

MINISTER OF AGRICULTURE, LIVESTOCK, SUPPLY

MINISTRY CABINET

NORMATIVE INSTRUCTION No. 51 DECEMBER 29th, 2006

THE MINISTER OF AGRICULTURE, LIVESTOCK AND SUPPLY, in use of the powers invested in him by art. 87, sole paragraph, item II of the Constitution, in view of the provisions of Law No. 1,283, of December 18th, 1950, regulated by Decree No. 30,691 of March 29th, 1952, which provides for the Industrial and Sanitary Inspection of Animal Products, considering the MERCOSUL GMC Resolution no. 73/97, which approved the Mercosul Technical Regulation on the Attribution of Additives and its Limits of the following 8 food categories: Meat and meat products; Considering, also, the need to standardize the use of additives and their limits in the technological process of preparing meat, Industrialized meat products, Salted Meat Products, Meat preserves, Mixed preserves and Semi-conserved meat products, and that given in Case No. 21000.013502/2005-93, undertakes:

Art. 1. To adopt the Technical Regulation on the Attribution of Additives, and their Limits of the following 8 food categories: Meat and Meat Products, as in the annex to this Normative Instruction.

Art. 2. Companies will have a period of sixty (60) days counting from the date of publication of this Normative Instruction, to provide adequacy of records of products, promoting the necessary changes to their descriptive texts.

Art. 3. This Normative Instruction enters into effect on the date of its

publication. LUÍS CARLOS GUEDES PINTO

ANNEX

TECHNICAL REGULATION OF ATTRIBUTION OF ADDITIVES, AND THEIR LIMITS OF THE FOLLOWING FOOD CATEGORIES: CATEGORY 8: MEAT AND MEAT PRODUCTS.

ATTRIBUTION OF ADDITIVES		
GROUP 8 - MEAT AND MEAT PRODUCTS		
Addendum	Addendum	Addendums:
Number:	Function/Name	Maximum Concentration
Ins		g/100g
8 - MEAT AND MEAT PRODUCTS		
The following are admitted to each function:		
a) Any of the additives included in continuation with the maximum concentrations of use allowed,		
b) The mixture of additives with the same function, to whenever the sum of all concentrations does not exceed the maximum limit of any of them;		
c) Applies similar criteria to that of item "b" for the particular case of phosphates and derivatives that do or do not carry out the same function.		
8.1 MEAT		

		Not authorized
8.1.1 FRESH MEAT		
8.1.2 FROZEN MEAT		Not authorized
8.2 - MEAT PRODUCTS		
8.2.1 INDUSTRIALIZED MEAT PRODUCTS		
8.2.1.1 INDUSTRIALIZED MEAT PRODUCTS, FRESH, COLD-CUT OR NON COLD-CUT		
	ACIDULENT	
260	Acetic acid	q.s.
270	Lactic Acid	q.s.
330	Citric acid	q.s.
575	Glucona-delta-lactona	q.s.
	ACIDITY REGULATOR	
325	Sodium lactate	q.s.
327	Calcium Lactate	q.s.
331iii	Trisodium citrate, sodium citrate	q.s.
332ii	Tripotassium citrate, potassium citrate	q.s.
333	Tricalcium citrate, calcium citrate	q.s.
	ANTIOXIDANT	
300	Ascorbic acid (L-)	q.s.
301	Ascorbic sodium (L)	q.s.
302	Ascorbic calcium	q.s.
303	Ascorbic potassium	q.s.
315	Isoascorbic acid	q.s.
316	Isoascorbic sodium	q.s.
320	Butyl hydroxyanisole, BHA (1)	0.01(2)
321	Butyl hydroxytoluene, BHT (1)	0.01(2)
310	Propyl gallate (1)	0.01(2)
	ARTIFICIAL AROMA/FLAVORING	
	DYE	
100	curcumin	0.002
120	Cochineal, BC. carminic	0.01
150a	Natural caramel plain caramel I	q.s.
150b	Caramel II caustic sulfite process	q.s.
150c	Caramel III ammonia process	q.s.

150d	Caramel II caustic sulfite process	q.s.
160aii	Natural carotenes	0.002
160b	Urucum, Annatto, Bixin, Norbixin, Rocu	0.002(10)
160b	Paprika, capsorubin, capsanthin	0.001
162	Beetroot red, betanin	q.s.
	PRESERVATIVE	
249	Potassium nitrite	0.015(3)
250	Sodium Nitrite	0.015(3)
251	Sodium Nitrate	0.03(3)
252	Potassium nitrate	0.03(3)
	COLOR STABILIZER	
375	Nicotinic acid	0.01(4)
	STABILIZER	
339i	Sodium phosphate, monobasic sodium phosphate, hydrogen monophosphate monosodium, sodium orthophosphate.	0.05(9)
339ii	Sodium phosphate, dibasic sodium phosphate, disodium dihydrogen monophosphate.	0.05(9)
339iii	Trisodium phosphate, tribasic sodium phosphate, trisodium monophosphate	0.05(9)
340i	Dihydrogen phosphate, potassium dihydrogen	0.05(9)
340ii	Dipotassium hydrogen phosphate, dipotassium	0.05(9)
450i	Diphosphate disodium dihydrogen, disodium pyrophosphate sodium	0.05(9)
450ii	Trisodium diphosphate,	0.05(9)
450iii	Tetrasodium diphosphate, tetrasodium pyrophosphate.	0.05(9)
450 v	Tetrapotassium diphosphate, tetrapotassium pyrophosphate.	0.05(9)
451ii	Pentapotassium triphosphate, potassium tripolyphosphate,	0.05(9)
452i	Sodium hexametaphosphate, sodium polyphosphate	0.05(9)
452ii	Potassium polyphosphate, potassium metaphosphate.	0.05(9)
	THICKENER	
407	Carrageenan	0.3

	FLAVOR ENHANCER	
620	Glutamic acid	q.s.
621	Sodium glutamate, monosodic, glutamate, monosodium glutamate.	q.s.
622	Potassium glutamate, monopotassic glutamate, monopotassium glutamate	q.s.
627	Disodium guanylate, disodium 5' guanylate, disodium	q.s.
630	Acid inosínico	q.s.
631	Disodium inosinate, disodium 5'inosinate, disodium inosinate 5	q.s.
	HUMECTANT	
422	Glycerol	q.s.
8.2.1.2. INDUSTRIALIZED MEAT PRODUCTS – DRY, CURED AND/OR MATURED OR NON-MATURED		
	ACIDULENT	
270	Lactic Acid	q.s.
330	Citric acid	q.s.
575	Glucono-delta-lactona	q.s.
	ACIDITY REGULATOR	

325	Sodium lactate	q.s.
327	Calcium Lactate	q.s.
331iii	Sodium citrate, trisodium citrate.	q.s.
332ii	Sodium citrate, trisodium citrate.	q.s.
333	Calcium citrate, tricalcium citrate	q.s.
	ANTIOXIDANT	
300	Ascorbic acid (L-)	q.s.
301	Ascorbic sodium	q.s.
302	Ascorbic calcium	q.s.
303	Ascorbic potassium	q.s.
310	Propyl gallate	0.01(5)
315	Isoascorbic acid	q.s.
316	Isoascorbic sodium	q.s.
320	Butyl hydroxyanisole, BHA	0.01(5)
321	Butyl hydroxytoluene, BHT	0.01(5)
	ATRIFICAL AROMA/FLAVORING	
DYE		

100	Curcumin	0.002
120	Cochineal, BC. carminic	0.01
150a	Natural caramel plain caramel I	q.s.
150b	Caramel II caustic sulfite process	q.s.
150c	Caramel III ammonia process	q.s.
150d	Caramel IV process ammonia sulphite	q.s.
160aai	Natural carotenes	0.002
160b	Urucum, Annatto, Bixin, Norbixin, Rocu	0.002(10)
160c	Paprika, capsorubin, capsanthin	0.001
162	Beetroot red, betanin	q.s.
	PRESERVATIVE	
200	Sorbic acid	0.02(6)
201	Potassium sorbate	0.02(6)
202	Potassium sorbate	0.02(6)
203	Calcium sorbate	0.02(6)
249	Potassium nitrite	0.015 (3) (12)
250	Sodium Nitrite	0.015 (3) (12)
251	Sodium Nitrate	0.03 (3) (12)
252	Potassium nitrate	0.03 (3) (12)
	STABILIZER	
339i	Sodium phosphate, monobasic sodium phosphate, hydrogen monophosphate monosodium, sodium orthophosphate	0.5(9)
339ii	Sodium phosphate, dibasic sodium phosphate, disodium monophosphate dihydro-temper.	0.5(9)
339iii	Trisodium phosphate, tribasic sodium phosphate, trisodium monophosphate.	0.5(9)
340i	Dihydrogen phosphate, potassium dihydrogen monophosphate.	0.5(9)
340ii	Dipotassium hydrogen phosphate, dipotassium monophosphate.	0.5(9)
450i	Diphosphate disodium hydrogen, sodium pyrophosphate disodium diphosphate.	0.5(9)
450ii	Trisodium diphosphate,	0.5(9)
450iii	Tetrasodium diphosphate, tetrasodium	0.5(9)
450v	Tetrapotassium diphosphate, tetrapotassium pyrophosphate.	0.5(9)
451ii	Pentapotassium triphosphate, potassium tripolyphosphate, potassium triphosphate.	0.5(9)
452i	Sodium hexametaphosphate, sodium	0.5(9)
452ii	Potassium polyphosphate, potassium	0.5(9)
	FLAVOR ENHANCER	
620	Glutamic acid	q.s.
	Sodium glutamate, monosodic glutamate	

621	Monosodium glutamate.	q.s.
622	Potassium glutamate, monopotassic glutamate, monopotassium glutamate	q.s.
627	Disodium guanylate, disodium 5 'guanylate, disodium guanylate-5	q.s.
630	Acid inosínico	q.s.
631	Disodium inosinate, disodium 5'inosinate, disodium inosinate 5	q.s.
8.2.1.3 INDUSTRIALIZED MEAT PRODUCTS – COOKED COLD CUTS OR NON-COLD CUT		
	ACIDULENT	
270	Lactic Acid	q.s.
330	Citric acid	q.s.
575	Glucono-delta-lactona	q.s.
	ACIDITY REGULATOR	
325	Sodium lactate	q.s.
327	Calcium Lactate	q.s.
331iii	Sodium citrate, trisodium citrate.	q.s.
332ii	Potassium citrate, tripotassium citrate	q.s.
333	Calcium citrate, tricalcium citrate	q.s.
	ANTIOXIDANT	
300	Ascorbic acid (L-)	q.s.
301	Ascorbic sodium (L)	q.s.
302	Ascorbic calcium	q.s.
303	Ascorbic potassium	q.s.
315	Isoascorbic acid	q.s.
316	Isoascorbic sodium	q.s.
310	Propyl gallate (1)	0.01 (1) (7)
320	Butyl hydroxyanisole, BHA	0.01 (1) (7)
321	Butyl hydroxytoluene, BHT	0.01 (1) (7)
	ATRIFICAL AROMA/FLAVORING	
	DYE	
100	curcumin	0.002
120	Cochineal, BC. carminic	0.01
150a	Natural caramel plain caramel I	q.s.
150b	Caramel II caustic sulfite process	q.s.
150c	Caramel III ammonia process	q.s.
150d	Caramel IV process ammonia sulphite	q.s.
160aai	Natural carotenes	0.002
160b	Urucum, Annatto, Bixin, Norbixin, Rocu	0.002(10)
160b	Paprika, capsorubin, capsanthin	0.001
162	Beetroot red, betanin	q.s.

	PRESERVATIVE	
249	Potassium nitrite	0.015(3)
250	Sodium Nitrite	0.015(3)
251	Sodium Nitrate	0.03(3)
252	Potassium nitrate	0.03(3)
	EMULSIFIER	
450ii	Trisodium diphosphate,	0.5(9)
452ii	Potassium polyphosphate, potassium	0.5(9)
	STABILIZER	
339i	Sodium phosphate, monobasic sodium phosphate, monosodium dihydrogen monophosphate, sodium	0.5(9)
339ii	Sodium phosphate, dibasic sodium phosphate, disodium hydrogen monophosphate.	0.5(9))
339iii	Trisodium phosphate, tribasic sodium phosphate, trisodium monophosphate	0.5(9)
340i	Dihydrogen phosphate, potassium dihydrogen monophosphate.	0.5(9)
340ii	Dipotassium hydrogen phosphate, dipotassium monophosphate.	0.5(9)
450i	Disodium dihydrogen diphosphate, sodium diphosphate, disodium pyrophosphate	0.5(9)
450iii	Tetrasodium diphosphate, tetrasodium	0.5(9)
450 v	Tetrapotassium diphosphate, tetrapotassium pyrophosphate.	0.5(9)
451ii	Pentapotassium triphosphate, potassium tripolyphosphate, potassium triphosphate.	0.5(9)
452i	Sodium hexametaphosphate, sodium	0.5(9)
452ii	Potassium polyphosphate, potassium	0.5(9)
	THICKENER	
400	Alginic acid	0.3
401	Sodium Alginate	0.3
402	Potassium alginate	0.3
403	Ammonium alginate	0.3
404	Calcium alginate	0.3
405	Propylene glycol alginate	0.3
406	Agar	0.3
407	Carrageenan	0.5
412	Guar gum	0.3
415	Xantana gum	0.3
410	Garrofin gum	0.3
	FLAVOR ENHANCER	
620	Glutamic acid	q.s.
	Sodium glutamate, monosodic glutamate	

621	Monosodium glutamate.	q.s.
622	Potassium glutamate, monopotassic glutamate, monopotassium glutamate	q.s.
627	Disodium guanylate, disodium 5 'guanylate, disodium guanylate-5	q.s.
630	Acid inosínico	q.s.
631	Disodium inosinate, disodium 5'inosinate, disodium inosinate 5	q.s.
	HUMECTANT	
422	Glycerol	q.s.
8.2.2 SALTED MEAT PRODUCTS		
8.2.2.1. SALTED RAW MEAT PRODUCTS		
	ACIDULENT	
270	Lactic Acid	q.s.
330	Citric acid	q.s.
575	Glucono-delta-lactona	q.s.
	ACIDITY REGULATOR	
325	Sodium lactate	q.s.
327	Calcium Lactate	q.s.
331iii	Sodium citrate, trisodium citrate.	q.s.
332ii	Potassium citrate, tripotassium citrate	q.s.

333	Calcium citrate, tricalcium citrate.	q.s.
	ANTIOXIDANT	
300	Ascorbic acid (L-)	q.s.
301	Ascorbic sodium (L)	q.s.
302	Ascorbic calcium	q.s.
303	Ascorbic potassium	q.s.
315	Isoascorbic acid	q.s.
316	Isoascorbic sodium	q.s.
	PRESERVATIVE	
249	Potassium nitrite	0.015(3)
250	Sodium Nitrite	0.015(3)
251	Sodium Nitrate	0.03(3)
252	Potassium nitrate	0.03(3)
200	Sorbic acid	0.02(6)
201	Sodium sorbate	0.02(6)
202	Potassium sorbate	0.02(6)
203	Calcium sorbate	0.02(6)

	ARTIFICIAL AROMA/FLAVORING	
	FLAVOR ENHANCER	
620	Glutamic acid	q.s.
621	Sodium glutamate, monosodic glutamate, monosodium glutamate.	q.s.
622	Potassium glutamate, monopotassic glutamate, monopotassium glutamate	q.s.
627	Disodium guanylate, disodium 5' guanylate, disodium guanylate-5	q.s.
630	Acid inosínico	q.s.
631	Disodium inosinate, disodium 5' inosinate, disodium inosinate 5	q.s.
	STABILIZER	
339i	Sodium phosphate, monobasic sodium phosphate, monosodium dihydrogen monophosphate, sodium	0.5 (9) (11)
339ii	Sodium phosphate, dibasic sodium phosphate, disodium hydrogen monophosphate.	0.5 (9) (11)
339iii	Trisodium phosphate, tribasic sodium phosphate, trisodium monophosphate	0.5 (9) (11)
340i	Dihydrogen phosphate, potassium dihydrogen monophosphate.	0.5 (9) (11)
340ii	Dipotassium hydrogen phosphate, dipotassium monophosphate.	0.5 (9) (11)
450i	Disodium dihydrogen diphosphate, sodium diphosphate, disodium pyrophosphate	0.5 (9) (11)
450ii	Trisodium diphosphate,	0.5 (9) (11)
450iii	Tetrasodium diphosphate, tetrasodium pyrophosphate.	0.5 (9) (11)
450 v	Tetrapotassium diphosphate, tetrapotassium pyrophosphate.	0.5 (9) (11)
451ii	Pentapotassium triphosphate, potassium tripolyphosphate, potassium triphosphate.	0.5 (9) (11)
452i	Sodium hexametaphosphate, sodium polyphosphate	0.5 (9) (11)
452ii	Potassium polyphosphate, potassium metaphosphate.	0.5 (9) (11)
8.2.2.2. SALTED COOKED MEAT PRODUCTS		
	ACIDULENT	
270	Lactic Acid	q.s.
330	Citric acid	q.s.
575	Glucono-delta-lactona	q.s.
	ACIDITY REGULATOR	
325	Sodium lactate	q.s.
327	Calcium Lactate	q.s.

331iii	Sodium citrate, trisodium citrate.	q.s.
332ii	Potassium citrate, tripotassium citrate	q.s.
333	Calcium citrate, tricalcium citrate	q.s.
	ANTIOXIDANT	
300	Ascorbic acid (L-)	q.s.
301	Ascorbic sodium (L)	q.s.
302	Ascorbic calcium	q.s.
303	Ascorbic potassium	q.s.
315	Isoascorbic acid	q.s.
316	Isoascorbic sodium	q.s.
	PRESERVATIVE	
249	Potassium nitrite	0.015(3)
250	Sodium Nitrite	0.015(3)
251	Sodium Nitrate	0.03(3)
252	Potassium nitrate	0.03(3)
	ATRIFICAL AROMA/FLAVORING	
	DYE	
100	curcumin	0.002
120	Cochineal, BC. carminic	0.01
150a	Natural caramel plain caramel I	q.s.
150b	Caramel II caustic sulfite process	q.s.
150c	Caramel III ammonia process	q.s.
150d	Caramel IV process ammonia sulphite	q.s.
160aai	Natural carotenes	0.002
160b	Urucum, Annatto, Bixin, Norbixin, Rocu	0.002(10)
160c	Paprika, capsorubin, capsanthin	0.001
162	Beetroot red, betanin	q.s.
	STABILIZER	
339i	Sodium phosphate, monobasic sodium phosphate, monosodium dihydrogen monophosphate, sodium	0.5(9)
339ii	Sodium phosphate, dibasic sodium phosphate, disodium hydrogen monophosphate.	0.5(9)
339iii	Trisodium phosphate, tribasic sodium phosphate, trisodium monophosphate	0.5(9)
340i	Dihydrogen phosphate, potassium dihydrogen monophosphate.	0.5(9)
340ii	Dipotassium hydrogen phosphate, dipotassium monophosphate.	0.5(9)
450i	Disodium dihydrogen diphosphate, sodium diphosphate, disodium pyrophosphate	0.5(9)
450iii	Tetrasodium diphosphate, tetrasodium pyrophosphate.	0.5(9)

450 v	Tetrapotassium diphosphate, tetrapotassium pyrophosphate.	0.5(9)
451ii	Pentapotassium triphosphate, potassium tripolyphosphate, potassium triphosphate.	0.5(9)
452i	Sodium hexametaphosphate, sodium polyphosphate	0.5(9)
452ii	Potassium polyphosphate, potassium metaphosphate.	0.5(9)
	THICKENER	
400	Alginic acid	0.3
401	Sodium Alginate	0.3
402	Potassium alginate	0.3
403	Ammonium alginate	0.3
404	Calcium alginate	0.3
405	Propylene glycol alginate	0.3
406	Agar	0.3
407	Carrageenan	0.5
412	Guar gum	0.3
415	Xantana gum	0.3
410	Garrofin gum	0.3
	FLAVOR ENHANCER	
620	Glutamic acid	q.s.
621	Sodium glutamate, monosodic glutamate, monosodium glutamate.	q.s.
622	Potassium glutamate, monopotassic glutamate, monopotassium glutamate	q.s.
627	Disodium guanylate, disodium 5 'guanylate, disodium guanylate-5	q.s.
630	Acid inosínico	q.s.
631	Disodium inosinate, disodium 5'inosinate, disodium inosinate 5	q.s.
	HUMECTANT	
422	Glycerol	q.s.
8.3 CONSERVED AND SEMI-CONSERVED ANIMAL PRODUCTS		
8.3.1 CONSERVED MEAT PRODUCTS, MIXED CONSERVED AND SEMI-CONSERVED MEAT PRODUCTS		
	ACIDULENT	
260	Acetic acid	q.s.
270	Lactic Acid	q.s.
330	Citric acid	q.s.
575	Glucono-delta-lactona	q.s.

	ACIDITY REGULATOR	
325	Sodium lactate	q.s.
327	Calcium Lactate	q.s.
331iii	Sodium citrate, trisodium citrate.	q.s.
332ii	Sodium citrate, trisodium citrate.	q.s.
333	Calcium citrate, tricalcium citrate	q.s.
	ANTIOXIDANT	
300	Ascorbic acid (L-)	q.s.
301	Ascorbic sodium (L)	q.s.
302	Ascorbic calcium	q.s.
303	Ascorbic potassium	q.s.
315	Isoascorbic acid	q.s.
316	Isoascorbic sodium	q.s.
310	Propyl gallate (1)	0.01 (1) (8)
320	Butyl hydroxyanisole, BHA	0.01 (1) (8)
321	Butyl hydroxytoluene, BHT	0.01 (1) (8)
	ARTIFICIAL AROMA/FLAVORING	
	DYE	
100	curcumin	0.002
120	Cochineal, BC. carminic	0.01
150a	Natural caramel plain caramel I	q.s.
150b	Caramel II caustic sulfite process	q.s.
150c	Caramel III ammonia process	q.s.
150d	Caramel IV process ammonia sulphite	q.s.
160aai	Natural carotenes	0.002
160b	Urucum, Annatto, Bixin, Norbixin, Rocu	0.002(10)
160c	Paprika, capsorubin, capsanthin	0.001
162	Beetroot red, betanin	q.s.
	PRESERVATIVE	
249	Potassium nitrite	0.015(3)
250	Sodium Nitrite	0.015(3)
251	Sodium Nitrate	0.03(3)
252	Potassium nitrate	0.03(3)
	STABILIZER	
339i	Sodium phosphate, monobasic sodium phosphate, monosodium dihydrogen monophosphate, sodium	0.5(9)
339ii	Sodium phosphate, dibasic sodium phosphate, disodium hydrogen monophosphate.	0.5(9)
339iii	Trisodium phosphate, tribasic sodium phosphate, trisodium monophosphate.	0.5(9)
340i	Dihydrogen phosphate, potassium dihydrogen monophosphate.	0.5(9)
	Dipotassium hydrogen phosphate, dipotassium	

340ii	dipotassium.	0.5(9)
450i	Disodium dihydrogen diphosphate, sodium diphosphate, disodium pyrophosphate	0.5(9)
450ii	Trisodium diphosphate,	0.5(9)
450iii	Tetrasodium diphosphate, tetrasodium pyrophosphate.	0.5(9)
450 v	Tetrapotassium diphosphate, tetrapotassium pyrophosphate.	0.5(9)
451ii	Pentapotassium triphosphate, potassium tripolyphosphate, potassium triphosphate.	0.5(9)
452i	Sodium hexametaphosphate, sodium polyphosphate	0.5(9)
452ii	Potassium polyphosphate, potassium metaphosphate.	0.5(9)
	THICKENER	
400	Alginic acid	0.3
401	Sodium Alginate	0.3
402	Potassium alginate	0.3
403	Ammonium alginate	0.3
404	Calcium alginate	0.3
406	Agar	0.3
407	Carrageenan	0.5
412	Guar gum	0.3
415	Xantana gum	0.3
410	Garrofin gum	0.3
	FLAVOR ENHANCER	
620	Glutamic acid	q.s.
621	Sodium glutamate, monosodic glutamate, monosodium glutamate.	q.s.
622	Potassium glutamate, monopotassic glutamate, monopotassium glutamate	q.s.
627	Disodium guanylate, disodium 5 'guanylate, disodium guanylate-5	q.s.
630	Acid inosínico	q.s.
631	Disodium inosinate, disodium 5'inosinate, disodium inosinate 5	q.s.
	HUMECTANT	
422	Glycerol	q.s.

NOTE:

- (1) Alone or combined on a greasy base.
- (2) Exclusively for the production of cold-cut fresh frozen goods.
- (3) Maximum Residual amount expressed as sodium nitrite.

- (4) Only for hamburgers.
- (5) Only for dehydrated meat.
- (6) For external use only, surface treatment, maximum quantity in product, alone or in mixtures expressed as Sorbic acid (Absence in the mass).
- (7) Exclusively for cooked hamburgers.
- (8) Exclusively for feijoada.
- (9) Amount added minus the amount of phosphate naturally present in meat.
- (10) Only on the surface.
- (11) The addition of phosphates to raw ham and dry-cured hams.
- (12) Except for Brazilian jerked beef.

NOTE: The labels where the EST COL Function appears for additives INS 249, 250, 251, 252 will be valid for a period of one year from the effective date of this Normative Instruction.

Official Union Gazette 01/04/2007 - Section 1

[RET., 11/05/2007 - Section 1](#)