

Table 13. Limits of determination ($\mu\text{g/g}$) (samples of 20-64 year olds)

Compound	Group A/B *	I. Seasonings and beverages	II. Cereals	III. Potatoes, legumes and nuts	IV. Fish/shellfish and meat	V. Fats/oils and milk/milk products	VI. Sugar and confections/savories	VII. Fruits, vegetables, and seaweeds
Aspartame	A	5	5	5	5	5	5	5
Xylitol	B	10	10	10	10	10	10	10
Glycyrrhizine	B	0.5	0.5	0.5	0.5	0.5	0.5	0.5
Sodium saccharin	A	0.2	0.5	0.5	0.5	0.5	0.5	0.5
D-Sorbitol	B	10	10	10	10	10	10	10
D-Mannitol	B	10	10	10	10	10	10	10
Amaranth	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
Erythrosine	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
Allura red AC	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
New coccine	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
Phloxine	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
Rose bengale	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
Acid red	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
Tartrazine	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
Sunset yellow FCF	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
Fast green FCF	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
Brilliant blue FCF	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
Indigo carmine	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
Titanium dioxide	B	1	1	1	1	1	1	1
β -Carotene	B	0.005	0.01	0.01	0.01	0.01	0.01	0.01
Norbixin	A	1	1	1	1	1	1	1
Sulfurous acid	B	0.1	2	2	2	1	2	2
Benzoic acid	A	0.1	0.1	0.1	0.1	0.1	0.1	0.1
Sorbic acid	A	0.1	0.1	0.1	0.1	0.1	0.1	0.1
Dehydroacetic acid	A	0.3	0.3	0.3	0.3	0.3	0.3	0.3
Isobutyl <i>p</i> -hydroxybenzoate	A	0.1	0.2	0.2	0.2	0.1	0.2	0.2
Isopropyl <i>p</i> -hydroxybenzoate	A	0.1	0.2	0.2	0.2	0.1	0.2	0.2
Ethyl <i>p</i> -hydroxybenzoate	A	0.1	0.2	0.2	0.2	0.1	0.2	0.2
Butyl <i>p</i> -hydroxybenzoate	A	0.1	0.2	0.2	0.2	0.1	0.2	0.2
Propyl <i>p</i> -hydroxybenzoate	A	0.1	0.2	0.2	0.2	0.1	0.2	0.2
Propionic acid	B	1	2	2	2	1	2	2
EDTA	A	0.5	1	1	1	1	1	1
Erythorbic acid	A	0.1	0.1	0.1	0.1	0.1	0.1	0.1
Isopropyl citrate	A	1	1	1	1	1	1	1
L-Cysteine	B	2	3	3	3	2	3	3

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Butylated hydroxytoluene (BHT)	A	0.05	0.1	0.1	0.1	0.05	0.1	0.1
d- α -Tocopherol	B	0.01	0.01	0.01	0.01	0.01	0.01	0.01
d- β -Tocopherol	B	0.01	0.01	0.01	0.01	0.01	0.01	0.01
d- γ -Tocopherol	B	0.01	0.01	0.01	0.01	0.01	0.01	0.01
d- δ -Tocopherol	B	0.01	0.01	0.01	0.01	0.01	0.01	0.01
Butylated hydroxyanisole (BHA)	A	0.05	0.1	0.1	0.1	0.05	0.1	0.1
Propyl gallate	A	1	2	2	2	1	2	2
Nitrite	B	1	0.1	0.1	0.1	0.1	0.1	0.1
Nitrate	B	1	1	1	1	1	1	1
Imazaril	A	0.002	0.004	0.004	0.004	0.002	0.004	0.004
<i>o</i> -Phenylphenol	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
Diphenyl	A	0.002	0.002	0.002	0.002	0.002	0.002	0.002
Thiabendazole	A	0.0004	0.0008	0.0008	0.0008	0.0004	0.0008	0.0008
L-Aspartic acid	B	1	2	2	2	1	2	2
DL-Alanine	B	1	2	2	2	1	2	2
Disodium 5'-inosinate	B	0.2	0.4	0.4	0.4	0.2	0.4	0.4
Disodium 5'-uridylate	B	0.2	0.4	0.4	0.4	0.2	0.4	0.4
Disodium 5'-guanylate	B	0.2	0.4	0.4	0.4	0.2	0.4	0.4
Glycine	B	1	2	2	2	1	2	2
L-Glutamic acid	B	1	2	2	2	1	2	2
Disodium 5'-cytidylate	B	0.2	0.4	0.4	0.4	0.2	0.4	0.4
L-Theanine	B	1	2	2	2	1	2	2
L-Isoleucine	B	1	2	2	2	1	2	2
L-Tryptophan	B	1	2	2	2	1	2	2
L-Threonine	B	1	2	2	2	1	2	2
L-Valine	B	1	2	2	2	1	2	2
L-Histidine	B	1	2	2	2	1	2	2
L-Phenylalanine	B	1	2	2	2	1	2	2
DL-Methionine	B	1	2	2	2	1	2	2
L-Lysine	B	1	2	2	2	1	2	2
L-Ascorbic acid	B	0.1	0.1	0.1	0.1	0.1	0.1	0.1
L-Ascorbyl stearate	A	2	2	2	2	2	2	2
L-Ascorbyl palmitate	A	2	2	2	2	2	2	2
Thiamine	B	0.05	0.01	0.01	0.01	0.01	0.01	0.01
Riboflavin	B	0.02	0.02	0.02	0.02	0.02	0.02	0.02
Glycerol	B	100	200	200	200	100	200	200
Dimethylpolysiloxane	A	1	1	1	1	1	1	1

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Propylene glycol	A	10	10	10	10	10	10	10
Adipic acid	B	1	1	1	1	1	1	1
Citric acid	B	20	20	20	20	20	20	20
Gluconic acid	B	10	10	10	10	10	10	10
Succinic acid	B	20	20	20	20	20	20	20
L-Tartaric acid	B	20	20	20	20	20	20	20
Lactic acid	B	20	20	20	20	20	20	20
Acetic acid	B	10	20	20	20	10	20	20
Fumaric acid	B	4	4	4	4	4	4	4
DL-Malic acid	B	20	20	20	20	20	20	20
Calcium	B	1	1	1	1	1	1	1
Pyrophosphoric acid	A							
Polypyrophosphoric acid	A							
Metaphosphoric acid	A							
Orthophosphoric acid	A	20	20	20	20	20	20	20
Aluminum	B	0.1	0.2	0.2	0.2	0.2	0.2	0.2
Iron	B	0.1	0.2	0.2	0.2	0.2	0.2	0.2
Magnesium	B	1	1	1	1	1	1	1
Nordihydroguaiaretic acid	B	0.5	1	1	1	1	1	1
Naringin	B	10	10	10	10	10	10	10
Hesperidine	B	10	10	10	10	10	10	10
Kojic acid	B	5	5	5	5	5	5	5
L-Asparagine	B	20	2	2	2	1	2	2
L-Glutamine	B	40	2	2	2	1	2	2
L-Arginine	B	1	2	2	2	1	2	2
L-Cystine	B	1	2	2	2	1	2	2
L-Serine	B	1	2	2	2	1	2	2
L-Hydroxyproline	B	1	2	2	2	1	2	2
L-Tyrosine	B	1	2	2	2	1	2	2
L-Proline	B	1	2	2	2	1	2	2
L-Leucine	B	1	2	2	2	1	2	2

* Group A/B: Food additives in Group A do not naturally occur and those in Group B do.