

REGULATION OF MINISTER OF HEALTH OF THE REPUBLIC OF INDONESIA

NO. 033 YEAR 2012

ON

FOOD ADDITIVES

WITH THE GRACE OF THE ALMIGHTY GOD

MINISTER OF HEALTH OF THE REPUBLIC OF INDONESIA,

Considering:

- a. that, society should be protected from use of food additives that do not meet health requirements;
- b. that, regulation concerning food additives in Regulation of Minister of Health No. 722/Menkes/Per/IX/88 on Food Additives as already amended by Regulation of Minister of Health No. 1168/Menkes/Per/X/1999 is no longer suitable to the development of science and technology in food sector;
- c. that, based on the considerations as meant in letters a and b, it is necessary to stipulate Regulation of Minister of Health on Food Additives;

In view of:

- 1. Law No. 7/1996 on Food (Statute Book of 1996 No. 99, Supplement No. 3656);

2. Law No. 8/1999 on Consumer Protection (Statute Book of 1999 No. 42, Supplement No. 3821);
3. Law No. 36/2009 on Health (Statute Book of 2009 No. 144, Supplement No. 5063);
4. Government Regulation No. 69/1999 on Food Label and Advertisement (Statute Book of 1999 No. 131, Supplement No. 3867);
5. Government Regulation No. 28/2004 on Food Safety, Quality and Nutrition (Statute Book of 2004 No. 107, Supplement No. 4424);
6. Presidential Decree No. 103/2001 on Position, Task, Function, Authority and Organization Structure of Non-Departmental Government Institution as already amended several times and lastly by Presidential Regulation No. 64/2005;
7. Presidential Regulation No. 24/2010 on Position, Task and Function of State Ministry and Organization Structure, Task and Function of Echelon I of State Ministry;
8. Regulation of Minister of Health No. 1144/Menkes/Per/VIII/2010 on Organization and Work Procedure of the Ministry of Health (State Gazette of the Republic of Indonesia of 2010 No. 585);

DECIDED:

To stipulate: REGULATION OF MINISTER OF HEALTH ON FOOD ADDITIVES.

CHAPTER I

GENERAL PROVISIONS

Article 1

The terms in this Regulation shall have the following meanings:

1. Food Additive, hereinafter referred to as BTP, is an ingredient added into food to affect characteristic or form of food.
2. Acceptable Daily Intake, hereinafter referred to as ADI, is maximum amount of food additive in milligram per kilogram of body weight that can be consumed daily without creating a negative effect on health.
3. Maximum Tolerable Daily Intake, hereinafter referred to as MTDI, is maximum amount of a substance in milligram per kilogram of body weight that can be consumed daily without creating a negative effect on health.
4. Provisional Tolerable Weekly Intake, hereinafter referred to as PTWI, is a provisional maximum amount of a substance in

milligram per kilogram of body weight that can be consumed weekly without creating a negative effect on health.

5. Minister is the minister who handles administrative affairs in the field of health.

6. Head of Drug and Food Control Agency, hereinafter referred to as Agency Head, is Head of Agency whose task and responsibility is in the field of drug and food control.

7. Director General is the Director General at the Ministry of Health whose task and responsibility is in the field of pharmaceutical and health equipment industry development.

Article 2

BTP used in food must meet the following requirements:

a. BTP is not intended for direct consumption and/or not being treated as food raw material.

b. BTP could have or not have nutritional value, which is intentionally added to food for technological purposes in food making, processing, packing, packaging, storage and/or transportation to produce or expected to produce a component or to affect characteristic of the food, directly or indirectly.

c. BTP is not classified as contaminant or ingredient added to food to maintain or increase nutritional value.

CHAPTER II

BTP CLASSIFICATION

Article 3

(1) BPT used in food consists of several categories as follows:

1. antifoaming agent;
2. anticaking agent;
3. antioxidant;
4. carbonating agent;
5. emulsifying salt;
6. packaging gas;
7. humectants;
8. glazing agent;
9. sweetener;
10. carrier;

- 11.gelling agent;
- 12.foaming agent;
- 13.acidity regulator;
- 14.preservative;
- 15.raising agent;
- 16.emulsifier;
- 17.thickener;
- 18.firming agent;
- 19.flavor enhancer;
- 20.bulking agent;
- 21.stabilizer;
- 22.color retention agent;
- 23.flavoring;
- 24.flour treatment agent;
- 25.color;
- 26.propellant; and

27.sequestrant.

(2)BPT categories, as referred to in paragraph (1), consist of several types of BTP.

(3)In addition to the BTP categories, as referred to in paragraph (1), the Minister may stipulate other BTP categories.

CHAPTER III

TYPE AND PERMITTED MAXIMUM LIMIT OF BTP

Article 4

(1)BTP types permitted in the categories, as referred to in Article 3 paragraph (1), are specified in Attachment I which is an inseparable part of this Regulation.

(2)Addition and reduction of BTP types, as referred to in paragraph (1), shall be stipulated by the Agency Head.

Article 5

(1)BTP may only be used not exceeding the maximum limit for use in food category.

(2)The maximum limit for use in food category, as referred to in paragraph (1), shall be stipulated by the Agency Head.

Article 6

Stipulation of addition and reduction of BTP types, as referred to in Article 4 paragraph (2), and stipulation of maximum limit for use in food category, as referred to in Article 5 paragraph (2), shall consider:

- a. health requirement based on a valid scientific proof;
- b. ADI/MTDI/PTWI; and
- c. exposure assessment on food product consumption.

Article 7

Every addition and reduction of BTP types, as referred to in Article 4 paragraph (2), and stipulation of maximum limit for use in food category, as referred to in Article 5 paragraph (2), shall be reported periodically to the Minister through the Director General once in every six (6) months.

CHAPTER IV

INGREDIENTS PROHIBITED FOR USE AS BTP

Article 8

(1) Ingredients prohibited for use as BTP are specified in Attachment II which is an inseparable part of this Regulation.

(2) Agency Head may stipulate other ingredients prohibited for use as BTP after obtaining Minister's approval.

CHAPTER V

BTP PRODUCTION, IMPORT, AND DISTRIBUTION

Article 9

(1) BTP which is produced, imported to Indonesian territory, and distributed shall meet standards and requirements in the Indonesian Food Codex as stipulated by the Minister.

(2) In case that BTP standards and requirements are not specified in the Indonesian Food Code, as referred to in paragraph (1), other standards and requirements may be used.

(3) BTP may only be produced by industry having an industry license in accordance with the provisions of the legislation.

(4) The industry, as referred to in paragraph (3), shall be registered at an Agency whose task and responsibility is in the field of drug and food control.

(5) Further provisions concerning BTP production, import, and distribution shall be stipulated by Regulation of Agency Head.

Article 10

(1)BTP may only be imported to Indonesian territory by importer after obtaining approval from the Agency Head.

(2)Further provisions concerning procedure of BTP import shall be stipulated by Regulation of the Agency Head.

Article 11

BTP which is to be produced, imported to Indonesian territory, and distributed shall have a distribution license from the Agency Head which is implemented in accordance with the provisions of the legislation.

CHAPTER VI

LABEL

Article 12

Food containing BTP or BTP preparations shall meet food labeling requirement in accordance with the provisions of the legislation.

Article 13

(1)For food containing BTP, the label shall specify BTP category.

- (2) Label of food containing BTP categories antioxidant, artificial sweetener, preservative, color and flavor enhancer, shall also specify type name of BTP and index number of color.
- (3) Label of food containing artificial sweetener shall contain the words "containing artificial sweetener, not recommended for consumption by children under 5 years old, pregnant and breastfeeding mothers".
- (4) Label of food for diabetes sufferers and/or low-calorie food using artificial sweetener shall contain the words "for diabetes sufferers and/or people who need low-calorie diet".
- (5) Label of processed food containing artificial sweetener aspartame, shall contain a warning "containing phenylalanine, unsuitable for phenylketonuria sufferers".
- (6) Label of processed food containing polyol sweetener, shall contain a warning "excessive consumption may have a laxative effect".
- (7) Label of processed food containing sugar and artificial sweetener shall contain the words "containing sugar and artificial sweetener".
- (8) Label of processed food containing flavoring, shall specify name of flavoring group on list of ingredients or ingredients.

(9) Label of processed food containing carryover BTP, "carryover BTP" shall be mentioned after the ingredients containing the carryover BTP.

Article 14

(1) Label of BTP preparations shall contain:

- a. the words "Food Additive";
- b. category name of BTP;
- c. type name of BTP; and
- d. registration number of BTP producer, except for table-top sweetener preparations.

(2) Label of artificial sweetener preparations shall contain:

- a. comparison to sugar sweetness;
- b. the words "for diabetes sufferers and/or people who need low-calorie diet";
- c. the words "containing artificial sweetener, not recommended for consumption by children under 5 years old, pregnant and breastfeeding mothers"

d. mg amount of artificial sweetener permitted for daily use per kg of body weight (Acceptable Daily Intake/ADI).

(3) Label of polyol sweetener preparation shall contain a warning "excessive consumption may have a laxative effect".

(4) Label of aspartame artificial sweetener preparation shall contain:

a. a warning "containing phenylalanine, unsuitable for phenylketonuria sufferers"

b. the words "unsuitable for use in material which is to be heated".

(5) Label of color preparation shall contain:

a. index number (Color Index, CI);

b. the words "food color" written in green capital letters in a green rectangular box; and

c. M letter logo in a black circle.

CHAPTER VII

DEVELOPMENT AND CONTROL

Article 15

(1) Development of industry and BTP use shall be conducted by the Director General.

(2) Guidelines on development, as referred to in paragraph (1), shall be stipulated by the Director General.

Article 16

(1) Control over industry and BTP use shall be conducted by the Agency Head.

(2) The Agency Head shall submit report on implementation of control, as referred to in paragraph (1), to the Minister through the Director General periodically once in every six (6) months.

(3) The provisions of paragraphs (1) and (2) shall be implemented based on the guidelines stipulated by the Agency Head.

Article 17

(1) In the framework of control, the Agency Head may impose administrative sanctions for violations of this Regulation in the form of:

- a. written reminder;
- b. temporary prohibition on circulation and/or instruction for withdrawal from circulation;
- c. instruction for destruction if it is proven not meeting safety or quality requirement; and/or
- d. revocation of distribution license.

(2) The administrative sanctions, as referred to in paragraph (1), shall be imposed by the Agency Head with or without proposal from Head of Provincial Health Agency, Head of Regental/City Health Agency.

CHAPTER VIII

TRANSITIONAL PROVISIONS

Article 18

(1) All applications for license on use of BTP submitted before the effective date of this Regulation shall be processed based

on the provisions of Regulation of Minister of Health No. 722/Menkes/Per/IX/88 on BTP as already amended by Regulation of Minister of Health No. 1168/Menkes/Per/X/1999.

(2) Food that already obtained distribution license shall be adjusted to the provisions of this Regulation within not later than one (1) year since date of enactment of this Regulation.

(3) Food whose application for extension of distribution license is in process, will still be processed in accordance with Regulation of Minister of Health No. 722/Menkes/Per/IX/88 on Food Additives as already amended by Regulation of Minister of Health No. 1168/Menkes/Per/X/1999 with the condition that the validity period of distribution license is one (1) year since date of enactment of this Regulation.

CHAPTER IX

CLOSING PROVISIONS

Article 19

All implementing regulations of Regulation of Minister of Health No. 722/Menkes/Per/IX/88 on Food Additives as already amended by Regulation of Minister of Health No. 1168/Menkes/Per/X/1999 shall remain applicable as long as they are not in contradictory to and have not been amended in this Regulation.

Article 20

On the date this Regulation comes into force:

- a. Regulation of Minister of Health No. 722/Menkes/Per/IX/88 on Food Additives;
- b. Regulation of Minister of Health No. 1168/Menkes/Per/X/1999 on Amendment to Regulation of Minister of Health No. 722/Menkes/Per/IX/88 on Food Additives; and
- c. Regulation of Minister of Health No. 208/Menkes/Per/IV/1985 on Artificial Sweetener;

shall be revoked and declared inapplicable.

Article 21

This Regulation comes into force on the date of enactment.

In order that everyone shall take cognizance, this Regulation shall be enacted by placing it in the State Gazette of the Republic of Indonesia.

Stipulated in Jakarta

July 12, 2012

MINISTER OF HEALTH

OF THE REPUBLIC OF INDONESIA

signed and sealed

NAFSIAH MBOI

Enacted in Jakarta

July 27, 2012

MINISTER OF JUSTICE

AND HUMAN RIGHTS

OF THE REPUBLIC

OF INDONESIA

signed

AMIR SYAMSUDIN

STATE GAZETTE OF THE REPUBLIC OF INDONESIA OF 2012 NO. 757

ATTACHMENT I

OF REGULATION OF MINISTER OF HEALTH

NO. 033 YEAR 2012

ON FOOD ADDITIVES

TYPES OF BTP PERMITTED IN CLASSIFICATION

1. Antifoaming agent

Antifoaming agent is a food additive to prevent or reduce foam formation.

NO.	NAME OF BTP	Code
1.	Calcium alginate	404
2.	Mono-and diglycerides of fatty acids	471

2. Anticaking agent

Anticaking agent is a food additive to prevent caking of food product.

NO.	NAME OF BTP	Code
1.	Calcium carbonate	170 (ii)
2.	Tricalcium orthophosphate	341 (iii)
3.	Microcrystalline cellulose	460 (i)

4.	Powdered cellulose	460(ii)
5.	Myristic, palmitic & stearic acid and their salts	
	Myristic, palmitic & stearic acids and their calcium, potassium and sodium (Ca, K, Na) salts	470(i)
6.	Salts of oleic acid with calcium, potassium, and sodium (Ca, K, Na)	470(ii)
7.	Sodium carbonate	500(i)
8.	Magnesium carbonate	504(i)
9.	Magnesium oxide	530
10.	Sodium ferrocyanide	535
11.	Potassium ferrocyanide	536
12.	Calcium ferrocyanide	538
13.	Silicon dioxide amorphous	551
14.	Calcium silicate	552
15.	Sodium aluminosilicate	554
16.	Magnesium silicate	553(i)

3. Antioxidant

Antioxidant is a food additive to prevent or inhibit food damage as a result of oxidation.

NO.	NAME OF BTP	Code
1.	Ascorbic acid	300
2.	Sodium ascorbate	301
3.	Calcium ascorbate	302
4.	Potassium ascorbate	303
5.	Ascorbyl palmitate	304
6.	Ascorbyl stearate	305
7.	Tocopherol;	
	d-alpha tocopherol	307a
	Mixed tocopherol concentrate	307b
	Gamma tocopherol	308
8.	Propyl gallate	310
9.	Erythorbic acid	315
10.	Sodium erythorbate	316
11.	Tertiary butylhydroquinone	319
12.	Butylated hydroxyanisole	320
13.	Butylated hydroxytoluene	321

4. Carbonating agent

Carbonating agent is a food additive to provide carbonation in food.

NO.	NAME OF BTP	Code
1.	Carbon dioxide	290

5. Emulsifying salt

Emulsifying salt is a food additive to disperse protein in cheese in order to prevent fat separation.

NO.	NAME OF BTP	Code
1.	Sodium dihydrogen citrate	331(i)
2.	Trisodium citrate	331(iii)
3.	Potassium dihydrogen citrate	332(i)
4.	Tripotassium citrate	332(ii)
5.	Monosodium orthophosphate	339(i)
6.	Disodium orthophosphate	339(ii)
7.	Trisodium orthophosphate	339(iii)
8.	Monopotassium orthophosphate	340(i)
9.	Dipotassium orthophosphate	340(ii)
10.	Tripotassium orthophosphate	340(iii)
11.	Edible gelatin	428
12.	Disodium diphosphate	450(i)

13.	Tetrasodium diphosphate	450 (iii)
14.	Tetrapotassium diphosphate	450 (v)
15.	Dicalcium diphosphate	450 (vi)
16.	Sodium tripolyphosphate	451 (i)
17.	Potassium tripolyphosphate	451 (ii)
18.	Sodium polyphosphate	452 (i)
19.	Potassium polyphosphate	452 (ii)
20.	Calcium polyphosphate	452 (iv)
21.	Acetic and fatty acid esters of glycerol	472a
22.	Lactic and fatty acid esters of glycerol	472b
23.	Citric and fatty acid esters of glycerol	472c
24.	Diacetyltartaric and fatty acid esters of glycerol	472e
25.	Sodium gluconate	576

6. Packaging gas

Packaging gas is a food additive in the form of gas, injected into food package before, during, or after package is filled with food to maintain food quality and to protect food from damage.

NO.	NAME OF BTP	Code
1.	Carbon dioxide	290
2.	Nitrogen	941

7. Humectant

Humectant is a food additive to maintain humidity of food.

NO.	NAME OF BTP	Code
1.	Sodium lactate	325
2.	Potassium lactate	326
3.	Sodium hydrogen malate	350 (i)
4.	Sodium malate	350 (ii)
5.	Glycerol	422
6.	Polydextroses	1200
7.	Triacetin	1518

8. Glazing agent

Glazing agent is a food additive to coat food surface in order to provide a protective effect and/or a shiny appearance.

NO.	NAME OF BTP	Code
1.	Beeswax	901
2.	Candelilla wax	902
3.	Carnauba wax	903
4.	Shellac	904
5.	Microcrystalline wax	905c(i)

9. Sweetener

Sweetener is a food additive in the form of natural sweetener or artificial sweetener that gives a sweet flavor to food product.

a. Natural sweetener

Natural sweetener is a sweetener that can be found in natural ingredients although it is through a synthetic or fermentation process.

NO.	NAME OF BTP	Code
1.	Sorbitol	420(i)
	Sorbitol syrup	420(ii)
2.	Mannitol	421
3.	Isomalt/isomaltitol	953
4.	Steviol glycosides	960

5.	Maltitol	965 (i)
	Maltitol syrup	965 (ii)
6.	Lactitol	966
7.	Xylitol	967
8.	Erythritol	968

b. Artificial sweetener

Artificial sweetener is a sweetener which is chemically processed, and the compound does not exist in nature.

NO.	NAME OF BTP	Code
1.	Acesulfame potassium	950
2.	Aspartame	951
3.	Cyclamic acid	952 (i)
	Calcium cyclamate	952 (ii)
	Sodium cyclamate	952 (iv)
4.	Saccharin	954 (i)
	Calcium saccharin	954 (ii)
	Potassium saccharin	954 (iii)
5.	Sucralose/trichlorogalactosucrose	955
6.	Neotame	961

9. Carrier

Carrier is a food additive used to facilitate handling, application or use of other food additives or nutritional substances in food by dissolving, diluting, dispersing, or physically modifying other food additives or nutritional substances without altering its function and without having any technological effect on food.

NO.	NAME OF BTP	Code
1.	Sucrose acetate isobutyrate	444
2.	Triethyl citrate	1505
3.	Propylene glycol	1520
4.	Polyethylene glycol	1521

10. Gelling agent

Gelling agent is a food additive used to form gel.

NO.	NAME OF BTP	Code
1.	Alginic acid	400
2.	Sodium alginate	401
3.	Potassium alginate	402
4.	Calcium alginate	404

5.	Agar	406
6.	Carrageenan	407
7.	Processed eucheama seaweed	407a
8.	Gellan gum	418
9.	Edible gelatin	428
10.	Pectins	440

11. Foaming agent

Foaming agent is a food additive to form or maintain homogeneity of dispersion of a gaseous phase in a liquid or solid food.

NO.	NAME OF BTP	Code
1.	Xanthan gum	415
2.	Microcrystalline cellulose	460 (i)
3.	Methyl ethyl cellulose	465

12. Acidity regulator

Acidity regulator is a food additive to acidify, neutralize and/or maintain acidity of food.

NO.	NAME OF BTP	Code
1.	Calcium carbonate	170 (i)
2.	Acetic acid	260
3.	Sodium acetate	262 (i)
4.	Calcium acetate	263
5.	Lactic acid	270
6.	Malic acid	296
7.	Fumaric acid	297
8.	Sodium lactate	325
9.	Potassium lactate	326
10.	Calcium lactate	327
11.	L-ammonium lactate	328
12.	Citric acid and its salts:	
	Citric acid	330
	Sodium dihydrogen citrate	331 (i)
	Disodium monohydrogen citrate	331 (ii)
	Trisodium citrate	331 (iii)
	Potassium dihydrogen citrate	332 (i)
	Tripotassium citrate	332 (ii)
	Tricalcium citrate	333 (iii)
13	Tartaric acid and potassium hydrogen tartrate	
	Tartaric acid	334
	Potassium hydrogen tartrate	336 (i)

14.	Orthophosphoric acid	338
15.	Sodium hydrogen malate	350 (i)
16.	Sodium malate	350 (ii)
17.	Calcium DL-malate	352 (ii)
18.	Adipic acid and its salts:	
	Adipic acid	355
	Sodium adipate	356
	Potassium adipate	357
19.	Sodium carbonate	500 (i)
20.	Sodium hydrogen carbonate	500 (ii)
21.	Potassium carbonate	501 (i)
22.	Potassium hydrogen carbonate	501 (ii)
23.	Ammonium carbonate	503 (i)
24.	Ammonium hydrogen carbonate	503 (ii)
25.	Magnesium carbonate	504 (i)
26.	Hydrochloric acid	507
27.	Sodium sulphate	514 (i)
28.	Potassium sulphate	515 (i)
29.	Calcium sulphate	516
30.	Sodium hydroxide	524
31.	Potassium hydroxide	525
32.	Calcium hydroxide	526
33.	Magnesium hydroxide	528

34.	Calcium oxide	529
35.	Glucono delta lactone	575
36.	Calcium gluconate	578

13. Preservative

Preservative is a food additive to prevent or inhibit fermentation, acidation, dispersal, and other deterioration of food caused by microorganisms.

NO.	NAME OF BTP	Code
1.	Sorbic acid and its salts:	
	Sorbic acid	200
	Sodium sorbate	201
	Potassium sorbate	202
	Calcium sorbate	203
2	Benzoic acid and its salts:	
	Benzoic acid	210
	Sodium benzoate	211
	Potassium benzoate	212
	Calcium benzoate	213
3.	Ethyl para-hydroxybenzoate	214
4.	Methyl para hydroxybenzoate	218

5.	Sulphites:	
	Sulphur dioxide	220
	Sodium sulphite	221
	Sodium bisulphite	222
	Sodium metabisulphite	223
	Potassium metabisulphite	224
	Potassium sulphite	225
	Calcium bisulphate	227
	Potassium bisulphate	228
6.	Nisin	234
7.	Nitrites:	
	Potassium nitrite	249
	Sodium nitrite	250
8.	Nitrates:	
	Sodium nitrate	251
	Potassium nitrate	252
9.	Propionic acid and its salts:	
	Propionic acid	280
	Sodium propionate	281
	Calcium propionate	282
	Potassium propionate	283
10.	Lysozyme hydrochloride	1105

14.Raising agent

Raising agent is a food additive in the form of a single or mixed compound to release gas in order to increase volume of dough.

NO.	NAME OF BTP	Code
1.	Sodium carbonate	500 (i)
2.	Sodium hydrogen carbonate	500 (ii)
3.	Potassium hydrogen carbonate	501 (ii)
4.	Ammonium carbonate	503 (i)
5.	Ammonium hydrogen carbonate	503 (ii)
6.	Sodium aluminium phosphates	541 (i)
7.	Glucono delta lactone	575
8.	Dextrins	1400
9.	Starch acetate	1420

15.Emulsifier

Emulsifier is a food additive to assist the formation of a homogenic emulsion of two or more unmixable phases such as oil and water.

NO.	NAME OF BTP	Code
1.	Calcium carbonate	170 (i)

2.	Lecithins	322 (i)
3.	Sodium lactate	325
4.	Calcium lactate	327
5.	Sodium dihydrogen citrate	331 (i)
6.	Disodium monohydrogen citrate	331 (ii)
7.	Trisodium citrate	331 (iii)
8.	Potassium dihydrogen citrate	332 (i)
9.	Tripotassium citrate	332 (ii)
10.	Monosodium orthophosphate	339 (i)
11.	Disodium orthophosphate	339 (ii)
12.	Trisodium orthophosphate	339 (iii)
13.	Monopotassium orthophosphate	340 (i)
14.	Dipotassium orthophosphate	340 (ii)
15.	Tripotassium orthophosphate	340 (iii)
16.	Alginic acid	400
17.	Sodium alginate	401
18.	Potassium alginate	402
19.	Calcium alginate	404
20.	Propylene glycol alginate	405
21.	Agar	406
22.	Carrageenan	407
23.	Locust bean gum	410
24.	Guar gum	412

25.	Tragacanth gum	413
26.	Arabic gum	414
27.	Karaya gum	416
28.	Glycerol	422
29.	Edible gelatin	428
30.	Polysorbates:	
	Polyoxyethylene (20) sorbitan monolaurate	432
	Polyoxyethylene (20) sorbitan monopalmitate	434
	Polyoxyethylene (20) sorbitan monooleate	433
	Polyoxyethylene (20) sorbitan monostearate	435
	Polyoxyethylene (20) sorbitan tristearate	436
31.	Pectins	440
32.	Glycerol ester of wood rosin	445(iii)
33.	Disodium diphosphate	450(i)
34.	Trisodium diphosphate	450(ii)
35.	Tetrasodium diphosphate	450(iii)
36.	Tetrapotassium diphosphate	450(v)
37.	Dicalcium diphosphate	450(vi)
38.	Calcium dihydrogen diphosphate	450(vii)
39.	Sodium polyphosphate	452(i)
40.	Potassium polyphosphate	452(ii)
41.	Sodium calcium polyphosphate	452(iii)
42.	Calcium polyphosphate	452(iv)

43.	Microcrystalline cellulose	460 (i)
44.	Powdered cellulose	460 (ii)
45.	Methyl cellulose	461
46.	Hydroxypropyl cellulose	463
47.	Hydroxypropyl methyl cellulose	464
48.	Methyl ethyl cellulose	465
49.	Sodium carboxymethyl cellulose	466
50.	Myristic, palmitic & stearic acids and their calcium, potassium and sodium (Ca, K, Na) salts	470 (i)
51.	Salts of oleic acid with calcium, potassium and sodium (Ca, K, Na)	470 (ii)
52.	Mono- and di-glycerides of fatty acids	471
53.	Acetic and fatty acid esters of glycerol	472a
54.	Lactic and fatty acid esters of glycerol	472b
55.	Citric and fatty acid esters of glycerol	472c
56.	Diacetyltartaric and fatty acid esters of glycerol	472e
57.	Sucrose esters of fatty acids	473
58.	Polyglycerol esters of fatty acids	475
59.	Polyglycerol esters of interesterified ricinoleic acid	476
60.	Polyglycerol esters of fatty acids	477
61.	Sodium stearoyl 2-lactylate	481 (i)

62.	Sorbitan esters of fatty acids:	
	Sorbitan monostearate	491
	Sorbitan tristearate	492
63.	Beeswax	901
64.	Candelilla wax	902
65.	Polydextroses	1200
66.	Acid treated starch	1401
67.	Bleached starch	1403
68.	Oxidized starch	1404
69.	Enzymed treated starch	1405
70.	Monostarch phosphate	1410
71.	Distarch phosphate	1412
72.	Phosphated distarch phosphates	1413
73.	Acetylated distarch phosphate	1414
74.	Starch acetate	1420
75.	Acetylated distarch adipate	1422
76.	HYdroxypropyl starch	1440
77.	Hydroxypropyl distarch phosphate	1442
78.	Starch sodium octenyl succinate	1450
79.	Acetylated oxidized starch	1451
80.	Sodium caseinate	-

16.Thickener

Thickener is a food additive to increase viscosity of food.

NO.	NAME OF BTP	Code
1.	Calcium acetate	263
2.	Sodium lactate	325
3.	Calcium lactate	327
4.	Alginic acid	400
5.	Sodium alginate	401
6.	Potassium alginate	402
7.	Calcium alginate	404
8.	Propylene glycol alginate	405
9.	Agar	406
10.	Carrageenan	407
11.	Processed eucheuma seaweed	407a
12.	Locust bean gum	410
13.	Guar gum	412
14.	Tragacanth gum	413
15.	Arabic gum	414
16.	Xanthan gum	415
17.	Karaya gum	416
18.	Tara gum	417
19.	Gellan gum	418

20.	Ghatti gum	419
21.	Glycerol	422
22.	Edible gelatin	428
23.	Pectins	440
24.	Glycerol ester of wood rosin	445 (iii)
25.	Alpha-cyclodextrin	457
26.	Gamma-cyclodextrin	458
27.	Mycrocrystalline cellulose	460 (i)
28.	Powdered cellulose	460 (ii)
29.	Methyl cellulose	461
30.	Ethyl cellulose	462
31.	Hydroxypropyl cellulose	463
32.	Hydroxypropyl methyl cellulose	464
33.	Methyl ethyl cellulose	465
34.	Sodium carboxymethyl cellulose	466
35.	Sodium carboxymethyl cellulose, enzymatically hydrolised	469
36.	Mono- and di- glycerides of fatty acids	471
37.	Potassium chloride	508
38.	Calcium chloride	509
39.	Calcium sulphate	516
40.	Potassium hydroxide	525
41.	Bromelain	1101 (iii)

42.	Polydextroses	1200
43.	Dextrins	1400
44.	Acid treated starch	1401
45.	Alkaline treated starch	1402
46.	Bleached starch	1403
47.	Oxidized starch	1404
48.	Enzymed treated starch	1405
49.	Monostarch phosphate	1410
50.	Distarch phosphate	1412
51.	Phosphated distarch phosphate	1413
52.	Acetylated distarch phosphate	1414
53.	Starch acetate	1420
54.	Acetylated distarch adipate	1422
55.	Hydroxypropyl starch	1440
56.	Hydroxypropyl distarch phosphate	1442
57.	Starch sodium octenyl succinate	1450
58.	Acetylated oxidized starch	1451
59.	Sodium caseinate	-

17.Firming agent

Firming agent is a food additive to firm or maintain tissues of fruits and vegetables, or to interact with gelling agent to strengthen gel.

NO.	NAME OF BTP	Code
1.	Calcium lactate	327
2.	Tricalcium citrate	333(iii)
3.	Potassium chloride	508
4.	Calcium chloride	509
5.	Calcium sulphate	516
6.	Calcium gluconate	578

18.Flavor enhancer

Flavor enhancer is a food additive to enhance or modify the existing taste and/or aroma of food without adding a new taste and/or aroma.

NO.	NAME OF BTP	Code
1.	L-glutamic acid and its salts:	
	L-glutamic acid	620
	Monosodium L-glutamate	621
	Monopotassium L-glutamate	622
	Calcium di-L-glutamate	623
2.	Guanylic acid and its salts:	
	5'-guanylic acid	626
	Disodium 5''-guanylate	627
	Dipotassium 5'-guanylate	628

	Calcium 5'-guanylate	629
3.	Inosinic acid and its salts:	
	5'-inosinic acid	630
	Disodium 5'-inosinate	631
	Dikalium 5'-inosinate	632
	Calcium 5'-inosinate	633
4.	Salts of 5'-ribonucleotides:	634
	Calcium 5'-ribonucleotides	634
	Disodium 5'-ribonucleotides	635

19. Bulking agent

Bulking agent is a food additive to increase volume of food.

NO.	NAME OF BTP	Code
1.	Sodium lactate	325
2.	Alginic acid	400
3.	Sodium alginate	401
4.	Propylene glycol alginate	405
5.	Agar	406
6.	Carrageenan	407
7.	Guar gum	412
8.	Tragacanth gum	413
9.	Arabic gum	414

10.	Karaya gum	416
11.	Glycerol ester of wood rosin	445 (iii)
12.	Microcrystalline cellulose	460 (i)
13.	Powdered cellulose	460 (ii)
14.	Methyl cellulose	461
15.	Ethyl cellulose	462
16.	Hydroxypropyl methyl cellulose	464
17.	Sodium carboxymethyl cellulose	466
18.	Mono- and di-glycerides of fatty acids	471
19.	Calcium sulphate	516
20.	Polydextroses	1200
21.	Acid treated starch	1401
22.	Alkaline treated starch	1402
23.	Bleached starch	1403
24.	Oxidized starch	1404
25.	Enzymed treated starch	1405
26.	Monostarch phosphate	1410
27.	Distarch phosphate	1412
28.	Phosphated distarch phosphate	1413
29.	Acetylated distarch phosphate	1414
30.	Acetylated distarch adipate	1422
31.	Hydroxypropyl starch	1440
32.	Hydroxypropyl distarch phosphate	1442

20.Stabilizer

Stabilizer is a food additive to stabilize homogenic dispersion system in food.

NO.	NAME OF BTP	Code
1.	Calcium carbonate	170 (i)
2.	Calcium acetate	263
3.	Fumaric acid	297
4.	Lecithins	322 (i)
5.	Sodium lactate	325
6.	Calcium lactate	327
7.	Sodium dihydrogen citrate	331 (i)
8.	Disodium monohydrogen citrate	331 (ii)
9.	Trisodium citrate	331 (iii)
10.	Potassium dihydrogen citrate	332 (i)
11.	Tripotassium citrate	332 (ii)
12.	Tricalcium citrate	333 (iii)
13.	Monosodium orthophosphate	339 (i)
14.	Disodium orthophosphate	339 (ii)
15.	Trisodium orthophosphate	339 (iii)
16.	Monopotassium orthophosphate	340 (i)
17.	Dipotassium orthophosphate	340 (ii)
18.	Tripotassium orthophosphate	340 (iii)

19.	Calcium phosphates:	341
	Monocalcium orthophosphate	341 (i)
	Dicalcium orthophosphate	341 (ii)
	Tricalcium orthophosphate	341 (iii)
20.	Adipic acid	355
21.	Alginic acid	400
22.	Sodium alginate	401
23.	Potassium alginate	402
24.	Calcium alginate	404
25.	Propylene glycol alginate	405
26.	Agar	406
27.	Carrageenan	407
28.	Processed eucheuma seaweed	407a
29.	Locust bean gum	410
30.	Guar gum	412
31.	Tragacanth gum	413
32.	Arabic gum	414
33.	Xanthan gum	415
34.	Karaya gum	416
35.	Tara gum	417
36.	Gellan gum	418
37.	Ghatti gum	419
38.	Glycerol	422

39.	Edible gelatin	428
40.	Pectins	440
41.	Glycerol ester of wood rosin	445 (iii)
42.	Disodium diphosphate	450 (i)
43.	Trisodium diphosphate	450 (ii)
44.	Tetrasodium diphosphate	450 (iii)
45.	Tetrapotassium diphosphate	450 (v)
46.	Dicalcium diphosphate	450 (vi)
47.	Sodium tripolyphosphate	451 (i)
48.	Potassium tripolyphosphate	451 (ii)
49.	Sodium polyphosphate	452 (i)
50.	Potassium popyphosphate	452 (ii)
51.	Sodium calcium popyphosphate	452 (iii)
52.	Calcium polyphosphate	452 (iv)
53.	Alpha-Cyclodextrin	457
54.	Gamma-Cyclodextrin	458
55.	Microcrystalline cellulose	460 (i)
56.	Powdered cellulose	460 (ii)
57.	Methyl cellulose	461
58.	Hydroxypropyl cellulose	463
59.	Hydroxypropyl methyl cellulose	464
60.	Methyl ethyl cellulose	465
61.	Sodium carboxymethyl cellulose	466

62.	Crosscarmellose sodium	468
63.	Sodium carboxymethyl cellulose, enzymatically hydrolysed	469
64.	Myristic, palmitic & stearic acids and their calcium, potassium and sodium (Ca, K, Na) salts	470(i)
65.	Salts of oleic acid with calcium, potassium, and sodium (Ca, K, Na)	470(ii)
66.	Mono- and di-glycerides of fatty acids	471
67.	Acetic and fatty acid esters of glycerol	472a
68.	Lactic and fatty acid esters of glycerol	472b
69.	Citric and fatty acid esters of glycerol	472c
70.	Diacetyltartaric and fatty acid esters of glycerol	472e
71.	Polyglycerol esters of interesterified ricinoleic acid	476
72.	Sodium carbonate	500(i)
73.	Sodium hydrogen carbonate	500(ii)
74.	Potassium carbonate	501(i)
75.	Potassium hydrogen carbonate	501(ii)
76.	Ammonium carbonate	503(i)
77.	Ammonium hydrogen carbonate	503(ii)
78.	Potassium chloride	508

79.	Calcium chloride	509
80.	Calcium sulphate	516
81.	Potassium hydroxide	525
82.	Calcium hydroxide	526
83.	Magnesium hydroxide	528
84.	Beeswax	901
85.	Papain	1101(ii)
86.	Bromelain	1101(iii)
87.	Polydextroses	1200
88.	Dextrins	1400
89.	Acid treated starch	1401
90.	Alkaline treated starch	1402
91.	Bleached starch	1403
92.	Oxidized starch	1404
93.	Enzymed treated starch	1405
94.	Monostarch phosphate	1410
95.	Distarch phosphate	1412
96.	Phosphate distarch phosphates	1413
97.	Acetylated distarch phosphate	1414
98.	Starch acetate	1420
99.	Acetylated distarch adipate	1422
100	Hydroxypropyl starch	1440
101	Hydroxypropyl distarch phosphate	1442

102	Starch sodium octenyl succinate	1450
103	Acetylated oxidized starch	1451
104	Sodium caseinate	

21. Color Retention Agent

Color Retention Agent is a food additive that can maintain, stabilize, or strengthen intensity of food color without creating a new color.

NO.	NAME OF BTP	Code
1.	Magnesium carbonate	504 (i)
2.	Magnesium hydroxide	528

22. Flavoring

Flavoring is a food additive in the form of concentrate preparation with or without flavoring adjunct used to give flavor with the exception of salty, sweet, and sour taste.

Flavoring is grouped into:

1. natural flavoring;
2. natural identical flavoring; and
3. artificial flavoring.

The above groups consist of one more types specified in the table below:

NO.	BTP
1.	Natural aromatic raw material is a food additive derived from plant or animal which is suitable for use in the preparation/making/processing of natural flavoring. The raw material includes foodstuff, spices, herbs and other plant sources which are correct for the application concerned, amongst others, onion powder, chili powder, sliced lime leaves, sliced bay leaves, sliced ginger.
2.	Flavoring preparation is an ingredient prepared or processed to give flavor acquired through physical, microbiological or enzymatic process of plant or animal foodstuff directly acquired through processing process. The ingredient is suitable for human consumption at a certain use level, but is not intended for direct consumption, amongst others, orange oil, tea extract, paprika oleoresin, cheese powder, yeast extract.
3.	Smoke flavoring is a flavoring preparation derived from, hard wood including sawdust, shell and woody plant which does not experience treatment and is not contaminated

	through controlled burning process or dry distillation or treatment in very hot steam, and thereafter condensed and defractionated to obtain an expected flavor.
4.	Process flavoring is a flavoring preparation from ingredient or a mix of ingredients permitted for use in food, or which naturally exists in food or permitted for use in the making of process flavoring at a condition equal to a temperature and time not exceeding 180°C and 15 minutes and with pH not exceeding 8.0, amongst others, flavoring produced from reducing sugar and amino acid.

23.Flour Treatment Agent

Flour treatment agent is a food additive added to flour to improve color, dough or baking quality including leavening agent, flour bleaching and maturing agents.

NO.	NAME OF BTP	Code
1.	L-ammonium lactate	328
2.	Sodium stearoyl-2-lactylate	481(i)
3.	Ammonium chloride	510
4.	Calcium sulphate	516
5.	Calcium oxide	529

6.	Alpha-amylase from bacillus licheniformis (carbohydrase)	1100
7.	Alpha-amylase from aspergillus oryzae, var	1100
8.	Alpha-amylase from bacillus stearothermophilus	1100
9.	Alpha-amylase from bacillus stearothermophilus expressed in bacillus subtilis	1100
10.	Alpha-amylase from bacillus subtilis	1100
11.	Alpha-amylase from bacillus megaterium expressed in bacillus subtilis	1100
12.	Protease from aspergillus oryzae, var	1101(i)
13.	Papain	1101(ii)
14.	Bromelain	1101(iii)

24.Color

Color is a food additive in the form of natural color and synthetic color, when it is applied on food can add or restore color.

a. Natural Color

Natural color is a color produced through process of extraction, isolation, or derivation (partially synthetic) from plants, animals, minerals or other natural sources, including natural identical color.

NO.	NAME OF BTP	Code
1.	Curcumin CI No. 75300	100(i)
2.	Riboflavins:	
	Riboflavin, synthetic	101(i)
	Riboflavin 5'-phosphate sodium	101(ii)
	Riboflavin (Bacillus subtilis)	101(iii)
3.	Carmines and cochineal extract CI No. 75470:	
	Carmines CI No. 75470	120
	Cochineal extract CI No. 75470	120
4.	Chlorophyll CI No. 75810	140
5.	Chlorophylls and colorophyllins, copper complexes CI No. 75810	141
6.	Caramel I-plain	150a
7.	Caramel III-ammonia process	150c
8.	Caramel IV-sulphite ammonia process	150d
9.	Vegetable carbon CI No. 77266	153
10.	Beta-carotenes, vegetables CI No. 75130	160a(ii)
11.	Annatto extracts CI No. 75120, bixin based	160b(i)
12.	Carotenoids:	
	Beta-carotenes, synthetic CI No. 40800	160a(i)
	Beta-carotenes (Blakeslea trispora)	160a(iii)

	Beta-Apo-8'-carotenal CI No. 40820	160e
	Beta-apo-8'-carotenic acid ethyl ester CI No. 40825	160f
13.	Beet red	162
14.	Anthocyanins	163
15.	Titanium dioxide CI No. 77891	171

b. Synthetic Color

Synthetic color is a color acquired by chemical synthetic process.

NO.	NAME OF BTP	Code
1.	Tartrazine CI No. 19140	102
2.	Quinoline yellow CI No. 47005	104
3.	Sunset yellow FCF CI No. 15985	110
4.	Carmoisine CI No. 14720	122
5.	Ponceau 4R CI No. 16255	124
6.	Erythrosine CI No. 45430	127
7.	Allura red CI No. 16035	129
8.	Indigotine CI No. 73015	132
9.	Brilliant blue FCF CI No. 42090	133
10.	Fast green FCF CI No. 42053	143
11.	Brown HT CI No. 20285	155

25. Propellant

Propellant is a food additive in the form of gas to expel food from container.

NO.	NAME OF BTP	Code
1.	Nitrogen	941
2.	Dinitrogen monoxide	942
3.	Propane	944

26. Sequestrant

Sequestrant is a food additive that can bind polyvalent metal ions to form complexes in order to improve stability and quality of food.

NO.	NAME OF BTP	Code
1.	Calcium disodium ethylene diamine tetra acetate	385
2.	Isopropyl citrates	384
3.	Sodium gluconate	576
4.	Potassium gluconate	577

MINISTER OF HEALTH

OF THE REPUBLIC OF INDONESIA

signed and sealed

NAFSIAH MBOI

ATTACHMENT II

OF REGULATION OF MINISTER OF HEALTH

NO. 033 YEAR 2012

ON FOOD ADDITIVES

INGREDIENTS PROHIBITED FOR USE AS BTP

NO.	INGREDIENTS
1.	Boric acid and its compounds
2.	Salicylic acid and its salt
3.	Diethyl pyrocarbonate, DEPC
4.	Dulcin
5.	Formaldehyde
6.	Potassium bromated
7.	Potassium chlorate
8.	Chloramphenicol
9.	Brominated vegetable oils
10.	Nitrofurazone
11.	Dulcamara
12.	Cocaine
13.	Nitrobenzene
14.	Cinnamyl anthranilate

NO.	INGREDIENTS
15.	Dihydrosafrole
16.	Tonka bean
17.	Calamus oil
18.	Tansy oil
19.	Sasafras oil

MINISTER OF HEALTH

OF THE REPUBLIC OF INDONESIA

signed and sealed

NAFSIAH MBOI