



European
Food-STA



Food Additives

Regulation (EC) N° 1333/2008 on Food Additives

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LEGAL FRAMEWORK

Food Improvement Agent Package (FIAP)

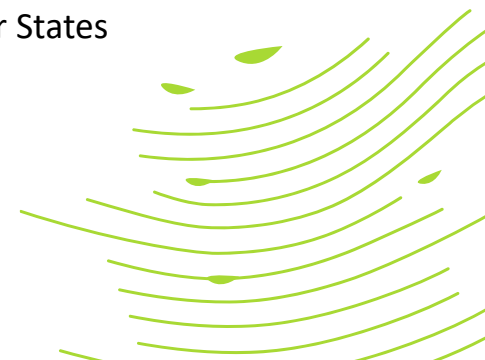
Package includes 4 regulations:

- Regulation (EC) N° 1331/2008 Common approval procedure for food additives, food enzymes and food flavourings
- Regulation (EC) N° 1332/2008 Food Enzymes
- **Regulation (EC) N° 1333/2008 Food Additives**
- Regulation (EC) N° 1334/2008 Flavourings

repealed and progressively replaced a number of directives and regulations

Regulations vs Directives

- Immediate implementation as law in all Member States
- Avoids different national interpretations



LEGAL FRAMEWORK

Regulation (EC) N° 1333/2008

Subject matter

(article 1)

lays down rules on food additives used in foods

Purpose

(article 1)

- ensure the effective functioning of the internal market
- ensuring a high level of protection of human health and a high level of consumer protection, including the protection of consumer interests and fair practices in food trade

Tools

(article 1)

- Community lists of approved food additives (Annexes II and III);
- conditions of use of food additives in foods, including in food additives, in food enzymes and in food flavourings
- rules on the labelling of food additives sold as such





LEGAL FRAMEWORK

Regulation (EC) N° 1333/2008

Scope

(article 2)

- Food additives

Does not apply (unless they are used as food additives)

(article 2)

- processing aids
- substances used for the protection of plants and plant products
- substances added to foods as nutrients;
- substances used for the treatment of water for human consumption
- flavourings
- food enzymes falling within the scope of Regulation (EC) No 1332/2008 [on food enzymes], with effect from the date of adoption of the Community list of food enzymes





LEGAL FRAMEWORK

Regulation (EC) N° 1333/2008

Definitions

(article 3)

food additive

any substance

- not normally consumed as a food in itself and not normally used as a characteristic ingredient of food,
- whether or not it has nutritive value,
- the intentional addition of which to food for a technological purpose in the manufacture, processing, preparation, treatment, packaging, transport or storage of such food
- results, or may be reasonably expected to result, in it or its by-products becoming directly or indirectly a component of such foods;

processing aid

any substance

- not consumed as a food by itself;
- is intentionally used in the processing of raw materials, foods or their ingredients, to fulfil a certain technological purpose during treatment or processing;
- may result in the unintentional but technically unavoidable presence in the final product of residues of the substance or its derivatives provided they do not present any health risk and do not have any technological effect on the final product;



LEGAL FRAMEWORK

Regulation (EC) N° 1333/2008

Definitions

(article 3)

are not considered to be food additives:

- monosaccharides, disaccharides or oligosaccharides and foods containing these substances used for their sweetening properties;
- foods, including flavourings
- substances used in covering or coating materials, which do not form part of foods and are not intended to be consumed together with those foods;
- products containing pectin and derived from dried apple pomace or peel of citrus fruits or quinces, or from a mixture of them, by the action of dilute acid followed by partial neutralisation with sodium or potassium salts (liquid pectin);
- chewing gum bases;
- white or yellow dextrin, roasted or dextrinated starch, starch modified by acid or alkali treatment, bleached starch, physically modified starch and starch treated by amylolytic enzymes;
- ammonium chloride;
- blood plasma, edible gelatin, protein hydrolysates and their salts, milk protein and gluten;
- amino acids and their salts other than glutamic acid, glycine, cysteine and cystine and their salts having no technological function;
- caseinates and casein;
- inulin;

LEGAL FRAMEWORK

Regulation (EC) N° 1333/2008

Carry over principle

(article 18)

The presence of a food additive shall be permitted:

1. in a compound food where the food additive is permitted in one of the ingredients of the compound food; (exceptions Annex II)
2. in a food which is to be used solely in the preparation of a compound food and provided that the compound food complies with this Regulation.



Source: Mintel



Source: Mintel



Source: Mintel



Source: Mintel

Ingredients:
Glucose-Fructose Syrup,
Seville Oranges, Sugar, Acid
Citric Acid, Acidity Regulator
Sodium Citrates, Gelling
Agent: Pectin.



Source: Mintel



Source: Mintel



Source: Mintel



Source: Mintel

INGREDIENTS: Couscous (Durum Wheat Semolina (contains Gluten)) (47%), Bulgur Wheat (contains Gluten), Olive Oil (10%), Dried Apricots (Apricots), Rice Flour, Preservative: E220 (Sulphites) (8%), Golden Linseeds, Hemp Seeds, Ground Spices (Cumin, Coriander, Black Pepper, Sumac, Cayenne Pepper), Salt, Dried Spinach, Dried Onions, Dried Garlic, Roasted Cumin Seeds, Lentils, Dried Rose Petals.



crispy treat
MILKSHAKE



LEGAL FRAMEWORK

Regulation (EC) N° 1333/2008



Annex I

Functional classes of food additives in foods and of food additives in food additives and food enzymes

Annex II

Union list of food additives approved for use in foods and conditions of use

Annex III

Union list of food additives including carriers approved for use in food additives, food enzymes, food flavourings, nutrients and their conditions of use

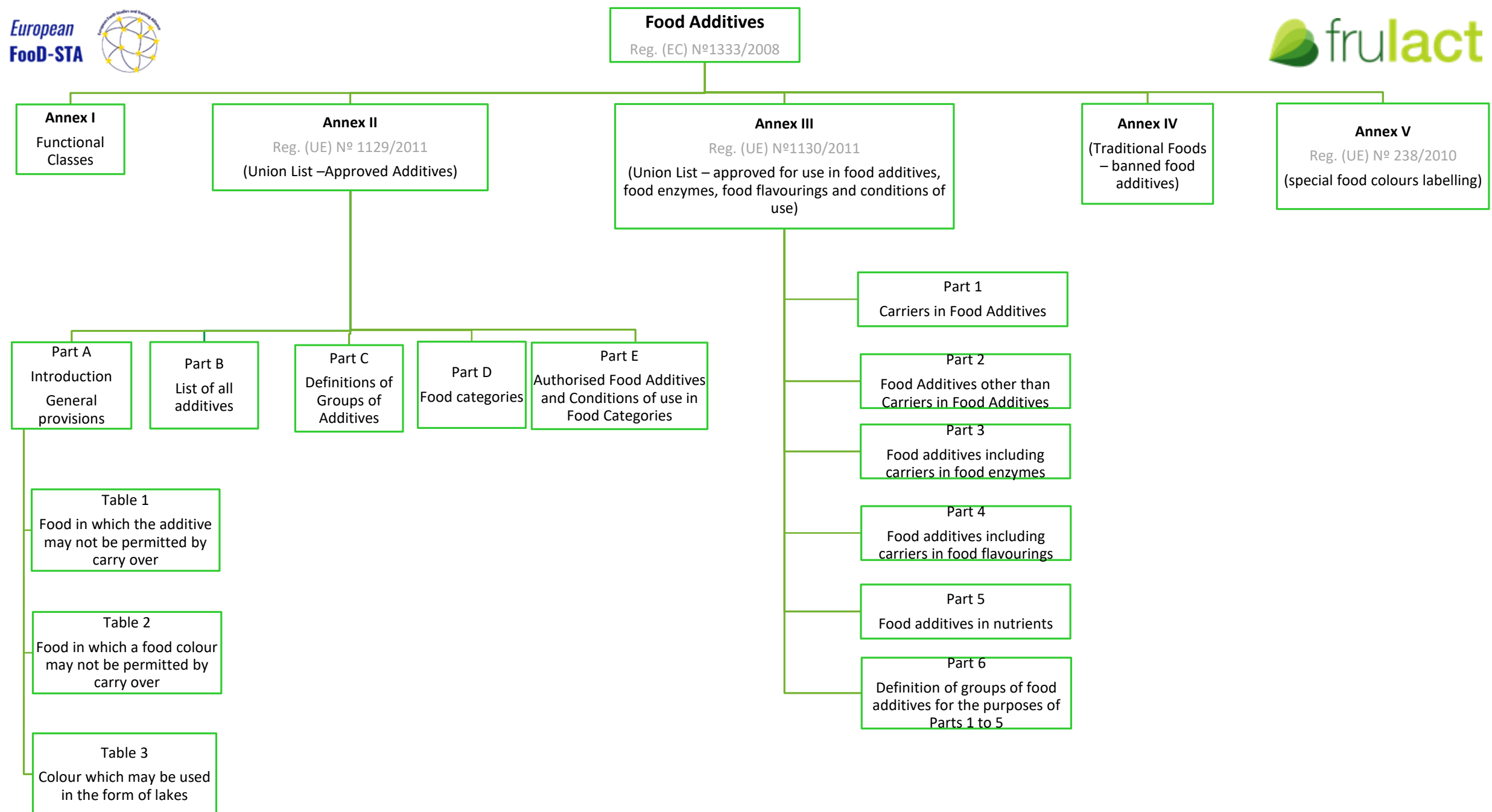
Annex IV

Traditional foods for which certain Member States may continue to prohibit the use of certain categories of food additives

Annex V

List of the food colours for which the labelling of foods shall include additional information





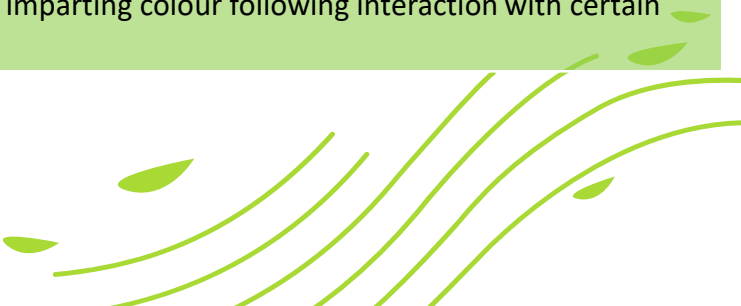


Food Additives
Reg. (EC) N°1333/2008

Annex I Functional Classes
Annex II Reg. (UE) N° 1129/2011 (Union List –Approved Additives)
Annex III Reg. (UE) N°1130/2011 (Union List – approved for use in food additives, food enzymes, food flavourings and conditions of use)
Annex IV (Traditional Foods – banned food additives)
Annex V Reg. (UE) N° 238/2010 (special food colours labelling)

CLASS	DEFINITION
01	‘sweeteners’ are substances used to impart a sweet taste to foods or in table-top sweeteners; ury products and analogues
02	‘colours’ are substances which add or restore colour in a food, and include natural constituents of foods and natural sources which are normally not consumed as foods as such and not normally used as characteristic ingredients of food. Preparations obtained from foods and other edible natural source materials obtained by physical and/or chemical extraction resulting in a selective extraction of the pigments relative to the nutritive or aromatic constituents are colours within the meaning of this Regulation; ats and oils and fat and oil emulsions
03	‘preservatives’ are substances which prolong the shelf-life of foods by protecting them against deterioration caused by micro-organisms and/or which protect against growth of pathogenic micro-organisms;
04	‘antioxidants’ are substances which prolong the shelf-life of foods by protecting them against deterioration caused by oxidation, such as fat rancidity and colour changes; nd vegetables
05	‘carriers’ are substances used to dissolve, dilute, disperse or otherwise physically modify a food additive or a flavouring, food enzyme, nutrient and/or other substance added for nutritional or physiological purposes to a food without altering its function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use;
06	‘acids’ are substances which increase the acidity of a foodstuff and/or impart a sour taste to it;
07	‘acidity regulators’ are substances which alter or control the acidity or alkalinity of a foodstuff;
08	‘anti-caking agents’ are substances which reduce the tendency of individual particles of a foodstuff to adhere to one another;
09	‘anti-foaming agents’ are substances which prevent or reduce foaming;
10	‘bulking agents’ are substances which contribute to the volume of a foodstuff without contributing significantly to its available energy value;
11	‘emulsifiers’ are substances which make it possible to form or maintain a homogenous mixture of two or more immiscible phases such as oil and water in a foodstuff;
12	‘emulsifying salts’ are substances which convert proteins contained in cheese into a dispersed form and thereby bring about homogenous distribution of fat and other components;
13	‘firming agents’ are substances which make or keep tissues of fruit or vegetables firm or crisp, or interact with gelling agents to produce or strengthen a gel;
14	‘flavour enhancers’ are substances which enhance the existing taste and/or odour of a foodstuff;
15	‘foaming agents’ are substances which make it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid foodstuff;

Food Additives Reg. (EC) N°1333/2008		CLASS	DEFINITION
Annex I Functional Classes		16	‘gelling agents’ are substances which give a foodstuff texture through formation of a gel;
Annex II Reg. (UE) N° 1129/2011 (Union List –Approved Additives)		17	‘glazing agents’ (including lubricants) are substances which, when applied to the external surface of a foodstuff, impart a shiny appearance or provide a protective coating;
Annex III Reg. (UE) N°1130/2011 (Union List – approved for use in food additives, food enzymes, food flavourings and conditions of use)		18	‘humectants’ are substances which prevent foods from drying out by counteracting the effect of an atmosphere having a low degree of humidity, or promote the dissolution of a powder in an aqueous medium;
Annex IV (Traditional Foods – banned food additives)		19	‘modified starches’ are substances obtained by one or more chemical treatments of edible starches, which may have undergone a physical or enzymatic treatment, and may be acid or alkali thinned or bleached;
Annex V Reg. (UE) N° 238/2010 (special food colours labelling)		20	‘packaging gases’ are gases other than air, introduced into a container before, during or after the placing of a foodstuff in that container;
		21	‘propellants’ are gases other than air which expel a foodstuff from a container;
		22	‘raising agents’ are substances or combinations of substances which liberate gas and thereby increase the volume of a dough or a batter;
		23	‘sequestrants’ are substances which form chemical complexes with metallic ions;
		24	‘ stabilisers ’ are substances which make it possible to maintain the physico-chemical state of a foodstuff; stabilisers include substances which enable the maintenance of a homogenous dispersion of two or more immiscible substances in a foodstuff, substances which stabilise, retain or intensify an existing colour of a foodstuff and substances which increase the binding capacity of the food, including the formation of cross-links between proteins enabling the binding of food pieces into re-constituted food;
		25	‘thickeners’ are substances which increase the viscosity of a foodstuff;
		26	‘flour treatment agents’ are substances, other than emulsifiers, which are added to flour or dough to improve its baking quality;
		27	‘contrast enhancers’ are substances which, when applied to the external surface of fruit or vegetables following depigmentation of predefined parts (e.g. by laser treatment), help to distinguish these parts from the remaining surface by imparting colour following interaction with certain components of the epidermis.



FUNCTIONAL CLASS IN LABELLING

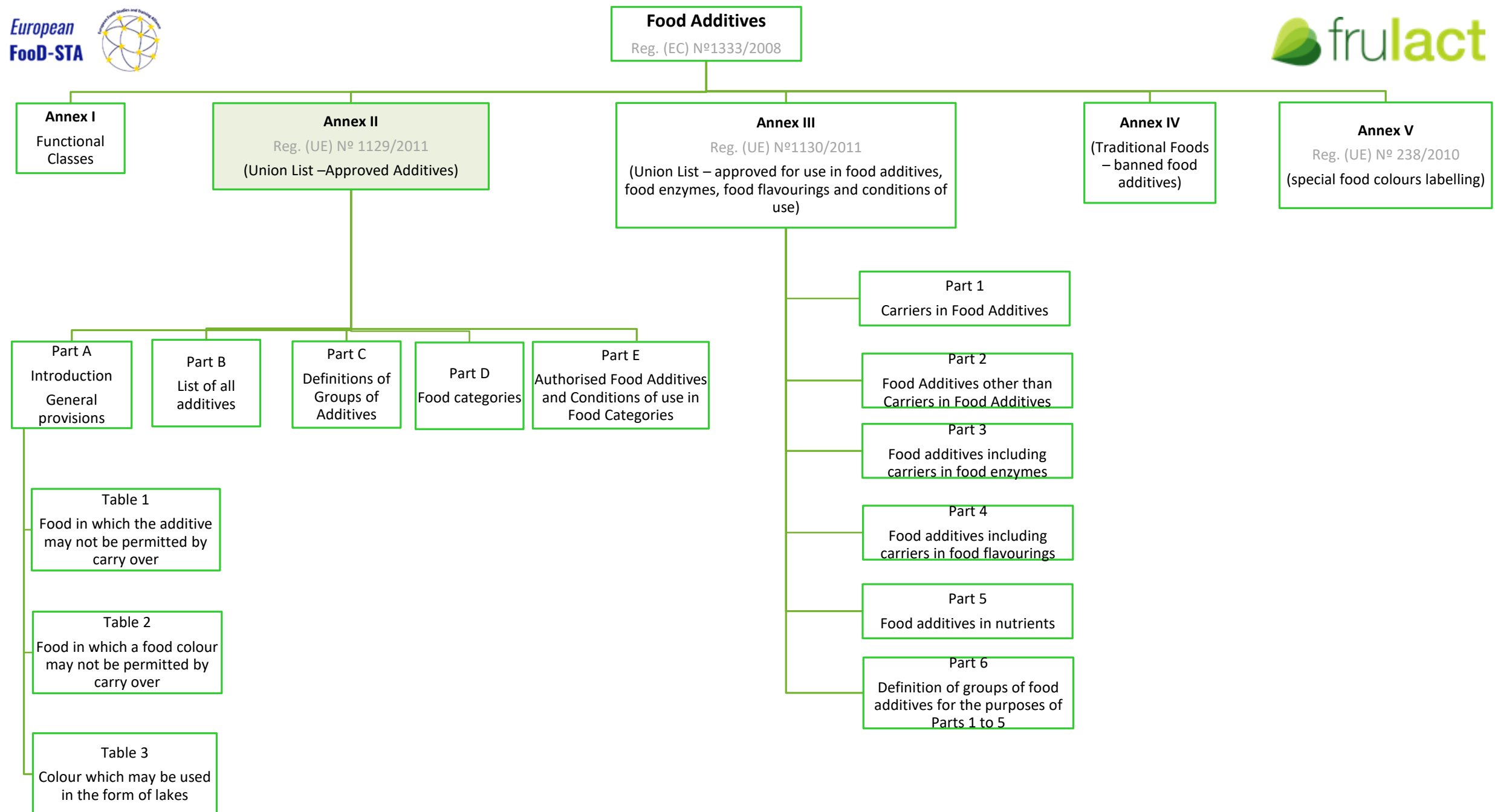
Ingredients

Lemon Tart: Reconstituted Skimmed **Milk**, Skimmed **Milk**, Water, Lemon (4%), Skimmed **Milk** Powder, Fructose-Glucose Syrup (3%), Biscuit (**Wheat** Flour, Sugar, Butter (**Milk**), **Egg**, Salt), Gelatine, Modified Maize Starch, Flavourings, **Acidity** Regulator: Sodium Citrates; **Stabiliser:** Carrageenan; **Sweeteners:** Acesulfame K, Aspartame; Yogurt Cultures, **Colour:** Lutein.

Toffee Apple: Reconstituted Skimmed **Milk**, Skimmed **Milk**, Apple (8%), Skimmed **Milk** Powder, Fructose-Glucose Syrup (2.5%), Biscuit (Sugar, **Egg**, **Wheat** Flour, Salt, Butter (**Milk**)), Caramel (0.8%), Gelatine, Flavourings, Modified Maize Starch, **Stabiliser:** Carrageenan; **Acidity Regulators:** Citric Acid, Sodium Citrates; Caramelized Sugar, **Sweeteners:** Acesulfame K, Aspartame; Yogurt Cultures.

INGREDIENTS Couscous (Durum **Wheat** Semolina (contains **Gluten**)) (47%) · Bulgur **Wheat** (contains **Gluten**) · Olive Oil (10%) · Dried Apricots (Apricots · Rice Flour · **Preservative:** E220 (**Sulphites**)) (8%) · Golden Linseeds · Hemp Seeds · Ground Spices (Cumin · Coriander · Black Pepper · Sumac · Cayenne Pepper) · Salt · Dried Spinach · Dried Onions · Dried Garlic · Roasted Cumin Seeds · Dried Lentils · Dried Rose Petals.





Annex II

Union list of food additives approved for use in foods and conditions of use

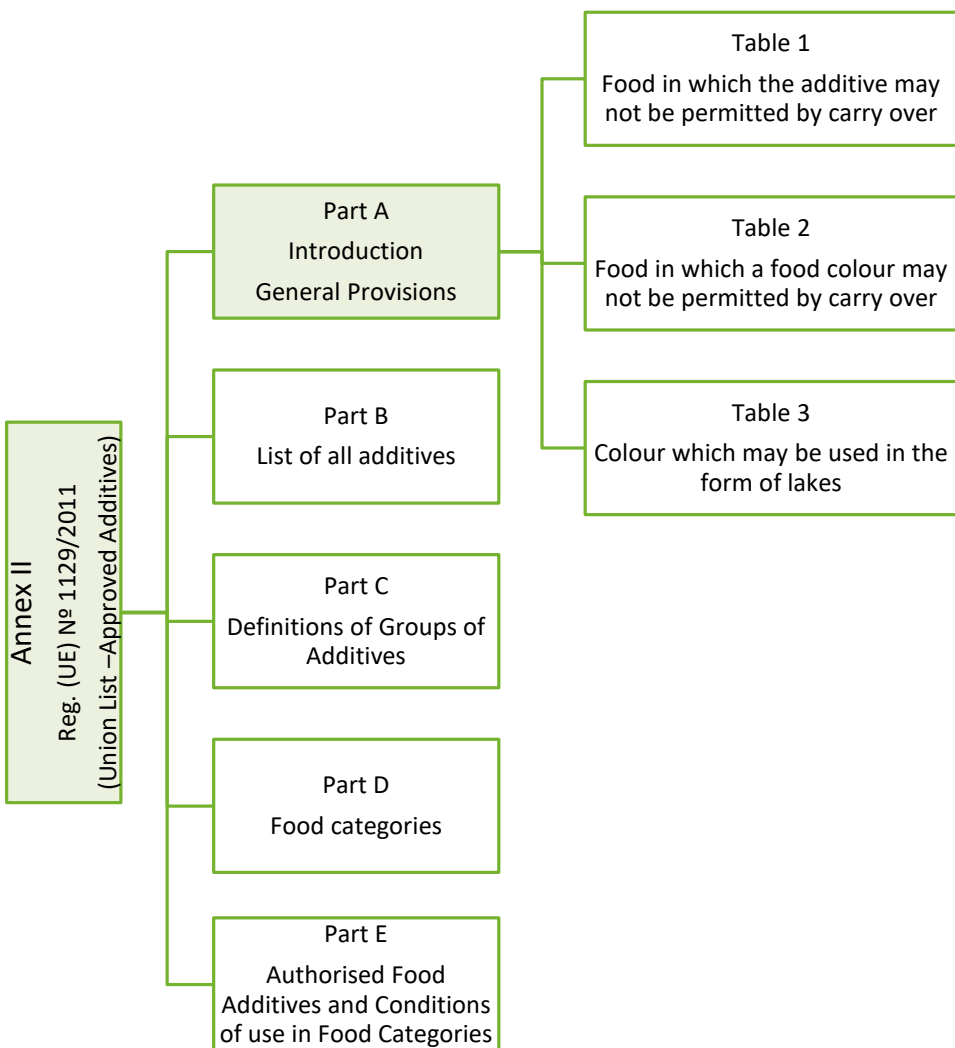
Introduction

Union List includes (not exhaustive list):

- the name of the food additive and its E-number; as an alternative more specific E-numbers and names listed in Commission Regulation (EU) N° 231/2012 may be used, excluding synonyms
- the foods to which the food additive may be added,
- the conditions under which the food additive may be used,

General provisions (not exhaustive list)

- Only the substances listed in Part B, may be used as additives in foods, unless more specifically provided for in Part E.
- Additives may only be used in the foods and under the conditions set out in Part E
- In Part E, foods are listed on the basis of food categories set out in Part D and additives are grouped on the basis of definitions set out in Part C



Annex II

Union list of food additives approved for use in foods and conditions of use

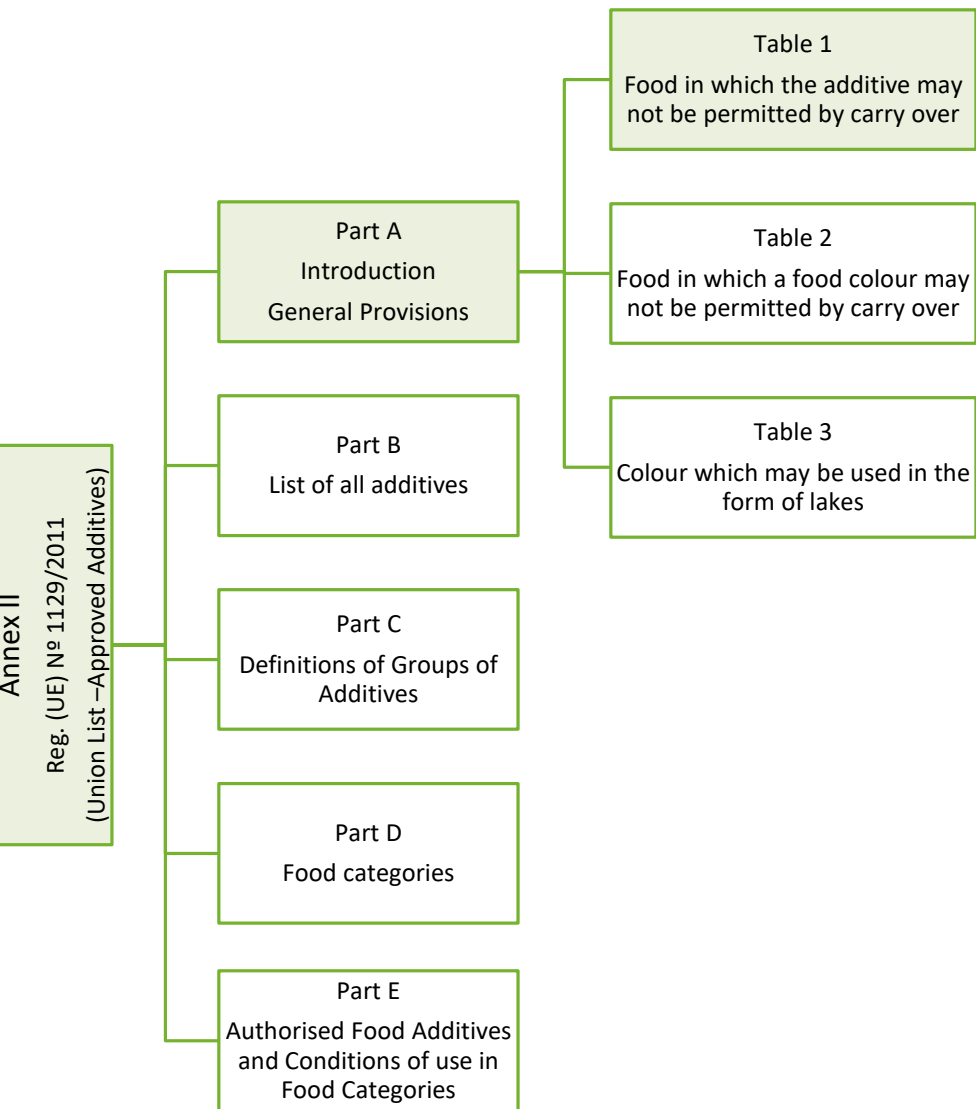


Table 1

Foods in which the presence of an additive may not be permitted by virtue of the carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008

1	Unprocessed foods as defined in Article 3 of Regulation (EC) No 1333/2008, excluding meat preparations as defined by Regulation (EC) No 853/2004
2	Honey as defined in Council Directive 2001/110/EC ⁽¹⁾
3	Non-emulsified oils and fats of animal or vegetable origin
4	Butter
5	Unflavoured pasteurised and sterilised (including UHT) milk and unflavoured plain pasteurised cream (excluding reduced fat cream)
6	Unflavoured fermented milk products, not heat-treated after fermentation
7	Unflavoured buttermilk (excluding sterilised buttermilk)
8	Natural mineral water as defined in Directive 2009/54/EC of the European Parliament and of the Council ⁽²⁾ and spring water and all other bottled or packed waters
9	Coffee (excluding flavoured instant coffee) and coffee extracts
10	Unflavoured leaf tea
11	Sugars as defined in Council Directive 2001/111/EC ⁽³⁾
12	Dry pasta, excluding gluten-free and/or pasta intended for hypoproteic diets, in accordance with Directive 2009/39/EC of the European Parliament and of the Council ⁽⁴⁾
13	Foods for infants and young children as referred to in Regulation (EU) No 609/2013 ⁽⁵⁾ , including foods for special medical purposes for infants and young children

not exhaustive list



Annex II

Union list of food additives approved for use in foods and conditions of use

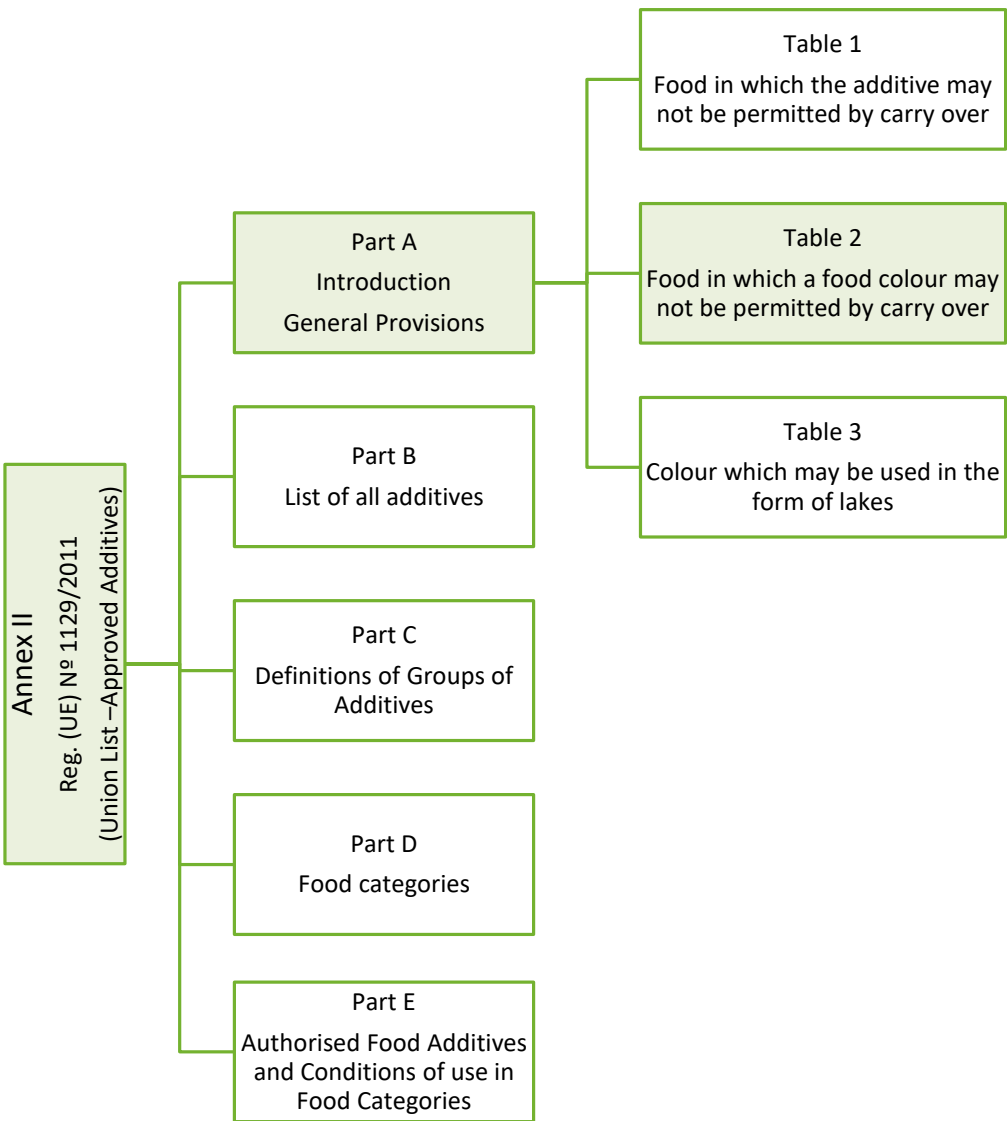


Table 2

Foods in which the presence of a food colour may not be permitted by virtue of the carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008

1	Unprocessed foods as defined in Article 3 of Regulation (EC) No 1333/2008
2	All bottled or packed waters
3	Milk, full fat, semi-skimmed and skimmed milk, pasteurised or sterilised (including UHT sterilisation) (unflavoured)
4	Chocolate milk
5	Fermented milk (unflavoured)
6	Preserved milks as mentioned in Council Directive 2001/114/EC ⁽¹⁾ (unflavoured)
7	Buttermilk (unflavoured)
8	Cream and cream powder (unflavoured)
9	Oils and fats of animal or vegetable origin
10	Ripened and unripened cheese (unflavoured)
11	Butter from sheep and goats' milk
12	Eggs and egg products as defined in Regulation (EC) No 853/2004
13	Flour and other milled products and starches
14	Bread and similar products
15	Pasta and gnocchi
16	Sugar including all mono- and disaccharides
17	Tomato paste and canned and bottled tomatoes
18	Tomato-based sauces
19	Fruit juice and fruit nectar as mentioned in Council Directive 2001/112/EC ⁽²⁾ and vegetable juice and vegetable nectars

not exhaustive list



Annex II

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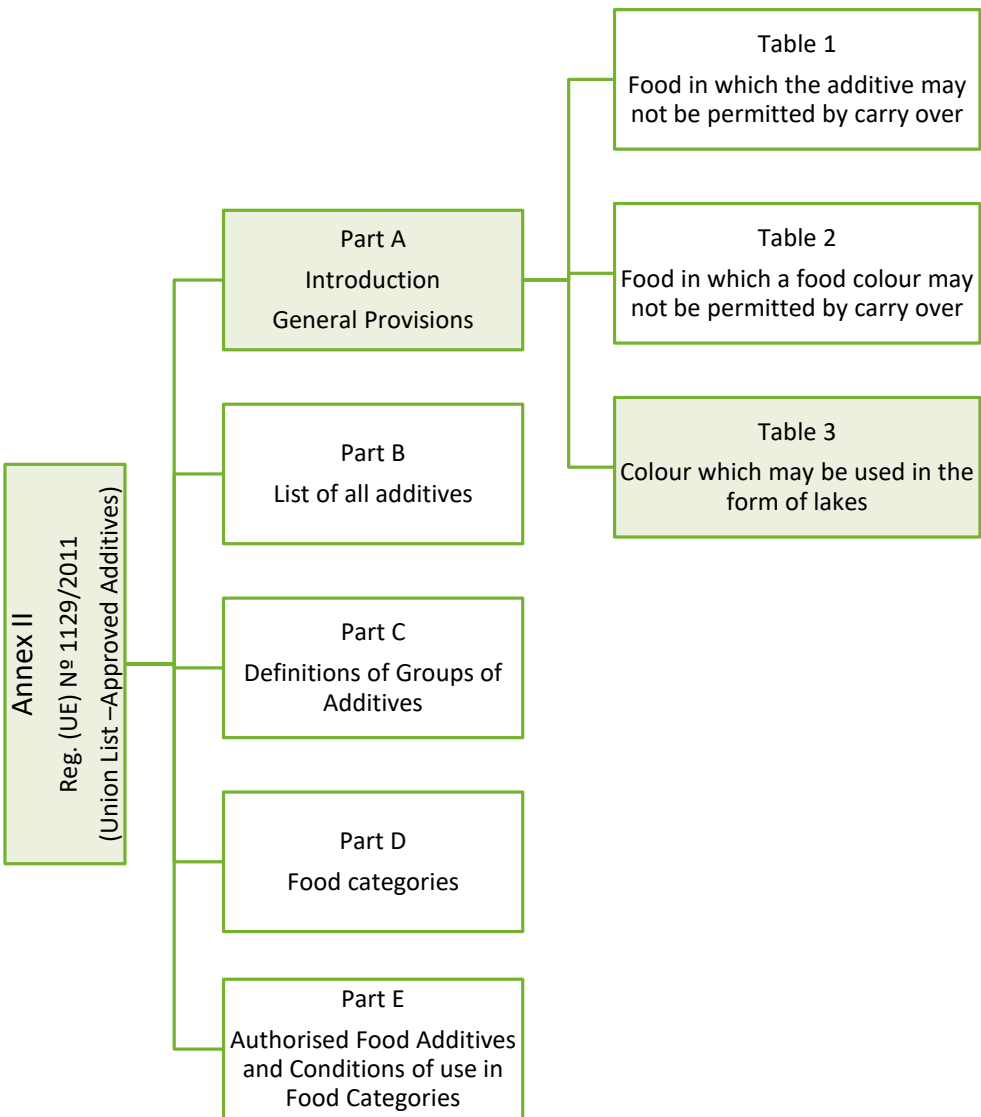


Table 3

Colours which may be used in the form of lakes

E-number	Name
E 100	Curcumin
E 101	Riboflavins
E 102	Tartrazine
E 104	Quinoline Yellow
E 110	Sunset Yellow FCF/Orange Yellow S
E 120	Cochineal, Carminic acid, Carmines
E 122	Azorubine, Carmoisine
E 123	Amaranth
E 124	Ponceau 4R, Cochineal Red A
E 127	Erythrosine
E 129	Allura Red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 141	Copper complexes of chlorophylls and chlorophyllins
E 142	Green S

not exhaustive list

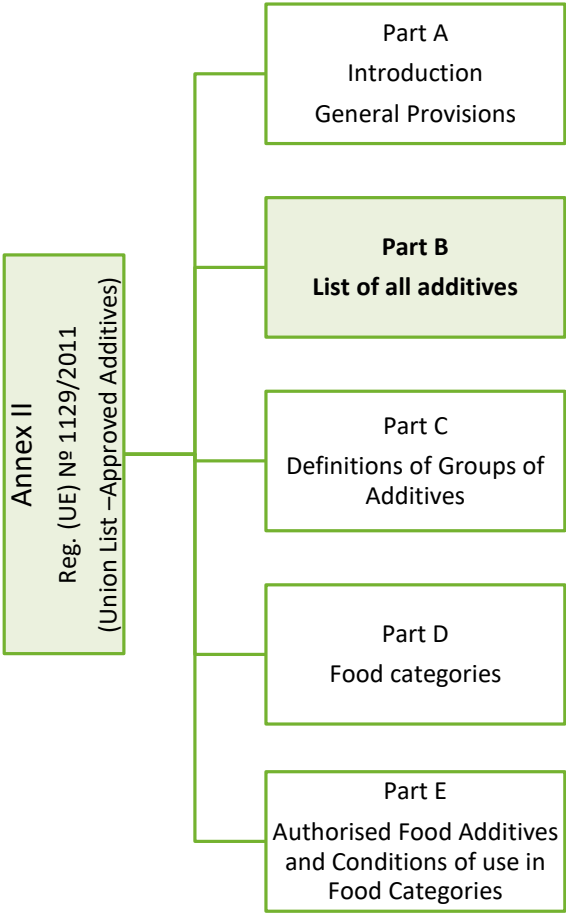


LIST OF ALL ADDITIVES

1. Colours

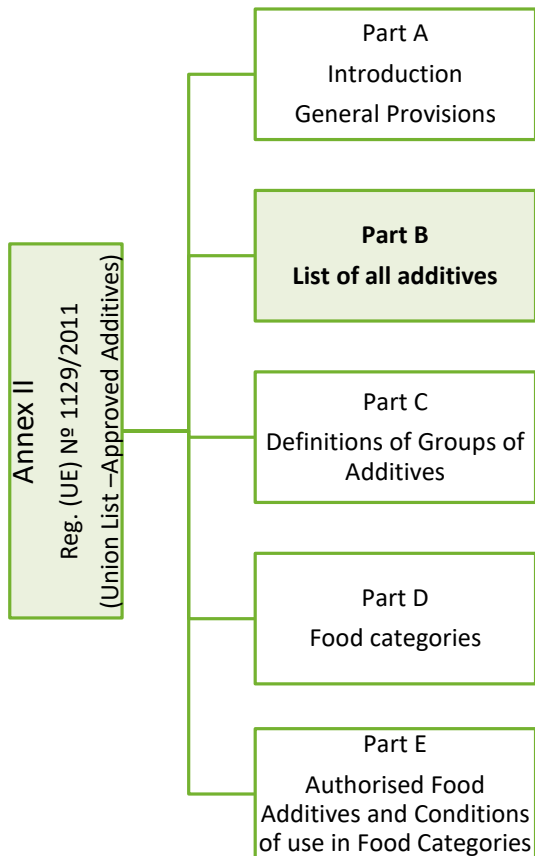
E-number	Name
E 100	Curcumin
E 101	Riboflavins
E 102	Tartrazine
E 104	Quinoline Yellow
E 110	Sunset Yellow FCF/Orange Yellow S
E 120	Cochineal, Carminic acid, Carmines
E 122	Azorubine, Carmoisine
E 123	Amaranth
E 124	Ponceau 4R, Cochineal Red A
E 127	Erythrosine
E 129	Allura Red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 140	Chlorophylls and chlorophyllins
E 141	Copper complexes of chlorophylls, chlorophyllins
E 142	Green S

not exhaustive list



Annex II

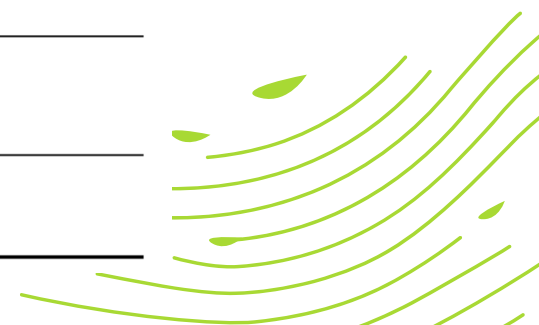
Union list of food additives approved for use in foods and conditions of use



2. Sweeteners

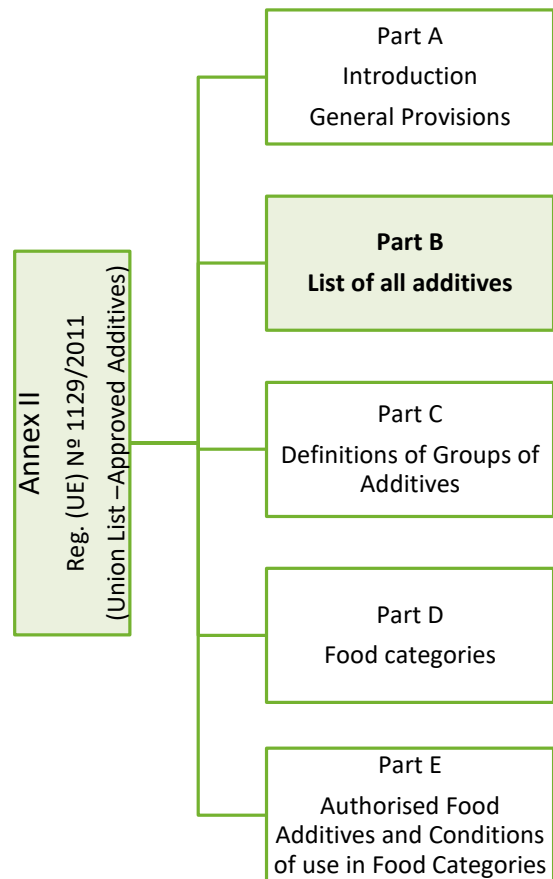
E-number	Name
E 420	Sorbitols
E 421	Mannitol
E 950	Acesulfame K
E 951	Aspartame
E 952	Cyclamates
E 953	Isomalt
E 954	Saccharins
E 955	Sucralose
E 957	Thaumatococcus
E 959	Neohesperidine DC
E 960	Steviol glycosides
E 961	Neotame
E 962	Salt of aspartame-acesulfame
E 964	Polyglycitol syrup
E 965	Maltitols

not exhaustive list



Annex II

Union list of food additives approved for use in foods and conditions of use



3. Additives other than colours and sweeteners

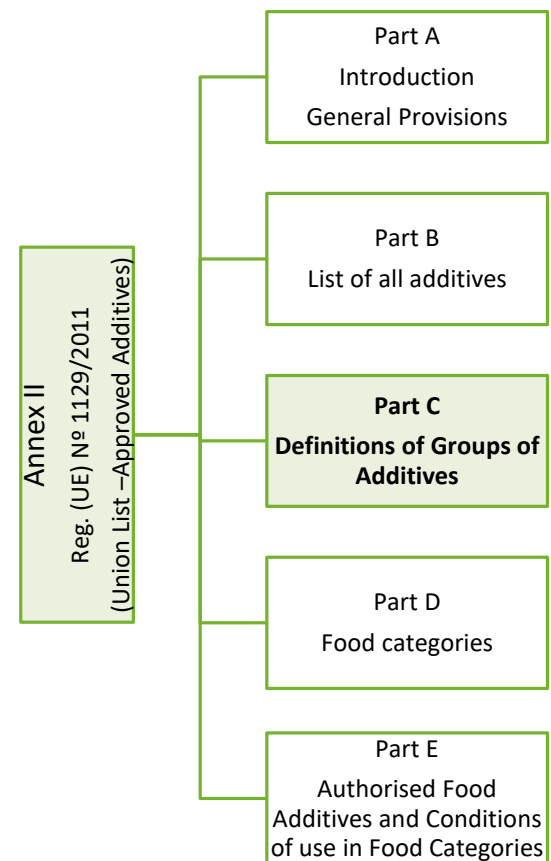
E-number	Name
E 170	Calcium carbonate
E 172	Iron oxides and hydroxides
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 210	Benzoic acid ⁽¹⁾
E 211	Sodium benzoate ⁽¹⁾
E 212	Potassium benzoate ⁽¹⁾
E 213	Calcium benzoate ⁽¹⁾
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite

not exhaustive list



Annex II

Union list of food additives approved for use in foods and conditions of use



PART C

DEFINITIONS OF GROUPS OF ADDITIVES

(1) Group I

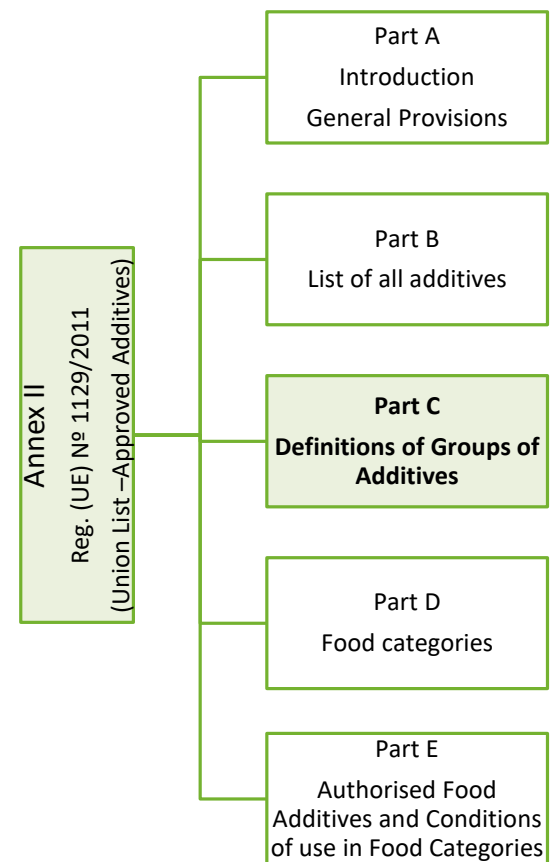
E-number	Name	Specific maximum level
E 170	Calcium carbonate	<i>quantum satis</i>
E 260	Acetic acid	<i>quantum satis</i>
E 261	Potassium acetates ⁽⁴⁾	<i>quantum satis</i>
E 262	Sodium acetates	<i>quantum satis</i>
E 263	Calcium acetate	<i>quantum satis</i>
E 270	Lactic acid	<i>quantum satis</i>
E 290	Carbon dioxide	<i>quantum satis</i>
E 296	Malic acid	<i>quantum satis</i>
E 300	Ascorbic acid	<i>quantum satis</i>
E 301	Sodium ascorbate	<i>quantum satis</i>
E 302	Calcium ascorbate	<i>quantum satis</i>
E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>
E 306	Tocopherol-rich extract	<i>quantum satis</i>
E 307	Alpha-tocopherol	<i>quantum satis</i>
E 308	Gamma-tocopherol	<i>quantum satis</i>
E 309	Delta-tocopherol	<i>quantum satis</i>

not exhaustive list

'quantum satis'
no maximum numerical level is specified and substances shall be used in accordance with good manufacturing practice, at a level not higher than is necessary to achieve the intended purpose and provided the consumer is not misled.

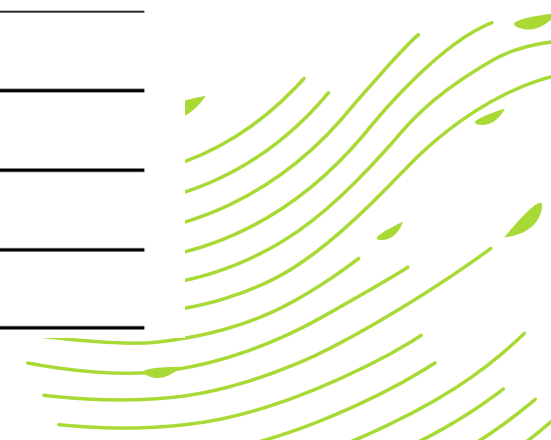
Annex II

Union list of food additives approved for use in foods and conditions of use



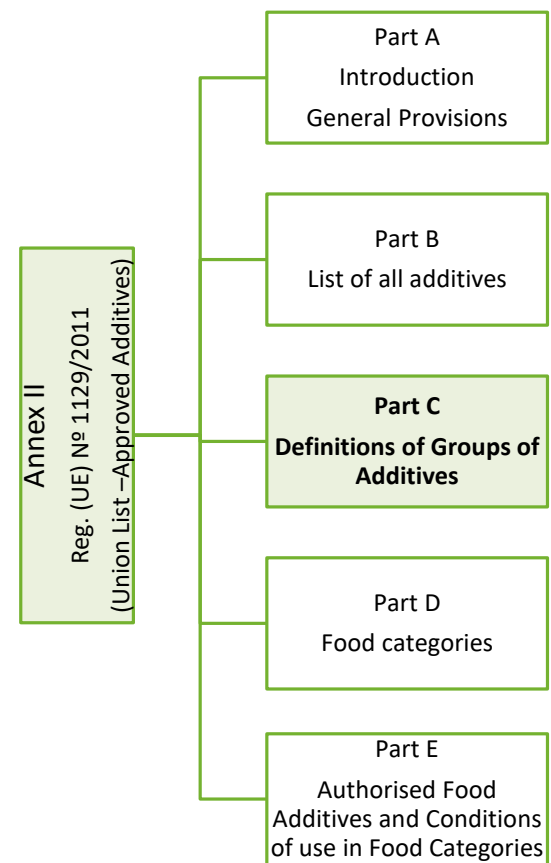
(2) Group II: Food colours authorised at *quantum satis*

E-number	Name
E 101	Riboflavins
E 140	Chlorophylls, Chlorophyllins
E 141	Copper complexes of chlorophylls and chlorophyllins
E 150a	Plain caramel
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
E 153	Vegetable carbon
E 160a	Carotenes
E 160c	Paprika extract, capsanthin, capsorubin
E 162	Beetroot Red, betanin
E 163	Anthocyanins
E 170	calcium carbonate
E 171	Titanium dioxide
E 172	Iron oxides and hydroxides



Annex II

Union list of food additives approved for use in foods and conditions of use

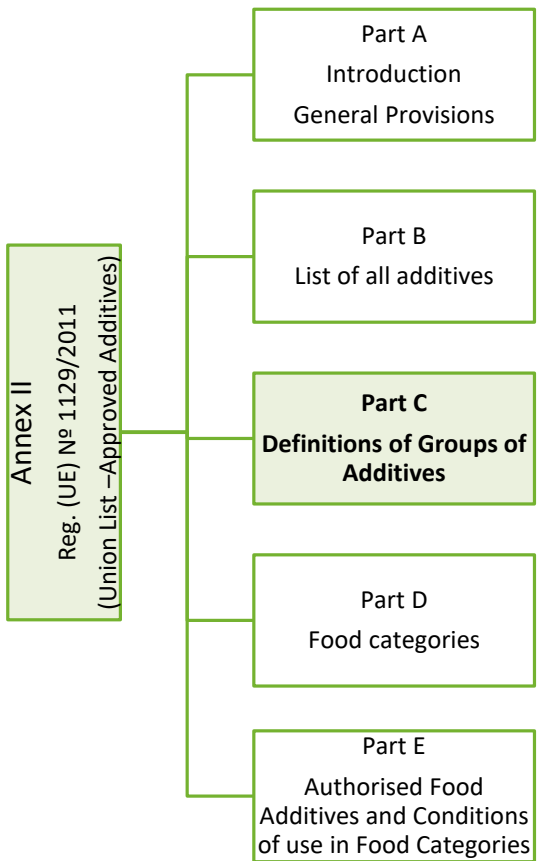


(3) Group III: Food colours with combined maximum limit

E-number	Name
E 100	Curcumin
E 102	Tartrazine
E 120	Cochineal, Carminic acid, Carmines
E 122	Azorubine, Carmoisine
E 129	Allura red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 142	Green S
E 151	Brilliant Black PN
E 155	Brown HT
E 160e	Beta-apo-8'-carotenal (C 30)
E 161b	Lutein

Annex II

Union list of food additives approved for use in foods and conditions of use



(4) Group IV: Polyols

E-number	Name
E 420	Sorbitols
E 421	Mannitol
E 953	Isomalt
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

(5) Other additives that may be regulated combined

(a) E 200–203: Sorbic acid — sorbates (SA)

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate

(b) E 210–213: Benzoic acid — benzoates (BA)

E-number	Name
E 210	Benzoic acid
E 211	Sodium benzoate

not exhaustive list

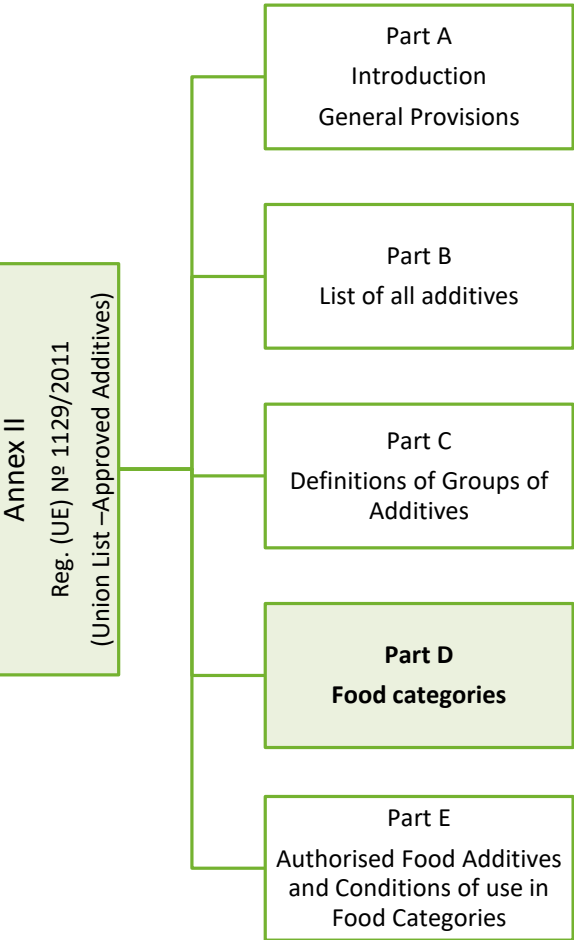


LEGAL FRAMEWORK

Regulation (EC) N° 1333/2008

Annex II

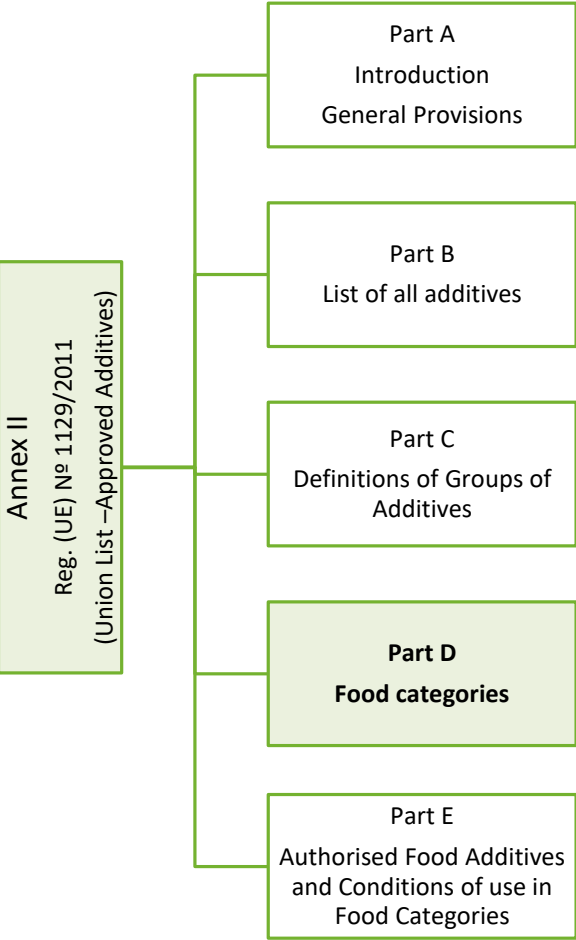
Union list of food additives approved for use in foods and conditions of use



NUMBER	NAME
0	All categories of food
01	Dairy products and analogues
02	Fats and oils and fat and oil emulsions
03	Edible ices
04	Fruit and vegetables
05	Confectionary
06	Cereal and cereal products
07	Bakery wares
08	Meat
09	Fish and fisheries products
10	Eggs and egg products
11	Sugars, syrups, honey and table-top sweeteners
12	Salts, spices, soups, sauces, salads and protein products
13	Foods intended for particular nutritional uses as defined by Directive 2009/39/EC
14	Beverages
15	Ready-to-eat savouries and snacks
16	Desserts excluding products covered in categories 1, 3 and 4
17	Food supplements as defined in directive 2002/46/EC excluding food supplements for infants and young children
18	Processed Foods not covered by categories 1 to 17, excluding Foods for infants and young children

Annex II

Union list of food additives approved for use in foods and conditions of use



PART D

FOOD CATEGORIES

Number	Name
0.	All categories of foods
01.	Dairy products and analogues
01.1	Unflavoured pasteurised and sterilised (including UHT) milk
01.2	Unflavoured fermented milk products, including natural unflavoured buttermilk (excluding sterilised buttermilk) non-heat-treated after fermentation
01.3	Unflavoured fermented milk products, heat-treated after fermentation
01.4	Flavoured fermented milk products including heat-treated products
01.5	Dehydrated milk as defined by Directive 2001/114/EC
01.6	Cream and cream powder
01.6.1	Unflavoured pasteurised cream (excluding reduced fat creams)
04.	Fruit and vegetables
04.1	Unprocessed fruit and vegetables
04.1.1	Entire fresh fruit and vegetables
04.1.2	Peeled, cut and shredded fruit and vegetables
04.1.3	Frozen fruit and vegetables
04.2	Processed fruit and vegetables
04.2.1	Dried fruit and vegetables
04.2.2	Fruit and vegetables in vinegar, oil, or brine
04.2.3	Canned or bottled fruit and vegetables
04.2.4	Fruit and vegetable preparations, excluding products covered by 5.4

not exhaustive list

05.	Confectionery
05.1	Cocoa and chocolate products as covered by Directive 2000/36/EC
05.2	Other confectionery including breath refreshing microsweets
05.3	Chewing gum
05.4	Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4
06.	Cereals and cereal products
06.1	Whole, broken, or flaked grain
06.2	Flours and other milled products and starches
06.2.1	Flours
06.2.2	Starches
06.3	Breakfast cereals
06.4	Pasta
06.4.1	Fresh pasta
06.4.2	Dry pasta
06.4.3	Fresh pre-cooked pasta
06.4.4	Potato gnocchi
06.4.5	Fillings of stuffed pasta (ravioli and similar)
06.5	Noodles

NUMBER	NAME
01	Dairy products and analogues
01.8	<p>Dairy analogues, including beverage whiteners Covers <u>products in which milk proteins or milk fat have been partially or wholly replaced by proteins, fats or oils of non-dairy origin</u>. This category <u>includes also non-dairy based cream and cheese analogues</u> and also covers beverage whiteners or nondairy creamers. These are liquid or granular substances intended to substitute for milk or cream as an additive to coffee, tea, hot chocolate or other beverages. Some non-dairy creamers contain flavours, such as vanilla, hazelnut or Irish cream. Low calorie and low fat versions are available for non-dairy creamers.</p>
12	Salts, spices, soups, sauces, salads and protein products
12.9	<p>Protein products, excluding products covered in category 1.8 Includes <u>protein analogues or substitutes for standard products, such as meat, fish or milk</u>; including <u>gelatine and unflavoured soy drinks</u>. These products can contain sugar and/or flavouring to improve taste acceptance, however they do not have a pronounced sweet taste and/or flavoured taste.</p>
14	Beverages
14.1.4	<p>Flavoured drinks Covers <u>flavoured carbonated and non-carbonated drinks</u>, concentrates such as fruit syrups, squashes and cordials, and powders for their preparation. It <u>includes water-, dairy-, cereal-, seed-, nut-, vegetable- or fruit-based drinks</u>, including so-called "sport", "energy" or "electrolyte" drinks. They may contain ferments. This category excludes products which are covered by categories 14.1.1, 14.1.2, 14.1.3 and 14.1.5 and 12.9.</p>
16	<p>Desserts excluding products covered in categories 1, 3 and 4 Covers products usually flavoured and sweet in taste. This <u>includes dairy-, fat-, fruit- and vegetable-, cereal-, egg-, and water-based products</u>, e.g. Crème brûlée, flan, panna cotta, Bayrische Crème, lemon curd, junkets and puddings of all sorts. This category includes:</p> <ul style="list-style-type: none"> - Christmas pudding: made with flour, suet, dried fruit, brandy and spices. - Pascha: made of quark and other dairy products, often spiced with almonds and raisins. - Ostkaka: the base of the pudding is the curd cheese, made of milk and rennet; the separated whey is taken away and principally cream, eggs and almonds are added. - Frugtgrød: made from fruit (usually berries), sugar, starch and various additives. <p>This category does not cover products which are covered by category 1 "Dairy products and analogues", category 3 "Edible ices", category 4 "Fruit and vegetables" or category 7.2. "Fine bakery wares".</p>

THE IMPORTANCE OF FOOD CATEGORIES

Number	Name
01.8	Dairy analogues, including beverage whiteners Covers <u>products in which milk proteins or milk fat have been partially or wholly replaced by proteins, fats or oils of non-dairy origin.</u> <u>Includes also non-dairy based cream and cheese analogues</u> and also covers beverage whiteners or nondairy creamers.
12.9	Protein products, excluding products covered in category 1.8 Includes <u>protein analogues or substitutes for standard products, such as meat, fish or milk; including gelatine and unflavoured soy drinks.</u> These products can contain sugar and/or flavouring to improve taste acceptance, however they do not have a pronounced sweet taste and/or flavoured taste.
14.1.4	Flavoured drinks Covers <u>flavoured carbonated and non-carbonated drinks</u> , concentrates such as fruit syrups, squashes and cordials, and powders for their preparation. It <u>includes water-, dairy-, cereal-, seed-, nut-, vegetable- or fruit-based drinks</u> , including so-called "sport", "energy" or "electrolyte" drinks. They may contain ferments.
16	Desserts excluding products covered in categories 1, 3 and 4 Covers products usually flavoured and sweet in taste. This <u>includes dairy-, fat-, fruit- and vegetable-, cereal-, egg-, and water-based products</u> , e.g. Crème brûlée, flan, panna cotta, Bayrische Crème, lemon curd, junkets and puddings of all sorts. This category includes: <ul style="list-style-type: none"> - Christmas pudding: made with flour, suet, dried fruit, brandy and spices. - Pascha: made of quark and other dairy products, often spiced with almonds and raisins. - Ostkaka: the base of the pudding is the curd cheese, made of milk and rennet; the separated whey is taken away and principally cream, eggs and almonds are added. - Frugtgrød: made from fruit (usually berries), sugar, starch and various additives.



AUTHORISED FOOD ADDITIVES
DEPEND ON THE FOOD CATEGORY



Annex II

Union list of food additives approved for use in foods and conditions of use

not exhaustive list

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
01.2	Unflavoured fermented milk products, including natural unflavoured buttermilk (excluding sterilised buttermilk) non-heat-treated after fermentation				
01.3	Unflavoured fermented milk products, heat-treated after fermentation				
	Group I	Additives			
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only curdled milk
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
01.4	Flavoured fermented milk products including heat-treated products				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014
		Colours at <i>quantum satis</i>	<i>quantum satis</i>	(74)	Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	150		Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	150	(74)	Period of application: from 1 August 2014
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced products or with no added sugar
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(74): Maximum limit for aluminium coming from all aluminium lakes 15 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			

not exhaustive list

Annex II
Reg. (UE) N° 1129/2011
(Union List –Approved Additives)

Part A
Introduction
General Provisions

Part B
List of all additives

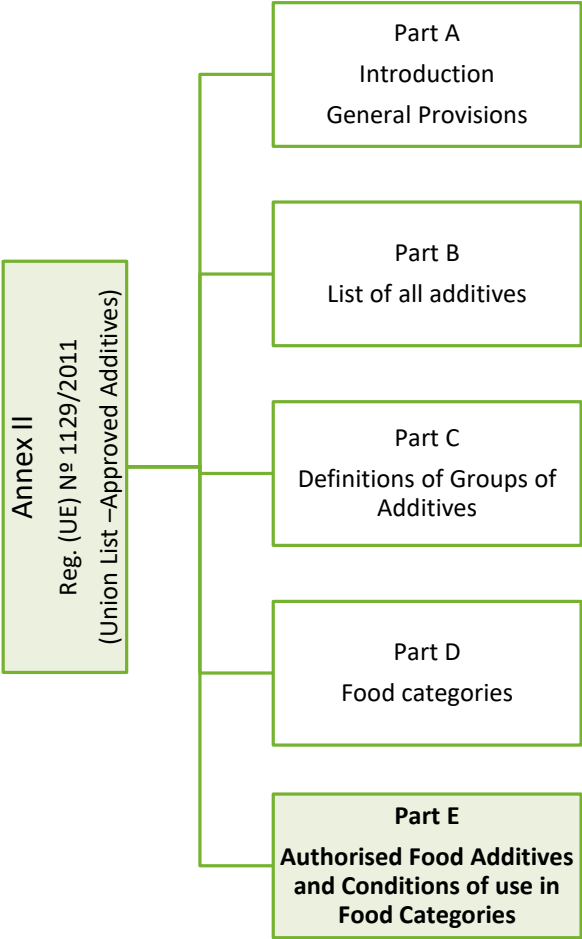
Part C
Definitions of Groups of Additives

Part D
Food categories

Part E
**Authorised Food Additives
and Conditions of use in
Food Categories**

Annex II

Union list of food additives approved for use in foods and conditions of use



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
14.2.1	Beer and malt beverages				
	E 150a,b,d	Plain caramel, Caustic sulphite caramel and Sulphite ammonia caramel	quantum satis		
	E 150c	Ammonia caramel	6 000		
	E 150c	Ammonia caramel	9 500		only 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %); Brown ale, porter, stout and old ale
	E 210-213	Benzoic acid — benzoates	200	(1) (2)	only alcohol-free beer; beer in kegs containing more than 0,5 % added fermentable sugar and/or fruit juices or concentrates
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	only beer in kegs containing more than 0,5 % added fermentable sugar and/or fruit juices or concentrates
	E 220-228	Sulphur dioxide — sulphites	20	(3)	
	E 220-228	Sulphur dioxide — sulphites	50		only beer with a second fermentation in the cask
	E 270	Lactic acid	quantum satis		
	E 300	Ascorbic acid	quantum satis		
(1): The additives may be added individually or in combination					
(2): The maximum level is applicable to the sum and the levels are expressed as the free acid					
(3): Maximum levels are expressed as SO ₂ relate to the total quantity, available from all sources, an SO ₂ content of not more than 10 mg/kg or 10 mg/l is not considered to be present					

Food Additives

[Welcome](#)[Homepage](#)[Additives](#)[Categories](#)[Legislation](#)[Documents](#)[Homepage](#)

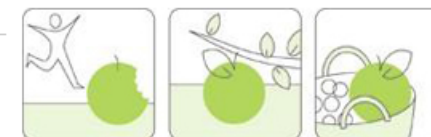
Homepage

Introduction

Welcome

Welcome to the database on Food Additives.

This database can serve as a tool to inform about the food additives approved for use in food in the EU and their conditions of use. It is based on the Union list of food. This list is in Annex II of Regulation (EC) No 1333/2008.



Getting started

- + [Food additives database user guide](#)  (02/02/2017)
- + [Flash Demo](#) (11/11/2011)
- + [Flash Demo \(pdf version\)](#)  (11/11/2011)

Disclaimer

This database is made available solely for the purpose of information. It has no legal value. The Commission declines all responsibility or liability whatsoever for errors or deficiencies in this database. Neither the Commission nor any person acting on behalf of the Commission is responsible with regard to the improper use of the document and its contents. The official authorisations of food additives are published in the Official Journal of the European Union. Legislation on the food additives is also available on the Europa Food Safety website:

http://ec.europa.eu/food/safety/food_improvement_agents/additives/eu_rules_en

Food Additives

Welcome

Homepage

Additives

Categories















Legislation

Documents

Categories

Food Additives Categories

Browse the structure

	All categories of foods excluding foods for infants and young children, except where specifically provided for (0)	0
	Dairy products and analogues (1)	1
	Unflavoured pasteurised and sterilised (including UHT) milk (1.1)	1.1
	Unflavoured fermented milk products, including natural unflavoured buttermilk (excluding sterilised buttermilk) non-heat-treated after fermentation (1.2)	1.2
	Unflavoured fermented milk products, heat-treated after fermentation (1.3)	1.3
	Flavoured fermented milk products including heat-treated products (1.4)	1.4
	Dehydrated milk as defined by Directive 2001/114/EC (1.5)	1.5
	Cream and cream powder (1.6)	1.6
	Cheese and cheese products (1.7)	1.7
	Dairy analogues, including beverage whiteners (1.8)	1.8
	Edible caseinates (1.9)	1.9
	Fats and oils and fat and oil emulsions (2)	2
	Edible ices (3)	3
	Fruit and vegetables (4)	4
	Confectionery (5)	5
	Cereals and cereal products (6)	6
	Bakery wares (7)	7
	Meat (8)	8
	Fish and fisheries products (9)	9
	Eggs and egg products (10)	10
	Sugars, syrups, honey and table-top sweeteners (11)	11
	Salts, spices, soups, sauces, salads and protein products (12)	12
	Foods intended for particular nutritional uses as defined by Directive 2009/39/EC (13)	13

Food Additives

Welcome

[Homepage](#)[Additives](#)[Categories](#)[Legislation](#)[Documents](#)

Categories > Subcategory: Flavoured fermented milk products including heat-treated products


Subcategory: Flavoured fermented milk products including heat-treated products (1.4)

General data

Description This category covers heat-treated and non-heat-treated products. These products can be used as desserts. Other desserts, which do not fall under this category, are included under category 16.
 This category does not include flavoured fermented cream, which is in category 1.6.3.

Categories



 [Dairy products and analogues \(1\)](#)

1

Created by SANCO_E_3_FAD on 11/11/2011, modified by brunofe on 30/01/2017

Additives linked to this subcategory

E No.	Additive name	Maximum limit, restrictions / exceptions
» Group I	Group I, Additives	ML = quantum satis; except E 425 ML = 10000 mg/kg; E 620 to E 625, ML = 10000 mg/kg individually or in combination, expressed as glutamic acid; E 626 to E 635, ML = 500 mg/kg individually or in combination, expressed as guanylic acid.
» Group II	Group II, Food colours authorised at <i>quantum satis</i>	quantum satis
» Group III	Group III, Food colours with combined maximum limit	ML = 150
» Group IV	Group IV, Polyols	quantum satis only energy-reduced products or with no added sugar
» E 104	Quinoline Yellow	ML = 10 mg/l
» E 110	Sunset Yellow FCF/Orange Yellow S	ML = 5 mg/l
» E 124	Ponceau 4R, Cochineal Red A	ML = 5 mg/l
» E 160b	Annatto, Bixin, Norbixin	ML = 10 mg/l
» E 160d	Lycopene	ML = 30 mg/l
» E 200 - 213	Sorbic acid - sorbates; Benzoic acid - benzoates	ML = 300 mg/l , only non-heat treated dairy-based desserts
» E 297	Fumaric acid	ML = 4000 mg/l , only fruit-flavoured desserts
» E 338 - 341, E 343 and E 450 - 452	Phosphoric acid - phosphates - di - tri- and polyphosphates	ML = 3000 mg/l
» E 355 - 357	Adipic acid - adipates	ML = 1000 mg/l , only fruit-flavoured desserts

How can Regulation (EC) N° 1333/2008 help you developing a product?



Which Food Category ?

- Annex II – Part D

01.4.2

Flavoured fermented milk products

Flavourings are not additives

Which additive and quantity allowed?

- Annex I and Annex II – Part E

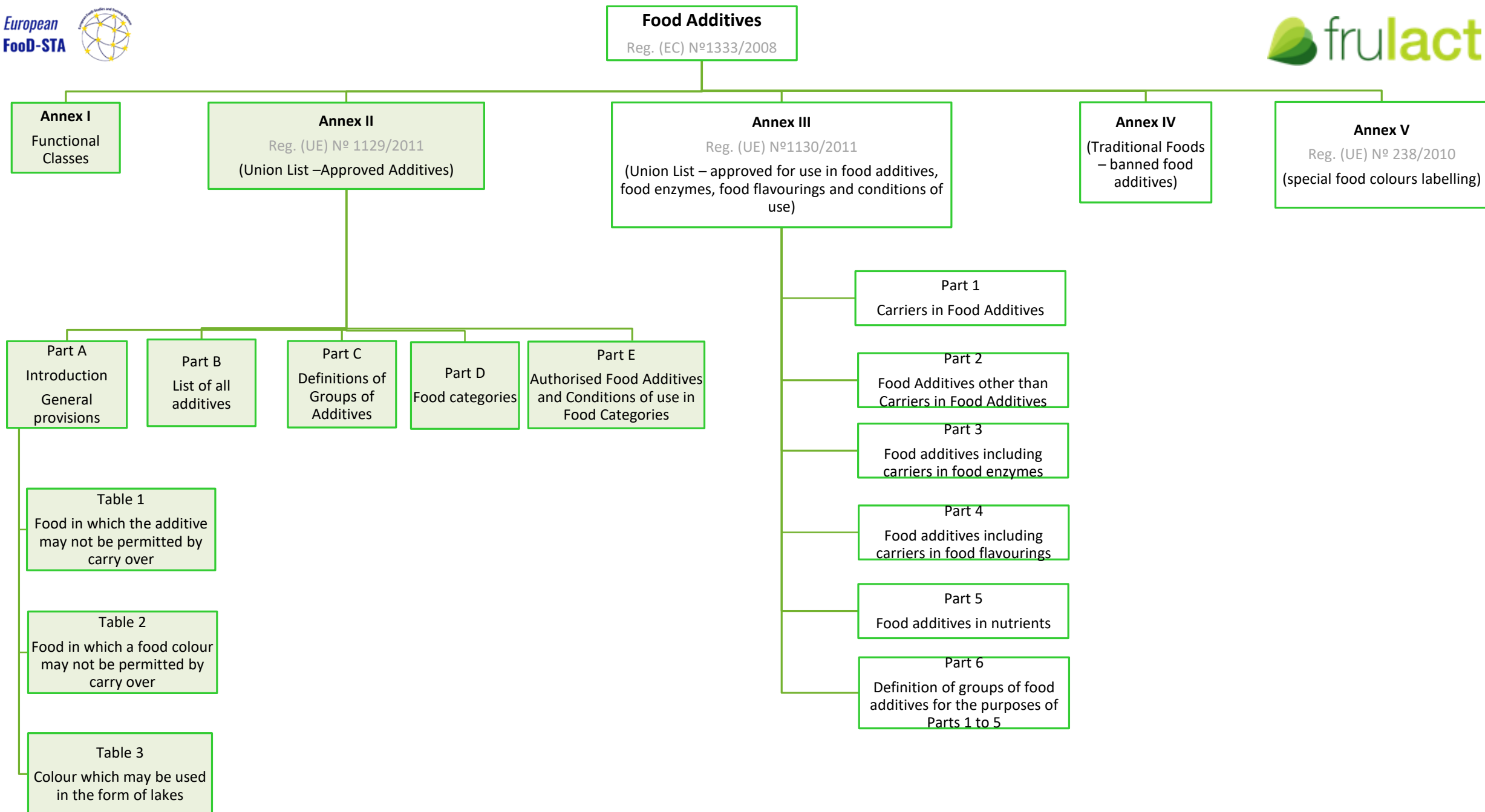
Which Functional Class?

- Annex I

Ingredients:

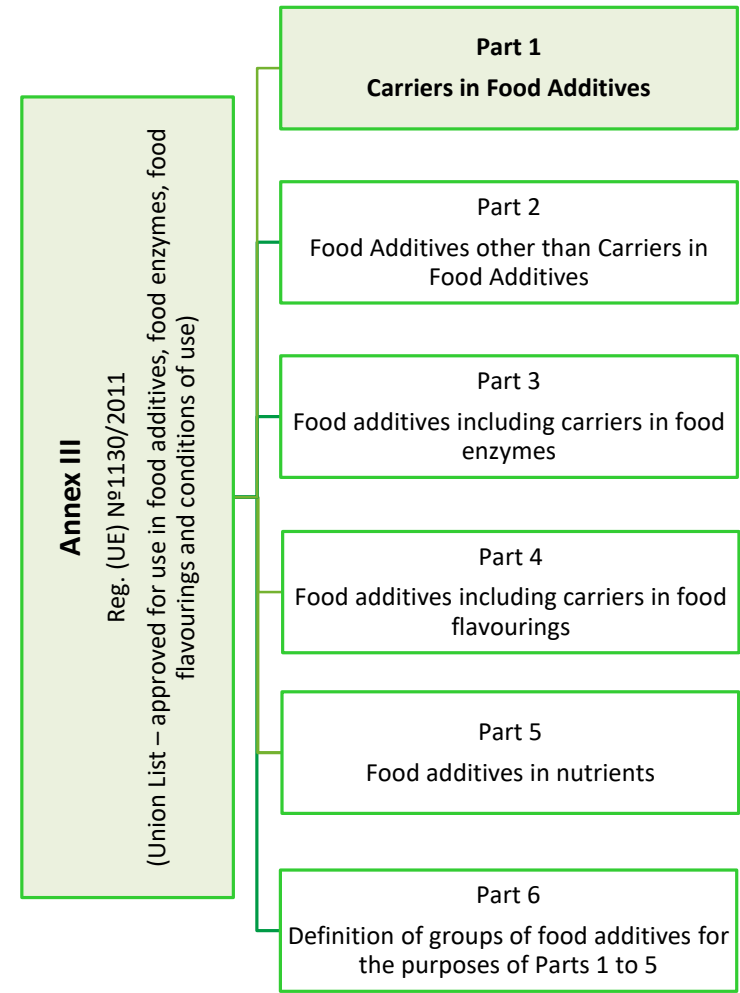
Yogurt (MILK), Water, Rhubarb (5%), Fructose, Modified Maize Starch, Flavourings, Acidity Regulators: Citric Acid, Sodium Citrates; Sweeteners: Aspartame; Colours: Mixed Carotenes, Carmine. Contains a source of phenylalanine. Allergy advice: see ingredients in **BOLD**. NRV is Nutrient Reference Value.





Annex III

Union list of food additives including carriers approved for use in food additives, food enzymes, food flavourings, nutrients and their conditions of use



not exhaustive list

PART 1

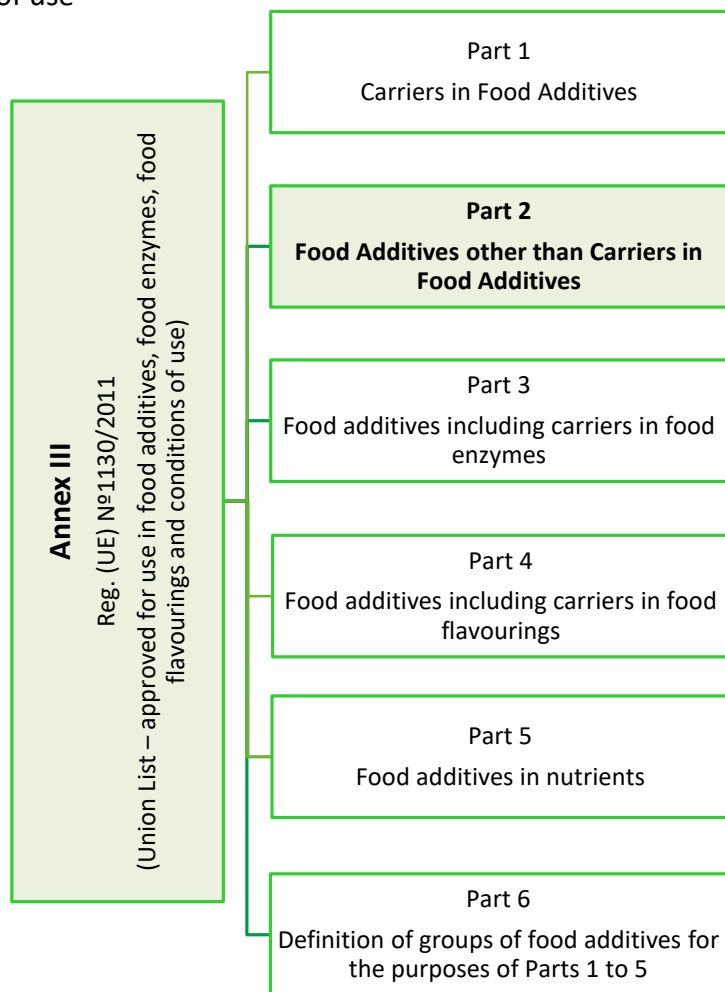
Carriers in food additives

E number of the carrier	Name of the carrier	Maximum level	Food additives to which the carrier may be added
E 1520	Propane-1, 2-diol (propylene glycol)	1 000 mg/kg in final food (as carry-over) ⁽¹⁾	Colours, emulsifiers and anti-oxidants
E 422	Glycerol	<i>quantum satis</i>	All food additives
E 420	Sorbitol		
E 421	Mannitol		
E 953	Isomalt		
E 965	Maltitol		
E 966	Lactitol		
E 967	Xylitol		
E 968	Erythritol		
E 400 – E 404	Alginic acid – alginates (Table 7 of Part 6)		
E 405	Propane-1, 2-diol alginate		

‘carriers’
substances used to dissolve, dilute, disperse or otherwise physically modify a food additive or a flavouring, food enzyme, nutrient and/or other substance added for nutritional or physiological purposes to a food without altering its function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use;

Annex III

Union list of food additives including carriers approved for use in food additives, food enzymes, food flavourings, nutrients and their conditions of use



PART 2

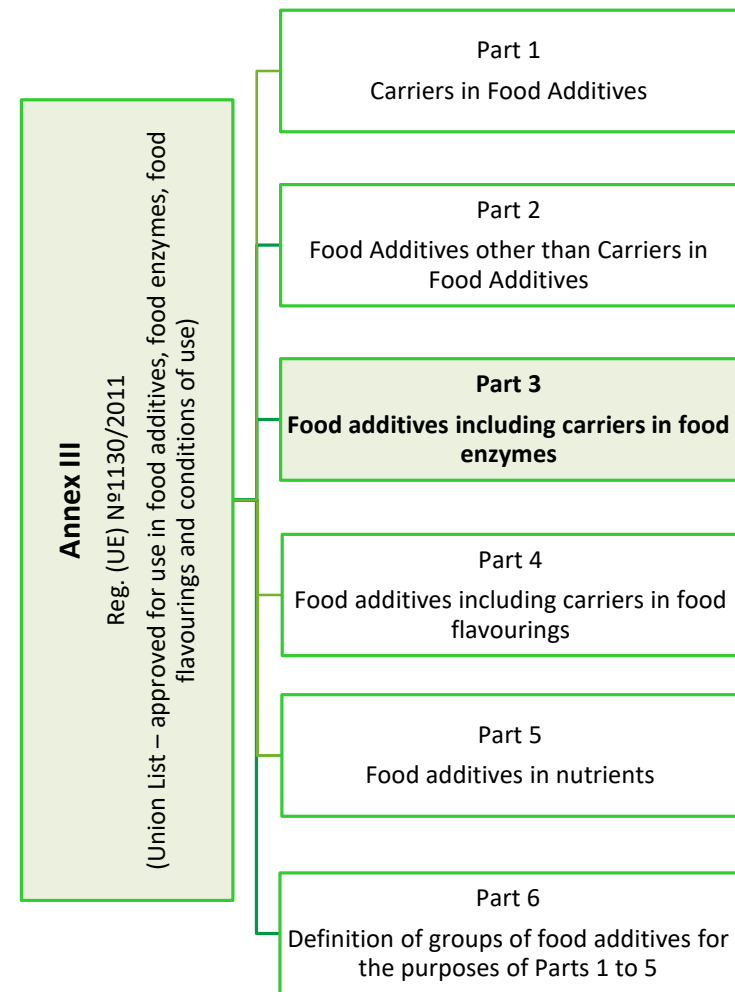
Food additives other than carriers in food additives ⁽¹⁾

E number of the added food additive	Name of the added food additive	Maximum level	Food additive preparations to which the food additive may be added
Table 1		<i>quantum satis</i>	All food additive preparations
E 200 – E 203	Sorbic acid — sorbates (Table 2 of Part 6)	1 500 mg/kg singly or in combination in the preparation 15 mg/kg in the final product expressed as the free acid	Colour preparations
E 210	Benzoic acid		
E 211	Sodium benzoate		
E 212	Potassium benzoate		
E 220 – E 228	Sulphur dioxide — sulphites (Table 3 of Part 6)	100 mg/kg in the preparation and 2 mg/kg expressed as SO ₂ in the final product as calculated	Colour preparations (except E163 anthocyanins, E 150 b caustic sulphite caramel and E 150 d sulphite ammonia caramel) ⁽²⁾
E 320	Butylated hydroxyanisole (BHA)	20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination)	Emulsifiers containing fatty acids
E 321	Butylated hydroxytoluene (BHT)		
E 338	Phosphoric acid	40 000 mg/kg singly or in combination in the preparation (expressed as P ₂ O ₅)	Preparations of the colour E 163 anthocyanins
E 339	Sodium phosphates		
E 340	Potassium phosphates		
E 343	Magnesium phosphates		
E 450	Diphosphates		

not exhaustive list

Annex III

Union list of food additives including carriers approved for use in food additives, food enzymes, food flavourings, nutrients and their conditions of use



PART 3

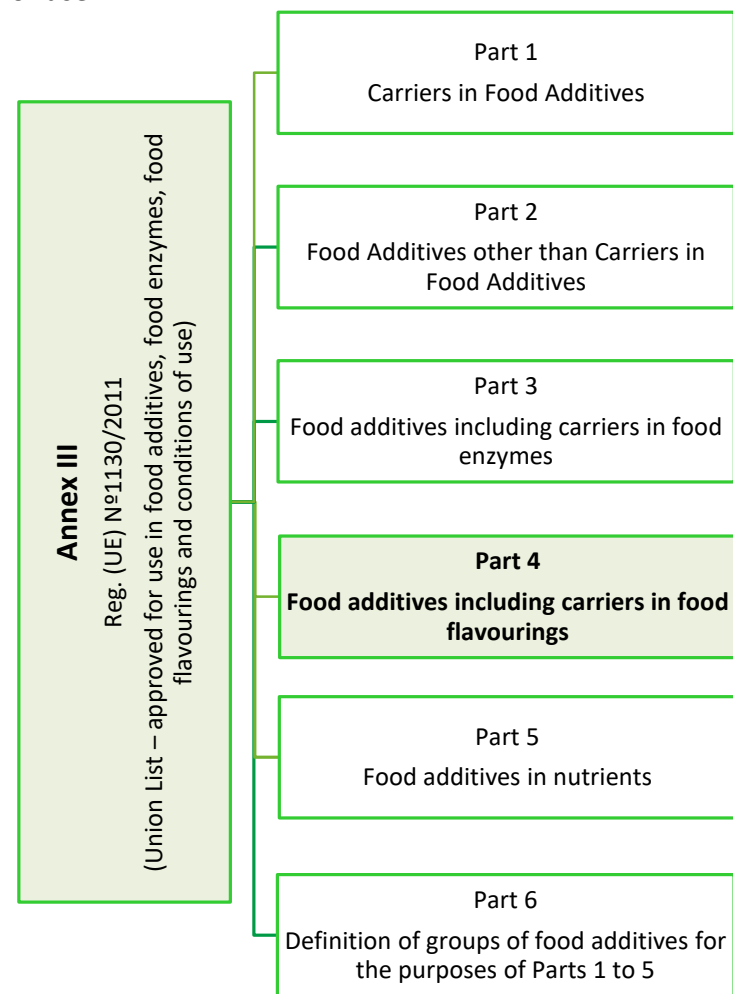
Food additives including carriers in food enzymes ⁽¹⁾

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
E 170	Calcium carbonate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 200	Sorbic acid	20 000 mg/kg (singly or in combination expressed as the free acid)	20 mg/kg	10 mg/l	
E 202	Potassium sorbate				
E 210	Benzoic acid	5 000 mg/kg (singly or in combination expressed as the free acid) 12 000 mg/kg in rennet	1,7 mg/kg 5 mg/kg in cheese where rennet has been used	0,85 mg/l 2,5 mg/l in whey based beverages where rennet has been used	
E 211	Sodium benzoate				
E 214	Ethyl-p-hydroxybenzoate	2 000 mg/kg (singly or in combination expressed as the free acid)	2 mg/kg	1 mg/l	
E 215	Sodium ethyl p-hydroxybenzoate				
E 218	Methyl p-hydroxybenzoate				
E 219	Sodium methyl p-hydroxybenzoate				

not exhaustive list

Annex III

Union list of food additives including carriers approved for use in food additives, food enzymes, food flavourings, nutrients and their conditions of use



PART 4

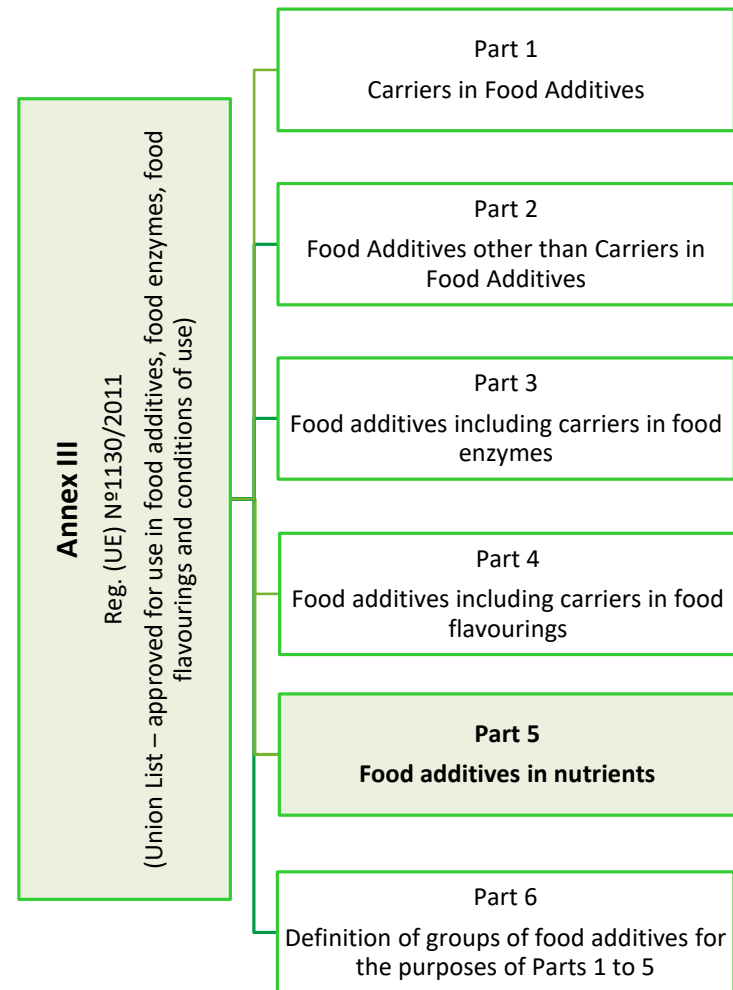
Food additives including carriers in food flavourings

E number of the additive	Name of the additive	Flavouring categories to which the additive may be added	Maximum level
Table 1		All flavourings	<i>quantum satis</i>
E 420 E 421 E 953 E 965 E 966 E 967 E 968	Sorbitol Mannitol Isomalt Maltitol Lactitol Xylitol Erythritol	All flavourings	<i>quantum satis</i> for purposes other than sweetening, not as flavour enhancers
E 200 – E 203 E 210 E 211 E 212 E 213	Sorbic acid and sorbates (Table 2 of Part 6), Benzoic acid, Sodium benzoate, Potassium benzoate Calcium benzoate	All flavourings	1 500 mg/kg (singly or in combination expressed as the free acid) in flavourings
E 310 E 311 E 312 E 319 E 320	Propyl gallate Octyl gallate Dodecyl gallate Tertiary-butyl hydroquinone (TBHQ) Butylated hydroxyanisole (BHA)	Essential oils Flavourings other than essential oils	1 000 mg/kg (gallates, TBHQ and BHA, individually or in combination) in the essential oils 100 mg/kg ⁽¹⁾ (gallates, individually or in combination) 200 mg/kg ⁽¹⁾ (TBHQ and BHA, individually or in combination) in flavourings

not exhaustive list

Annex III

Union list of food additives including carriers approved for use in food additives, food enzymes, food flavourings, nutrients and their conditions of use



PART 5

Food additives in nutrients

Section A

— Food additives in nutrients except nutrients intended to be used in foodstuffs for infants and young children listed in point 13.1 of Part E of Annex II:

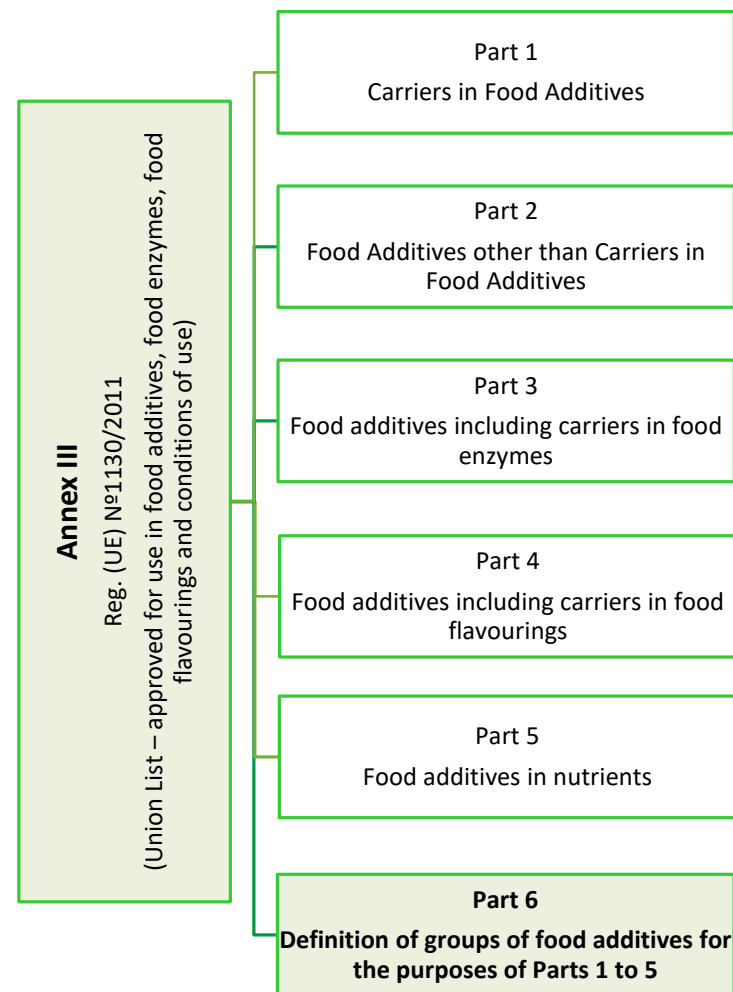
E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 170	Calcium carbonate	<i>quantum satis</i>	All nutrients	Yes
E 260	Acetic acid	<i>quantum satis</i>	All nutrients	
E 261	Potassium acetates	<i>quantum satis</i>	All nutrients	
E 262	Sodium acetates	<i>quantum satis</i>	All nutrients	
E 263	Calcium acetate	<i>quantum satis</i>	All nutrients	
E 270	Lactic acid	<i>quantum satis</i>	All nutrients	
E 290	Carbon dioxide	<i>quantum satis</i>	All nutrients	
E 296	Malic acid	<i>quantum satis</i>	All nutrients	
E 300	Ascorbic acid	<i>quantum satis</i>	All nutrients	
E 301	Sodium ascorbate	<i>quantum satis</i>	All nutrients	
E 302	Calcium ascorbate	<i>quantum satis</i>	All nutrients	

‘nutrients’ means vitamins, minerals and other substances added for nutritional purposes, as well as substances added for physiological purposes

not exhaustive list

Annex III

Union list of food additives including carriers approved for use in food additives, food enzymes, food flavourings, nutrients and their conditions of use



PART 6

Definitions of groups of food additives for the purposes of Parts 1 to 5

Table 1

E number	Name
E 170	Calcium carbonate
E 260	Acetic acid
E 261	Potassium acetates
E 262	Sodium acetates
E 263	Calcium acetate
E 270	Lactic acid
E 290	Carbon dioxide
E 296	Malic acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Fatty acid esters of ascorbic acid
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol

not exhaustive list

How can Regulation (EC) N° 1333/2008 help you developing a colour or a flavouring?



Which Carriers?

- Annex III – Part 1
- Annex III – Part 6

Which Food additives?

- Annex III – Part 2
- Annex III – Part 6

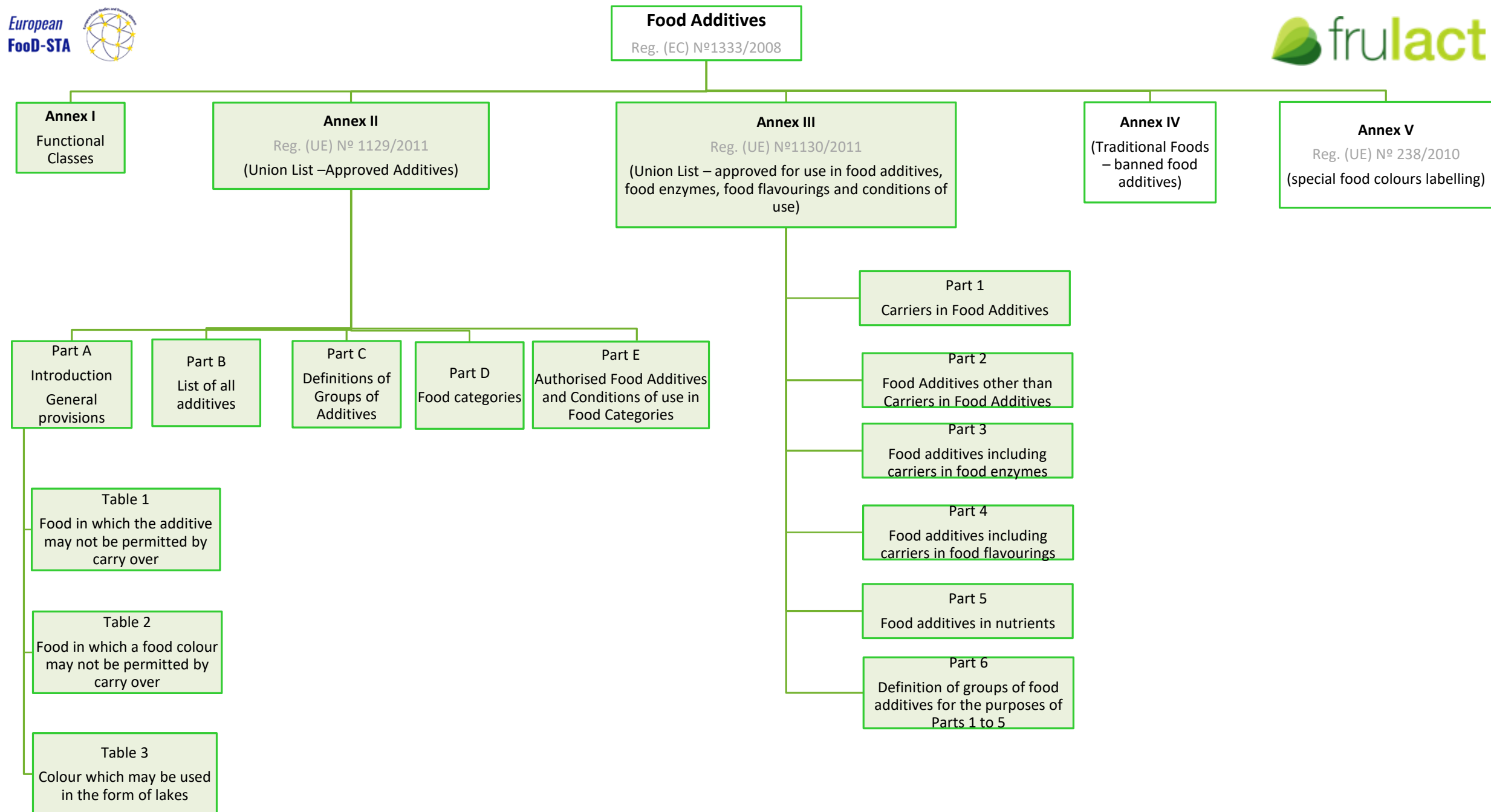


Which food additives including carriers?

- Annex III – Part 4
- Annex III – Part 6

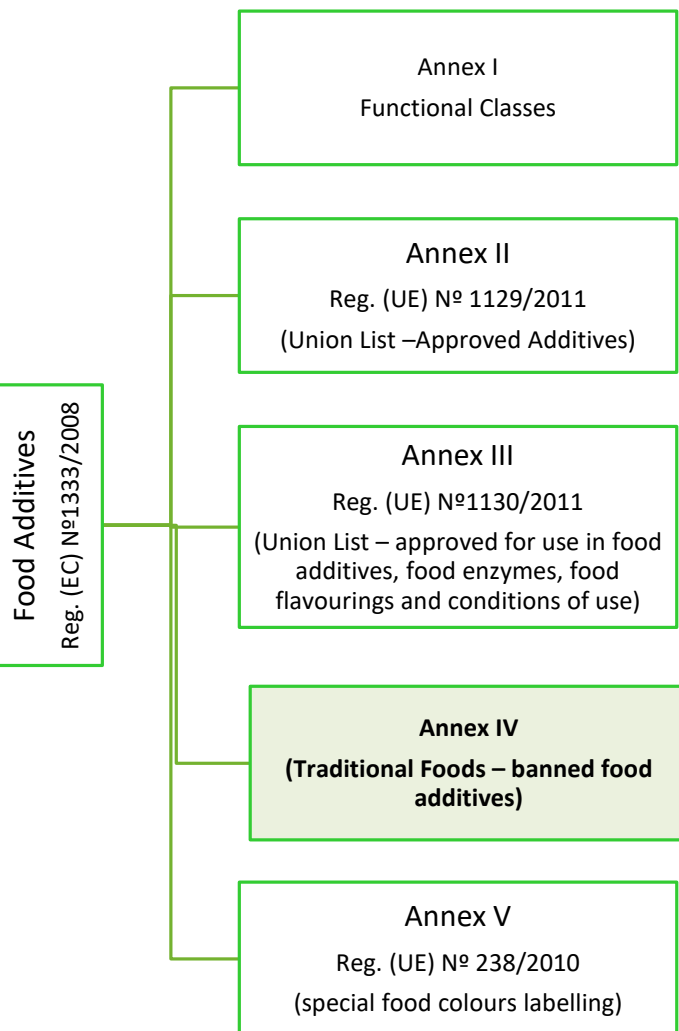






Annex IV

Traditional foods for which certain Member States may continue to prohibit the use of certain categories of food additives



ANNEX IV

Traditional foods for which certain Member States may continue to prohibit the use of certain categories of food additives

Member State	Foods	Categories of additives which may continue to be banned
Germany	Traditional German beer (Bier nach deutschem Reinheitsgebot gebraut)	All except propellant gases
France	Traditional French bread	All
France	Traditional French preserved truffles	All
France	Traditional French preserved snails	All
France	Traditional French goose and duck preserves (confit)	All
Austria	Traditional Austrian 'Bergkäse'	All except preservatives
Finland	Traditional Finnish 'Mämmi'	All except preservatives
Sweden Finland	Traditional Swedish and Finnish fruit syrups	Colours
Denmark	Traditional Danish 'Kødboller'	Preservatives and colours
Denmark	Traditional Danish 'Leverpostej'	Preservatives (other than sorbic acid) and colours
Spain	Traditional Spanish 'Lomo embuchado'	All except preservatives and anti-oxidants

not exhaustive list

Annex V

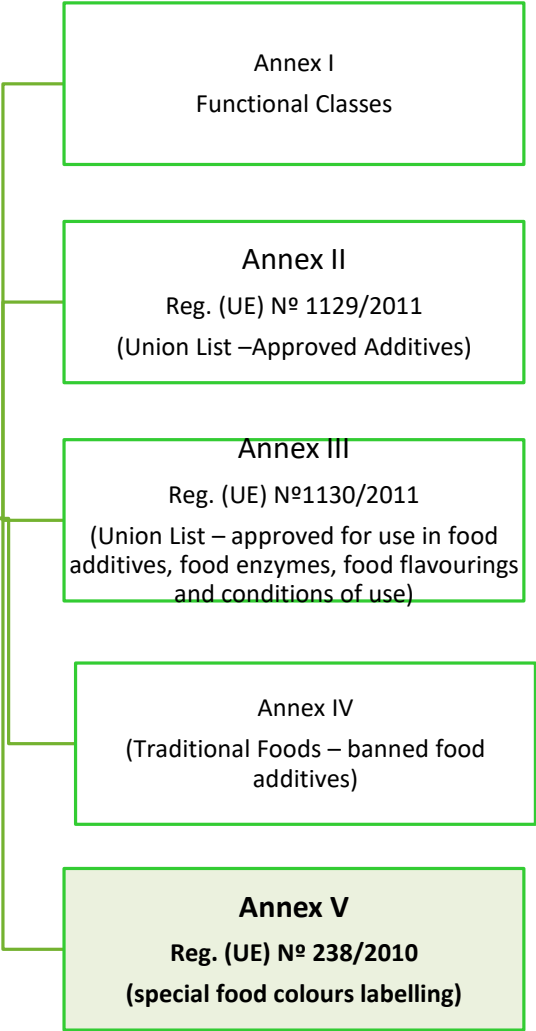
List of the food colours referred to in Article 24 for which the labelling of foods shall include additional information

ANNEX V

List of the food colours referred to in Article 24 for which the labelling of foods shall include additional information

Foods containing one or more of the following food colours	Information
Sunset yellow (E 110) (*)	'name or E number of the colour(s)': may have an adverse effect on activity and attention in children.
Quinoline yellow (E 104) (*)	
Carmoisine (E 122) (*)	
Allura red (E 129) (*)	
Tartrazine (E 102) (*)	
Ponceau 4R (E 124) (*)	

Food Additives
Reg. (EC) N°1333/2008



INGREDIENTS

Sugar, Pasteurised Egg White, Colours (Carmoisine*, Brilliant Blue FCF, Green S, Tartrazine*), Natural Flavouring.

*May have an adverse effect on activity and attention in children.

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Annex IFunctional
Classes**Annex II**Reg. (UE) N° 1129/2011
(Union List –Approved Additives)**Annex III**Reg. (UE) N°1130/2011
(Union List – approved for use in food additives,
food enzymes, food flavourings and conditions of
use)**Annex IV**(Traditional Foods
– banned food
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(special food colours labelling)**Part A**Introduction
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carry overTable 2
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Carriers in Food Additives

Part 2Food Additives other than
Carriers in Food Additives**Part 3**Food additives including
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carriers in food flavourings**Part 5**

Food additives in nutrients

Part 6Definition of groups of food
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Useful Links

You might find these links handy.

Eur-Lex (EU Law (Regulations, Directives, consolidated legislation,...))

- <http://eur-lex.europa.eu/homepage.html>

Regulation (EC) N° 1333/2008

- <http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:02008R1333-20170818&qid=1507484239743&from=EN>

Regulation (EU) N° 231/2012

- <http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:02012R0231-20170818&qid=1507484389973&from=EN>

Database on Food Additives

- https://webgate.ec.europa.eu/foods_system/main/?sector=FAD&auth=SANCAS

Guidance document describing Food Categories

- https://ec.europa.eu/food/sites/food/files/safety/docs/fs_food-improvement-agents_guidance_1333-2008_annex2.pdf

Food Additives Legislation Guidance to Compliance (FSA)

- <https://www.food.gov.uk/sites/default/files/multimedia/pdfs/guidance/food-additives-legislation-guidance-to-compliance.pdf>

European Commission Press Release – Questions and Answers on Food Additives

- [http://europa.eu/rapid/press-release MEMO-11-783_en.htm](http://europa.eu/rapid/press-release_MEMO-11-783_en.htm)

Codex Alimentarius

- <http://www.fao.org/fao-who-codexalimentarius/standards/list-of-standards/en/>

Obrigada

Thank you

