

## City Catering

### Food Additives and Composite Product Ingredients

- 1) It is the Authority's wish not to use foods which contain certain additives or ingredients which have been found to have an adverse effect on a percentage of the population.

*(Additionally, some additives or ingredients are not acceptable to the Muslim community or vegetarians, as they may be derived from animal products or have been tested on animals.)*

- 2) The Supplier/ Manufacturer must comply with these requirements in their provision of service and must not supply any products containing the following additives or ingredients which are prohibited by the Authority.

- 3a) to ensure that the majority of products are suitable for all; the following ingredients are not permitted in any non-meat/fish foodstuffs, for use in the provision of school meals.

- Animal (meat, fowl, fish or shellfish) derivatives
- Meat or bone stock
- Animal or carcass fats, including suet
- Whey - made from animal rennet
- Gelatine, aspic
- Any other ingredients resulting from slaughter

- b) No nuts or unrefined nut oils - to include peanuts – are permitted in any products to be used as ingredients.

Individually packaged, compliant snacks with clear Nut warnings are permissible.

This must be strictly adhered to, in order to minimise risks of anaphylactic shock in nut-sensitive children.

- c) The following additives are not permitted in any foodstuffs:

Number	Name
E102	Tartrazine
E104	Quinoline Yellow
E107	Yellow 2G
E110	Sunset Yellow
E120	Cochineal (Carmine of Cochineal; Carminic Acid; C.I. 75470)
E122	Carmoisine
E123	Amaranth
E124	Ponceau 4R
E128	Allura Red
E131	Patent Blue V
E132	Indigo carmine
E133	Brilliant Blue FCF
E151	Black PN (Brilliant Black BN; CI28440)

E155	Brown HT
E211	Sodium benzoate
E542	Edible bone phosphate
E621	Monosodium Glutamate
E635	Sodium 5 – Ribonucleotide
E904	Shellac
E950	Acesulfame K
E951	Aspartame
E954	Sodium Saccharin

- d) The following additives are only permitted in specified foods.

Number	Name	Food
E127	Erythrosine (C.I.45430)	Glace cherries, canned fruit
E128	Red 2G (C.I.18050)	Sausages, cooked meat products
E154	Brown F.K.	Kippers, smoked mackerel

- e) The following additives may only be used if approved by the Authorised Officer.

Approval must be obtained separately for each product containing these additives.

Number	Name
E153	Carbon Black (Vegetable Carbon)
E270	Lactic Acid
E322	Lecithins
E325	Sodium Lactate
E326	Potassium Lactate
E327	Calcium Lactate
E422	Glycerol
E431	Polyoxyethylene stearate (Polyoxyl 40 stearate)
E432	Polyoxyethylene (20) sorbitan monolaurate (Polysorbate 20; Tween 20)
E433	Polyoxyethylene (20) sorbitan mono-oleate (Polysorbate 80; Tween 80)
E434	Polyoxyethylene (20) sorbitan monopalmitate (Polysorbate 40; Tween 40)
E435	Polyoxyethylene (20) sorbitan monostearate (Polysorbate 60; Tween 60)
E436	Polyoxyethylene (20) sorbitan tristearate (Polysorbate 65; Tween 65)
E470 a/b	Sodium, potassium, calcium and magnesium salts of fatty acids (soaps)
E471	Mono- and di-glycerides of fatty acids. (Glyceryl monostearate, distearate)
E472(a)	Acetic acid esters of mono- and di-glycerides of fatty acids
E472(b)	Lactic acid esters of mono- and di-glycerides of fatty acids
E472(c)	Citric acid esters of mono- and di-glycerides of fatty acids
E472(d)	Tartaric acid esters of mono- and di-glycerides of fatty acids
E472(e)	Mono- & diacetyltartaric acid esters of mono- & di-glycerides of fatty acids
E472(f)	Mixed acetic & tartaric esters of mono- & di-glycerides of fatty acids
E473	Sucrose esters of fatty acids
E474	Sucroglycerides
E475	Polyglycerol esters of fatty acids
E476	Polyglycerol polyricinoleate
E477	Propane - 1, 2 - diol esters of fatty acids
E478	Lactylated fatty acid esters of glycerol and propane - 1, 2, - diol
E479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids
E481	Sodium stearoyl - 2 - lactylate
E482	Calcium stearoyl - 2 - lactylate
E483	Stearyl tartarate
E491	Sorbitan monostearate
E492	Sorbitan tristearate (span 65)
E493	Sorbitan monolaurate (span 20)
E494	Sorbitan mono-oleate (span 80)
E495	Sorbitan monopalmitate (span 40)

E570	Fatty Acids
E572	Magnesium stearate
E626	Guanylic acid
E627	Disodium guanalyte
E628	Dipotassium guanalyte
E629	Calcium guanalyte
E630	Inosinic acid
E631	DI Sodium Inosinate
E632	Inosine 5' - (disodium phosphate)
E633	Calcium inosinate
E634	Calcium 5' – ribonucleotide
E635	Disodium 5' – ribonucleotide
E640	Glycine and its sodium salt
E920	L-cysteine hydrochloride
E1518	Glyceryl Triactate

- 4) The Supplier/Manufacturer must supply the Purchasing Officer with a complete contents breakdown of all foods used in the performance of the service, to include:
- **Ingredients, including additives (by E number/name)**
  - **GMO free status**
  - **Dietary information – all meat/fish - free products must be suitable for vegetarians**
  - **Allergenic ingredients:**
    - cereals containing gluten i.e. wheat, rye, barley, oats, spelt and kamut
    - crustaceans
    - eggs
    - fish
    - peanuts
    - nuts i.e. almond, hazelnut, walnut, cashew nut, pecan nut, Brazil nut, pistachio nut, macadamia nut and Queensland nut. Best practice will also include chestnuts and pine nuts
    - soybeans
    - milk
    - celery
    - mustard
    - sesame
    - sulphur dioxide and sulphites at levels above 10mg/kg or litre
    - lupin
  - **Nutrition information**
    - Energy (kcal)
    - Protein
    - Total Carbohydrate including non-milk extrinsic sugars
    - Fat including saturates
    - Fibre
    - Iron
    - Zinc
    - Calcium
    - Sodium
    - Vitamin A
    - Vitamin C
    - Folate

This level of detail is needed to meet the Regulations for School Food.

- **Pack size** – specifications can differ.