

# Foodstuff: additives facilitating the storage and the use of flavourings

2002/0274(COD) - 29/11/2002 - Legislative proposal

**PURPOSE** : to ensure functioning of the internal market, a high level of protection of human health and the protection of consumers' interests. **CONTENT** : Directive 95/2/EC on food additives other than colours and sweeteners sets out a list of authorised food additives, the foodstuffs in which they may be used and their conditions of use. The Directive was adopted in February 1995 and has been amended three times: in 1996, 1998 and 2001. It now needs to be adapted in the light of recent technical and scientific developments. The Directive is proposed to be amended as follows: 1) Authorisation of a new food additive - hydrogenated poly-1-decene for use as a glazing agent in confectionery and dried fruit; 2) Withdrawal of the authorisation for the use of some food additives : - E 170(ii) calcium hydrogen carbonate; - E 230 biphenyl, E 231 orthophenyl phenol and E 232 sodium orthophenyl phenol were temporarily authorised under Directive 95/2/EC for treatment of citrus fruits; - Phosphates (E 338 to E 452) in cider and perry; 3) Authorisation for extending the use of authorised food additives : - E 472c citric acid esters of mono- and diglycerides of fatty acids are proposed as an emulsifier in cocoa and chocolate products; - E 296 malic acid in peeled potatoes to prevent browning; - E 440 pectin and E 509 calcium chloride in fruit compotes other than apple; - E 460ii powdered cellulose is proposed for use in grated mozzarella as an anti-caking agent; - E 331 sodium citrates in UHT goat milk; - add thickening agents E 410 locust bean gum, E 412 guar gum and E 415 xanthan gum to the liquid surrounding chestnuts; - allow the carry over of E 1450 starch sodium octenyl succinate in infant and follow-on formula and weaning foods from vitamin preparations or polyunsaturated fatty acid preparations; - E 1450 for foodstuffs in general; - E 407a processed eucheama seaweed may be standardised with sugar; - include a mention of the authorised use of lysozyme (E 1150) in wine; - E 200 Sorbic acid is proposed for use as a preservative in dairy and fat based spreads with added foodstuffs; - E 555 potassium aluminium silicate is proposed as a carrier for food colours E 171 titanium dioxide and E 172 iron oxides and hydroxides; 4) Revision of current authorisations : - to revise the current authorisations by setting numerical maximum use level for carnauba wax in foods where its use is already authorised; - to propose that partially baked and prepacked bakery wares intended for retail sale, preserved with E 200 sorbic acid, could be sold also to the mass catering and restaurant trades; - to propose that bread with a reduced energy content could be preserved with sorbic acid; - to propose to amend the designation "semi-preserved and preserved meat products" to "cured meat products and canned meatproducts" concerning the use of E 315 erythorbic acid and E 316 sodium erythorbate; - to replace the designation "fine bakery wares (scones and sponge ware only)" by "fine bakery wares" concerning the use of E 541 sodium aluminium phosphate; - to propose that E 472c could be used as an emulsifier also in other types of foods for infants for special medical purposes (which contain whole protein or do not contain any protein). The proposal aims in addition to clarify the scope of the functional class "stabilisers" and to clarify the rules for additives in flavourings in the scope of Directive 95/2/EC.