

Kod-E



جايكون كمالوان اسلام مليسيا
JABATAN KEMAJUAN ISLAM MALAYSIA

Kod nombor untuk bahan tambah (aditif)

Skim penomboran mengikut Sistem Penomboran Antarabangsa (International Numbering System) yang ditentukan oleh Jawatankuasa Codex Alimentarius

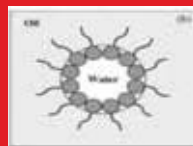
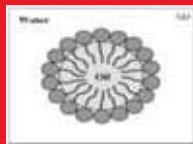
Selamat dimakan

Sumber : Haiwan, Tumbuhan, Sintetik, Mikrob, semulajadi

KODE

KOD E 471

Pengemulsi digunakan untuk pencampuran sesetengah bahan ramuan seperti minyak dan air yang tidak boleh bercampur dengan sendiri pada suhu bilik



Pengemulsi, penstabil dan pemekat

Asid lemak sintetik bersumberkan asid lemak semulajadi dan gliserol daripada **HAIWAN** atau **TUMBUHAN**

Tidak semestinya bersumberkan **BABI**

Sumber : Haiwan, Sodium Alginate, Gam guar, Lechitin dan lain-lain.

Makanan Mengandungi Pengemulsi



Nombor E Mengikut Jenis Bahan



Tel: 03-8892 5000/5001
Faks: 03-8892 5005
www.halal.gov.my

E-Code



جائتو كمالووان اسلام مليسيا
JABATAN KEMAJUAN ISLAM MALAYSIA

Numbering code for an additive.

Numbering scheme according to the International Numbering System as *determine by the Committee of the Codex Alimentarius*

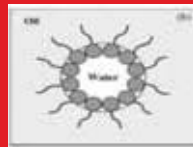
Edible

Sources : Animal, Plant, Synthetic, Microbial, Natural

E-CODE

E-CODE 471

Emulsifier is used in blending and emulsification for certain ingredient that could not be mixed at room temperature such as oil and water



Emulsifier , stabilizer and thickener

Synthetic fatty acids derived from natural fatty acids and glycerol from **ANIMALS** or **PLANTS**

Not necessarily derived from **PIG**

Sources : Animals, Sodium Alginate, Guar gum, Lecithin, etc

Foods Containing Emulsifier



Peanut butter

Chocolate

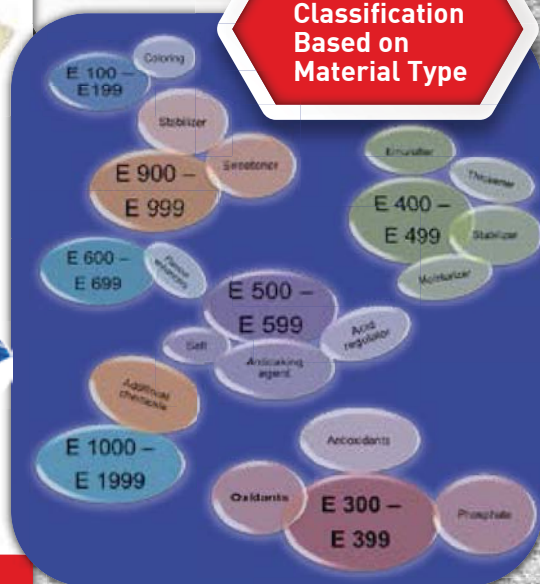
Ice cream

Chewing gum

Margarine

Soft drink

E-Code Classification Based on Material Type



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