ca/fn-an/legislation/acts-lois/fdr-rad/index\\_e.html](http://hc-sc.gc.ca/fn-an/legislation/acts-lois/fdr-rad/index_e.html)) are permitted to be used in food. The use of an additive will not be allowed if it is considered to constitute a hazard to health in the amounts which would be present in food.

### **How to use this dictionary**

This dictionary has been developed to help you become familiar with the chemical names of food additives and the reasons for their addition to foods. The practice of adding substances to food to prevent spoilage, enhance appearance, or change texture is not new. The difference between food technology today and in the past is that we now have some understanding of how food additives work. The functions of the various food additives are described in "**What Additives Do**" (page 2).

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<sup>1</sup> *Some substances that aid in the processing of food, under certain conditions, are considered to be food processing aids, not food additives.*

<sup>2</sup> *Some nutrients may occasionally function as food additives. For example, ascorbic acid contributes vitamin C to foods and also acts as an antioxidant; dicalcium phosphate has several food additive functions but is added to products, such as infant cereals, because of its mineral content.*

To find out what additives do in your food, follow these simple directions:

- 1) Look for the list of ingredients on any food label<sup>3</sup>. Food additives, along with other ingredients, are listed on most prepackaged food products. Food additives are substances usually present at very low levels in foods. Therefore, you will generally find food additives towards the end of the list, as items appear in descending order of proportion or as a percentage of the prepackaged product.
- 2) Check whether the substance you think is a food additive is included in the alphabetical listing of all food additives permitted for use in Canada. If it is on the list, then it is considered a food additive under Canadian legislation and will perform one or more of the functions in food indicated by the corresponding code(s).
- 3) Refer back to "**What Additives Do**" for an explanation of each function.

If the substance is not listed in the dictionary, then it is not a food additive. The legal definition of a food additive excludes common ingredients such as sugar and salt, vitamins, flavours, etc. Monosodium glutamate (MSG), for example, is commonly thought to be a food additive but is actually a flavour enhancer and is therefore not included in this dictionary.

### **What additives do**

In general, food additives are used in food to:

- ◆ maintain its nutritive quality
- ◆ enhance its keeping quality
- ◆ make it attractive
- ◆ aid in its processing, packaging or storage.

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<sup>3</sup> NOTE: *A few of the food additives listed in this dictionary are not required to be listed by name on food labels. The names of specific food colours, for example, are not indicated on food labels since manufacturers may use the term "colour".*

## **CODES**

### **A . . . . Antioxidants**

substances used to preserve food by retarding deterioration, rancidity, or discoloration due to oxidation.

### **Ac . . . . Anticaking Agents**

keep powders free-running: salt, for example, would turn into a solid chunk during damp weather without an anticaking agent.

### **Af . . . . Antifoaming Agents**

prevent undesirable foaming during the manufacture of certain foods, such as in the making of some jams.

### **BM . . . . Bleaching, Maturing, and Dough Conditioning Agents**

act on flour to produce a product of consistent quality and colour. Freshly milled flour has a creamy colour because it contains carotenoids, the same pigments that make certain fruits and vegetables yellow. If stored for several months, flour becomes whiter and its baking qualities improve due to oxidation. However, the natural aging process is slow and the results are not always consistent. Storage also increases the final cost of the product and the danger of deterioration and infestation from insects and rodents. **Bleaching and maturing agents** hasten the oxidation and aging processes. **Dough conditioners**, which modify the strength of the flour, improve the handling properties of the dough and reduce mixing time, resulting in better texture, volume, and crumb evenness in bakery products.

### **C . . . . Colouring Agents**

give foods an appetizing appearance. Factors such as processing, storage and seasonal variation can result in unattractive or unfamiliar colour. Usually, the word "colour" appears on a label, not the specific chemical or common name.

### **CE . . . . Carriers or Extraction Solvents**

act as vehicles and diluents for food additives and flavours to facilitate their introduction to food (i.e. propylene glycol used to dissolve colour) or to enable the extraction of substances from food (i.e. ethyl acetate to decaffeinate coffee or ethyl alcohol to extract vanilla from vanilla beans).

### **E . . . . Emulsifiers**

permit the permanent dispersion of tiny globules of one liquid in another, such as oil droplets dispersed in the vinegar solution of a salad dressing. They also improve the volume, uniformity, and fineness of grain in bread and rolls.

### **ES . . . . Emulsifying Salts**

rearrange cheese proteins in the manufacture of processed cheese, in order to prevent fat separation.

### **F . . . . Firming Agents**

maintain the texture of various foods, such as processed or prepared fruits, vegetables and fish products, which would otherwise go soft as a result of heat treatment during processing. They are also used to impart firmness to the curd of certain cheeses.

**Fe . . . . Food Enzymes**

promote desirable chemical reactions in food. Rennet, for example, is an enzyme used to form the curd in cheese making.

**Ge . . . . Gelling Agents**

are used to thicken and stabilize various foods. The agents provide the foods with texture through formation of a gel. Some stabilizers and thickening agents are gelling agents.

**GP . . . . Glazing and Polishing Agents**

make food surfaces shiny and in some cases offer protection from spoiling. They are used mainly in candies.

**H . . . . Humectants**

keep foods moist as in shredded coconut and marshmallows.

**P . . . . Preservatives**

are used to prevent or delay undesirable spoilage in food, caused by microbial growth or enzymatic and chemical actions. Antimicrobial agents prevent the growth of moulds, yeast, or bacteria in foods.

**Pd . . . . Pressure-Dispensing Agents**

act as propellants to dispense foods such as whipped toppings from aerosol containers.

**pH . . . . pH-Adjusting Agents**

reduce, increase, or maintain the acidity of food which can affect microbiological quality, cooking results, flavour and texture. Some are also components of leavening agents which make baked products light and fluffy.

**R . . . . Release Agents**

help food separate from surfaces during or after manufacturing. Mineral oil, for example, is applied to baking pans and facilitates the removal of baked goods without sticking or crumbling.

**S . . . . Sequestering Agents**

combine with metallic elements in food, thereby preventing their taking part in reactions leading to colour or flavour deterioration. For example, the addition of a sequestrant to canned lima beans prevents darkening of the product because the iron ions and other trace metals in the canning water are bound by the additive and consequently are unavailable for other reactions.

**Sm . . . . Starch-Modifying Agents**

alter the property of starch in order to enable it to withstand heat processing and freezing and thus maintain the appearance and consistency of foods.

**St . . . . Stabilizers**

help keep suspended food particles from separating and settling to the bottom, such as the chocolate in chocolate milk.

**Sw . . . . Sweeteners**

are substances used to sweeten foods other than conventional nutritive sweeteners such as sucrose, fructose, or glucose. They often sweeten without appreciably contributing to a food's caloric value.

**Th . . . . Thickening Agents**

are used to adjust the consistency of processed products . When added to the mixture, increase its viscosity without substantially modifying its other properties. They provide body, increase stability, and improve suspending action.

**Tm . . . . Texture-Modifying Agents**

contribute or maintain desirable consistency in foods.

**W . . . . Whipping Agents**

assist in the production and maintenance of stable whipped products.

**X . . . . Miscellaneous Agents**

include a variety of other food additives, such as carbonating agents in soft drinks, plasticizing agents in gum, filtering and clarifying agents in beer, deodorizing agents in fats and oils, foaming agents in beverages, and tableting aids.

**Yf . . . . Yeast Foods**

are substances that serve as nutrients for yeasts such as those used in the manufacture of beer and in the making of bread.

## List of food additives permitted for use in Canada

Additive	Code
<b>A</b>	
Acacia Gum (Gum Arabic)	Ge,GP
Acesulfame-potassium	Sw
Acetic Acid	pH,P
Acetic Anhydride (Acetyl Oxide, Acetic Oxide)	Sm
α-Acetolactate decarboxylase	Fe
Acetone	CE
Acetone Peroxide	BM
Acetylated Monoglycerides	E,GP,R,X
Acetylated Tartaric Acid Esters of Mono and Di-Glycerides	E
Adipic Acid	pH,Sm
Agar (-Agar)	Ge
Algin	Ge
Alginic Acid	Ge
Alkanet (alkannin)	C
Allura Red	C
Alum (see Potassium Aluminum Sulphate)	F,pH,X
Aluminum Metal	C
Aluminum Ammonium Sulphate (see Ammonium Aluminum Sulphate)	F,pH
Aluminum Calcium Silicate (see Calcium Aluminum Silicate)	Ac
Aluminum Potassium Sulphate (see Potassium Aluminum Sulphate)	F,pH,X
Aluminum Sodium Sulphate (see Sodium Aluminum Sulphate)	F,pH,X
Aluminum Sulphate	F,Sm,X
Amaranth	C
Aminopeptidase	Fe
Ammonium Alginate	Ge
Ammonium Aluminum Sulphate (Aluminum Ammonium sulphate)	F,pH
Ammonium Bicarbonate	pH
Ammonium Carbonate	pH
Ammonium Carrageenan	Ge
Ammonium Chloride	Yf
Ammonium Citrate, Mono and Dibasic	pH,S
Ammonium Furcelleran	Ge
Ammonium Hydroxide	pH
Ammonium Persulphate	BM,X
Ammonium Phosphate, Mono and Dibasic	pH,Yf
Ammonium Salt of Phosphorylated Glyceride	E
Ammonium Sulphate	Yf
Amylase	Fe
Amylase (maltogenic)	Fe



## List of food additives permitted for use in Canada

<b>Additive</b>	<b>Code</b>
Amyloglucosidase (see Glucoamylase)	Fe
Annatto	C
Anthocyanins	C
β-Apo-8'-Carotenal	C
Arabinogalactan	Ge
Ascorbic Acid (Vitamin C)	BM,A
Ascorbyl Palmitate	A
Ascorbyl Stearate	A
Aspartame	Sw
Azodicarbonamide	BM
 <b>B</b>	
Baker's Yeast Glycan	Th
Beeswax	GP,R
Beet Red	C
Benzoic Acid	P
Benzoyl Peroxide	BM,X
Benzyl Alcohol	CE
BHA (see Butylated Hydroxyanisole)	A
BHT (see Butylated Hydroxytoluene)	A
Bovine Rennet	Fe
Brilliant Blue FCF	C
Bromelain	Fe
Brominated Vegetable Oil	X
n-Butane	Pd
2-Butanone (see Methyl Ethyl Ketone)	CE
Butylated Hydroxyanisole (BHA)	A
Butylated Hydroxytoluene (BHT)	A
1,3-Butylene Glycol	CE
 <b>C</b>	
Caffeine	X
Caffeine Citrate	X
Calcium Acetate	pH
Calcium Alginate	Ge
Calcium Aluminum Silicate (Aluminum Calcium Silicate)	Ac
Calcium Ascorbate	P
Calcium Carbonate (Chalk)	pH,Th,X,Yf
Calcium Carrageenan	Ge
Calcium Chloride	F,pH,Yf
Calcium Citrate	F,pH,S,St,Yf
Calcium Disodium EDTA or	S
Calcium Disodium Ethylene diaminetetraacetate	

## List of food additives permitted for use in Canada

Additive	Code
Calcium Fumarate	pH
Calcium Furcelleran	Ge
Calcium Gluconate	F,pH,St
Calcium Glycerophosphate	E
Calcium Hydroxide (Slaked Lime)	pH
Calcium Hypophosphite	Th
Calcium Iodate	BM
Calcium Lactate	F,pH,Tm,X,Yf
Calcium Oxide	pH,Tm,X
Calcium Peroxide	BM
Calcium Phosphate, Dibasic (Dicalcium phosphate)	ES,F,pH,X,Yf
Calcium Phosphate, Monobasic (Monocalcium Phosphate)	F,pH,S,Yf
Calcium Phosphate, Tribasic (Tricalcium phosphate)	Ac,E,pH,S,X,Yf
Calcium Phytate	S
Calcium Propionate	P
Calcium Silicate	Ac,CE
Calcium Sorbate	P
Calcium Stearate	Ac,R
Calcium Stearoyl-2-Lactylate	BM,W
Calcium Sulphate	F,pH,Th,X,Yf
Calcium Tartrate	St
Candelilla Wax	GP
Canthaxanthin	C
Caramel	C
Carbon Black	C
Carbon Dioxide	CE,pH,Pd,X
Carboxymethyl Cellulose (see Sodium Carboxymethyl Cellulose)	Th,X
Carnauba Wax	GP
Carob Bean Gum (Locust Bean Gum)	Ge
Carotene	C
Carrageenan (Irish Moss Gelose)	Ge,St
Castor Oil	CE,R
Catalase	Fe
Cellulase	Fe
Cellulose	Th,X
Cellulose Gum (see Sodium Carboxymethyl Cellulose)	Th
Cellulose, Microcrystalline (Microcrystalline cellulose)	Ac,St,Th,X
Charcoal	C
Chlorine (Gas)	BM
Chlorine Dioxide	BM
Chloropentafluoroethane	Pd
Chlorophyll	C
Chymosin (chymosin A, chymosin B)	Fe

## List of food additives permitted for use in Canada

<b>Additive</b>	<b>Code</b>
Citric Acid	pH,A,S,X
Citrus Red No.2	C
Cochineal (Carmin)	C
Copper Gluconate	X
Cream of Tartar (see Potassium Acid Tartrate)	pH
L-Cysteine (Hydrochloride)	A,BM
 <b>D</b>	
Dicalcium Phosphate (see Calcium Phosphate, Dibasic)	E,F,pH,X,Yf
Dichloromethane (Methylene Chloride)	CE
Diglycerides (see Mono & Diglycerides)	Af,CE,E,H,R
Dimethylpolysiloxane Formulations	Af,R
Diethylsodium Sulfo-Succinate	X
Disodium Ethylenediaminetetraacetate (Disodium EDTA)	S
Disodium Phosphate (see Sodium Phosphate, Dibasic)	E,ES,pH,S,X
 <b>E</b>	
Epichlorohydrin	Sm
Erythorbic Acid (Isoascorbic Acid)	P
Erythritol	Sw
Erythrosine	C
Ethoxyquin	X
Ethyl Acetate	CE
Ethyl Alcohol (Ethanol)	CE
Ethyl alcohol denatured with methanol	CE
Ethyl $\beta$ -Apo-8'-carotenoate	C
Ethylene Oxide	X
 <b>F</b>	
Fast Green FCF	C
Ferrous Gluconate	X
Ferrous Sulphate	Yf
Ficin	Fe
Fumaric Acid	pH
Furcelleran	Ge
 <b>G</b>	
Gelatin	Ge
Gellan Gum	Ge
Glucanase	Fe
Glucoamylase (Amyloglucosidase)	Fe
Gluconic Acid	pH
Glucono delta lactone	pH,X

## List of food additives permitted for use in Canada

<b>Additive</b>	<b>Code</b>
Glucose Isomerase	Fe
Glucose Oxidase	Fe
Glycerol (Glycerin)	CE,GP,H
Glycerol ester of wood rosin	X
Glyceryl diacetate	CE
Glyceryl Monoacetate (Monoacetin)	X
Glyceryl Triacetate (Triacetin)	CE,X
Glyceryl Tributyrate (Tributylin)	CE
Glycine	S
Gold	C
Guaiac Gum (see Gum Guaiacum)	A
Guar Gum	Ge
Gum Arabic (see Acacia Gum)	Ge,GP
Gum Benzoin	GP
Gum Guaiacum (Guaiac Gum)	A
Gum Tragacanth (see Tragacanth Gum)	Ge
<b>H</b>	
Hemicellulase	Fe
Hexane	CE
4-Hexylresorcinol	P
Hydrochloric Acid	pH,Sm
Hydrogen Peroxide	Sm,X
Hydrogenated starch hydrolysates (HSH)	Sw
Hydroxylated Lecithin	E
Hydroxypropyl Cellulose	Th
Hydroxypropyl Methylcellulose	Th
<b>I</b>	
Indigotine	C
Inulinase	Fe
Invertase	Fe
Irish Moss Gelose (see Carrageenan)	Ge
Iron Oxide	C
Isoascorbic Acid (see Erythorbic Acid)	P
Isobutane	Pd
Isomalt	Sw
Isopropanol (see Isopropyl Alcohol)	CE
Isopropyl Alcohol	CE
<b>K</b>	
Karaya Gum	Ge

## List of food additives permitted for use in Canada

Additive	Code
<b>L</b>	
Lactase	Fe
Lactic Acid	pH
Lactitol	Sw
Lactylated Mono & Diglycerides	E
Lactylic Esters of fatty acids	E,X
Lanolin	X
Lecithin	A,E,R
Lecithin Citrate	A
L-Cystein (Hydrochloride)	BM,P
L-Leucine	X
Lipase	Fe
Lipoxidase	Fe
Locust Bean Gum (see Carob Bean Gum)	Ge
Lysozyme	Fe
<b>M</b>	
Magnesia (see Magnesium Oxide)	Ac,pH
Magnesium Aluminum Silicate	X
Magnesium Carbonate	Ac,pH,R,X
Magnesium Chloride	St,X
Magnesium Citrate	pH
Magnesium Fumarate	pH
Magnesium Hydroxide	pH
Magnesium Oxide (Magnesia)	Ac,pH
Magnesium Phosphate	pH
Magnesium Silicate	Ac,GP,R,X
Magnesium Stearate	Ac,R,X
Magnesium Sulphate (Epsom Salt)	pH,Sm,X
Malic Acid	pH
Maltitol (Maltitol syrup)	Sw
Manganese Sulphate	Yf
Mannitol	Sw
Methanol (see Methyl Alcohol)	CE
Methyl Alcohol	CE
Methylcellulose	Th
Methylene Chloride (see Dichloromethane)	CE
Methyl Ethyl Cellulose	Th,X
Methyl Ethyl Ketone (2-Butanone)	CE
Methyl-p-hydroxybenzoate (Methyl Paraben)	P
Methyl Paraben (see Methyl-p-hydroxybenzoate)	P
Microcrystalline Cellulose (see Cellulose, Microcrystalline)	Ac,St,Th,X
Milk-coagulating enzyme	Fe

## List of food additives permitted for use in Canada

<b>Additive</b>	<b>Code</b>
Mineral Oil	GP,R,X
Monoacetin (see Glyceryl Monoacetate)	X
Monocalcium Phosphate (see Calcium Phosphate, Monobasic)	F,pH,S, Yf
Monoglycerides	Af,E,H,R
Mono- & Diglycerides	Af,CE,E,H,R
Monoglyceride Citrate	A,CE
Monoisopropyl Citrate	A
Monosodium Phosphate (see Sodium Phosphate, Monobasic)	ES,pH
Monosodium salts of Phosphorylated Mono and Diglycerides	E
 <b>N</b>	
Natamycin	P
Nitric Acid	Sm
Nitrogen	Pd,X
2-Nitropropane	CE
Nitrous Oxide	Pd
 <b>O</b>	
Oat Gum	Th
Octenyl Succinic Anhydride	Sm
Octafluorocyclobutane	Pd
Orchil	C
Oxystearin	X
Ozone	X
 <b>P</b>	
Pancreas Extract	X
Pancreatin	Fe
Papain	Fe
Paprika	C,X
Paraffin Wax	X
Pectin	Ge
Pectinase	Fe
Pentosanase	Fe
Pepsin	Fe
Peracetic Acid	Sm
Petrolatum	GP,R,X
Phosphoric Acid	pH,S, Yf
Phosphorous Oxychloride	Sm
Polydextrose	Tm,X
Polyethylene glycol	Af,X
Polyglycerol Esters of Fatty Acid	E
Polyglycerol Esters of Intersterified Castor Oil Fatty Acids	E

## List of food additives permitted for use in Canada

Additive	Code
(Polyglycerol esters of interesterified ricinoleic acid or Polyglycerol (poly)ricinoleate)	
Polyoxyethylene (20) Sorbitan Monooleate (Polysorbate 80)	E
Polyoxyethylene (20) Sorbitan Monostearate (Polysorbate 60)	E
Polyoxyethylene (20) Sorbitan Tristearate (Polysorbate 65)	E
Polyoxyethylene (8) Stearate	E
Polysorbate 60 (see Polyoxyethylene (20) Sorbitan Monostearate)	E
Polysorbate 65 (see Polyoxyethylene (20) Sorbitan Tristearate)	E
Polysorbate 80 (see Polyoxyethylene (20) Sorbitan Monooleate)	E
Polyvinylpyrrolidone	X
Ponceau SX	C
Potassium Acid Tartrate (Potassium Bitartrate or Cream of Tartar)	pH
Potassium Alginate	Ge
Potassium Aluminum Sulphate (Alum or Aluminum Potassium Sulphate)	F,pH,X
Potassium Benzoate	P
Potassium Bicarbonate	pH
Potassium Bisulphite	P
Potassium Bitartrate (see Potassium Acid Tartrate)	pH
Potassium Carbonate	pH
Potassium Carrageenan	Ge
Potassium Chloride	pH,St,Yf
Potassium Citrate	pH,St
Potassium Fumarate	pH
Potassium Furcelleran	Ge
Potassium Hydroxide (Caustic Potash)	pH
Potassium Iodate	BM
Potassium Lactate	pH
Potassium Metabisulphite	P
Potassium Nitrate (Saltpeter)	P
Potassium Nitrite	P
Potassium Permanganate	Sm
Potassium Persulphate	BM
Potassium Phosphate, Dibasic	ES,pH,S,Yf
Potassium Phosphate, Monobasic	S,Yf
Potassium Pyrophosphate, Tetrabasic	S
Potassium Sodium Tartrate (see Sodium Potassium Tartrate)	E,ES,pH
Potassium Sorbate	P
Potassium Stearate	St,X
Potassium Sulphate	pH
Potassium Tartrate	pH
Propane	Pd
Propanediol (see Propylene Glycol)	Ac,CE,H

## List of food additives permitted for use in Canada

<b>Additive</b>	<b>Code</b>
Propionic Acid	P
Propyl Gallate	A
Propylene Glycol (Propanediol)	Ac,CE,H
Propylene Glycol Alginate	Ge
Propylene Glycol Ether of Methylcellulose (see Hydroxypropyl Methylcellulose)	Th
Propylene Glycol Mono Fatty Acid Esters	E
Propylene Glycol Monoesters and Diesters of fat-forming fatty acids	CE
Propylene Oxide	Sm
Propyl-p-Hydroxy Benzoate (Propyl Paraben)	P
Propyl Paraben (see Propyl-p-Hydroxy-Benzoate)	P
Protease	Fe
Pullulanase	Fe
 <b>Q</b>	
Quillaja (Bark) Extract	X
 <b>R</b>	
Rennet	Fe
Riboflavin (Vitamin B)	C
 <b>S</b>	
Saffron	C
Saponin	X
Saunders Wood	C
Shellac	GP
Silicon Dioxide	Ac,X
Silver Metal	C
Sodium Acetate	pH,Sm
Sodium Acid Pyrophosphate	ES,pH,S,X
Sodium Acid Tartrate	pH
Sodium Alginate	Ge
Sodium Aluminum Phosphate	ES,pH
Sodium Aluminum Silicate (Sodium Silicoaluminate)	Ac
Sodium Aluminum Sulphate (Aluminum Sodium Sulphate)	F,pH,X
Sodium Ascorbate	P
Sodium Benzoate	P
Sodium Bicarbonate	pH,Sm,X
Sodium Bisulphate	pH
Sodium Bisulphite	P
Sodium Carbonate	pH,Sm,X
Sodium Carboxymethyl Cellulose (Carboxymethyl Cellulose or	Th,X



## List of food additives permitted for use in Canada

Additive	Code
Cellulose gum)	
Sodium Carrageenan	Ge
Sodium Cellulose Glycolate (see Sodium carboxmethyl Cellulose)	Th,X
Sodium Chlorite	Sm
Sodium Citrate	pH,S,St,X
Sodium Diacetate	P
Sodium Dithionite	P
Sodium Erythorbate (Sodium Isoascorbate)	P
Sodium Ferrocyanide, Decahydrate	Ac,X
Sodium Fumarate	pH
Sodium Furcelleran	Ge
Sodium Gluconate	pH,St
Sodium Hexametaphosphate	E,ES,pH,S,X,W
Sodium Hydroxide	pH,Sm,X
Sodium Hypochlorite	Sm
Sodium Isoascorbate (Sodium Erythorbate)	P
Sodium Lactate	pH
Sodium Lauryl Sulphate	W
Sodium Metabisulphite	P
Sodium Methyl Sulphate	X
Sodium Nitrate (Soda Niter)	P
Sodium Nitrite	P
Sodium Phosphate, Dibasic (Disodium Phosphate)	E,ES,pH,S,X
Sodium Phosphate, Monobasic (Monosodium Phosphate)	E,ES,pH,S
Sodium Phosphate, Tribasic (Trisodium Phosphate)	E,ES,pH
Sodium Potassium Copper Chlorophyllin	X
Sodium Potassium Tartrate (Potassium Sodium Tartrate)	E,ES,pH
Sodium Propionate	P
Sodium Pyrophosphate, tetrabasic (Tetrasodium diphosphate or Tetrasodium Pyrophosphate)	E,ES,pH,S,X
Sodium Salt of Methyl-p-Hydroxy Benzoic Acid	P
Sodium Salt of Propyl-p-Hydroxy Benzoic Acid	P
Sodium Silicate	X
Sodium Sorbate	P
Sodium Stearate	X
Sodium Stearyl Fumarate	BM
Sodium Stearoyl-2-Lactylate	BM,E,W,X
Sodium Sulphate	X,Yf
Sodium Sulphite	BM,P,X
Sodium Tartrate	St
Sodium Thiosulphate	X
Sodium Trimetaphosphate	Sm
Sodium Tripolyphosphate	E,pH,S,Sm,X

## List of food additives permitted for use in Canada

<b>Additive</b>	<b>Code</b>
Sorbic Acid	P
Sorbitan Monostearate	E
Sorbitan Trioleate	E
Sorbitan Tristearate	E
Sorbitol (Sorbitol syrup)	Sw
Spermaceti Wax	GP
Stannous Chloride	X
Stearic Acid	R,X
Stearyl Citrate	S
Stearyl Monoglyceridyl Citrate	E
Succinic Anhydride	Sm
Sucralose	Sw
Sucrose Acetate Isobutyrate (SAIB)	X
Sucrose esters of fatty acids	E
Sulphur Dioxide (see Sulphurous Acid)	P
Sulphuric Acid	pH,Sm,X
Sulphurous Acid (Sulphur Dioxide)	P,pH
Sunset Yellow FCF	C
<b>T</b>	
Talc	X
Tannic Acid	St,X
Tartaric Acid	pH,P
Tartrazine	C
Tertiary Butyl Hydroquinone (TBHQ)	A
Tetrasodium Diphosphate (see Sodium Pyrophosphate Tetrabasic)	E,ES,pH,S,X
Tetrasodium Pyrophosphate (see Sodium Pyrophosphate Tetrabasic)	E,ES,pH,S,X
Thaumatococcus	Sw
Titanium Dioxide	C
Tocopherols	A
Tragacanth Gum (Gum Tragacanth)	Ge
Transglutaminase	Fe
Triacetin (see Glyceryl Triacetate)	CE,X
Tributyrin (see Glyceryl Tributyrate)	CE
Tricalcium Phosphate (see Calcium Phosphate, Tribasic)	Ac,E,pH,S,X,Yf
Triethyl Citrate	CE,W
Trisodium Phosphate (see Sodium Phosphate, Tribasic)	E,ES,pH
Trypsin	Fe
Turmeric	C

## **W**

## List of food additives permitted for use in Canada

<b>Additive</b>	<b>Code</b>
Wood Smoke	P
<b>X</b>	
Xanthan Gum	Ge
Xanthophyll	C
Xylanase	Fe
Xylitol	Sw
<b>Z</b>	
Zein	GP
Zinc Sulphate	Yf