

Food additives other than colours and sweeteners

1996/0166(COD) - 23/03/1998 - Council position

The common position of the Council takes account of the amendments in the Commission's amended proposal concerning provisions relating to distilled alcoholic beverages with whole pears, E 468 (sodium carboxymethylcellulose) in solid dietary supplements, E 442 (ammonium phosphatides) in sugar confectionery and food additives in infant formulae and follow-on formulae, weaning foods and preparations for young children for special medical purposes. However, the Council departed from the amended proposal by accepting, wholly or in part, the 6 amendments rejected by the Commission. It also introduced amendments to the proposal concerning both the form and content of the text. 1) Flour treatment agents: the Council included flour treatment agents in the field of application of Directive 95/2/EC, but excluded enzymes used for the same purpose. It also included E 930 (L-cysteine) used solely as a flour treatment agent; 2) Limitation on the use of food additives in certain foodstuffs: the Council amended the list of food additives which can be used in a new category of non-emulsified oils and fats of animal or vegetable origin prepared specially for cooking, frying or sauces. It also amended the list of additives allowed in sterilised cream; 3) Ban on the use of food additives in certain foodstuffs: the Council included the amendments by the European Parliament abolishing E 507 (hydrochloric acid) in mozzarella and E 905 (microcrystalline wax) as a glazing agent for rice. It deleted the entry 'water-based flavoured drinks' under the use of E 473 (sucrose esters of fatty acids) and E 474 (sucroglycerides). Finally, it deleted E 233 (thiabendazole) for treating the surface of fruit and vegetables; 4) Extension to the use of food additives already authorised: the Council authorised the use of certain food additives already authorised in new categories of foods: E 440 (pectin) in pineapple and passion fruit juices and nectars; E 200-203 (sorbates) in olives and olive-based preparations; E 220-228 (sulphites) in vacuum-packed sweetcorn; E 445 (glycerol esters of wood rosin) for treating the surface of fruit and vegetables; waxes (E 901-904) for treating the surface of peaches and pineapples; E 551-559 (silicates) in anti-caking agents and E 234 (nisin) in mascarpone. In addition, additives E 338-452 (phosphates) may be used in the following foods: jams, fruit sauces, tinned shellfish, water-based emulsions as humectants in confectionery and coffee-based drinks for automatic vending machines. It should be noted that the Council agrees with the European Parliament: - not to amend the level of E 220-228 (sulphites) in dehydrated apples and pears; - to reduce the level of E 220-228 (sulphites) in sugars to 10 mg/kg; - to authorise the use of E 957 (thaumatin) as a flavour enhancer in water-based, non-alcoholic flavoured drinks and milk-based and milk-free desserts.