



Matthew Algie Supplier Manual

Guidelines for Suppliers

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1.0 Supplier Quality Assurance (SQA)

1.1 Prior to commencement of supply a supplier will be required to complete the appropriate Supplier Quality Assurance (SQA) documentation and an audit may be conducted of sites based on risk assessment.

1.2 The SQA requirements of suppliers for each product category is listed below. If any supplier is unsure of their requirements, please contact the Quality Assurance Department via e-mail: sqa@matthewalgie.com.

All suppliers must complete and return a completed Supplier Questionnaire form, including GFSI Certification (Food and Packaging), relevant polices, HACCP documentation.

Once the documents are completed and returned to the SQA email address above the documents will be reviewed by the MA Technical team.

1.3 Final Approval

On completion and submission, the documents will then be reviewed and if satisfactory will be approved via the Matthew Algie SQA procedure. We request that any actions or further information required be provided in full and within the timescale set by Matthew Algie.

1.4 Emergency Supply

If a product is required from new suppliers, the required SQA documentation will be sent via e-mail to the supplier, and we will request completion prior to supply. Given the nature of such requests we would obviously ask that this is given appropriate priority.

1.5 Supplier Review

All suppliers will be subject to review, the timescale of which is based on risk assessment.

2.0 NPD

2.1 Product Development

Prior to the commencement of any NPD project the Packaging or Food Product Supplier and their production and/or packing site must be either accredited by BRCGS, or equivalent. In addition, food product suppliers must have a documented HACCP system must be in place. Please also refer to the SQA section of this document. The development of a project / product cannot continue unless the supplier is approved.

2.2 Product Brief

This must be agreed in writing between Brand Manager and/or NPD Technologist and Supplier prior to commencement of the development process.

2.3 Sample Development

Please ensure any product samples are submitted within the time scale provided; with a full product specification (this can be in the supplier's own format for initial samples only).

Food Products: Food product specifications

These must detail fully all ingredients, country of origin, quantity in recipe, supplier, supplier 3rd party accreditations, certified status, including all composite ingredients, additives, processing aids and allergens that the product does or may contain. Also details about packaging type, weight and sources.

However, a fully comprehensive HACCP system and procedures should be implemented to reduce the occurrence of cross- contamination during processing of products and prevent the requirement of 'may contain' statements.

Food Products: Composition – Ingredients (not permitted)

The composition of all food products must conform to all relevant UK and EU legislation and customer specific requirements.

Please see Annex 1 for E-numbers permitted by Matthew Algie

2.4 Product Specification & Labelling Review:

The product specification must be compiled detailing all information require to confirm compliance with all required legislation covering each product.

Food Products:

If the **supplier is to undertake** the product labelling themselves, they must provide adequate assurances that the product labelling is compliant with EU, UK legislation and or relevant country product being sold to (e.g., via a third-party legal labelling approval or in-house legal team).

If the **supplier cannot confirm product labelling compliance**, all product information and full disclosure of all the product's compositional details must be provided as requested by Matthew Algie to fulfil legal labelling requirements.

The labelling and a product specification could be sent to a third-party legal label reviewer for approval. We reserve the right to charge for labelling reviews if this cannot be provided. On average this could take approximately two weeks dependant on the complexity of the product and the co-operation of the supplier. The product cannot be approved and cannot be packed until the labelling is approved.

Once the development process is complete, we request that the supplier provide a complete and final Food Product Specification (with any amends highlighted during the development of labelling) in the Matthew Algie format.

2.5 Packaging Requirements:

Product Specifications for all packaging materials must be held by the Supplier.

Product Packaging

These must include assurances that all primary or food contact packaging is suitable for use and conforms to all appropriate EU / UK legislation. Relevant certificates of conformity must be supplied to Matthew Algie.

Packaging materials must be compatible with Matthew Algie Deforestation policy and Packaging minimization has been considered in accordance with the Essential Packaging Regulations.

Plastic materials need to be disclosed (primary, secondary) as well as country of origin of material, weight and thickness. Type of plastic material is also required (e.g. Polyethylene (PE), Polyethylene Terephthalate (PET), HD Polyethylene (HDPE), LD Polyethylene (LDPE), Polypropylene (PP), PET/Met. PET/PE, Silicone, Ethylene-Vinyl Alcohol Copolymer (EVOH), Polystyrene, etc)

2.6 Transit Trial:

A sample of product packed as proposed may be requested for transit trial usually at the supplier's cost. If the packaging fails the trial, the supplier must source an alternative or make all the required amendments until a successful trial is achieved. The product cannot be approved until a successful transit trial has taken place and therefore should not be packed prior to full product approval.

Once the development process is complete the supplier must provide a complete and final Product Specification (with any amends highlighted during the product development, specification and labelling review) in the Matthew Algie format and a packaging specification for each item of packaging.

3.0 Product Quality & Safety

Ultimately it is the supplier's responsibility to ensure the product quality, safety, and legality of all products that they supply to Matthew Algie.

3.1 Sampling Procedure.

We reserve the right to sample and test product delivered to Matthew Algie on both a random basis and if we suspect a fault associated with the product.

3.1.1 Third Party Products and Materials

We may sample and test deliveries as per risk assessment or if an issue is suspected.

The first delivery of every food product will be inspected, for (but not limited to) correct labelling, product composition, sensory and weight measurement. We request that one case of product be provided for this inspection at supplier's cost.

3.1.2 Raw Materials – Green Coffee

Green Coffee deliveries will be sampled on arrival in accordance to ISO4072.

Any deliveries that do not conform to the appropriate specification or are found to contain a fault may be rejected and the supplier will be notified and requested to uplift the affected product.

3.2 Complaints and Product Recall

3.2.1 Complaints

3.2.1.1 Complaint Notification

Suppliers will be notified of a customer complaint as appropriate via e-mail from the Complaint Administrator.

For example, complaints regarding

- Product quality, legality and food safety would be handled by the QA Team.
- Delivery complaints would be handled by Logistics Team.
- Machine complaints would be handled by the Tech Team.

E-mail notification will detail:

- The nature of the complaint
- Batch coding and durability statement as provided by the customer
- Timescale for submission of the complaint investigation report
- Request for details of proposed initial corrective actions
- Credit request if appropriate

These details should allow the supplier to commence the initial investigation.

If the report submission timescale is not deemed reasonable, a more suitable timescale must be agreed with the Complaint Administrator on receipt of the initial notification e-mail, (response to a complaint does not include acknowledgement letters).

The Complaint Investigation Report must include preventative actions that will prevent the recurrence of the complaint and must be agreed with the Compliant Administrator.

The initial corrective actions must be provided upon receipt of the complaint notification and agreed with the Complaint Administrator.

The supplier will be requested to submit a credit to the Matthew Algie account for any initial replacement products provided to the customer as an act of goodwill.

If available a sample of the affected product will be supplied via post or our third-party carrier.

3.2.1.2 Escalation charges

For serious food quality and foreign body complaints there is an immediate charge, per complaint received, and further charge both of £150 for all further complaints for the same type of issue. Third party analytical charges may also be incurred.

If three or more complaints of the same nature, but from different Matthew Algie customer sources, are received within one week, the complaint will be escalated. Also, an additional monetary value of £75 per complaint will be requested to cover administration costs. These issues will be escalated to the Purchasing department to arrange with the supplier.

Furthermore, in both instances an audit of the supplier's premises may be required to resolve an issue (such visits will be charged to the supplier).

3.2.2 Product Recall

A requirement of the SQA approval process is that all suppliers must have a Product Recall System in place and that it is reviewed regularly. Emergency Contact Details must be provided including out of hours contacts.

3.2.2.1 Recall Notification.

If a supplier identifies a product safety issue relating to their products that they suspect to require a Product Recall, they must immediately inform Matthew Algie of the nature of the problem.

- Total number of cases and pallets of affected product delivered to Matthew Algie
- All Lot Codes/ Best Before dates of product affected
- When stock was delivered to Matthew Algie

Arrangements must be made to uplift the affected stock.

Where the recall concerns a UK food product supplier then UK based suppliers or those importing food into the UK must inform the UK Food Standards Agency and their local UK Environmental Health Office.

3.2.2.2 Recall Investigation

A prompt investigation of the incident must be initiated and a full report.

3.2.3 Replacement / costs reimbursement

All affected stock will be replaced, and all costs incurred during the Product Complaint &/or Product Recall will be reimbursed by the supplier, including administrative and compensation costs as appropriate.

4.0 Delivery Requirements

4.1 General

4.1.1 Lead-times:

The Lead-time of any delivery must not exceed that stated and agreed on the approved Purchase Order. If a delivery could be delayed for any reason, notification must be given to the Purchasing Manager (for contact details see **Section: 8 Contacts**) when the order is placed or as an incident arises.

4.1.2 Condition of delivery

Consignment must be delivered in good condition & in correct case and pallet configuration as stated on the approved Purchase Order. Any deviation from this format must be first agreed with Matthew Algie Purchasing Manager and QA Personnel. Stock which is damaged on delivery or does not conform to the product specification could be refused delivery and /or rejected.

4.1.3 Documentation

The correct and legible Delivery Documentation must be available on delivery quoting our Purchase Order number and all pallets must be correctly labelled. As deliveries may be refused or rejected if, the appropriate documentation is not supplied.

Desired pallet information is:

- Purchase Order Number
- Product description including Certification ie Organic
- Quantities
- Batch Number and or Lot number
- Shelf life / best before

Delivery Notes required information:

- MA Purchase Order Number
- MA Item Number
- Suppliers Item Number
- Product description including Certification ie Organic
- Lot Number
- Best Before Date
- Quantity Ordered
- Quantity shipped
- Commodity codes
- Gross weight
- Net Weight

4.1.4 Booking in a delivery

Deliveries must be booked in by booking system on [Matthew Algie - Pallet Delivery Bookings](#). You must book in all deliveries in advance by at least one working day; if a delivery is not booked in it may be refused.

4.2 Imported Goods

It is the supplier's responsibility to ensure that all products delivered from outside the UK conform to all EU / UK Legislation. Import licences as required must be provided to the port authority prior to the deliveries arrival to prevent delays in delivery.

5.0 Human Rights and Environmental Due Diligence (HREDD)

5.1 Commitments

5.1.1 The supplier is expected to operate sustainably, considering social, economic, and environmental impacts of their operations, and to seek continuous improvement.

5.1.2 Suppliers are required respect human rights in line with international standards and act responsibly to protect the environment. The supplier must also comply with all relevant laws, including those requiring public disclosure of their human rights and environmental performance.

5.1.3 Supplier should demonstrate commitment to human rights by adopting, as a minimum, the ETI base code <https://www.ethicaltrade.org/eti-base-code>.

5.1.4 Supplier should be aware of, and mitigate against, the risk of any negative environmental and human rights impacts in their operations or performance.

5.2 Human Rights and the Prevention of Modern Slavery

5.2.1 Supplier represents, warrants, and undertakes it conducts its business in a manner that is consistent with Anti-slavery Policies and shall:

(i) comply with all applicable anti-slavery and human trafficking Applicable Laws and codes including the Modern Slavery Act 2015 ("Anti-slavery Policies"); and

(ii) use best endeavours to ensure it does not purchase/use any resource sourced from producers/farmers/manufacturers using forced labour in its operations.

5.2.2 Suppliers must complete the Supplier Quality Assurance (SQA) questionnaire with accurate information and confirm that neither they nor their associated persons have been convicted of, or investigated for, slavery or human trafficking.

5.2.3 Suppliers must conduct due diligence on their own supply chains to prevent such practices. Matthew Algie follows OECD guidance on responsible business conduct and recommends suppliers do the same.

5.2.4 Supplier shall notify Buyer as soon as it becomes aware of: (i) any breach, or potential breach, of Anti-slavery Policies; or (ii) any actual/suspected slavery or human trafficking in its supply chain which has a connection with this agreement.

5.3 Protecting the Environment

5.3.1 Net Zero by 2040

5.3.1.1 Matthew Algie is committed to achieving Net Zero by 2040. The Supplier must therefore:

- (i) commit to deep decarbonisation of their operations and report on progress transparently,
- (ii) align goals with best practice, for example, the Science Based Targets Initiative (SBTi) and develop a plan for achieving a net zero ambition,
- (iii) share information and supporting evidence with the Buyer in their net zero plans and progress when it is requested.

5.3.1.2 To ensure waste reduction, Suppliers should design products with sustainable choices in mind, for example, not including virgin plastics, and ensuring the packaging is recyclable or compostable.

5.3.2 High Risk Raw Materials

5.3.2.1 When selecting sources for ingredients and raw materials, the Supplier should be aware of any identified negative sustainability impacts associated with these products (e.g., palm oil and deforestation, cocoa and child labour or cotton and water pollution/ scarcity) and implement actions to mitigate for these risks.

5.3.3 Prevention of Deforestation

5.3.3.1 Suppliers must ensure products and their raw materials are not linked to deforestation or forest degradation after Dec 31, 2020, and protect biodiversity. This is especially important for high-risk commodities like coffee, cocoa, palm oil, timber, and soy.

5.3.3.2 They must maintain traceable supply chain records (at least to municipality level), aim for 100% certification under no-deforestation standards where applicable, monitor and verify compliance, build capacity across the supply chain, and support ecosystem restoration and protection projects with measurable outcomes.

5.3.4 European Union Deforestation Regulation

5.3.4.1 As of 31st Dec 2024, commodities associated with deforestation that are imported, exported or traded within the European Union need to be deforestation free and produced in accordance with local laws. The relevant commodities are coffee, cocoa, cattle, palm oil, rubber, soya, wood, and derivatives associated with all listed commodities. The legislation is available on the [EUR-Lex website](#).

5.3.4.2 The Supplier will be notified by the Buyer if their product is intended for export for the EU. The Supplier will ensure compliance with the legislation and provide the buyer with:

- (i) a complete set of records to trace the supply chain of the product, including the geolocation of where the in-scope commodities originally came from and the date and time range of harvest/ production,
- (ii) carry out due diligence to prove the in-scope commodities are deforestation free and legal. This should include the required risk assessments and appropriate mitigating actions.
- (iii) Submitting a Due Diligence Statement to the EU system where it is their responsibility to do so or provide the Buyer with appropriate due diligence.

6.0 Record Keeping & Audits

Supplier shall: (i) maintain a complete set of records to trace the supply chain of all Products/Services; and (ii) permit Buyer/its third-party representatives to have access to and take copies of such records, and to meet with personnel to audit compliance.

7.0 Training

Supplier shall raise awareness of and implement a system of training for its employees, suppliers, and subcontractors to ensure compliance.

9.0 Contacts

- 9.1 Supplier Quality Assurance: QA Department
e-mail: SQA@matthewalgie.com
- 9.2 Delivery Bookings: Logistics Department
[Matthew Algie - Pallet Delivery Bookings](#)
- 9.3 Emergency / Out of Hours Contact: Andrew Jeffrey
Head of QA Compliance
e-mail Andrew.jeffrey@matthewalgie.com
Mob: +447786174575
- 9.4 Purchasing Department: Purchasing Manager
e-mail purchasing@matthewalgie.com

Appendix 1: Product Composition Requirements, E-Numbers – Colours.

1. Matthew Algie would request that suppliers minimise the use of additives wherever possible.
2. All food additives are prior approved for food safety by the EU/UK authorities, and a list of these additives with their E numbers is given below.
3. Additives have been colour coded as either:

Red	Additives already banned or not permitted by several Matthew Algie suppliers. Such additives are of concern to Consumer Groups.
Amber	Generally acceptable additives but try to minimise use if possible. Seek permission to use any additives listed as not permitted by some Matthew Algie customers, this is reviewed and risk assessed on case by case basis.
Green	Approved for use in permitted products at levels permitted by UK / EU Legislation

E-Number	Name	Matthew Algie Colour Rating
E100	Curcumin (C.I.75300)	Green
E101(i)	Riboflavin-5-phosphate (Riboflavin-5-[sodium phosphate].	Green
E101	Riboflavin, (lactoflavin; Vitamin B ₂)	Amber
E102	Tartrazine (E102) is a yellow colour	Red
E104	Quinoline Yellow (C.I. 47005)	Amber
E105	Fast Yellow AB	Red

E106	Riboflavin S Sodium Phosphate	Red
E107	Yellow 2G	Red
E110	Sunset Yellow FCF (C.I. 15985; FD and C Yellow 6)	Amber
E111	Orange GGN	Red
E120	Cochineal, Carminic Acid, Caramines	Amber
E121	Orcein/Orchil	Red
E122	Carmoisine / Azorubine	Red
E123	Amaranth	Red
E124	Ponceau 4R(C.I. 16255)	Amber
E125	Ponceau SX / Scarlet GN	Red
E126	Ponceau 6R	Red
E127	Erythrosine	Red
E128	Red 2G	Red
E129	Allura Red AC	Red
E130	Indanthrene Blue FCP	Red
E131	Patent Blue V	Red
E132	Indigo Carmine (Indigotine; C.I. 73015; FD and C Blue 2)	Amber
E133	Brilliant Blue FCF (C.I. 42090; FD and C Blue 1)	Amber
E140	(i) Chlorophyll	Green
	(ii) Chlorophyllins	Red
E141	(i) Copper complexes of Chlorophylls	Amber
	(ii) Copper complexes of Chlorophyllins	Amber
E 142	Green (S Acid brilliant Green)	Red
E143	Fast Green FCP	Red
E150a	Plain Caramel	Green
E150b	Caustic Sulphite Caramel	Amber
E150c	Ammonia Caramel	Amber
E150d	Sulphite ammonia Caramel	Amber
E151	Brilliant Black BN	Red
E152	Black 7984	Red
E 153	Vegetable carbon	Amber
E 154	Brown FK	Red
E 155	Brown HT	Red
E-Number	Name	Matthew Algie Colour Rating
E160a	Carotenes:	Green
	(i) Mixed carotenes	
	(ii) Beta-carotene (an artificial colour - previously listed as a 'green')	Amber
	(iii) Beta-Carotene – from Blakeslea trispora	Green
	(iv) Algal-Carotenes	Green
E160b	Annatto, bixin, norbixin (C.I. 75120; Orlean; Rocou)	Amber
E160c	Paprika extract, capsanthin, capsorubin	Green
E 160d	Lycopene	Green
E 160e	Beta-apo-8'-carotenal (C30)	Amber
E 160f	Ethyl ester of beta-apo-8'-carotenic acid (C30)	Amber
E161a	Flavoxanthin	Green
E 161b	Lutein	Green
E 161g	Canthaxanthin	Red
E162,	Beetroot Red (Betanin; Betanidin)	Green
E163	Anthocyanins	Green
E170	Calcium carbonates	Green
	(i) Calcium carbonate	
	(ii) Calcium hydrogen carbonate	Red

E171	Titanium dioxide (C.I. 77891)	Red
E173	Aluminium	Red
E174	Silver	Amber
E175	Gold	Amber
E180	Litholrubine (pigment Rubine (lithol Rubine BK)	Red
E200	Sorbic Acid	Amber
E202	Potassium sorbate	Amber
E203	Calcium Sorbate	Amber
E210	Benzoic Acid	Red
E211	Sodium benzoate	Amber
E212	Potassium benzoate.	Red
E213	Calcium benzoate	Red
E214	Ethyl p-hydroxybenzoate	Red
E215	Sodium ethyl p-hydroxybenzoate	Red
E216	Propyl p-hydroxybenzoate	Red
E217	Sodium propyl p-hydroxybenzoate	Red
E218	Methyl p-hydroxybenzoate {(Methyl 4-hydroxybenzoate, (methyl para-hydroxybenzoate; Methyl paraben))}.	Red
E219	Sodium methyl p-hydroxybenzoate	Red
E220	Sulphur dioxide	Amber
E221	Sodium sulphite	Red
E222	Sodium bisulphite Sodium hydrogen sulphite	Red
E223	Sodium metabisulphite	Amber
E224	Potassium metabisulphite	Amber
E226	Calcium sulphite	Red
E227	Calcium hydrogen sulphite or Calcium bisulphite	Red
E228	Potassium hydrogen sulphite	Amber
E230	Biphenyl, diphenyl	Amber
E231	Orthophenyl phenol; 2-Hydroxybiphenyl (o-Phenyl phenol.	Amber
E232	Sodium orthophenyl phenol	Amber
E233	Thiabendazole	Amber
E234	Nisin	Amber
E235	Natamycin	Amber
E239	Hexamethylene	Amber
E242	Dimethyl dicarbonate	Amber
E249	Potassium nitrate	Amber
E250	Sodium nitrite	Amber
E251	Sodium nitrate	Amber
E252	Potassium nitrate	Amber
E260	Acetic acid	Green
E261	Potassium acetate	Amber
E-Number	Name	Matthew Algie Colour Rating
E262	Sodium acetates; (i) Sodium acetate (ii) Sodium hydrogen acetate (sodium diacetate)	Amber
E270	Lactic acid	Green
E280	Propionic acid	Amber
E281	Sodium propionate	Amber
E282	Calcium propionate	Amber
E283	Potassium propionate	Amber
E284	Boric acid	Amber
E285	Sodium tetraborate	Amber
E290	Carbon dioxide	Green
E296	Malic acid	Amber
E297	Fumaric acid	Amber
E300	Ascorbic acid	Amber
E301	Sodium ascorbate	Amber
E302	Calcium ascorbate	Amber
E304	Fatty acid esters of ascorbic acid (i) Ascorbyl palitate	Amber

	(ii) Ascorbyl stearate	Red
E306	Tocopherol-rich extract	Amber
E307	Alpha-tocopherol	Amber
E308	Gamma-tocopherol	Amber
E309	Delta-tocopherol	Amber
E310	Propyl gallate	Red
E311	Octyl gallate	Red
E312	Dodecyl gallate	Red
E315	Erythorbic acid	Amber
E316	Sodium erythorbate	Amber
E320	BHA (Butylated hydroxyanisole)	Red
E321	BHT (Butylated hydroxytoluene)	Red
E322	Lecithins	Green
E325	Sodium lactate	Amber
E326	Potassium lactate	Amber
E327	Calcium lactate	Amber
E330	Citric acid	Green
E331	Sodium citrates (i) Monosodium citrate (ii) Disodium citrate (iii) Trisodium citrate	Amber
E332	Potassium citrates (i) Monopotassium citrates (ii) tripotassium citrate	Amber
E333	Calcium citrates (i) monocalcium citrate (ii) dicalcium citrate (iii) tricalcium citrate	Amber
E334	Tartaric acid (L(+)-)	Amber
E335	Sodium tartrates	Amber
E336	Potassium tartraes (i) monopotassium tartrate (ii) dipotassium tartrate	Amber
E335	Sodium tartrates	Amber
E337	Sodium potassium tartrate	Amber
E338	Phosphoric acid	Amber
E339	Sodium phosphoric acid (i) Monosodium phosphate	Red
	(ii) Disodium phosphate	Amber
	(iii) Trisodium phosphate	Red
E340	Potassium phosphates (i) monopotassium phosphates (ii) dipotassium phosphates (iii) tripotassium phosphates	Amber
E-Number	Name	Matthew Algie Colour Rating
E341	Calcium phosphates (i) Monocalcium phosphate	Amber
	(ii) Dicalcium phosphate	Red
	(iii) tripotassium phosphate	Amber
E343	Magnesium phosphate (i) mono magnesium phosphate (ii) dimagnesium phosphate	Amber
E350	Sodium malates (i) sodium malate (ii) sodium hydrogen malate	Amber
E351	Potassium malate	Amber
E352	Calcium malates	Amber
E353	Metataric acid	Amber
E354	Calcium tartrate	Amber

E355	Adipic acid	Amber
E356	Sodium adipate	Amber
E357	Potassium adipate	Amber
E363	Succinic acid	Amber
E380	Triammonium citrate	Amber
E385	Calcium Disodium EDTA Calcium disodium ethylenediamine – NNN'N tetra-acetate	Amber
E400	Alginic acid	Amber
E401	Sodium alginate	Amber
E402	Potassium alginate	Amber
E403	Ammonium alginate	Amber
E404	Calcium alginate	Amber
E405	Propane-1,2-diol alginate	Amber
E406	Agar	Amber
E407	Carrageenan	Amber
E407a	Processed eucheuma seaweed	Amber
E410	Locust bean gum	Amber
E412	Guar gum	Amber
E413	Tragacanth	Amber
E414	Acacia gum (gum Arabic)	Amber
E415	Xanthan gum	Amber
E416	Karaya gum	Amber
E417	Tara gum	Amber
E418	Gellan gum	Amber
E420	Sorbitol (i) Sorbitol (ii) Sorbitol syrup	Amber
E421	Mannintol	Amber
E422	Glycerol	Amber
E425	Konjac (i) Konjac gum (ii) Konjac glucomannan	Amber
E431	Polyoxyethylene stearate	Amber
E432	Polyoxyethylene sorbitan	Amber
E433	Polyoxyethylene sorbitan Monooleate (polysorbate 80)	Amber
E434	Polyoxyethylene sorbitan Monopalmitate (polysorbate 40)	Amber
E436	Polyoxyethylene sorbitan monostearate (polysorbate 60)	Amber
E440	(i) Pectin	Green
	(ii) Amidated pectin	Amber
E442	Ammonium phosphatides	Amber
E444	Sucrose acetate isobutyrate	Amber
E445	Glycerol esters of wood rosins	Amber
E-Number	Name	Matthew Algie Colour Rating
E450	Diphosphates (i) Disodium diphosphate (ii) Trisodium diphosphate (iii) Terasodium diphosphate	Amber
E450	(iv) Dipotassium diphosphate (v) Tetrapotassium diphosphate (vi) Dicalcium diphosphate (vii) Calcium dihydrogen diphosphate	Red
E451	Triphosphates (i) pentasodium triphosphate (ii) pentapotassium triphosphate	Amber
E452	Polyphosphates (i) Sodium polyphosphate	Amber
	(ii) Potassium polyphosphate	Red

	(iii) Sodium calcium polyphosphate	Red
	(iv) Calcium polyphosphate	Red
E459	Beta-cyclodextrine	Amber
E460	Cellulose (i) microcrystalline cellulose (ii) Powdered cellulose	Amber
E461	Methyl cellulose	Amber
E462	Ethyl cellulose	Amber
E463	Hydroxypropyl cellulose	Amber
E464	Hydroxypropyl methyl cellulose	Amber
E465	Ethyl methyl cellulose	Amber
E466	Carboxy methyl cellulose	Amber
E468	Crosslinked sodium carboxy methyl cellulose	Amber
E469	Enzymatically hydroxylised carboxy methyl cellulose	Amber
E470a	Sodium, potassium and calcium salts of fatty acids	Amber
E470b	Magnesium salts of fatty acids	Amber
E471	Mono- and diglycerides of fatty acids	Amber
E472a	Acetic acid esters of mono- and Diglycerides of fatty acids	Amber
E472b	Lactic acid esters of mon- and diglycerides of fatty acids	Amber
E472c	Citric acid esters of mon- and diglycerides of fatty acids	Amber
E472d	Tartaric acid esters of mon- and diglycerides of fatty acids	Amber
E472e	Mono- and diacetyl tartaric acid esters of mon- and diglycerides of fatty acids	Amber
E472	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	Amber
E473	Sucrose esters of fatty acids	Amber
E474	Sucroglycerides	Amber
E475	Polyglycerol esters of fatty acids	Amber
E476	Polyglycerol polricinoleate	Amber
E477	Propane-1,2-diol esters of fatty acids	Amber
E479	Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids.	Amber
E481	Sodium stearyl-2-lactylate	Amber
E482	Calcium stearyl-2-lactylate	Amber
E483	Stearyl tartrate	Amber
E491	Sorbitan monostearate	Amber
E492	Sorbitan tristearate	Amber
E493	Sorbitan monolaurate	Amber
E494	Sorbitan monooleate	Amber
E495	Sorbitan monopalmitate	Amber
E500	Sodium monostearate (i) Sodium carbonate	Amber
	(ii) Sodium hydrogen carbonate	Amber
	(iii) Sodium sesquicarbonate	Red
E501	Potassium carbonates (i) Potassium carbonate (ii) Potassium hydrogen carbonate	Amber
E-Number	Name	Matthew Algie Colour Rating
E503	Ammonium carbonates (i) Ammonium carbonate (ii) Ammonium hydrogen carbonate	Amber
E504	Magnesium carbonates (i) Magnesium carbonates (ii) Magnesium hydrogen carbonate	Amber
E507	Hydrochloric acid	Amber
E508	Potassium chloride	Amber
E509	Calcium chloride	Amber
E511	Magnesium chloride	Amber
E512	Stannous chloride	Amber
E513	Sulphuric acid	Amber

E514	Sodium sulphates - (i) sodium sulphate (ii) sodium hydrogen sulphate	Amber
E515	Potassium sulphates (i) potassium sulphates (ii) Potassium hydrogen sulphate	Amber
E516	Calcium sulphate	Amber
E517	Ammonium sulphate	Amber
E520	Aluminium sulphate	Amber
E521	Aluminium Sodium sulphate	Amber
E522	Aluminium potassium sulphate	Amber
E523	Aluminium ammonium sulphate	Amber
E524	Sodium hydroxide	Amber
E525	Potassium hydroxide	Amber
E526	Calcium hydroxide	Amber
E527	Ammonium hydroxide	Amber
E528	Magnesium hydroxide	Amber
E529	Calcium oxide	Amber
E530	Magnesium hydroxide?	Amber
E535	Sodium ferrocyanide	Amber
E536	Potassium ferrocyanide	Amber
E538	Calcium ferrocyanide	Amber
E541	Sodium aluminium phosphate, acidic	Amber
E551	Silicon dioxide	Amber
E552	Calcium silicate	Amber
E553a	Magnesium silicate	Amber
E553b	Talc	Amber
E554	Sodium aluminium silicate	Amber
E555	Potassium aluminium silicate	Amber
E556	Calcium aluminium silicate	Amber
E558	Bentonite	Amber
E559	Aluminium silicate	Amber
E570	Fatty acids	Amber
E574	Gluconic acid	Amber
E575	Glucono-delta-lactone	Amber
E576	Sodium gluconate	Amber
E577	Potassium gluconate	Amber
E578	Calcium gluconate	Amber
E579	Ferrous gluconate	Amber
E585	Ferrous lactate	Amber
E620	Glutamic acid	Amber
E621	MSG; Monosodium glutamate, Sodium hydrogen L-glutamate.	Red
E622	Monopotassium glutamate, Potassium hydrogen L-glutamate	Red
E623	Calcium dihydrogen di-L-glutamate	Red
E624	Monoammonium glutamate	Amber
E625	Magnesium diglutamate	Amber
E626	Guanylic acid	Amber
E627	Disodium guanylate (Guanosine 5' (disodium phosphate) Sodium guanylate	Amber
E628	Dipotassium guanylate	Amber
E629	Calcium guanylate	Amber
E-Number	Name	Matthew Algie Colour Rating
E630	Inosinic acid	Amber
E631	Disodium inosinate (Inosine 5' (disodium phosphate) Sodium 5' inosinate	Amber
E632	Dipotassium inosinate	Amber
E633	Calcium inosinate	Amber
E634	Calcium 5'-ribonucleotides	Amber
E635	Disodium 5'-ribonucleotides (Sodium 5'- ribonucleotide)	Amber
E640	Glycine and its sodium salt	Amber
E650	Zinc acetate	Amber
E900	Dimethyl polysiloxane	Amber

E901	Beeswax, white and yellow	Amber
E902	Candelilla wax	Red
E903	Carnauba wax	Amber
E904	Shellac	Amber
E905	Microcrystalline wax	Amber
E912	Montan acid ester	Amber
E914	Oxidised polyethylene wax	Amber
E920	L-cysteine	Amber
E927b	Carbamide	Amber
E938	Argon	Amber
E939	Helium	Amber
E941	Nitrogen	Green
E942	Nitrous oxide	Amber
E943a	Butane	Amber
E943b	Iso-butane	Amber
E944	Propane	Amber
E948	Oxygen	Green
E949	Hydrogen	Amber
E950	Acesulfame	Amber
E951	Aspartame	Amber
E952	Cyclamic acid	Amber
E953	Isomalt	Amber
E954	Saccharin and it's Na, K and Ca salts	Amber
E955	Sucralose	Amber
E957	Thaumatococin	Amber
E959	Neohesperidine DC	Amber
E961	Neotame	Red
E962	Salt of aspartame-acesulfame	Amber
E965	Maltitol (i)Maltitol (ii)Maltitol syrup	Red
E966	Lactitol	Red
E967	Xylitol	Red
E999	Quillaia extract	Amber
E1003	Invertase	Amber
E1105	Lysozyme	Amber
E1200	Polydextrose	Amber
E1201	Polyvinylpyrrolidone	Amber
E1202	Polyvinylpolpyrrolidone	Amber
E1404	Oxidised starch	Amber
E1410	Monostarch phosphate	Amber
E1412	Distarch phosphate	Amber
E1413	Phosphated distarch phosphate	Amber
E1414	Acetylated distarch phosphate	Amber
E1415	Acetylated starch	Amber
E1422	Acetylated distarch adipate	Amber
E1440	Hydroxy propyl starch	Amber
E1442	Hydroxy propyl distarch phosphate	Amber
E1450	Starch sodium octenyl succinate	Amber
E1451	Acetylated oxidized starch	Amber
E1505	Triethyl citrate	Amber
E1518	Glyceryl triacetate (tricitin)	Amber
E1520	Proan-1,2-diol (propylene glycol)	Amber