

The Statutes of the Swedish Food Agency

[LOGO: THE SWEDISH FOOD AGENCY]

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Regulations in respect of amendments to the Swedish Food Agency's regulations (LIVSFS 2012:6) pertaining to snuff and chewing tobacco;

**LIFSFS 2016:3
(H 175:2)**

Released from the
printers on 4 April
2016

determined on 21 March 2016.

Pursuant to §5 of the Foodstuffs Ordinance (2006:813), the Swedish Food Agency stipulates¹ that §13, together with any pertinent *appendix* to, the Foodstuffs' Regulations (LIVSFS 2012:6) pertaining to snuff and chewing tobacco, shall have the following wording.

§13 Snuff and chewing tobacco shall not contain

- lead in concentrations in excess of 3 mg/kg,
- aflatoxins B¹, B₂, G¹ and G² (in total) in concentrations in excess of 0.005 mg/kg,
- tobacco-specific nitrosamines NNN and NNK (in total) in concentrations in excess of 2 mg/kg dry weight,
- benzo(a)pyrene in concentrations in excess of 0.003 mg/kg dry weight.

Dry weight shall be determined using an established method that has proven to be able to accurately determine this content.

¹Application has been made in accordance with Directive (EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 with respect to an information procedure for technical and information society services.



it is hereby certified that this translation into *English* agrees
with the original document in *Swedish* and was carried
out by the officially registered translation agency A & Adekvat AB
in accordance with established Swedish law.

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LIFSFS 2016:3

These regulations shall enter into force on 11 April 2016. Products that have been manufactured prior to 11 October 2017, in accordance with earlier regulations may be placed on the market until they are sold out.

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Permitted food additives in accordance with §3

Terms and Conditions. If no maximum content is given below, the food additives may be used according to the principle of *quantum satis*, i.e. that no maximum content has been determined for use. However, the additives should be used in accordance with good manufacturing practice and not in greater quantity than is necessary to achieve the desired purpose, and in such a way as not to mislead consumers

| E-number | Designation and conditions |
|-----------|---|
| E 101 | (i) Riboflavin (ii) Riboflavin-5'-phosphate |
| E 140 | Chlorophylls and chlorophyllins |
| E 141 | Copper complexes of chlorophylls and chlorophyllins |
| E 150a | Caramel colourant |
| E 150b | Caramel colourant, the caustic sulphite process |
| E 150c | Caramel colourant, the ammonia process |
| E 150d | Caramel colourant, the ammonia sulphite process |
| E 153 | Carbo medicinalis (vegetable carbon) |
| E 160a | Carotenes |
| E 160c | Paprika oleoresin, capsanthin, capsorubin |
| E 162 | Beetroot red, betanine |
| E 163 | Anthocyanins |
| E 170 | Calcium carbonate |
| E 171 | Titanium dioxide |
| E 172 | Iron oxides and iron hydroxides |
| E 202 | Potassium sorbate; max 2 g/kg |
| E 260 | Acetic acid |
| E 261 | Potassium acetate |
| E 262 | Sodium acetates (i) Sodium acetate (ii) Sodium hydrogen acetate (Sodium bi-acetate) |
| E 263 | Calcium acetate |
| E 270 | Lactic acid |
| E 280-283 | Propionic acid and propionates; max 2 g/kg |
| E 290 | Carbon dioxide |
| E 296 | Malic acid |



| E-number | Designation and conditions |
|----------|---|
| E 300 | Ascorbic acid |
| E 301 | Sodium ascorbate |
| E 302 | Calcium ascorbate |
| E 304 | Ascorbic acid esters of fatty acids |
| | (i) Ascorbyl palmitate |
| | (ii) Ascorbyl stearate |
| E 306 | Tokopherol-rich extract |
| E 307 | Alpha-tocopherol |
| E 308 | Gamma-tocopherol |
| E 309 | Delta-tocopherol |
| E 319 | Tertiary butyl hydroquinone (TBHQ); max 300 mg/kg |
| E 322 | Lecithin |
| E 325 | Sodium lactate |
| E 326 | Potassium lactate |
| E 327 | Calcium lactate |
| E 330 | Citric acid |
| E 331 | Sodium citrates |
| | (i) Mono-sodium citrate |
| | (ii) Di-sodium citrate |
| | (iii) Tri-sodium citrate |
| E 332 | Potassium citrates |
| | (i) Mono-potassium citrate |
| | (ii) Tri-potassium citrate |
| E 333 | Calcium citrates |
| | (i) Mono-calcium citrate |
| | (ii) Di-calcium citrate |
| | (iii) Tri-calcium citrate |
| E 334 | L-Tartaric acid |
| E 335 | Sodium tartrates |
| | (i) Mono-sodium tartrate |
| | (ii) Di-sodium tartrate |
| E 336 | Calcium tartrates |
| | (i) Mono-calcium tartrate |
| | (ii) Di-calcium tartrate |
| E 337 | Sodium potassium tartrate |
| E 350 | Sodium malates |
| | (i) Sodium malate |
| | (ii) Sodium bi-malate |
| E 351 | Potassium malate |



| E-number | Designation and conditions |
|----------|--|
| E 352 | Calcium malates (i) Calcium malate (ii) Calcium bimalate |
| E 354 | Calcium L-tartrate |
| E 380 | Tri-ammonium citrate |
| E 400 | Alginic acid |
| E 401 | Sodium alginate |
| E 402 | Potassium alginate |
| E 403 | Ammonium alginate |
| E 404 | Calcium alginate |
| E 406 | Agar |
| E 407 | Carrageenan (may be standardised with sugars if indicated as an addition to the number and designation) |
| E 407a | Processed Euchem Alga (may be standardised with sugars if indicated as an addition to the number and designation) |
| E 410 | Fruit kernel flour |
| E 412 | Guar kernel flour |
| E 413 | Dragant, gum tragacanth |
| E 414 | Gum arabic, acacia gum |
| E 415 | Xanthan gum (not in the production of dried products intended to be rehydrated directly upon ingestion) |
| E 417 | Tara gum (not with the manufacture of dried products intended to be rehydrated directly upon ingestion) |
| E 418 | Gellan gum |
| E 420 | Sorbitol; max 100 g/kg |
| E 421 | Mannitol (for use other than as a sweetener) |
| E 422 | Glycerol |
| E 425 | Konjac; max 10 g / kg (i) Konjac gum (ii) Konjac glucomannan |
| E 440 | Pectins (may be standardised with sugars if indicated in addition to the number and designation) (i) Pectin (ii) Amidated pectin |



| E-number | Designation and conditions |
|----------|---|
| E 460 | Cellulose (i) Microcrystalline cellulose (ii) Powdered cellulose |
| E 461 | Methyl cellulose |
| E 462 | Ethyl cellulose |
| E 463 | Hydroxy-propyl cellulose |
| E 464 | Hydroxy-propyl methyl cellulose |
| E 465 | Methyl ethyl cellulose |
| E 466 | Carboxy-methyl cellulose, sodium carboxy-methyl cellulose, cellulose gum |
| E 469 | Enzymatically hydrolysed carboxy-methyl cellulose, enzymatically hydrolysed cellulose gum |
| E 470a | Sodium, potassium and calcium salts of fatty acids |
| E 470b | Magnesium salts of fatty acids |
| E 471 | Mono- and diglycerides of fatty acids |
| E 472a | Acetic acid esters of mono- and diglycerides |
| E 472b | Lactic acid esters of mono- and diglycerides |
| E 472c | Citric acid esters of mono- and diglycerides |
| E 472d | Tartaric acid esters of mono- and diglycerides |
| E 472e | Mono- and diacetyl tartaric acid esters of mono- and diglycerides |
| E 472f | Mixed acetic and tartaric esters of mono- and diglycerides |
| E 500 | Sodium carbonates (i) Sodium carbonate (ii) Sodium bicarbonate (iii) Sodium sesquicarbonate |
| E 501 | Potassium carbonates (i) Potassium carbonate (ii) Potassium bicarbonate |
| E 503 | Ammonium carbonates (i) Ammonium carbonate (ii) Ammonium bicarbonate |
| E 504 | Magnesium carbonates (i) Magnesium carbonate (ii) Magnesium hydroxy-carbonate (Magnesium bicarbonate) |



| E-number | Designation and conditions |
|----------|---|
| E 507 | Hydrochloric acid |
| E 508 | Potassium chloride |
| E 509 | Calcium chloride |
| E 511 | Magnesium chloride |
| E 513 | Sulphuric acid |
| E 514 | Sodium sulphates |
| | (i) Sodium sulphate |
| | (ii) Sodium hydrogen sulphate |
| E 515 | Potassium sulphates |
| | (i) Potassium sulphate |
| | (ii) Potassium hydrogen sulphate |
| E 516 | Calcium sulphate |
| E 524 | Sodium hydroxide |
| E 525 | Potassium hydroxide |
| E 526 | Calcium hydroxide |
| E 527 | Ammonium hydroxide |
| E 528 | Magnesium hydroxide |
| E 529 | Calcium oxide |
| E 530 | Magnesium oxide |
| E 570 | Fatty acids |
| E 574 | Gluconic acid |
| E 575 | The delta-lactone of gluconic acid |
| E 576 | Sodium gluconate |
| E 577 | Potassium gluconate |
| E 578 | Calcium gluconate |
| E 640 | Glycine and its sodium salt |
| E 620 | Glutamic acid |
| E 621 | Monosodium glutamate |
| E 622 | Mono-potassium glutamate |
| E 623 | Calcium glutamate |
| E 624 | Mono-ammonium glutamate |
| E 625 | Magnesium di-glutamate |
| | 10 g/kg, individually or in combination |
| E 626 | Guanylic acid |
| E 627 | Di-sodium guanylate |
| E 628 | Di-potassium guanylate |
| E 629 | Calcium guanylate |
| E 630 | Inosinic acid |
| E 631 | Di-sodium inosinate |
| E 632 | Di-potassium inosinate |
| | 500 mg/kg, individually or in combination, expressed as Guanylic acid |
| E 633 | Calcium inosinate |
| E 634 | Calcium 5'-ribonucleotides |
| E 635 | Di-sodium 5'-ribonucleotides |



| E-number | Designation and conditions |
|----------|--|
| E 901 | Beeswax, white and yellow; max 600 mg/kg |
| E 903 | Carnauba wax; max 200 mg/kg |
| E 904 | Shellac; max 600 mg/kg |
| E 938 | Argon |
| E 939 | Helium |
| E 941 | Nitrogen |
| E 942 | Di-nitrous oxide |
| E 948 | Oxygen |
| E 949 | Hydrogen |
| E 950 | Acesulphame-K; max. 4 g/kg |
| E 953 | Isomalt (for use other than as a sweetener) |
| E 954 | Saccharin; max. 2.5 g/kg |
| E 965 | Maltitol (for use other than as a sweetener) |
| | (i) Maltitol |
| | (ii) Maltitol syrup |
| E 966 | Lactitol (for use other than as a sweetener) |
| E 967 | Xylitol (for use other than as a sweetener) |
| E 968 | Erythritol (for use other than as a sweetener) |
| E 1103 | Invertase |
| E 1200 | Polydextrose |
| E 1201 | Polyvinyl pyrrolidone, max. 30 g/kg |
| E 1404 | Oxidized starch |
| E 1410 | Mono-starch phosphate |
| E 1412 | Di-starch phosphate |
| E 1413 | Phosphated di-starch phosphate |
| E 1414 | Acetylated di-starch phosphate |
| E 1420 | Starch acetate |
| E 1422 | Acetylated di-starch adipate |
| E 1440 | Hydroxypropyl starch |
| E 1442 | Hydroxypropyl di-starch phosphate |
| E 1450 | Sodium octenyl succinate starch |
| E 1451 | Acetylated oxidised starch |
| E 1520 | Propylene glycol; max. 40 g/kg |

