

## 한국농수산물유통공사 사장 귀하

본 자료를 『주요 수출대상국의 식품첨가물 및 유해물질 조사 (네덜란드 편)』의 결과 보고서로 제출합니다.

2013. 8.

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## 조사 요약

대 네덜란드 농림수산물 수출액은 2005년부터 꾸준히 회복세를 보이며 2008년에는 전년대비 347% 증가하여 6,533만 달러 규모였다. 2009년 글로벌 금융위기에도 불구하고 수출액은 크게 차이를 보이지 않았으며 2012년 전년대비 4.9% 증가한 9,948만 달러였다. 2003년부터 2012년까지 연평균 증가율을 살펴보면 수출은 종량과 금액이 각각 31.2%, 28.3% 증가하였으며, 수입은 종량이 5.6%, 금액이 10.0% 증가하여 수출이 수입보다 더 크게 증가하고 있다. 한국산 가공식품의 대 네덜란드 수출은 한국식품에 대한 인지도 상승에 따라 지속적인 증가세를 보일 것으로 기대된다.

네덜란드의 경우, 식품의 유형 분류 및 식품첨가물 사용 기준은 EU규정에 의거한다. EU규정은 관련 국제규정을 참조하여 제정되며, 제품에 따라 한국의 기준과 유사할 수도 있고, 상이할 수도 있다. 이에 따라 식품 수출 시 각 제품별로 EU기준을 면밀히 파악하여 적용하는 것이 필요하다.

네덜란드에서는 식품의 유형 분류 및 식품 첨가물 사용 기준 뿐만 아니라, 식품 생산, 가공 그리고 유통에 대한 전반적인 규정 역시 EU규정에 의거한다. 이에 따라 한국식품과 같은 특정 3국산 식품은 EU규정을 참조함으로써, 네덜란드에 국한되지 않은 EU를 대상으로 하는 거시적인 수출방안을 모색하는 것이 필요하다.

네덜란드에서는 현재 한국식품에 대한 인지도가 상승세를 보이고 있고, 전 EU에서도 이와 동일한 현상을 보이고 있다. 한국식품에 대한 주요 수요자는 중국인들을 비롯한 아시아계 민족이며, 최근에는 현지인들 사이에서도 인지도가 상승하고 있는 추세이다. 하지만 아직까지는 일본식품, 중국식품의 수요에 비해 아주 미비한 수준이다. 한편, 한국식품을 구매하는 소비자들의 대다수는 한식문화를 함께 구매하려는 것이 특징이다.

## 조사 요약

예를 들어 불고기양념을 홍보할 때, 소비자들은 소스 이외에도 홍보 시 함께 선보이는 불고기 전용 그릴팬, 부탄가스, 휴대용 가스렌지를 함께 구매하고자 한다. 이에 따라 우선 현지사정에 적합한 한국식품을 선정하고, 선정된 식품과 관련되는 한식문화를 함께, 지속적으로 홍보하는 방안이 적극 필요하다.

네덜란드를 비롯한 EU국가는 생산부터 유통의 모든 과정에서 위생을 매우 중시한다. 이에 따라 HACCP, GAP과 같은 위생관련 인증서를 획득하고, 이를 제품에 표시하는 것도 한국식품에 대한 긍정적인 인지도 향상에 도움이 되는 방법이다.

금번 과제를 수행한 결과, 국내와 주요 수출대상국(네덜란드, 태국, 인도네시아)의 식품유형별 식품첨가물 기준·규격의 비교, 식품첨가물 DB 구축등의 경과는 국내의 식품 수출기업에 정보를 제공하고 수출 시 신속한 대응으로 수출을 효율화하여 식품산업 발전에 기여할 수 있을 것으로 사료된다.

본 과제의 수행결과는 단기적으로는 수출기업의 애로사항을 해소하고, 장기적으로는 국가의 수출진흥정책 및 국가별 수출전략 수립에 활용될 수 있을 것으로 기대됨으로 향후 조사대상국, 조사품목, 조사기간을 확대하고, 지속적으로 업데이트할 필요가 있을 것으로 사료된다.

# 일 러 두 기

## 1. 조사 추진 단계

### 1.1 조사 추진 단계

추진 단계		조사 추진 내용
1 단계	조사 계획 설계	조사 기본 방향 설정 조사대상 항목 설정 및 조사 계획 수립 전문가 자문을 통한 조사대상 및 항목 선정
2 단계	조사 실시	문헌조사, 실태조사, 면접조사 실시 전문가 자문을 통한 자료 조사 및 협조 요청
3 단계	자료 분석	조사된 자료를 기초로 품목별 현황분석 조사된 자료의 Database화 분석결과의 활용을 위한 전문가, 기업의 자문
4 단계	보고서 작성	주요 수출대상국의 식품첨가물 및 유해물질 조사 보고서 작성

### 1.2 조사 내용

- 조사대상 가공식품 선정
- 수출국의 수입관리제도 조사
- 가공식품 품목별 식품첨가물 관련 법규 정보수집
- 수출식품 부적합 사례 및 식품안전정보 사건·사고 조사
- 수출국 대상 번역자료 및 보고서에 대한 확인 절차

### 1.3 조사 방법

#### 1.3.1. 조사대상 가공식품 선정

- 조사대상 식품유형은 주요 수출대상국(인도네시아, 태국, 네덜란드)에 대한 식품유형별 수출액, 매출대비 수출비중, 해외 수출 시 부적합 판정을 받은 이력이 있는 식품을 조사하여 14개 가공식품을 1차로 선정하였다.

- 1차 선정 가공식품을 중심으로 최종 조사대상 수출국과 유형을 선정하기 위해 국내 주요 식품제조업체의 수출 주력 식품유형, 기업별 주요 관심 식품첨가물, 수출시 애로사항 등에 대한 의견 수렴 간담회<sup>1)</sup> 및 설문조사를 실시하였다.
- 주요 수출대상국별 가공식품을 분류하는 체계가 상이하고 국내의 가공식품 분류기준으로는 조사 범위 등이 방대하여 한국농수산물유통공사, 한국식품산업협회 관련 조사원이 최종 품목선정 회의에 참석, 다음과 같은 항목들을 고려하여 14개 가공식품, 37개 식품유형을 조사대상으로 최종 선정하였다.
  - 가공식품별 식품유형의 수출액
  - 수출대상국 수출시 통관 부적합 사례 여부
  - 해외 수출 식품기업 대상 수출 주력 식품유형 수요조사
  - 농림축산식품부의 정책적 수출 장려 대상 식품유형

### 1.3.2 국가별 자료의 수집 및 식품첨가물 Data Base화 작업

- 네덜란드의 경우 자료의 수집 및 확인에 있어서 현지 유통업체의 도움을 받아 한국과 네덜란드의 식품유형을 조사하여 비교하고 식품유형별 식품첨가물 및 유해물질의 기준 및 규격을 조사하여 DB 구축을 위해 엑셀로 입력하였다.
- 이상 번역자료 및 보고서 내용을 확인, 검토하였으나 오류가 있을 수 있으므로 이용자가 각주의 해당 국가 웹사이트와 부록에 첨부된 원문을 확인할 수 있도록 하였다.

<sup>1)</sup> 2013.01.24 국내 수출기업 관계자 간담회 개최

## 2. 식품첨가물 허용기준 및 금지첨가물 Data Base 활용

- 한국, 인도네시아, 태국, 네덜란드 4개국의 식품첨가물 현황을 품목코드, 품목명, 물질코드, 물질명으로 제시하여 향후, 식품첨가물 관련 정보 검색을 위한 기초자료로 활용할 수 있게 하였다.
- 한국의 식품별 기준 및 규격과 식품첨가물 사용기준은 「식품공전(한국식품산업협회,2013년)」, 「식품첨가물공전(한국식품산업협회,2013년)」, 「축산물의 가공기준 및 성분규격(농림축산검역검사본부고시 제2013-137호,2013.4.5)」 및 「식품유형별 식품첨가물의 적용범위(식품의약품안전청 식품첨가물 정보방 홈페이지)」 등을 참고로 하여 기재하였다.
- 본 Data Base의 식품첨가물 허용량 비교표는 국가별 유사 기준을 적용하여 해석상의 오류가 있을 수 있고 자료 업데이트가 실시간으로 관리되지 않으므로 수출에 활용 시 해당국가의 현행규정을 반드시 확인하여야 한다.
- 국가별 식품첨가물 허용량 비교 표기법에 대한 설명은 다음과 같다.

### 한국

- ① 기준없음 : 식품첨가물 공전에 등재되어 해당 품목에 사용할 수 있으나 사용량에 대한 별도의 기준이 없는 경우로 식품첨가물 일반사용기준에 따라 물리적, 영양학적 또는 기타 기술적 효과를 달성하는데 필요한 최소량으로 사용하여야 한다.
- ② 제한없음 : 식품첨가물 공전에 등재되어 모든 식품에 사용할 수 있으나 사용함에 있어 사용량에 대한 제한기준이 없는 경우로 식품첨가물 일반사용기준에 따라 물리적, 영양학적 또는 기타 기술적 효과를 달성하는데 필요한 최소량으로 사용하여야 한다.

- ③ 금지 : 식품첨가물 공전에 등재되어 있으나 해당 품목에 사용할 수 없다.
- \* 기타 : 식품첨가물 공전에 등재되어 있지 않은 첨가물은 사용할 수 없다. 식품첨가물의 기준 및 규격 설정과 사용기준 개정을 원할 경우 식품의약품 안전처장이 정하는 지침에 따라 신청할 수 있다.

## 네덜란드

- ① 기준없음 : 식품첨가물 목록에 있어 사용할 수 있으나 사용량에 대한 별도의 기준이 없는 경우로, 생산에 필요한 최소량을 의미한다.
- ② 금지 : 식품첨가물 목록에 있으나 해당 품목에 사용할 수 없다.
- \* 기타 : EU의 식품첨가물 목록에 등재되어 있지 않은 첨가물은 사용할 수 없다. EU 위원회의 사용허가를 받아 E-번호를 부여받은 후에만 사용이 가능하며, 이때 위원회는 EU 식품안전청(EFSA)의 자문을 받는다. 신청절차는 EU규정 1331/2008/EC에 의거한다.

## 태 국

- ① GMP : 식품첨가물 목록에 등재되어 해당품목에 사용할 수 있으나 사용 기준이 정해져 있지 않은 경우로 Good Manufacturing Practice(GMP)에 따라 식품 분류에 따른 최소적정량을 사용할 수 있다.
- ② 금지 : 식품첨가물 목록에 등재되어 있으나 해당 품목에 사용할 수 없거나 사용량에 대한 별도의 기준이 없으면 사용할 수 없다.
- \* 기타 : 식품첨가물 목록에 등재되어 있지 않은 첨가물은 사용할 수 없다. 태국 식약청(Thai FDA)의 지침에 따라 사용허가를 받은 후에만 사용이 가능하다.

## 인도네시아

- ① 기준없음 : 식품첨가물 목록에 등재되어 해당 품목에 사용할 수 있으나 사용량에 대한 별도의 기준이 없다.

- ② GMP : 식품첨가물 목록에 등재되어 해당품목에 사용할 수 있으나 사용기준이 정해져 있지 않은 경우로 Good Manufacturing Practice(GMP)에 따라 식품 분류에 따른 최소적정량을 사용할 수 있다.
- ③ 금지 : 식품첨가물 목록에 등재되어 있으나 해당 품목에 사용할 수 없도록 별도로 명시되어 있다.
- \* 기타 : 식품첨가물 목록에 등재되어 있지 않은 첨가물은 사용할 수 없다. 인도네시아 식약청(FDA)의 지침에 따라 사용허가를 받은 후에만 사용이 가능하다.

○ 국가별 식품첨가물 자료 출처

- 한국 식품첨가물 자료 출처 : 한국식품의약품안전처(MFDS)  
<http://www.mfds.go.kr>
- 네덜란드 식품첨가물 자료 출처 : 유럽위원회 (European Commission) -  
EU 규정 Regulation 1129/2011/EU
- 태국 식품첨가물 자료 출처 : 보건부 규정 Food Act No.281. 식품첨가물  
사용제한기준, Codex 식품첨가물 사용기준
- 인도네시아 식품첨가물 자료 출처 : 식약청 법률정보문서네트워크  
<http://jdih.pom.go.id>





# 제1장

## 서론

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## 제1절 조사 필요성 및 목적

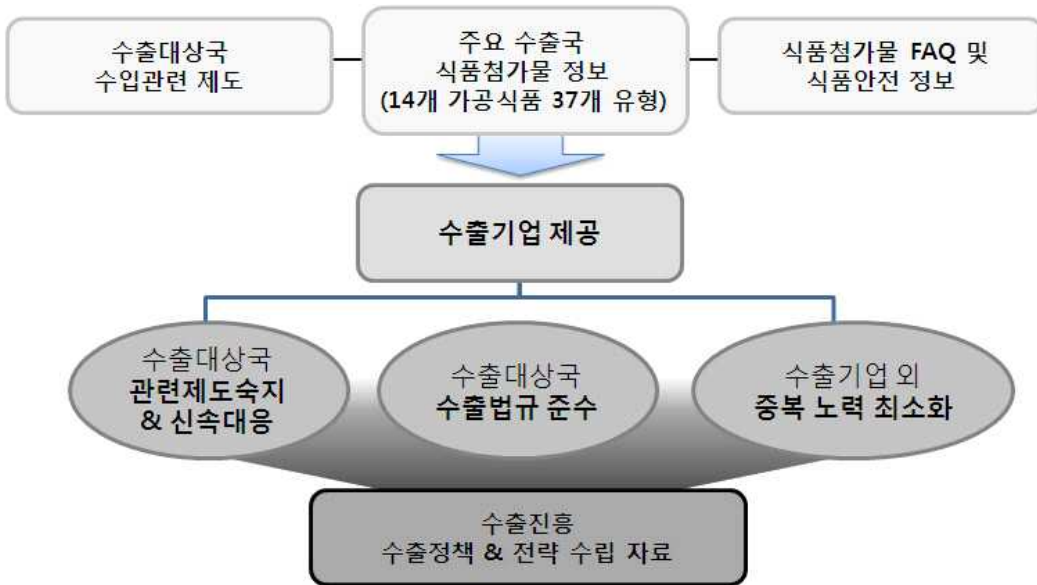
### 1 조사 필요성

- 주요 수출국의 식품관련 규정이 상이하고 수시로 변경되어 다양한 식품 원료와 식품첨가물의 사용이 수출과정에서 부적합 등 수출장애 요인으로 작용하고 있다. 더불어, 식품관련제도 및 절차 등의 미숙지로 인한 통관억류 및 부적합 사례가 증가함에 따라 우리나라 식품산업에 대한 대외 신뢰도가 저하되어 중장기적으로 식품 수출에 장애가 발생할 수 있기에, 정보 확보의 필요성이 증가하고 있다.
- 가공식품에 사용되는 식품첨가물과 관련 법규에 대한 정보를 통해 제품개발 단계에서 정보 활용을 독려하고 예상되는 통관상의 문제를 사전 예방하며 국제무역 마찰을 최소화 하는 것이 필요하다.
- 따라서 다양화, 구체화되어 가고 있는 주요 수출국(태국, 인도네시아, 네덜란드)의 식품 수입관련 정보, 특히 식품첨가물 및 유해물질에 대한 Data Base 구축 및 업데이트가 시급한 실정이다.

### 2 조사 목적

- 14개 주요 가공식품별 총 37개 식품유형에 대한 조사국의 식품첨가물 관련 법규 정보 수집 및 식품첨가물 DB 구축 등 세부 정보를 제공하여 가공식품의 수출 시 상이한 식품제도 및 규제로 인한 통관상의 문제를 사전에 대비하고,
- 수출기업의 정보 부족으로 인한 수출 법규 위반 방지와 신속한 대응 및 개별 기업의 수출확대를 위한 중복 노력을 최소화하며, 수출 정책 및 수출전략 수립의 기초자료를 도출하는 것이 그 목적이다.

【그림 1-1】 조사 목적 및 개요



### 3 기대 효과

- 주요 수출 대상국의 식품 관련 제도 및 정보 제공으로 수출 시 신속 대응 가능
- 주요 식품(14개 가공식품, 37개 식품유형)에 대한 수출 대상국의 관련 법규 준수
- 식품첨가물 DB 구축 등 정보제공으로 개별 기업의 정보수집 중복 노력 최소화
- 수출 기업의 애로 해소 및 수출 효율화로 한국 식품산업 발전에 기여
- 수출 정책 및 전략 수립의 기초자료로 활용하여 수출 진흥에 기여
- 기업 및 국가의 대외 신뢰도 증대를 통한 수출 경쟁력 제고

## 제2절 조사 내용 및 방법

### 1 조사대상 가공식품 선정

- 선정방법
  - 2012년 농림축산식품부 식품수출실적을 고려하여 향후 가공식품 수출유망 대상국인 태국, 인도네시아, 네덜란드 선정
  - 주요 수출 가공식품 중 면류, 과자류, 음료류 등 14개 가공식품을 1차 선정

과자류	면류	조미식품
빵 또는 떡류	음료류	기타식품류 (조미김, 즉석조리식품)
코코아가공품류 또는 초코렛류	식용유지류	유가공품(아이스크림)
두부류 또는 묵류	절임식품	식육가공품(양념육류)
장류	커피	

- 조사설계
  - 한국식품산업협회가 수출관련 회원사, 식품기업 수출협의회, 수출관련 전문가 등을 대상으로 의견 수렴
  - 구조화된 질문지를 통해 조사대상 선정을 위한 자료 수집

### 2 가공식품 교역현황 및 수입식품 관리제도

- 조사내용
  - 수출 대상국의 수출입 개요 및 양국 간의 교역상황
  - 수입검사제도(수입허가사항, 검역 및 검사절차 등)
  - 수입위생제도(수입검사관련제도, 성분 및 금지 첨가물 등)
  - 수입규제제도(식품표시제도, 수입할당제도, 관세제도 등)
  - 주요 정부기관 내역(기관명, 웹사이트 등)

### 3 식품유형별 식품첨가물 및 유해물질 관련법규 정보수집

- 조사내용
  - 식품유형별 기준 및 규격
  - 조사대상 국가별 14개 가공식품 식품첨가물 현황
  - 조사 대상국의 가공식품 품목별 식품첨가물 사용량, 유해물질 조사

### 4 수출식품 부적합 사례 및 식품안전 관련 사건·사고

- 조사내용
  - 가공식품 부적합 사례조사
  - 국가별 식품안전 사건·사고 조사
- 조사설계
  - 가공식품 품목별 부적합 사례 및 첨가물 관련 FAQ수집
  - 최신 식품안전 관련 사건사고 조사
- 조사방법
  - 문헌조사, 전문정보사이트, 현지조사, 전문컨설팅/조사업체

## 제2장

# 조사 수행내용 및 결과







## 제1절 조사대상 가공식품 선정<sup>2)</sup>

- 조사대상 식품유형은, 주요 수출국(인도네시아, 태국, 네덜란드)에 대한 식품 유형별 수출액, 매출대비 수출비중, 해외 수출 시 부적합 판정을 받은 이력이 있는 식품을 조사하여 14개 가공식품을 1차로 선정하였다.

【표 2-1】 1차 선정 조사 대상 가공식품 및 식품유형

1	과자류	6	면류	11	조미식품
2	빵 또는 떡류	7	음료류	12	기타식품류 (조미김, 즉석조리식품)
3	코코아가공품류 또는 초코렛류	8	식용유지류	13	유가공품(아이스크림)
4	두부류 또는 묵류	9	절임식품	14	식육가공품(양념육류)
5	잘류	10	커피		

- 1차 선정 가공식품을 중심으로 국내 주요 식품제조업체의 수출 주력 식품 유형, 기업별 주요 관심 식품첨가물, 수출시 애로사항 등의 의견 수렴을 위한 간담회 및 설문조사<sup>3)</sup>를 실시하였다.
- 주요 수출대상국 별 가공식품을 분류하는 체계가 상이하어 국내의 가공식품 분류기준으로는 해당 식품유형별 식품첨가물 관련 법규 정보 등을 사업 기간 내에 모두 조사하기에는 조사 범위 등이 방대하여 조사에 애로점이 발생하였다.
- 이에 따라 2013년 1월 24일 수출업무 종사자 및 기업 관계자와 한국 식품산업협회 조사원들이 모인 회의 결과를 수렴하고, 농수산물유통공사와의 협의 결과를 토대로 최종 품목을 선정하고, 다음과 같은 항목들을 고려하여 14개 가공식품, 37개 식품유형을 조사대상으로 최종 선정하였다.

2) 부록 : 1. 조사대상 가공식품의 선정 기준

3) 2013.01.24 국내 수출기업 관계자 간담회 개최

🌿 주요 수출대상국의 식품첨가물 및 유해물질 조사

- 가공식품별 식품유형의 수출액
- 수출대상국 수출시 통관 부적합 사례 여부
- 해외수출 식품기업 대상 수출 주력 식품유형 수요조사
- 농림축산식품부의 정책적 수출 장려 대상 식품유형

【표 2-2】 조사 대상 가공식품 및 식품유형

14개 가공식품	37개 식품유형	소계
1. 과자류	과자, 캔디, 추잉껌, 빙과류	4
2. 빵 또는 떡류	빵류, 떡류, 만두류	3
3. 코코아 가공품류 또는 초콜릿 류	코코아 가공품류, 초콜릿 류	2
4. 식용유지류	콩기름, 미강유, 참기름, 들기름	4
5. 면류	국수, 당면, 유탕면류	3
6. 다류	침출추, 액상차, 고행차	3
7. 커피	조제커피, 액상커피	2
8. 음료류	과일·채소음료, 두유류, 인삼·홍삼음료,	3
9. 장류	양조간장, 된장, 고추장	3
10. 소스류	소스류	1
11. 김치류	배추김치	1
12. 주류	탁주, 맥주, 소주	3
13. 기타식품류	조미김, 식염, 즉석섭취·편의식품류	3
14. 유가공품	가공유류, 아이스크림	2

- 본 보고서에서는 주요 수출국 중 네덜란드의 수입관련 제도, 식품첨가물 및 식품안전 정보를 제시하고자 한다.

## 제2절 가공식품 교역현황

### 1 수출입 동향

#### 1.1. 수출입개요

- 2003~2012년 한국의 대 네덜란드 농림수산물 수출입 동향을 보면 【표 2-3】 과 같다, 수출액은 2004년에 조금 감소하였다가, 2005년부터 회복세를 보이며 2008년 전년대비 347% 증가하여 현재까지 꾸준히 증가세를 보이고 있다. 2009년 글로벌 금융위기에도 불구하고 수출액은 크게 차이를 보이지 않았으나, 수입액의 경우에는 전년대비 25% 감소하였다. 수출과 수입 모두 증가세를 보이고 있다.
- 수출의 경우는 【그림 2-1】 과 같다. 2000년대 초반 감소세를 약간 보인 것과, 2009년 글로벌 금융위기 여파로 주춤한 것을 제외하면 꾸준히 증가하는 추세이다. 2003년부터 2012년까지 연평균 증량은 31.2%, 금액은 28.3% 증가하였으며, 2012년에는 수출액이 9,948만 달러 수준으로 전년대비 4.9% 증가하여 한국의 대 네덜란드 수출은 증가세로 계속해서 확대될 것으로 기대된다.
- 수입의 경우는 【그림 2-2】 와 같다. 증량은 증가 및 감소를 반복하고 있지만 수입액은 꾸준히 증가세를 보이다가 글로벌 금융위기 여파로 2009년에 전년대비 25% 감소하였다. 2003년부터 2012년까지 연평균 증량은 5.6%, 금액은 10.0% 증가로 증량에 비해 금액이 두 배 정도 더 크게 증가하였다. 2012년에는 수입액이 3억 184만 달러 수준으로 전년대비 21.9% 감소하였다.
- 2003년 수입이 1억 1,614만 달러로 수출 823만 달러에 비해 약 14배 수준이었으나, 2012년에는 수입이 3억 184만 달러로 수출 9,948만 달러에 비해 약 3배 수준에 그쳐, 수출과 수입의 격차가 상당히 줄어들었고, 이는 큰 폭으로 수출이 증가했기 때문으로 여겨진다.

- 2012년 한국의 농림수산물식품 수출 약 160억 달러 중 네덜란드가 차지하는 비중은 약 1억 달러로 약 0.6%로 적은 비중을 차지했다.

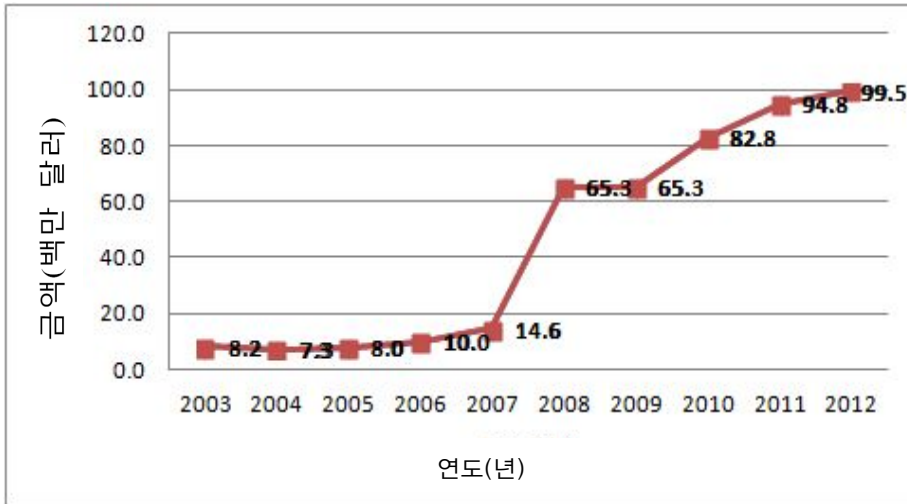
【표 2-3】 한국의 대 네덜란드 농림수산물식품 수출입 동향(2003~2012년)

(단위 : kg, 달러)

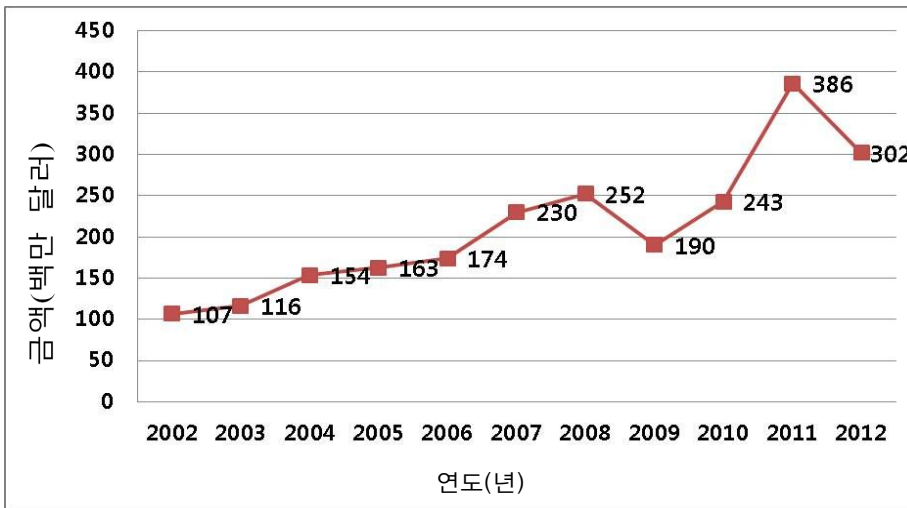
년도	수출		수입	
	중량	금액	중량	금액
2003	3,120,674	8,230,631	117,396,114	116,141,628
2004	1,896,074	7,287,164	89,496,433	153,798,431
2005	2,769,091	8,046,722	85,009,900	162,526,297
2006	3,567,777	9,926,951	87,637,392	174,160,394
2007	5,218,146	14,628,031	89,359,621	230,015,850
2008	37,717,181	65,334,136	84,616,593	252,266,396
2009	45,015,508	65,290,239	76,563,374	190,412,130
2010	48,267,653	82,813,325	99,140,952	242,569,917
2011	39,120,745	94,828,773	111,114,711	386,490,928
2012	47,127,286	99,480,467	202,590,687	301,835,652
연평균 증감률(%)	31.2	28.3	5.6	10.0

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

【그림 2-1】 한국의 대 네덜란드 농림수산물 수출동향(2003~2012년)



【그림 2-2】 한국의 대 네덜란드 농림수산물 수입동향(2003~2012년)



## 1.2 주요 가공식품 교역현황

### 1.2.1 한국의 대 네덜란드 식품관련 교역현황

- 농림수산물식품의 유형별 수출현황은 【표 2-4】 와 같다. 2012년에는 전년대비 수출이 4.9% 증가하고 수입이 21.9% 감소하였다.
- 전체적으로 대 네덜란드 농림수산물식품 수출은 2009년부터 2012년까지 꾸준히 증가하여 2009년 전체 6천 5백만 달러에서 2012년 약 1억 달러를 기록했다. 그 중 농산물이 약 90% 이상으로 거의 대부분을 차지하고 있다.

- 수출상위 주요품목으로는 버섯류, 면류, 특히 라면, 음료, 채소 등이 있다.
- 대 네덜란드 축산물 수입은 상당한 편이나 한국에서 네덜란드로 수출하는 비중은 미미한 수준이다.

【표 2-4】 한국의 대 네덜란드 농림수산식품 유형별 수출입 동향(2009~2012년)

(단위 : 백만 달러)

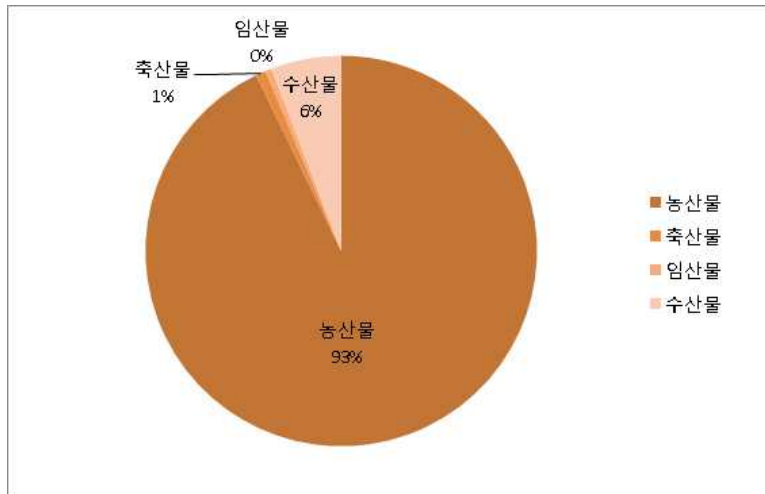
구 분	2009년		2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입	수출	수입
전체	65.3	190.4	82.8	242.6	94.8	386.5	99.5	301.8
농 산 물	62.2	95.3	78.0	108.4	88.9	133.0	92.4	141.3
축 산 물	0.1	93.0	0.001	129.3	0.003	248.6	0.8	135.4
임 산 물	0.2	1.4	0.3	2.3	0.5	2.6	0.5	23.4
수 산 물	2.9	0.6	4.5	2.5	5.5	2.4	5.8	1.8

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

- 주요 식품유형별 대 네덜란드 수출입 동향을 살펴보면, 수출의 경우, 농림수산 식품에서 축산물이 2010년 크게 감소했던 것을 제외하면, 모두 증가세를 보이고 있다. 농산물과 수산물은 2012년 전년대비 각각 3.9%, 5.5% 증가하였다. 임산물은 전년과 동일한 추세를 보이고 있는 반면, 축산물은 크게 증가하였다.
- 수입의 경우, 농산물과 임산물은 증가하는 형태를 보이고 있지만, 축산물과 수산물은 감소세를 보이고 있다. 특히, 전체 농림수산식품의 절반정도를 차지하는 축산물이 2012년 전년대비 크게 감소함에 따라 전체 수입량이 감소한 것으로 보여진다. 농산물은 2012년 1억 4천만 달러 수준으로 전년대비 약 6.2% 증가하였으나, 축산물과 수산물은 각각 45.5%, 25%로 크게 감소하였다. 한편, 임산물은 800% 증가한 2천 3백만 달러를 기록하였다.
- 2012년 기준 대 네덜란드 농림수산식품 수출 비중은 【그림 2-3】 과 같다. 농산물이 전체의 93%로 가장 큰 비중을 차지했고 다음으로 수산물이 6%를

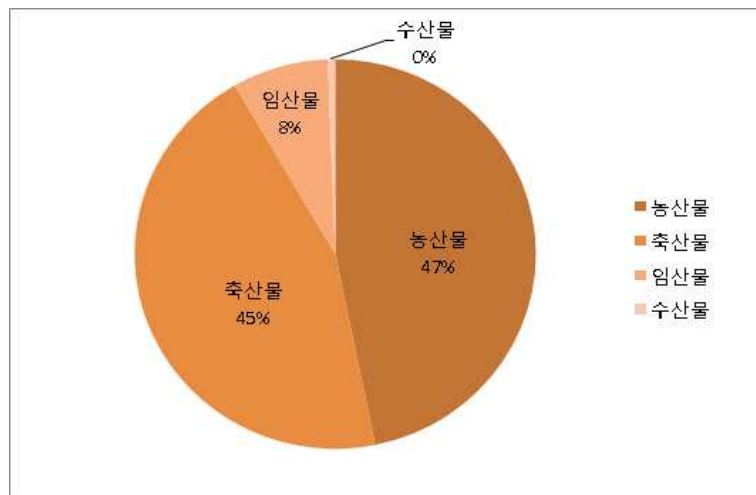
차지하여, 농산물과 수산물의 수출이 전체의 99%의 비중을 차지했다. 기타 축산물과 임산물은 합쳐서 약 1%의 비중을 보였다.

【그림 2-3】 한국의 대 네덜란드 농림수산물 수출 비중(2012년)



- 2012년 기준 대 네덜란드 농림수산물 수입 비중은 【그림 2-4】와 같다. 농산물이 전체의 47%로 가장 큰 비중을 차지했고 다음으로 축산물이 비슷하게 45%를 차지하여, 농산물과 축산물의 수입이 전체 92%로 압도적인 비중을 차지했다. 기타 임산물 8%로 나머지의 대부분을 차지하였다.

【그림 2-4】 한국의 대 네덜란드 농림수산물 수입 비중(2012년)



## 1.2.2. 주요 식품유형별 한국의 대 네덜란드 수출입 동향

### 1.2.2.1. 과자류

- 과자류의 대 네덜란드 수출입 동향은 【표 2-5】와 같다. 과자류 수출은 한류 열풍에 따른 해외 소비자 수요확대 및 제과 수출업체들의 현지마케팅 강화 영향으로 수출국 및 품목이 다변화 되는 등 지속적인 수출 상승세를 보이고 있다. 이러한 추세에 발맞추어, 네덜란드 역시 2011년 대비 2012년도 수출액이 117.7% 증가하였는데, 2012년 과자류 수출에서 과자가 약 70%로 상당 부분을 차지하였다. 캔디와 추잉껌의 경우에는 2012년 전년대비 각각 약 4배, 6배 정도 증가하였다.
- 네덜란드에서는 한국산 과자가 일본산과 중국산을 대체하는 경우가 많다. 일본산은 현재 방사선과 관련하여 수입에 어려움이 많으며 가격 또한 높은 편이다. 중국산은 중국의 식품과동과 관련하여 중국제품에 대한 신뢰가 저하되었기 때문이다. 물론 한류열풍의 영향도 없지는 않겠지만 생각보다는 그 영향력이 크지는 않다. 한편, 알록달록한 포장지에 매력을 느끼는 소비자도 상당수 되는 것으로 여겨진다.
- 과자류의 경우에는 한국에서 수입이 수출보다 약 13배 정도 크며, 이중 과자가 90% 이상을 차지한다. 과자, 캔디, 추잉껌 모두 2012년 전년대비 큰 폭으로 증가하였다.
- 빙과류의 경우에는 2010년 수출이 과자류 전체에서 23%의 비중을 차지하여 수입에 비해 상당한 수준이었으며, 2011년에는 수출만이 이루어지다가 2012년에는 수출과 수입이 모두 중단되었다.



【표 2-5】 과자류 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
과자류	113,964	1,000,722	178,600	1,205,487	388,746	4,885,559
과자	80,327	848,812	127,668	953,081	268,345	4,346,827
캔디	4,572	151,841	21,713	252,394	93,523	538,605
추잉껌	2,830	14	4,393	12	26,878	127
빙과류	26,235	55	24,826	0	0	0

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

1.2.2.2. 빵 또는 떡류

- 한국의 대 네덜란드 빵 또는 떡류 수출입을 살펴보면, 빵류의 경우에는 수출입 교역량이 지속적으로 증가하고 있으나, 수입이 수출에 비해 3배 정도 더 많이 이루어지고 있다.
- 유제품이 함유된 제품은 원래 수입이 불가하지만 제빵제과류는 이 규정에서 제외된다. 주로 중국소비자들이 구매하고 있으며, 특히 메론맛의 크림과 팥이 들어있는 제품이 인기가 많다.
- 떡류의 경우에는 2011년 전년대비 72.2%가 감소하였으나 2012년 회복하여 약 8만 달러를 수출했고, 만두류의 경우에는 2010년과 2011년에는 빵류보다 더 많이 수출하였으나 2012년에는 82만 4천달러 규모이다.
- 떡류는 떡국/떡볶이 떡과 냉동경단, 냉동송편 등 냉동떡들을 수출하고 있다. 냉동떡은 주로 한인들이 구매하기 때문에 소비량이 한계가 있지만, 떡국과 떡볶이 떡은 현지에서 인기 있는 제품으로 주 고객층은 중국소비자이다.
- 만두류는 현지에서 특정 일본기업 제품이 한국산보다 더 인기가 많은데, 이 제품에 닭고기가 함유되어 있기 때문이다. 한국산은 고기를 함유하지 않은 제품만 수입이 가능하기 때문에 주로 채식주의자들이 선호하는 제품이다.
- 떡류와 만두류 모두 수출만 이루어지고 있다.

【표 2-6】 빵 또는 떡류 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
빵 또는 떡류	1,322,935	1,459,145	1,649,453	1,964,395	1,834,733	3,052,336
빵류	537,940	1,459,145	792,173	1,964,395	930,908	3,052,336
떡류	90,090	0	25,082	0	79,672	0
만두류	694,905	0	832,198	0	824,153	0

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

### 1.2.2.3. 코코아가공품류 또는 초콜릿류

- 코코아류의 대 네덜란드 수출입 동향은 【표 2-7】 과 같다. 수출은 2011년까지는 몇 백 달러 수준으로 미비하였으나 2012년에는 7만 3천 달러로 크게 증가하였다.
- 수입의 경우, 2010~2012년 꾸준히 증가하고 있으며, 2012년에는 3천 6백만 달러로 전년대비 약 9.6% 증가하였다.
- 코코아가공품류는 2010년부터 2012년까지 수입만 이루어졌는데, 2012년 3,314만 달러로 수입량이 상당하며 계속해서 증가추세에 있다. 코코아가공품류에는 코코아 버터, 코코아 분말, 그리고 기타 코코아 조제품이 해당된다.
- 초콜릿류 수입 역시 지속적으로 증가추세에 있으며 2012년에는 315만 6천 달러로 전년대비 65.2% 증가하였다.

【표 2-7】 코코아가공품류 또는 초콜릿류 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
코코아가공품류 또는 초콜릿류	560	27,066,570	300	33,133,673	73,777	36,300,124
코코아가공품류	0	25,520,808	0	31,222,651	0	33,143,741
초콜릿류	560	1,545,762	300	1,911,022	73,777	3,156,383

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

1.2.2.4. 식용유지류

- 식용유지류 수출은 2011년에는 2만 4천 달러로 전년대비 2배 증가하였다가 2012년에는 약 1/4 수준으로 크게 감소한 반면, 수입의 경우에는 꾸준히 증가 추세를 보이며 2012년에는 전년대비 약 78.0%의 증가율을 보이며 3백만 달러 수준을 기록했다.
- 한국의 대 네덜란드 식용유지류 수출입을 살펴보면 조사선정 품목 중 대부분이 콩기름(대두유)이며, 참기름이 일부를 차지하고 있다. 들기름의 경우에는 극소량 수출되고 있으나 통계에 포함되지 않았다. 미강유(현미유)는 전혀 수출입이 이루어지지 않고 있다.
- 한국의 대 네덜란드 식용유지류 수입은 아마인, 옥수수, 피마자유, 동유, 참기름, 들기름 등을 제외한 기타 비휘발성 식물성유지가 거의 대부분을 차지하고 있으며, 그 외에 올리브유와 팜유가 큰 비중을 차지하고 있다.

【표 2-8】 식용유지류 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
식용유지류	12,118	1,620,647	24,027	1,907,144	5,338	3,394,329
콩기름(대두유)	2,695	83,472	4,105	106,192	4,177	262,096
미강유(현미유)	0	0	0	0	0	0
참기름	7,849	0	3,526	566	1,112	28
들기름	684	0	0	0	0	0

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

1.2.2.5. 면류

- 면류의 대 네덜란드 수출입 동향은 【표 2-9】 과 같다. 면류 중에서 국수와 당면, 그리고 유당면류를 포함하는 인스턴트면을 살펴보면, 인스턴트면이 전체 면류 수출의 절반 이상을 차지하는 것을 볼 수 있다.

- 한국산 라면이 현지에서 인기상승세이며, 일본산과 중국산에 비해 매콤하고 깔끔한 맛에 매력을 느끼는 소비자들이 상당수이다. 물론 네덜란드 현지인들은 매운맛보다는 순한맛을 선호하는 편이다. 한국산 라면 중 특정제품은 소량이긴 하지만 일부 현지유통업체에서도 판매되고 있다.
- 면류중에서 우동제품도 인기있는 품목 중 하나이며, 냉면제품은 중국인들이 자주 구매하는 제품이다.
- 면류는 2011년 수출이 수입의 115배까지 이를 정도로 한국에서 네덜란드로의 수출이 크게 이루어지고 있다. 그러나 증가추세가 꺾여, 2012년에는 전년대비 7.4% 감소한 약 4백만 달러였는데, 이 중 국수와 인스턴트면이 각각 26.4%, 3.0% 감소하였다. 반면, 당면은 전년대비 45.8% 증가하여 수출 감소를 약간 상쇄시켰다.
- 당면의 수입은 2011년을 제외하고는 없었으며, 인스턴트면은 수입이 전혀 이루어지지 않고 수출만 하고 있다.

【표 2-9】 면류 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
면류	3,757,352	17,700	4,801,237	41,585	4,447,102	9,212
국수	556,544	17,653	972,081	29,626	715,053	9,212
당면	28,153	0	69,294	11,959	101,013	0
유탕면류	1,856,199	0	2,446,955	0	2,374,055	0

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

#### 1.2.2.6. 다류

- 다류는 2011년 전년대비 절반수준으로 감소하였다가, 2012년에는 약 9배로 크게 증가하여, 27만 달러를 기록하였다.

- 수입은 2010년에는 이루어지지 않았다.
- 다류의 수출 중 고행차에 인삼차와 홍삼차가 포함되며 2010년에는 고행차의 비중이 전체 5만 7천 달러에서 2만 달러 정도로 35.0%를 차지하였으나, 2011년에는 92.6%로 그 비중이 급격하게 상승하였다. 그러나 2012년에는 전체 다류의 수출이 크게 증가하였음에도 불구하고 고행차의 수출증가폭이 미비하여 전체비중에서 약 11.8% 차지하는데 그쳤다.
- 2012년 한국의 대 네덜란드 다류 수출은 대부분이 녹차로 21만 달러 수출을 기록하였다.

【표 2-10】 다류 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
다류	56,522	0	29,413	25	269,793	120
고행차	19,774	0	27,244	0	31,814	0

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

#### 1.2.2.7. 커피

- 커피는 2010년 수출에 비해 수입이 약 246배 정도 컸었지만, 2012년 수출이 전년대비 156배 정도 증가하고, 수입은 지속적으로 감소하여 수출과 수입이 거의 차이를 보이지 않게 되었다.
- 커피의 세부 수출품목으로는 인스턴트커피와 밀크대용물함유조제품 및 커피 엑스, 에센스와 농축물을 포함하는 커피조제품이며, 세부 수입품목으로는 볶은 커피, 인스턴트커피와 커피 엑스, 에센스와 농축물, 그리고 기타 조제품이 있다.

【표 2-11】 커피 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
커피	4,482	1,106,101	4,498	709,474	703,886	696,672
커피	4,482	1,106,101	4,498	709,474	703,886	696,672

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

1.2.2.8. 음료류

- 음료류의 대 네덜란드 수출입 동향은 【표 2-12】 과 같다. 음료류는 면류와 더불어 수출의 주요 품목으로 꾸준히 증가하고 있으며, 대부분이 기타음료이다. 수입의 경우에는 2011년에는 전년대비 크게 감소하였으나 다시 2012년에는 2배 이상 증가하였다.
- 과일채소음료의 경우, 2010년에는 약 48만 달러로 전체 수출의 절반가량을 차지하였으나, 2011년에는 전년대비 1/10 수준으로 크게 감소하였고, 2012년에 증가하였음에도 불구하고 여전히 2010년에 비해 낮은 수준에 머물러 있다. 그러나 수입의 경우에는 2011년 2배 정도 감소하였다가 다시 2012년 3배 이상 증가하였다.
- 두유류의 경우 수출입이 이루어지지 않고 있다.
- 한국의 대 네덜란드 음료류 수출은 설탕, 감미료를 첨가한 물, 인삼음료, 과즙음료를 제외한 기타 음료가 대부분이며, 전체의 90% 이상을 차지한다.

【표 2-12】 음료류 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
음료류	1,198,383	512,183	1,460,520	317,092	2,035,155	888,586
과일채소음료	479,591	437,255	41,352	255,671	72,719	802,584
두유류	0	0	0	0	0	0
인삼, 홍삼음료	4,860	0	9,044	0	8,094	0

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

1.2.2.9. 장류

- 장류를 살펴보면, 고추장이 전체 수출의 절반 이상을 차지하고 있으며, 간장도 상당부분을 차지하여 고추장과 간장이 전체의 80% 이상을 차지하고 있다.
- 장류의 대 네덜란드 수출은 2011년에 전년대비 72.6%로 크게 증가하였으나 이듬해 다시 33.0% 감소하는 등 그 변동폭이 매우 큰 편이다. 이러한 움직임은 고추장과 된장의 수출입변화에 기인한 것으로 보여진다.

【표 2-13】 장류 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
장류	528,981	21	912,765	85	611,892	0
간장	154,863	21	201,601	0	208,415	0
된장	61,359	0	96,019	0	62,854	0
고추장	290,609	0	511,993	0	303,291	0

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

1.2.2.10. 조미식품

- 조미식품은 수출의 경우 2012년 전년대비 20.3% 감소하였지만, 수입의 경우에는 170.6%로 크게 증가하여 11만 달러를 기록하였다. 수입이 지속적으로 증가하는 추세에 있다.
- 조미식품의 수출에서 소스류가 차지하는 비중이 약 90% 정도로 상당한 수준이며 2011년 증가하였다가 2012년에는 약간 감소하였다.

【표 2-14】 조미식품 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
조미식품	279,400	39,274	408,846	40,690	326,025	110,115
소스류	228,810	39,133	285,824	40,606	283,384	50,634

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

1.2.2.11. 김치류

- 김치류의 대 네덜란드 수출입 동향은 【표 2-15】 과 같다. 2011년에 약간 감소하였다가 다시 2012년에는 증가세를 보이며 전년대비 31.7% 증가한 63만 달러를 기록했다.

【표 2-15】 김치류 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
김치류	543,852	0	475,814	0	626,848	0
김치류	543,852	0	475,814	0	626,848	0

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

1.2.2.12. 주류

- 주류의 대 네덜란드 수출은 계속해서 감소세를 보이는 반면, 수입은 꾸준히 증가하고 있다. 수출과 수입의 차가 2010년 약 35배에서 2012년 약 62배로 상당히 급속도로 격차가 벌어지고 있다.
- 네덜란드에서의 주류 수입은 대부분이 맥주이며, 지속적으로 증가세를 보이고 있다.
- 한국에서 네덜란드로 수출하는 주류는 소주, 맥주, 탁주 외에도 매실주, 복분자주 등을 수출하고 있다.
- 현재 단맛과 스파클링이 가미된 막걸리를 선호하여 판매가 증가하고 있다.



【표 2-16】 주류 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
주류	294,464	10,365,384	133,737	11,271,966	199,758	12,464,620
탁주	3,466	0	51,021	0	38,651	0
맥주	44,990	8,889,721	28,677	9,508,660	50,366	9,867,205
소주	87,463	0	28,862	0	56,676	0

출처: 한국농수산식품유통공사 Kati (<http://www.kati.net/>)

### 1.2.2.13. 기타식품류

- 기타식품류를 살펴보면, 수출은 2011년에 전년대비 5.1% 감소하였다가 2012년에는 다시 회복세를 보여 전년대비 16.4% 증가한 20만 달러를 기록했다.
- 수입의 경우에는, 2010년부터 2012년까지 계속해서 감소하는 추세를 보이고 있는데, 2012년에는 전년대비 9.3% 감소한 24만 달러를 기록했다.
- 기타식품류 중에서 네덜란드로 수출하는 식염은 계속해서 감소하고 있으며, 수프 종류의 즉석섭취, 편의식품류는 2012년 전년대비 87.4%가 감소하였다. 조미김은 아직까지 수출이 이루어지지 않았다.
- 한국의 대 네덜란드 기타식품류 교역을 살펴보면 수출은 조제저장처리된 기타 과실건과와 밀가루가 큰 비중을 차지하고 있으며, 수입은 조제저장처리된 기타 과실건과와 옥수수가루, 건과류 조제품이 대부분이다.

【표 2-17】 기타식품류 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
기타식품류	181,107	361,605	171,815	262,478	199,994	238,068
조미김	0	0	0	0	0	0
식염	711	0	260	0	214	4
즉석섭취, 편의식품류	25,133	7,832	43,241	34,516	5,460	30,714

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

#### 1.2.2.14. 유가공품

- 유가공품의 대 네덜란드 수출입 동향은 【표 2-18】 과 같다. 수출을 살펴보면, 가공유류는 전혀 수출이 이루어지고 있지 않으며, 아이스크림도 2010년에 약 3만 달러의 수출이 전부이다.
- 반면, 네덜란드로부터 수입하는 유가공품은 큰 증가와 감소를 보이면서 2011년에는 전년대비 49.8% 증가한 9,880만 달러를 기록했으나, 2012년에는 전년대비 39.1%, 6,021만 달러로 감소했다.
- 가공유류의 경우, 2010년에는 교역이 전혀 이루어지지 않다가, 2011년에 40달러 수출을 시작으로 2012년에는 2011년에 비해 약 3배 정도 증가하였다. 그러나 여전히 교역액은 상당히 적다.
- 아이스크림의 경우에는, 2010년에만 수출을 하고 그 이후에는 수출을 하고 있지 않으며, 수입은 2011년에 큰 폭으로 증가하여 16만 달러를 기록하였으나 2012년에는 수입이 이루어지지 않았다.
- 한국의 대 네덜란드 가공유류에 대한 수출이 전혀 없었다.

- 한국의 대 네덜란드 유가공품 수출은 2010년에는 단지 아이스크림뿐 이었고, 2012년에는 치즈 수출이 전부였다.
- 한국의 대 네덜란드 유가공품 수입은 탈지분유가 약 90% 정도로 대부분이며, 그 외에 치즈, 전지분유, 버터 등을 수입하고 있다.

【표 2-18】 유가공품 수출입 동향

(단위 : 달러)

품목명	2010년		2011년		2012년	
	수출	수입	수출	수입	수출	수입
유가공품	27,139	65,942,086	0	98,795,098	75,858	60,212,078
가공유류	0	0	0	40	0	113
아이스크림	27,139	85	0	159,775	0	0

출처: 한국농수산물유통공사 Kati (<http://www.kati.net/>)

## 제3절 수입식품 관리제도

### 1 수입검사제도

#### 1.1. 식품수입 관련 네덜란드 법령 및 규정

##### 1.1.1. 제3국산 식품수입 상품법(Warenwetbesluit Invoer Levensmiddelen uit derde landen)

- 네덜란드로 수입을 희망하는 제3국산 식품의 통관여부는 <제3국산 식품수입 상품법>에 의거하여 결정된다. 이 법은 1994년 1월 1일부터 그 효력을 발휘하고 있다.
- <제3국산 식품수입 상품법>은 우선 다음의 EU규정(Regulation) · 지침(Directive) · 결정(Decision)을 따르도록 명시하고 있다.
  - 국민건강보호차원에서, 1)식품을 통해 전염병이 유발된 국가산 식품과 2)유해물질 혹은 미생물이 함유된 위험식품의 역내수입 및 유통에 대한 제제를 목적으로 하는 EU규정·지침·결정
  - Directive 97/78/EC: 동물성(Veterinary)식품 관련 검역담당기관이 준수해야 하는 원칙(principles)
  - Directive 92/118/EEC: <Directive 89/662/EEC>의 부록 A와 제1조에서 언급된 제품(육류, 육류제품, 열가공처리된 우유, 계란제품 등)과 <Directive 90/425/EEC>에서 언급된 제품(질병유발과 관련된 살아있는 동물, 동물의 난자 및 정자, 내장 등) 이외의 제품, 즉 수입 및 역내유통 관련 EU규정이 특별히 제정되지 않은 제품의 위생규정 관련
- 또한 <제3국산 식품수입 상품법>에서는 네덜란드 정부가, 상기에 언급된 EU규정·지침·결정에 따른 위험식품의 역내수입 및 유통금지 이외에도, 필요에 따라 식품수입관련 네덜란드 특별법을 제정·이행함으로써 국민건강을 위협하는 식품의 네덜란드 내 반입 및 유통을 금지한다는 내용을 명시하고 있다.

- 네덜란드는 <제3국산 식품수입 상품법>에 의거하여 타 EU 회원국의 개별 정책에 따라 선택된 EU결정은 적용하지 않는다.

### 1.1.2. 제3국산 식품수입 검사관련 상품법

- 제3국산 식품수입에 대한 긴급조치관련 상품법(Warenwetregeling noodmaatregelen invoer levensmiddelen uit derde landen)
  - 국민건강을 위협하는 식품으로 간주되는 제3국산 식품의 경우 수입 시 EU의 일반식품법인 Regulation 178/2002/EC에 의거하여 제정된 EU의 긴급 조치법 규정을 이행해야하며, 이를 위반하는 행위는 형사처벌에 적용된다.
  - 긴급조치에 해당하는 제3국산 수입식품의 검역장소는 로테르담항구, 암스테르담 항구 그리고 스키폴공항이 있다.
  - 네덜란드 식약청(NVWA)은 업데이트 된 공식적인 검역회사 정보와 긴급 조치관련 EU법 규정을 식약청 웹사이트에 게재하고 있다.
- 제3국산 동물 및 동물성제품 검역관련 상품법(Warenwetregeling Veterinaire controles (derde landen))
  - 제3국산 동물성제품 수입은 EU지침 Directive 97/78/EC를 따른다.
  - 계란제품의 생산 및 유통 시 위생문제는 EU지침 Directive 89/437/EEC를 따른다.
  - 해산물제품의 생산 및 유통 시 위생문제는 EU지침 Directive 91/493/EEC를 따른다
  - 우유 및 유제품의 생산 및 유통 시 위생문제는 EU지침 Directive 92/46/EEC를 따른다.
  - 가공육류의 생산 및 유통 관련 규정은 EU지침 Directive 94/65/EC를 따른다.
- 제3국산 계란제품 수입관련 상품법(Warenwetregeling Invoer eiprodukten uit derde landen)
  - 제3국산 계란제품 수입은 'EU결정 97/38/EG에 의거한다'는 것을 주 내용으로 한다.
  - EU결정 97/38/EG는 제3국산 계란제품 수입관련 전반적인 규정을 설명하고 있다.

- 중국산 동물성 제품 수입관련 상품법(Warenwetregeling Invoer producten van dierlijke oorsprong uit China)
  - 중국산 동물성 식품 수입 시 보호정책은 EU결정 Decision 2002/69/EC에 의거한다.

### 1.1.3. 식품수입관련 EU규정

- EU 관련법규 업데이트 정보는 EU공식웹사이트 [www.eur-lex.eu](http://www.eur-lex.eu) 에서 찾아 볼 수 있다.
- EU의 일반식품규정 Regulator 178/2002/EC 관련
  - EU의 일반식품규정으로 생산부터 유통까지의 식품 규정 및 원칙 관련 그리고 제3국산 식품의 위험요소에 대한 긴급조치법(53조 1항)에 대해 설명한다. EU의 모든 생산업자는 이 규정을 준수해야 한다.
  - 이 규정은 현실에서 발생 가능한 부정행위와 위험요소로부터 소비자들과 동물들의 건강 및 복지, 식물의 건강, 그리고 환경을 보호하기 위해 제정되었다.
  - 식품의 유통여부를 판단하는 기준은 다음 5가지이며, 이 기준에 적합하지 않은 식품은 위험식품으로 구분되어 유통이 금지된다. 또한 선적 혹은 발송된 전체물량 중 일부가 위험식품으로 판정된 경우에는 전체물량이 위험식품으로 간주된다.
    - ① 일반적인 사용조건
    - ② 소비자에게 제공되는 정보
    - ③ 건강에 미치는 즉각적인 혹은 서서히 나타날 수 있는 효과
    - ④ 위험물질의 누적여부
    - ⑤ 특정 소비자들의 민감성 반응 여부
  - 식품관련 모든 업체들은 EU의 일반식품법을 의무적으로 준수해야 한다. 또한 이력추적제를 도입 및 적용시켜 생산부터 유통까지의 과정과 재료 사용여부를 투명하게 관리해야 한다. 그리고 문제 발생시에는 해당 식약청에 이를 즉각 보고하고, 회수조치를 해야 한다.
  - 위험요소에 대한 분석방법은 ‘판단->관리->국민에게 보도’의 과정으로 진행되고, 모든 과정에서 과학적인 정보를 근거로 독립적, 객관적으로 투명하게 진행되어야 한다. 분석결과 위험식품으로 판단되면, EU 위원회와

- 모든 회원국들은 이를 사전예방원칙(voorzorgbeginsel; precautionary principle)에 따라 위험식품으로 구분하고, 위험식품의 규모와 비례하는 임시규정을 제정 및 실행한다.
- 사전예방원칙이란 EU는 동물 및 동물성 제품, 신선청과물, 비 동물성 제품 중 일부 특정식품을 위험식품 및 검역필수제품으로 구분하고, 수입허가 이후에도 수시로 감독 및 관리하는 것을 말한다.
  - EU의 일반식품규정은 제3국산 제품의 수입 시와 EU산 제품의 역외수출 시에도 적용된다. 또한 EU는 식품과 사료관련 국제기술규정, 국제위생규정, 국제식물위생기준 제정에도 기여한다.
  - EU 식품안전청은 EU 역내국가 이외에도 EU의 식품안전법 규정을 적용하는 역외국가를 회원으로 하며, 다음의 임무를 수행한다.
    - ① 위험요소에 대한 판단 조정 및 신규 위험요소 식별
    - ② 문제 발생 시 과학적 및 기술적인 자문 제공
    - ③ 식품안전관련 과학적 및 기술적인 정보 수집 및 공표
    - ④ 식품안전과 관련된 조직(예: 각 회원국의 식약청)과 함께 유럽의 네트워크를 형성
  - EU 회원국, EU 위원회 그리고 EU 식품안전청은 신속한 경고시스템(Rapid Exchange of Information; RAPEX)을 통해 위험식품의 유통금지 조치, 위험식품의 통관거부정보, 식품과 사료사용의 규제관련 업체들의 의견들을 신속하게 공유하고, 관련정보를 소비자들에게 알린다.
  - 제3국산 식품과 사료가 위험식품으로 판단된 경우, EU 위원회는 보호조치를 실행함과 동시에 해당제품이 EU회원국을 통해 유통된 경우에는 유통을 금지시키고, 역외국가에서 도착한 경우에는 수입을 금지한다. EU 위원회가 이 관련 특정보호조치를 실행하지 않은 경우에는 관련 회원국이 자체적으로 보호조치를 실행할 수 있고, EU의 식품체인 및 동물건강 관련 상임위원회(Standing Committee on the Food Chain and Animal Health)에서는 10일(10 working days) 이내로 관련 회원국이 채택한 보호조치의 연장, 수정, 폐지여부를 결정한다.
  - EU의 일반식품규정에서 규정되지 않은 직접적인 혹은 간접적인 위험요소 관련 EU 위원회, EU 식품안전청, 각 회원국은 일반적인 위기관리계획을 세울 수 있다. 또한 일반식품규정에서 언급되지 않은 심각한 위험요소가

발생한 경우 EU 위원회는 즉시 EU 식품안전청이 자문역할을 하는 ‘위기팀 (Crisis Unit)’을 구성하고, 위기팀은 위험요소관련정보를 수집하고, 위험요소를 방지, 제거, 제한할 수 있는 가능성을 조사한다.

- 동물성 제품 수입 및 검역 관련
  - Directive 97/78/EC : 제3국산 동물성 식품 수입관련 EU지침
  - Regulation 136/2004/EC: 제3국산 동물성 식품 세관지역에서의 검역절차 관련 EU 규정
  
- 식품 및 동물사료 검사관련
  - Directive 882/2004/EC : 비동물성 식품과 동물사료 관련법규정을 준수하기 위한 검사관련 EU지침
  - Regulation 669/2009/EC: 비동물성 식품과 동물사료 관련, Directive 882/2004/EC를 이행하기 위한 규정이다. 부록 II에 검역서류인 GDB(=CED) 예문이 있고, 검역장소는 4조에 설명되어 있다.

## 1.2. 수입허가사항 및 제도

### 1.2.1. 자문 애플리케이션

- 수입자는 다음 웹사이트에서 역외산 식품의 수입가능여부, 수입관련규정, 수입에 필요한 허가사항 등에 관한 자문을 구할 수 있다.
  - NVWA 수입 및 검역관련 자문 애플리케이션 : 수입여부, 수입관련규정과 관련된 사항을 찾아볼 수 있다.  
: <http://wisdom.vwa.nl/ivo/Start.do>
  - EU 식품안전청 (EFSA: European Food Safety Authority)  
: <http://www.efsa.europa.eu>
  - Gebruikstarief : 네덜란드의 수출입 관련 정보 자문 애플리케이션으로 관세, 수입세, 수입관련 허가사항 등 수출입 관련 모든 정보를 찾아볼 수 있다.  
: <http://gebruikstarief.douane.nl/>
  - TARIC Consultation : EU의 수출입 관련 정보 자문 애플리케이션으로 네덜란드의 Gebruikstarief는 이를 기반으로 한다.  
: [http://ec.europa.eu/taxation\\_customs/dds2/taric/taric\\_consultation.jsp?Lang=en](http://ec.europa.eu/taxation_customs/dds2/taric/taric_consultation.jsp?Lang=en)



### 1.2.2. 수입면허제도 (AGRIM=Import Licence; Invoercertificaat)

- 역내자유유통을 목적으로 네덜란드로 수입되는 제3국산 특정 농축산물은 일정 수입량을 초과하면 ‘Agrim’이란 수입면허를 신청 및 발급 받아야 한다.
- 수입면허는 수입업자가 취득해야 하며, 관련 모든 절차는 네덜란드 세관규정 제3장과 EU규정 Regulation 376/2008/EC를 따른다.
- 네덜란드 세관규정에 따른 수입면허 발급기관은 Productschappen이다.
- 수입면허신청양식 예문은 상기 EU규정의 부록 I에서 찾아볼 수 있다. 이 양식은 쿼터(Contigent) 신청 시에도 사용된다.
- 수입면허를 신청해야 하는 제품의 종류와 제품별 수입량 기준은 상기 EU규정의 부록 II에 의거하며, 제품종류의 기준은 EU가 제정한 제품군 코드인 CN code를 따른다.

【표 2-19】 식품유형별 수입면허 신청기준

식품유형	관세코드	수입량 기준
곡물 및 쌀 Regulation 1342/2003/EC (가공제품도 포함)	0709 906 0712 9019 0714 (0714 20 10 제외) 1001 10 00 1001 90 91 1001 90 99 1002 00 00 1003 00 1004 00 00 1005 10 90 1005 90 00 1007 00 90	5000kg
	1006 10 (1006 10 10 제외) 1006 20 1006 30 1006 40 00 1008 1101 00 1102 1103 1104 1106 20 1107 1108 1109 00 00 1702 30 51 1702 30 59 1702 30 91 1702 30 99 1702 40 90 1702 90 50 1702 90 75 1702 90 79 2106 90 55 2302 (2305 50 제외) 2303 10 2303 30 00 2306 70 00 2308 00 40	1000kg
기름과 지방 Regulation 1345/2005/EC	0709 90 39 0711 20 90 1509 1510 00 1522 00 31 1522 00 39 2306 90 19	100kg

【표 2-19】 식품유형별 수입면허 신청기준

식품유형	관세코드	수입량 기준
우유와 유제품 Regulation 2535/2001/EC	0401	150kg
	0402	
	0403 10 11 - 0403 10 39	
	0403 90 11 - 0403 90 69	
	0404	
	0405 10	
	0405 20 90	
	0405 90	
	0406	
	1702 11 00	
	1702 19 00	
	2106 90 51	
	2309 10 15	
	2309 10 19	
	2309 10 39	
	2309 10 59	
	2309 10 70	
2309 90 35		
2309 90 39		
2309 90 49		
2309 90 59		
2309 90 70		
와인 Regulation 883/2001/EC	2009 61	3000kg
	2009 69	
	2204 10	30 hl
	2204 21	
	2204 29	
2204 30		
주류 Regulation 2336/2003/EC	2207 10 00	100 hl
	2207 20 00	
	2208 90 91	
	2208 90 99	

- 곡물 및 쌀의 경우, 이들의 가공식품도 수입면허를 신청해야 한다. 예를 들어 소스제품으로 구분되는 물엿은 1000kg 이상 수입 시 수입면허를 신청해야 한다.
- 수입량이 Regulation 376/2008/EC의 부록 II에서 지정한 양보다 적은 경우에는 수입면허를 신청할 필요가 없다.

1.2.3. 검역관련 수입허가증 (GDB=CED/CVED)

- 검역대상제품
  - 제3국산 살아있는 동물 및 동물성 제품: EU에 등록된 회사의 제품만 수입 가능
  - 특정 역외국가산 식물성 제품
  - 위해요소가 존재한다고 판단된 검역면제식품

- 수입자는 상기 검역대상제품의 수입신고 시 'GDB I'을 타 선적서류와 함께 제출해야 한다. 검역을 받은 후 통관허가를 받으면 'GDB II'에 NVWA의 승인도장을 받게 되고, GDB I과 승인도장을 받은 GDB II는 역내자유유통을 가능케 하는 수입허가증의 역할을 한다.
- GDB 승인기관: NVWA

#### 1.2.4. 기타 수입인증서

- 제3국산 유기농 제품 검사 증명서
  - 명칭 : Controlecertificaat voor de invoer van biologisch geproduceerde producten
  - 증명서 샘플 <Regulation 1235/2008/EC 부록 2>

### 1.3. 수입절차

#### 1.3.1. 사전신고원칙 (전자식)

- 네덜란드로 반입 및 수입되는 모든 역외산 제품은 제품 도착 최소 24시간 전에 수입신고를 완료해야 한다. 또한 2011년 1월 1일부터는 EU정책에 따라 역외산 제품의 반입 및 수입 시 전자식 사전신고방법을 의무화하고 있다. 이는 위해요소를 역내유통 전에 미리 제거하고, 역내유통 시에는 위해요소를 보다 효과적이고 투명하게 관리하며, 마지막으로 역내산 제품의 우위적인 경쟁위치 확보하는 것을 목적으로 한다.
- 전자식 신고를 위해 신고자는 사전에 허가서 신청양식과 발급일이 6개월 미만인 상공회의소 등록증을 함께 제출한 후 전자신고허가서를 발급받아야 한다. 이는 세관자문기관인 National Helpdesk Customs에서 발급한다.
- 전자식 세관에서 인증한 수입용 소프트웨어(sagitta invoer)를 통해 가능하다. 관련 소프트웨어는 세관에서 인증한 회사에서 구매가 가능하다.
  - (예: 통관용 프로그램 개발업체) Beurtvaartadres  
<http://www.beurtvaartadres.nl/>

- 신고자가 소프트웨어를 컴퓨터에 설치하고 로그인 한 후 인터넷을 통해 신고를 하면, 세관은 신고내용을 확인한 후 통관여부에 대한 결과와 관세 및 기타 수입세 정보를 신고자에게 전달한다. 신고자의 소프트웨어는 EDI(=Electronic Data Interchange) 메시지 형식으로 정부 전산창구인 Digipoort와 소통하고, 이에 대한 사용료는 없다.

### 1.3.2. 수입신고자

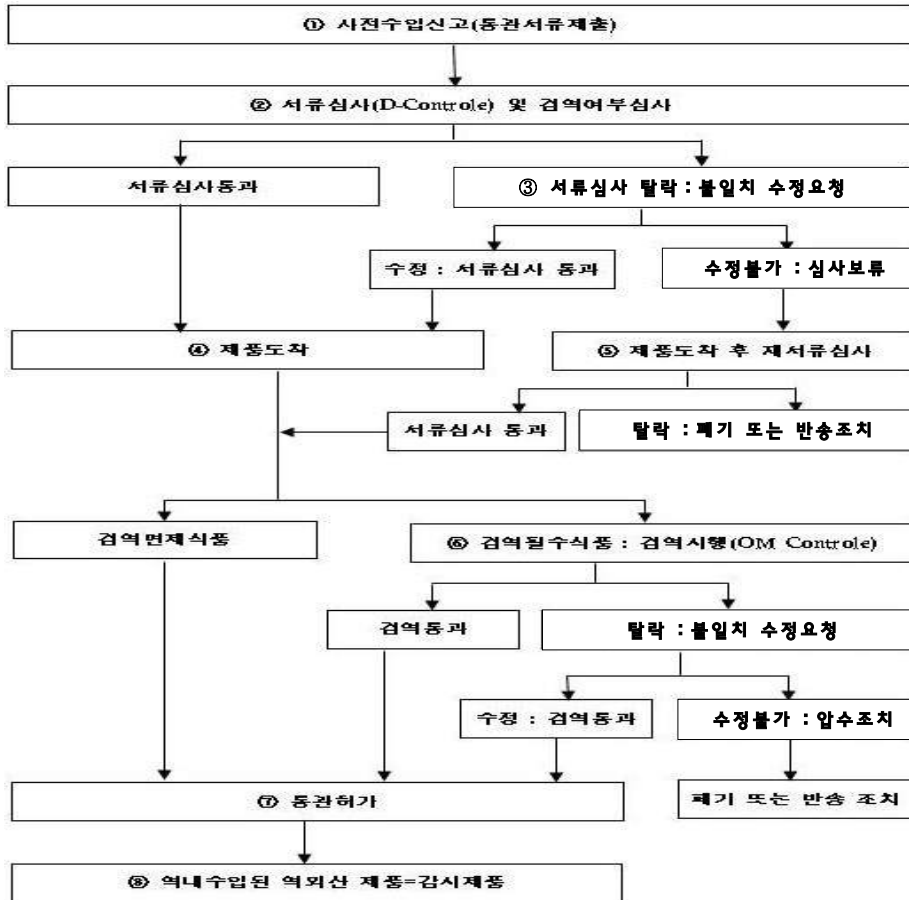
- EU에 등록된 모든 수입업자는 네덜란드를 통해 역외산 국가제품을 수입할 수 있다. 수입신고허가를 받은 수입업자가 직접, 혹은 세관에서 인증한 통관업체는 수입업자를 대신해서 수입신고를 한다.
  - 네덜란드 통관업체 협회(FENEX): <http://www.fenex.nl/homepage>

### 1.3.3. 통관서류

- 수입신고자는 통관에 필요한 선적서류와 허가서를 제품 도착 전에 미리 준비한다.
- 수입신고 시 필요한 기본 통관서류는 다음과 같다.
  - 송장(Invoice)
  - 포장명세서(Packing List)
  - 선하증권/해상화물운송장/항공화물운송장
  - 제품별 GN(=CN)코드
- 수입신고 시 제품별 필요에 따른 통관서류는 다음과 같다.
  - 원산지 증명서 (관세혜택, 검역관련)
  - Health Certificate (검역관련)
  - 성분분석표 (검역관련)
  - GDB (Deel I 기입 : 검역 관련)
  - 수입면허증 (Import Licence)
  - 쿼터(Quota)
  - 수입인증서 (정품 확인서, 유기농제품 인증서 등)

1.3.4. 통관절차

【그림 2-5】 수입식품 통관절차



- 제품이 도착하기 전에 사전수입신고와 통관서류제출, 서류심사와 검역여부심사가 이루어진다.

① 사전수입신고 & 통관서류제출

- 수입신고자는 수입신고(Sagitta Invoer) 프로그램에 로그인 한 후 수입신고 내역을 기입하고, 해당세관에 신고 내역을 전달한다. 이 때 준비된 통관서류를 이메일 혹은 우편으로 해당세관에 함께 전달한다. 현재 네덜란드의 세관과 수입업자들은 신속한 업무처리를 위해, 원본이 절대적으로 필요한 경우를 제외하곤, 이메일을 통한 파일전달을 선호한다.

② 서류심사(D-Controle) & 검역여부심사 (VGC: 검역시스템)

- 접수된 수입신고는 제품 도착 전에 세관과 네덜란드 식약청(NVWA)에 의해 프로젝트 형식으로 검사된다.
- 세관은 접수된 신고내역과 통관서류를 기반으로 서류심사를 하고, NVWA의 지휘 하에 검역여부를 판단한다.

③ 서류심사 탈락의 경우

- 서류심사에 문제가 있는 경우에는 일단 세관이 수입자에게 수정요청을 하고, 수정이 이행되면 서류심사가 통과되고 검역여부가 결정된다.
- 세관에서 오류를 해결하지 못하는 경우에는 NVWA의 서류심사부서로 서류가 이전되고, 관련부서는 수입자에게 3일 이내로 오류를 정정할 것을 요구한다. 이후 문제가 수정되면 서류심사가 통과되고 검역여부가 결정되며, 수정이 안되면 사건은 NVWA Import부서로 이전된다. 이후 제품이 도착할 때까지 심사가 보류된다. 그 동안 수입자는 문제점을 최대한 빨리 해결할 수 있도록 해야 한다.

④ 서류심사통과 & 검역여부결정

- 수입신고 내용에 문제가 없고, 검역여부가 결정되면, 일단 서류심사에 통과되고, 이와 동시에 수입관세, 기타 수입세, 관련통관비용이 즉시 지불되어야 한다. 이후 제품이 도착할 때까지 프로젝트는 오픈된 상태로 대기한다.
- 제품이 도착한 이후에는 검역면제제품과 검역대상제품으로 나뉘어 진행되고, 이전에 보류되었던 서류심사를 다시 재개한다. 검역면제제품일 경우 바로 통관이 되지만, 검역대상제품의 경우에는 검역을 시행하고 통관여부를 결정한다.

⑤ 검역면제제품

- 일반적으로 도착일로부터 1-3일내로 세관의 통관허가를 받고 수입자가 지정한 일시에, 수입자가 지정한 장소로 이동된다.

⑥ NVWA Import부서로 이전된 서류심사통과 보류제품

- 서류심사가 NVWA Import 부서로 이전된 제품은 제품이 도착하기 전에

문제점이 해결되면 서류심사가 통과되고 이후 상기에 언급된 검역여부관련 통관절차를 거친다.

- 제품 도착 후에 수정요청사항이 해결되면 서류심사가 통과되고 검역여부관련 통관절차를 거친다.
- 제품이 도착한 후에도 관련 오류사항이 정정되지 않으면 해당제품은 압수되어 해당검역회사의 창고에 보관되고, 이후 수입자의 동의 하에 폐기처분 혹은 역외국가로 반송조치된다. 수입자는 차후 관련위반행위에 대한 벌금과 관련행정비용을 지불한다.

⑦ 검역대상제품 검역시행(OM Control)

- 네덜란드 세관에서 지정한 공인검역회사에 제품이 도착하면 NVWA 수의 감독관의 지휘 하에 세관의 검사를 받는다. 이 때 ‘OM Control’이라 불리는 관능검사와 성분검사 중 주로 한 가지가, 혹은 경우에 따라 두 가지 모두에 의해 서류검사결과와의 일치여부를 검사한다.
- 서류검사 결과와 검역결과가 일치하면 통관이 허락된다.
- 수정하거나 보완되어야 하는 사항이 있으면 보충자료 혹은 서류정정을 요청하고, 이후 문제가 해결되면 통관이 허락된다.
- 위해식품으로 판단된 경우에는 통관이 거부되어 해당 검역회사의 창고에 압수된다. 이후 수입자의 동의하에 폐기처분 혹은 역외국가로 반송조치된다. 수입자는 차후 관련 위반행위에 대한 벌금과 관련행정비용을 지불해야 한다.

⑧ 검역대상제품

- 검역에 통과된 검역대상제품은 이후 즉시 수입자가 지정한 장소로 운송된다.

⑨ 역내수입이 허가된 모든 역외산 제품은 감시제품으로 구분되며, 네덜란드 식약청(NVWA)의 지속적인 감시를 받는다.

1.3.5. 통관기간

- 제품 도착일로부터 수입자가 수령하기까지는 일반적으로 1~3일이 소요된다. 단, 서류심사결과, 검역 여부 및 결과, 세관의 일정, 그리고 주말과 공휴일에 따라 달라질 수 있다.



- 예를 들어 일본산 식품의 경우에는 방사선 검사 관련 제품의 도착일로부터 수입자 지정장소에 도착하기까지 평균 1-3주의 통관기간이 소요된다.

#### 1.4. 식품검사제도

- 식품검사 총책임기관: NVWA(네덜란드 식약청)
  - 방문주소 : Westelijke Parallelweg 4, 3331 EW Zwijndrecht, NL
  - 사서함 주소 : Postbus 3000, 3330 DC Zijndrecht, NL
  - 전화번호 : +31 (0)78 611 2144
  - FAX : +31 (0)78 611 2133
  - Email : zwimportteam@vwa.nl
- 제3국산 식품은 수입신고가 접수된 시점부터 질병유발 가능성이 있는 잠재적인 위험식품으로 구분되고, 식품수입관련 EU 및 네덜란드 법규정에 의거한 DOM 검사를 받아야 한다.
  - D (Document controle) : 서류심사
  - O (Overeenstemmingscontrole) : 육안검사를 통한 제품과 서류의 일치여부 검사
  - M (Materiële controle) : 성분검사를 통한 제품과 서류의 일치여부 검사
- 제3국산 식품은 제품 도착 전 서류심사(D-Controle)에서 이미 검역면제제품과 검역대상제품으로 구분된다.
- 검역면제식품은 다음과 같다.
  - 동물성을 제외한 모든 식품(야채, 과일, 말린 과일, 향신료, 견과류, 씨앗류, 곡류 그리고 이와 관련된 식품)
  - 식물성 제품으로만 생산된 동물사료
  - 동물성 성분을 함유하지만 검역대상에서 면제되는 식품유형 (EU결정 Decision 2007/275/EC에 의거)
    - ① 쿠키와 비스킷
    - ② 빵

- ③ 케익
  - ④ 초콜렛
  - ⑤ 과자류(캔디류 포함)
  - ⑥ 고기추출물과 농축액
  - ⑦ 속을 채우지 않은 젤라틴캡슐
  - ⑧ 생선으로 속을 채운 올리브
  - ⑨ 육류제품과 혼합되지 않은 혹은 육류제품으로 속을 채우지 않은 파스타  
혹은 면류
  - ⑩ 동물성 제품 혹은 글루코사민, 콘드로이친(chondroitin), 키토산을 소량  
함유하는 소비자판매용 식품보조제
  - ⑪ 고기추출물, 고기농축액, 동물성지방, 혹은 생선기름, 생선분말, 생선  
추출물을 함유하는 소비자판매용 고기육수와 아로마
- 검역대상식품은 다음과 같다.
- 살아있는 동물 혹은 동물성 식품: EU에 등록된 회사로 Health Certificate  
발급이 가능한 제품만 수입이 가능하다.
  - 특정 역외국가산 식물성 제품
  - 위해요소가 존재한다고 판단된 검역면제식품

【표 2-20】 식품유형별 위험식품으로 구분된 검역면제 가공식품  
(2013년 7월 1일 기준, 적용국가-네덜란드 & EU)

관세코드 및 식품명	원산지	검사기준 및 관련규정	검사횟수(%)
0704 배추(cabbage)종류 (냉장 혹은 냉동)	중국	농약 Regulation 669/2009/EC Regulation 212/2010/EU	10
0900 커피와 향신료	일본	방사선 Regulation 1099/2010/EU	5
0902 차, 아로마 가미제품 포함	중국	농약 Regulation 669/2009/EC Regulation 1277/2011/EU	10
0902 차, 아로마 가미제품 포함	일본	방사능 Regulation 294/2012/EU	100
0903 마테 (차)	일본	방사능 Regulation 514/2012/EU	100
1500 지방과 기름(식물성) 그리고 그 분획물	일본	방사능	5
1700 설탕과 설탕제품	일본	방사능	5
1800 코코아와 코코아 가공제품	일본	방사능	5
1900 곡물, 밀가루, 전분, 우유 가공식품, 페스트리 제품	일본	방사능	5
2000 청과물, 기타 식물성 가공식품	일본	방사능	5
2100 기타 식품	일본	방사능	5
2200 음료, 알콜함유제품, 식초	일본	방사능	5
1902 110 10 건조면	중국	알루미늄 Regulation 669/2009/EC Regulation 878/2010/EU	10
1902 1910 10 건조면	중국	알루미늄 Regulation 669/2009/EC Regulation 878/2010/EU	10
1902 1990 10 건조면	중국	알루미늄 Regulation 669/2009/EC Regulation 878/2010/EU	10
1902 2010 10 건조면	중국	알루미늄 Regulation 669/2009/EC Regulation 878/2010/EU	10

【표 2-20】 식품유형별 위험식품으로 구분된 검역면제 가공식품  
(2013년 7월 1일 기준, 적용국가-네덜란드 & EU)

관세코드 및 식품명	원산지	검사기준 및 관련규정	검사횟수(%)
1902 2030 10 건조면	중국	알루미늄 Regulation 669/2009/EC Regulation 878/2010/EU	10
1902 2091 10 건조면	중국	알루미늄 Regulation 669/2009/EC Regulation 878/2010/EU	10
1902 2099 10 건조면	중국	알루미늄 Regulation 669/2009/EC Regulation 878/2010/EU	10
1902 3010 10 건조면	중국	알루미늄 Regulation 669/2009/EC Regulation 878/2010/EU	10
1902 3010 91 건조면	중국	알루미늄 Regulation 669/2009/EC Regulation 878/2010/EU	10
0910 9105 카레 (고추제품)	인도	Aflatoxins Regulation 669/2009/EC	10
1902 1100 파스타류, 조리되지 않은, 속을 채우지 않은, 혹은 어떤 방식으로든 가공되지 않은, 계란이 함유된 제품	중국	유전자조작 (쌀) Decision 2011/884/EU	100
1902 19 파스타류, 조리되지 않은, 속을 채우지 않은, 혹은 어떤 방식으로든 가공되지 않은, 계란이 함유되지 않은 제품	중국	유전자조작 (쌀) Decision 2011/884/EU	100
1902 20 속을 채운 파스타류 (조리된 혹은 다른 방식으로 가공된 제품)	중국	유전자조작 (쌀) Decision 2011/884/EU	100
1902 30 기타 파스타류	중국	유전자조작 (쌀) Decision 2011/884/EU	100
1904 1030 터지거나 로스팅한 쌀 가공제품	중국	유전자조작 (쌀) Decision 2011/884/EU	100
1904 2010 (로스팅하지 않은) 곡물 가공제품	중국	유전자조작 (쌀) Decision 2011/884/EU	100
1904 2095 기타 곡물 및 쌀 가공제품	중국	유전자조작 (쌀) Decision 2011/884/EU	100
1904 9010 사전에 조리된, 타 항목에서 언급되지 않은 쌀 제품	중국	유전자조작 (쌀) Decision 2011/884/EU	100
1905 9045 쿠키와 비스킷	중국	유전자조작 (쌀) Decision 2011/884/EU	100
2103 9090 소스 혹은 소스제제, 혼합향신료 혹은 이와 유사제품	중국	유전자조작 (쌀) Regulation 2013/287/EU	100

- 서류심사(D-Controle) 시 검역대상으로 구분된 제3국산 제품은 검역시스템 (VGC: Veterinair Grenscontrole Systeem)에 의해 수입여부가 결정 및 관리 되고, 제품 도착 후 관능검사(O-Controle)만 혹은 관능과 성분검사(OM Controle) 모두를 받는다.
- 통관허가를 받은 검역면제제품 역시 NVWA의 정기적 혹은 비정기적 검사 일정에 따라 역내 도착지에서 추가검사를 받을 수 있다. 이 경우 신고자는 NVWA와 이메일(zwimportteam@vwa.nl)로 약속일시를 정한다. 역내 도착 지에 도착한 해당제품은 혹은 해당제품이 실린 컨테이너는 식약청 혹은 세관 직원이 도착할 때까지 봉인(seal)된 상태를 유지해야 한다. 샘플검사는 무작위로 선정된 3 상자에서 각 각 1개씩의 샘플을 채취하여 NVWA가 인증한 연구소에 샘플의 위해요소여부를 의뢰하는 방식으로 진행된다. 또한 역내 유통을 허가받은 제품으로 검사 후 사용하지 않은 샘플은 수입자의 희망에 따라 수입자가 직접 픽업할 수 있다.
- 통관이 허락된 제3국산 제품은 역내자유유통이 가능하고, 역내산 제품과 동일한 권리를 지닌다. 이후 NVWA는 1) EU 식품안전청의 요청 2) 타 회원국의 요청 3) 자체적인 검사일정에 따라 역내유통이 허락된 역외산제품의 위해여부를 지속적으로 검사 및 관리한다.
- 역내 유통 시 위해식품이라 판단된 제품은 즉시 압수조치가 행해진다. 이때 해당 수입업자는 압수조치된 제품 관련 창고에 보유한 제품이외에도 이미 유통된 제품 모두를 수거해서 NVWA가 지정한 장소(공인검역회사)로 보내야 한다. 이후 수입업자는 해당제품 관련 폐기조치 혹은 제3국으로의 수출여부를 결정하고, NVWA는 수입업자의 결정에 따라 관련제품을 처리한다. 또한 수입업자는 위반행위 관련 벌금 및 관련 행정비용을 모두 지불해야 한다.

## 1.5. 식품수입관련 네덜란드 주요 정부기관 및 검사기관

### 1.5.1. NVWA (네덜란드 식약청)

- 구 VWA (Voedsel-en Warenautoriteit)로 경제·농업·혁신부 산하기관이다.

- 웹사이트 : [www.nvwa.nl](http://www.nvwa.nl)
- 방문주소(본사): Catharijnesingel 59, 3511GG Utrecht
- 사서함주소(본사): Postbus 8433, 3503RK Utrecht
- 전화: 088 223 3333 (네덜란드에서만 사용 가능)
- 팩스: 088 223 3334 (네덜란드에서만 사용 가능)
- 이메일: [info@nvwa.nl](mailto:info@nvwa.nl)
- 식품과 소비품 사용 관련 안전여부와 동식물의 건강을 감독·관리 & 자연법 유지를 사명으로 하고 있다.
- 주요 업무로는 역내산 제품의 생산·유통·소비의 전 과정을 감독·관리하고 역외산 제품의 역내통관여부를 세관과 함께 결정한다. 또한, 역내로 통관이 허락된 역외산 제품의 역내유통을 감독·관리한다.

#### 1.5.2. 세관

- EU법규에 의거, 타 EU국의 세관과의 협력 하에, 역내 및 역외의 수출입 활동을 감독·관리하는 기관이며, 1)국민과 상품의 안전과 2)EU국의 경쟁위치 강화의 2가지 주요 활동목적을 지닌다.
- NVWA(네덜란드 식약청)의 감독 하에 제품검역을 진행한다.
- 세관 웹사이트:  
[http://www.belastingdienst.nl/wps/wcm/connect/bldcontentnl/belastingdienst/douane\\_voor\\_bedrijven/](http://www.belastingdienst.nl/wps/wcm/connect/bldcontentnl/belastingdienst/douane_voor_bedrijven/)

○ 지역별 세관 리스트

【표 2-21】 지역별 세관 리스트

세관	연락처
Nijmegen/De Lutte	De Poppe 8, 7587GA De Lutte
	T. 0541-554220
Nijmegen/Duiven	Impact 2, 6921RZ Duiven
	T. 026-3182000
Groningen/Eemshaven	Borkumweg 6, 9979XH Eemshaven
	T. 0596-516449
Groningen	Kempkensberg 12, 9722TB Groningen
	T. 088-1512249
Groningen/Groningen Airport Eelde	Machlaan 10e, 9761TK Eelde
	T. 050-4065713
Schiphol Cargo	Handelskade 1, 1118DA Schiphol-Centrum
	T. 088-1513069
Amsterdam/Rotterdam The Hague Airport	Linatebaan 12, 3045AH Rotterdam
	T. 010-2081200
Amsterdam	Kingsfordweg 1, 1043GN Amsterdam
	T. 020-6874373
Rotterdam Haven/Maasvlakte	Bosporusstraat 5, 3199LJ Rotterdam
	T. 0181-373737
Rotterdam Rijnmond/Reeweg	Reeweg 16, 3088KA Rotterdam
	T. 088-1515100
Roosendaal/Hazeldonk	Hazeldonk 6019, 4836LA Breda
	T. 076-5967200
Roosendaal/Moerdijk	Plaza 5, 4782SL Moerdijk
	T. 0168-359000
Roosendaal/Vlissingen	Duitslandweg 1, 4389PJ Ritthem
	T. 0118-484600
Eindhoven/Venlo	Columbusweg 57, 5928LA Venlo
	T. 088-1581301
Eindhoven/Brunssum	Rimburgerweg 30, 6445PA Brunssum
	T. 045-5253704
Eindhoven/Maastricht Aachen Airport	Vliegveldweg 2, 6199AD Maastricht Airport
	T. 043-3667171
Eindhoven/Eindhoven Airport	Luchthavenweg 25, 5657 EA Eindhoven
	T. 040-2591832

1.5.3. 세관지정 검역창고 (제3국산 제품 검역관련)

- 모든 검역창고는 제3국산 동물성 식품 수입관련 EU지침 Directive 97/78/EC의 제 12조, 제 13조의 조건을 충족해야 한다.

- 해상운송되는 제3국산 제품의 검역관련 세관에서 지정한 검역창고는 로테르담에 위치하는 ‘Eurofrigo BV’가 유일하다 회사정보는 다음과 같다.
  - 회사명: Eurofrigo BV
  - 주소: Karimatastraat 7, 3199 LN Rotterdam, The Netherlands
  - 전화번호: +31 (0)181 355 172
  - 이메일: checkpoint@eurofrigo.nl
  - 승인번호: 910
  - 추적번호(Traces codes LVU): NL01605

#### 1.5.4. National Helpdesk Customs

- 세관부서 Centrale Administratie 하의 Douane 팀에 속하며, 세관자문기관으로 365일, 24시간 문의가 가능하다.
- 이 자문기관은 업무내용에 따라 5개의 부서로 나뉜다.
  - 전자식 통관업무 관련 자문부서
  - 복잡한 의문사항 관련 자문 및 국내·국제적 통관용 소프트웨어 관리부서
  - 전자식 통관신고 관련 허가서 발급부서
  - 통관전문 소프트웨어의 사용여부 테스트 및 판매허가발급 부서
  - 통관전문 소프트웨어 개발자 관리 및 지원부서

#### 1.5.5. 산업협회(Productschappen)

- 농·수·축산물과 관련 가공식품의 생산부터 유통까지의 모든 활동과 관련된 기업과 기업 대표들로 구성된 정부공인 및 정부업무대행 기관으로 정부내각(Ministry)과 사회·경제 정책실행 관련 정부자문기관인 SER(The Social and Economic Council)의 감독 하에 있다.
- 경제·농업·혁신부의 명령에 따라 수출입관련 규정, 쿼터 및 인증서 발급, EU(재정)지원정책실행, 농업정책실행 등과 관련된 EU규정을 실행·관리·감독하며, 내각의 명령과 승인 하에 추가 법규정 제정 및 실행권한을 지닌다.



- 내각의 명령이 없을 경우에는 기업조직법 Wbo에 의거해서 자치적으로 규정을 제정하고 이를 실행하는데, 전문적인 기업운영 증진, 임금 및 근무조건 개선 및 관리, 사회·경제·기술차원의 정보조사, (재정)지원정책 등이 있다. 그밖에, 정부와 관련기업을 위한 정보지원 및 자문기관의 역할을 수행한다.
- 웹사이트 : <http://www.plw.nl/>
- 산업협회종류
  - 협회 상부기구 : [www.hpa.nl](http://www.hpa.nl)
  - 농작물 협회 : [www.productschapakkerbouw.nl](http://www.productschapakkerbouw.nl)
  - 동물사료협회 : [www.pdv.nl](http://www.pdv.nl)
  - 와인협회 : [www.wijn.nl](http://www.wijn.nl)
  - 음료협회 : [www.productschapdranken.nl](http://www.productschapdranken.nl)
  - 마가린·지방·오일협회 : [www.mvo.nl](http://www.mvo.nl)
  - 축산협회 & 가금류·계란 협회 : [www.pve.nl](http://www.pve.nl)
  - 화훼·청과물 협회 : [www.tuinbouw.nl](http://www.tuinbouw.nl)
  - 수산협회 : [www.pvis.nl](http://www.pvis.nl)
  - 낙농협회 : [www.prodzuivel.nl](http://www.prodzuivel.nl)

## 2 수입위생제도

### 2.1. 네덜란드의 식품 관련법 및 관련제도

- 모든 (신규)식품은 1993년부터 정부의 허가를 받은 후에 유통이 가능하다. 또한 모든 식품관련 회사는 식품안전관련규정을 따라야 하고, 네덜란드는 이 규정을 상품법(바런벳 Warenwet)에서 설명한다. 상품법은 정부, 관련회사, 소비자의 각 대표자들의 협의(Regulier overleg warenwet)를 통해 제정된다.
- 상품법(바런벳 Warenwet)
  - 상품법은 식품(신선축산 생산은 제외), 그리고 전자제품, 장난감 혹은 기타 소비제품과 같은 소비자 제품을 대상으로 하며, 국민건강 혹은 안전을 목적으로 식품 및 소비자 제품과 관련된 모든 회사와 기구가 준수해야 하는 일반(실행)규정을 명시한다.

- 제품 자체 이외에도 원료, 생산, 가공장소, 판매장소에 대해서도 명시한다.
- 상품법은 특정주제와 관련된 법규정을 모아놓은 기본법으로 대부분 EU법 규정에 의거한다.
- 상품법은 현재 계속 업데이트 중이다.
- 식품관련 상품법의 종류는 다음과 같다.
  - 라벨링 관련
  - 지정 상품명 관련
  - 중량표시 관련
  - 영양정보 관련
  - 신규 영양소 관련
  - 마이크로 영양소 관련
  - 첨가물(향, 맛=flavour) 관련
  - 식품첨가물, 아로마, 엔자임 관련
  - 식품첨가물 사용관련 (색소, 인공감미료 제외)
  - 색소 사용 관련
  - 감미료 사용 관련
  - 포장관련법
  - 탄산수(=소다) 병포장 관련
  - 생산 및 가공관련
  - EU역내 교역 시 동물성 식품 Healthy Controle 관련
  - 식품위생 관련
  - 식품오염물질
  - 잔류농약
  - 방사선 처리
  - 지정된 상품명
  - 밀가루와 빵류
  - 단백질 제품 (콩단백질 등)
  - 꿀
  - 특수식품

- 분유, 이유식 등 영유아용 식품
  - 다이어트 식품
  - 퍼지는 지방제품 (Spreadable fats)
  - 향신료
  - 설탕
  - 보존 과일제품
  - 물(포장제품)
  - 수산물, 달팽이, 개구리 다리(=frog legs)
  - 육류, 갈은 고기, 육가공식품
  - 낙농제품
  - 분유 (2003)
  - 우유 단백질
  - 치즈 크러스팅 코팅 제품
  - 추출용매
  - 냉동식품
  - 허브물질(예: 허브농축)
  - 커피 추출물 & 치커리(=Cichorium 커피대용) 추출물
  - 코코아 & 초코렛
  - 과일쥬스 (2012)
  - 식품보조제
- 네덜란드 식약청(NVWA)은 각 회사의 상품법 준수여부를 관리 및 감독한다. 상품법 위반 시에는 경고 혹은 벌금조치가 행해진다. 소비자의 건강과 안전을 위협하는 경우 식약청은 관련회사에 제품을 즉시 수거할 것을 명령한다. 제품수거명령은 전국 혹은 지역 광고를 통해 알린다. 위험정도가 심한 경우 식약청은 해당회사에 일정기간 영업정지를 명령한다.
  - EU역내의 모든 식품관련업자는 EU의 일반식품법(General Food Law, 네덜란드어: Algemene levensmiddelen verordening 알허메이너 레이펀스미덜런 페르오르더닝) 178/2002/EC를 준수해야 한다. 이 법은 식품안전을 도모하기

위한 정책의 일환으로 2005년 1월 1일부터 그 효력을 발휘하고 있고, 생산 방법, 포장방법, 제품의 이력제 도입의 의무화, 위험물질 신고 의무화 등에 대해 설명한다.

- 이력제 : EU는 식품의 생산부터 소비자까지의 유통과정을 투명하게 관리하고 업체는 1단계 전후의 유통과정을 의무적으로 관리해야 한다. 이는 식약청에 의해 정기적으로 감독되며, 국민건강을 위협하는 위험요소를 사전에 제거하고 문제 발생 시 신속하게 조치 및 대응하기 위함이다.
- 역내 유통되는 위험물질은 EU에서 지정한 각 회원국의 식약청에 신고해야 하는데, 네덜란드의 경우에는 NVWA에 신고한다. 위험물질에 대한 신고 내용과 조사과정 및 결과는 EU 식품안전청(EFSA)과 모든 회원국의 식약청에 전달된다.

## 2.2. 포장관련법규

- 네덜란드의 가공식품포장은 포장관련 상품법과 포장관련 상품법 실행규정(RVG: de Regeling Verpakkingen en gebruiksartikelen)에 의거한다. 포장관련 상품법은 EU규정 Regulation1935/2004/EC에 의거한다.
- 포장관련 상품법에서는 식품포장재질에 대해 ‘전체 혹은 부분적으로 식품을 덮고, 직접적으로 식품과 접촉이 가능하며, 일반적인 조건에서 포장재질의 물질이 식품에 전이될 수 있는 제품’이라 정의하고, 국민건강을 위협하는 물질로 제조된 포장재질의 사용을 금하고 있다.  
또한 관련 상품법에 의거, 포장재질의 물질이 국민건강을 위협하지 않는다면, 그 물질은 식품에 존재하지 않는 물질로 간주한다.
- 포장관련 상품법 실행규정(RVG)에서는 식품에 사용가능한 포장재질로 다음의 10가지 재질을 규정한다.
  - 플라스틱
  - 종이, 판지
  - 고무
  - 금속

- 유리, 유리세라믹
  - 세라믹재료, 에나멜
  - 섬유제품
  - 재생펄프
  - 나무, 코르크
  - 코팅재질
- 최근 과학기술의 발달로 개발된 다음 2가지 형태의 ‘능동적’ 혹은 ‘인공지능’ 포장은 EU규정 Regulation 1935/2004/EC에 따라 포장물질의 정보를 의무적으로 표기해야 한다.
- 제품의 신선정보를 알려주는 포장: 제품의 신선도가 저하되거나 제품이 부패된 경우 포장의 색깔이 변한다.
  - 제품의 유통기한을 연장시키는 포장: 화학적인 작용변화에 의한 것으로 포장 자체가 제품의 품질에 해가 되는 가스가 생성을 억제하거나 혹은 방부제 혹은 산화방지제를 생성함으로써 제품의 유통기한을 연장시킨다. 이 경우 사용되는 화학물질은 EU의 첨가물 규정을 따라야 한다.
- 제품의 부패를 숨기는 물질(예: 알데히드, 아민) 혹은 색을 변경함으로써 소비자에게 잘못된 정보를 전달할 수 있는 물질은 EU규정 Regulation 1935/2004/EC에 의거하여 사용이 불가하다.
- 상기 EU규정은 모든 종류의 포장, 병(플라스틱과 유리), 주방제품 등 식품과 접촉이 가능한 모든 제품에 적용되며, 이 규정에 따른 여러 종류의 포장에 사용가능한 재료와 물품은 다음과 같다.
- 능동적 그리고 인공지능 재료와 물품 (active and intelligent materials and articles)
  - 접착제 (adhesives)
  - 세라믹 (ceramics)
  - 코르크 (cork)
  - 고무 (rubber)
  - 유리 (glass)

- 이온교환수지 (ion-exchange resins)
  - 금속 및 합금 (metals and alloys)
  - 종이와 보드 (paper and board)
  - 플라스틱 (plastics)
  - 인쇄잉크 (printing inks)
  - 재생 셀룰로스 (regenerated cellulose)
  - 실리콘 (silicones)
  - 섬유 (textiles)
  - 도료 및 코팅 (varnishes and coatings)
  - 왁스 (waxes)
  - 나무 (wood)
- 한편, EU 위원회는 식품과 직접 접촉하는 제품에 사용될 플라스틱 가공 시 사용가능한 신규물질 관련 특별조치를 채택할 예정이다. 또한 이 물질은 유통 전에 EU 식품안전청으로부터 사용허가를 받아야 한다. 이는 소비자가 위험에 노출될 가능성을 사전에 방지하는 것을 목적으로 한다.
- 플라스틱, 세라믹, 재생펄프 등과 같은 특정포장재질과 포장생산절차에 대해서는 네덜란드 법규정 이외에도 다음 EU법규정을 따른다.
- 플라스틱, 세라믹, 재생펄프 등: Regulation 1183/2012/EU & Regulation 1282/2011/ EU(Regulation 10/2011/EU의 수정규정)
  - 플라스틱: Directive 2002/72/EC & Directive 2007/19/EC
  - 재생펄프: Directive 93/10/EEC & Directive 2007/42/EC
  - 세라믹재료: Directive 84/500/EEC & Directive 2005/31/EC
  - 라텍스 젓꼭지: Directive 93/11/EEC
  - 염화비닐-PVC: Directive 78/142/EEC
  - 에폭시 코팅: Regulation 1895/2005/EC
  - 비스페놀 A 사용관련 (유아용 플라스틱 우유병): Regulation 321/2011/EU
  - 중국산과 홍콩산 폴리아미드와 멜라민 플라스틱 주방용품 수입절차 관련: Regulation 284/2011/EU
  - 식품용 포장 및 기구 생산관련: Regulation 2023/2006/EU

- 상기 규정에서 명시되지 않은 포장재질을 식품에 사용하는 경우에는 생산자가 화학물질에 대한 안전여부를 책임진다.
- 포장지 내 화학물질의 식품으로 전이여부는 식품 자체에서 측정 가능하다. 식품으로의 전이여부 테스트 방법은 포장관련 규정인 RVG에 의거하며, 이 규정은 Directive 85/572/EEC와 Directive 82/711/EEC에 의거한다. 특히, 이 규정에서는 식품으로의 전이여부를 테스트 할 수 있는 식품과 유사한 구성제품(증류수 + 3%산(acid) in water + 10% 에탄올 in water + 50% 에탄올 in water and olive oil)을 제시하고 있다.
- Regulation 1935/2004/EC에 의거, 2006년 10월 27일부터는 식품포장재질과 관련된 모든 회사는 모든 포장재질 관련 구매부터 판매까지의 이력(추적) 시스템을 도입 및 실행해야 한다. 이는 포장지 관련 위해문제가 발생했을 경우, 이력(추적)시스템을 통해 신속하게 원인파악을 하고 문제를 해결하기 위함이다.
- 포장지 사용방법 관련 특별한 조건을 명시해야 하는 경우에는 포장관련 상품법에 의거하여 사용방법을 네덜란드어로 명시해야 한다.
- 포장관련 상품법에 의거하여 식품포장 관련 감독 및 관리는 NVWA가 하며, 검사관련 비용은 수입업체 혹은 식품업체가 모두 부담한다.

### 2.3. 검역제도 및 절차

- 가공식품의 경우, 육류 혹은 해산물 가공식품이 검역대상에 포함된다. 예를 들어, 현재 한국에서 수출하고 있는 냉동어묵제품, 콩치 통조림, 고등어 통조림 등이 검역대상에 포함되며, 이에 따라 Health Certificate를 제출해야 한다. 제품이 네덜란드에 도착하면, 식약청 직원이 세관지역에서 서류정보와 샘플의 일치여부를 확인하고 이후 통관여부를 결정한다.
- 검역시스템(VGC: Veterinair Grenscontrole Systeem)
  - 검역대상제품은 또한 검역시스템을 통해 수입신고를 해야 한다.
  - 검역시스템 역시 효과적이고 투명한 유통관리를 위해 전자식 사전신고를 원칙으로 한다.

○ 검역절차

- 수입신고자는 검역시스템을 통해 검역대상 제품별로 GDB I을 제출한다.
- 수입신고를 접수한 세관은 제품별 GDB 고유번호를 신고자에게 송부한다.
- 신고자는 Health Certificate, 경우에 따라 성분분석표를 PDF파일로 첨부하여 이메일로 세관에 송부한다. 이때 제목란에 GDB 고유번호를 입력한다.
- 서류심사가 통과된 후 제품이 도착할 때까지 오픈 상태로 대기한다.
- 제품 도착 후 관능검사 혹은 필요에 따라 관능 및 성분검사 두 가지 방법에 따라, 세관이 지정한 검역회사에서 검역이 실시된다.
- 검역결과에 따라 통관이 결정되면, GDB Deel II 에 세관 스탬프가 찍힌 인증서(Certificate)가 발급되고, 이는 제출된 Health Certificate와 함께 묶여(bind) 제품 운송 시 수입자에게 전달된다. 이 때 Health Certificate에도 세관스탬프가 찍혀있다.
- 통관이 거부된 제품은 즉시 압수조치된 후 검역회사의 창고에 보관된다. 이후 수입자의 동의 하에 폐기처분 혹은 역외국가로 반송조치된다. 수입자는 관련위반행위에 대한 벌금과 관련행정비용을 지불해야 한다.

○ 수입식품 서류검사관련 지정세관

- Douanekantoor Maasvlakte (로테르담, Sea Freight)  
: Bosporusstraat 5, Rotterdam, telefoon (0181) 373737
- Douanekantoor Reeweg (로테르담, Sea Freight)  
: Reeweg 16, Rotterdam, telefoon (010) 299 30 00
- Douane Schiphol (스키폴 공항, Air Freight)  
: Handelskade 1, Schiphol-Centrum, telefoon (020) 406 85 02

○ 세관 이메일 주소

- 해상운송 (Seafreight)  
: douane.VWA.Levensmiddelen@Belastingdienst.nl (로테르담 세관)
- 항공운송 (Airfreight)  
: douane.dsc.vwa.frontoffice@belastingdienst.nl (Schiphol 공항)



- 제3국산 수입식품 도착지 지정 검역장소
  - 해상운송의 경우는 로테르담에 위치하는 'Eurofrigo BV'에서 행해진다 (1.5.3 참조)
  - 항공운송의 경우는 스키폴(Schiphol) 공항 세관지역에서 행해진다.

### 3 수입규제제도

#### 3.1. 제품의 분류 및 관세율

##### 3.1.1. 제품의 관세코드 분류

- 네덜란드로 수입되는 모든 제품은 EU관세동맹규정 2658/87/EEC에 의거, 타 EU회원국과 동일한 관세시스템과 관세코드를 사용한다.
  - EU 관세동맹규정 2658/87/EEC
  - EU 관세코드제정관련규정 2913/92/EEC
  - EU 관세코드실행관련규정 2454/93/EEC
  
- EU에서 공용하는 관세코드는 영어로는 타릭(Taric)코드, 네덜란드어로는 후더런꼬더(Goederencode)라 명칭된다. 이 코드는 국제관세기구(WCO: World Customs Organisation)에서 제정한 HS코드와 EU에서 제정한 CN(Combined Nomenclature)코드를 기반으로 한다. CN코드는 네덜란드어로 헤엔꼬더(GN Code)라 한다.
  
- 역외산 제품 수입 시의 관세코드는 10자리를 기본으로 하며, 제품에 따라 3종류의 추가코드(각 4자리)가 부가될 수 있다.
  - Taric코드 기본구성 (10자리)
    - : HS코드 상위구분 (4자리: Chapter 2자리 + Heading 자리)
    - : HS코드 하위구분 (2자리: Subheading)
    - : GN코드 하위구분 (2자리: Subheading)
    - : Taric코드 하위구분 (2자리: Subheading)
  - Taric 추가코드 (4자리)
    - : 첫 번째 추가코드 (4자리)

- : 두 번째 추가코드 (4자리)
- : 세 번째 국내 추가코드 (4자리) 예) 국내소비세코드
- 예) 1704 10 10 10 (추잉껌)
  - 1704 (HS코드 상위구분: 코코아 비함유 설탕제품)
  - 1704 10 (HS코드 하위구분: 껌, 설탕코팅제품도 포함)
  - 1704 10 10 (GN코드 하위구분: 자당함량이 60%미만인 제품)
  - 1704 10 10 10 (TARIC 코드 하위구분: 스트립 형태)
- 관세, 수입세, 수입 허가증 등 수입관련 모든 정보는 네덜란드의 관세관련 웹사이트(Gebruikstarief)에서 찾아볼 수 있다. 단, 이 웹사이트는 네덜란드어로만 제공된다. 또한 영어로 제공되는 EU 관세동맹 웹사이트(Taric Consultation)에서도 동일한 관세 및 수입관련정보를 확인할 수 있다. 관세 정보는 매년, 그리고 필요에 따라 업데이트된다.
- 네덜란드 관세관련 웹사이트 (Gebruikstarief)
  - : <http://gebruikstarief.douane.nl/>
- EU 관세동맹 웹사이트 (Taric Consultation)
  - : [http://ec.europa.eu/taxation\\_customs/dds2/taric/taric\\_consultation.jsp?Lang=en](http://ec.europa.eu/taxation_customs/dds2/taric/taric_consultation.jsp?Lang=en)

### 3.1.2. 관세 및 통관제도

#### 3.1.2.1. 수입관세

- 수입관세는 EU에 의해 결정되며, 이에 따라 모든 EU회원국에 동일하게 적용된다.
- 수입관세는 역외산 제품의 종류(관세코드), 경제현황, 원산지, 그리고 대부분의 경우 제품의 가치에 따라 결정된다. 수입관세는 저렴한 인건비 혹은 저렴한 원자재로 인해 상대적으로 저렴한 역외산 제품으로부터 자국산 혹은 역내산 제품을 보호하는 것을 목적으로 한다.
- 수입관세의 종류로는 1) 기본관세(Douanerechten) 2) 동등화관세=보호관세 (반덤핑관세 & 상계관세) 3) 농산세가 있다.

- EU와 무역협정을 체결한 다음 국가들의 경우에는 관세면제 혹은 관세특혜 규정이 적용된다.
  - 유럽자유무역공동체(EVA-Landen 예: 노르웨이, 스위스, 아이슬란드 등), 단, 이는 산업제품에만 해당하며, 농산물은 비적용 대상이다.
  - 섬국가(LGO-Landen 예: 아루바, 큐라사오, 그린란드 등)
  - 남아프리카 & 멕시코
  - 터키
  - 아프리카, 카리브해 그리고 태평양에 위치한 국가(ACS)
- EU와 무역조약을 체결한 개발도상국의 특정 제품의 경우에는 일반특혜제도 (Algemeen Preferentieel Systeem; APS)에 의거한 관세면제 혹은 관세특혜를 받을 수 있다. 이 경우 수입 신고 시 원산지 증명서를 제출하거나 혹은 인보이스 상 명시를 해야 한다.
- 또한 개발도상국의 일부 제품 역시 관세면제 혹은 관세특혜를 받을 수 있다. 이 경우 수입 신고 시 원산지 증명서를 제출하거나 혹은 인보이스 상 명시를 해야 한다.
- 한국산 제품의 경우 2011년 7월 1일부터 FTA에 등록된 제품에 한해 관세 면제를 받고 있다. FTA 해당제품은 인보이스에 따로 명시된다.

### 3.1.2.2. 기타 수입관련 국세(National Tax)

- 상기 수입관세 이외에도 모든 역외산 제품은 수입 시 부가가치세를 지불해야 한다. 네덜란드의 경우 술을 제외한 모든 식품은 6%, 술과 공산품은 21% 부가가치세를 지불한다.
- 또한 특정 식품의 경우에는 소비세(Excise)를 지불해야 한다. 소비세는 회원국에 따라 상이하며, 매년 업데이트 된다. 네덜란드는 소비세가 가장 높은 회원국 중 하나이다.
  - 주류제품은 악세인스(Accijns: 단수) 혹은 악세인전(Accijnzen: 복수)란 소비세를 지불한다. 네덜란드는 주류제품을 크게 맥주, 와인, 혼합주, 기타주류의

4가지로 구분한다. 이때 와인은 자연발효에 의해서만 생성된 알콜성분을 함유하는 제품을 의미하고, 혼합주는 알콜성분이 자연발효에 의해 생성된 제품에 인위적으로 화학알콜을 첨부한 제품을 말한다. 세리주, 포트와인 등이 대표적인 혼합주에 해당한다. 한편, 알콜도수가 22% 이상인 혼합주는 기타 주류로 구분된다.

- 미네랄워터, 과일주스, 야채주스, (미네랄워터, 과일주스, 야채주스의) 혼합 음료, 그리고 레모네이드(맥주와 무알콜음료를 혼합한 알콜도수 0.5%미만의 음료)의 경우에는 페르브와익스벨라스팅(Verbruiksbelasting)의 소비세를 지불한다.
- 식품관련 소비세는 일반적으로 100리터(HL=hectorliter)당 지정된 금액을 지불한다. 단. 기타 주류제품의 경우에는 알콜도수당 지정된 세금을 지불한다.
  - 주류 소비세 계산방법 예문 (2013년 기준)
    - 예1) 맥주 한 상자(330ml x 24병), 맥아당수치 10.8%의 경우  
 $0.33\text{리터} \times 24\text{병} \times 26.94\text{유로}/100\text{리터} = 2.13\text{유로}/\text{상자}$
    - 예2) 막걸리 한 상자(750ml x 12병), 알콜도수 6%의 경우  
 $0.75\text{리터} \times 12\text{병} \times 41.78\text{유로}/100\text{리터} = 3.76\text{유로}/\text{상자}$
    - 예3) 소주 한 상자 (350ml x 20병), 알콜도수 19.5%의 경우  
 $0.35\text{리터} \times 20\text{병} \times 19.5\% \times 15.94\text{유로}/100\text{리터} = 21.76\text{유로}/\text{상자}$

【표 2-22】 식품유형별 네덜란드의 소비세(2013년 기준)

(소비세 단위: 유로, HL=100L)

식품유형	기준	소비세/HL	한국식품 예
맥주	맥아당수치 7% 미만	6.05	
맥주	맥아당수치 7%이상-11%미만	26.94	Cass, Hite
맥주	맥아당수치 11%이상-15%미만	35.90	OB 골든라거
맥주	맥아당수치 15%이상	44.90	
와인	알콜도수 8.5%이하	41.78	막걸리
와인	알콜도수 8.5%초과-15%이하	83.56	
와인	알콜도수 15%초과	122.75	
와인(탄산포함)	알콜도수 8.5%이하	45.63	
와인(탄산포함)	알콜도수 8.5%초과-15%이하	240.58	삼페인
혼합주	알콜도수 15%이하	100.22	
혼합주	알콜도수 15%이상	141.17	
혼합주(탄산포함)		240.58	
기타 주류	알콜도수 1% 당	15.94	소주
과일주스	실온 섭씨 20도에서 측정 시의 HL	4.13	
야채주스	실온 섭씨 20도에서 측정 시의 HL	4.13	
미네랄워터	실온 섭씨 20도에서 측정 시의 HL	4.13	
혼합음료 (과일주스, 야채주스, 미네랄워터)	실온 섭씨 20도에서 측정 시의 HL	4.13	
레모네이드 (맥주+무알콜음료)	실온 섭씨 20도에서 측정 시의 HL 알콜도수 0.5% 미만	5.50	

### 3.1.2.3. 통관비용

- 네덜란드로 수입되는 모든 역외산 제품에는 수입관세, 부가가치세 그리고 제품에 따른 소비세가 부가되며, 통관관련 기타경비로는 해상/항공운임비 (FOB의 경우), 내륙운송비, 선사비용, 창고보관료, 제품검사 및 검역비, 세관 행정수수료 등이 있다.
- 수입관세, 부가가치세, 소비세, 기타 통관관련 모든 경비는 서류심사가 완료됨과 동시에 지불되어야 한다.

- 해상운임비는 컨테이너 사이즈, 온도, 선사에 따라 달라진다. 부산-로테르담의 경우 일반적으로 20ft 드라이는 약 1000-1350유로(약 148~200만원), 20ft 냉장/냉동은 약 1500유로(약 222만원)이며, 40ft(HQ) 드라이는 약 2300-2500유로(약 340~370만원), 40ft(HQ) 냉장/냉동은 약 2700-2950유로(약 400~437만원)이다.
- 내륙운송비는 도착지, 운송회사, 연료비에 따라 달라진다. 예를 들면 2013년 3월 기준 로테르담 항구에 도착한 컨테이너의 경우 수입자 지정 도착지가 로테르담 인근지역이면 약 230유로(약 35만원), 헤이그 인근지역(로테르담에서 약 30-50km거리)은 약 320유로(약 48만원), 프랑스 파리지역은 약 2000유로(약 296만원)가 소요된다.
- 선사비용으로는 컨테이너 픽업비용 약 70-120유로(약 11~18만원), 안전관련 비용 약 20유로(약 3만원), 터미널사용료 약 170-300유로(약 26~45만원) 등이 있다. 컨테이너 픽업비용과 터미널 사용료는 컨테이너의 온도와 사이즈에 따라 달라진다.
- 세관행정수수료는 50유로(약 8만원)이다.
- 창고보관료는 컨테이너의 온도에 따라 보관료가 달라진다. 2013년 기준 일반 컨테이너의 경우 하루에 약 60유로(약 9만원), 냉장 및 냉동 컨테이너의 경우 하루에 약 130유로(약 20만원)이다. 컨테이너 도착 후부터 계산되는 무상보관기간은 일반적으로 일반 컨테이너의 경우 약 5일, 냉장 및 냉동 컨테이너의 경우는 약 2일이며, 이는 수출업자의 요청에 따라 변경이 가능하다.
- 네덜란드 식약청 검사 및 검역비용

【표 2-23】 검사 및 검역비용

항목	비용(유로)
<b>** 제 3국산 동물성제품 검역관련 **</b>	
kg 당 (6시부터 23시 사이)	0.00987
kg 당 (주말, 공휴일)	0.01258
제품별 최소비용 (6시부터 23시 사이)	60.16
제품별 최소비용 (23시-6시 사이, 주말, 공휴일)	76.66
생선제품 관련 최대비용 500톤 미만	647.53
생선제품 관련 최대비용 500톤 이상, 1000톤 미만	1295.04
생선제품 관련 최대비용 1000톤 이상, 2000톤 미만	2590.13
생선제품 관련 최대비용 2000톤 이상	3885.18
가금류제품 관련 최대비용 500톤 미만	841.77
가금류제품 관련 최대비용 500톤 이상, 1000톤 미만	1683.56
가금류제품 관련 최대비용 1000톤 이상, 2000톤 미만	3367.14
가금류제품 관련 최대비용 2000톤 이상	5057.63
샘플분석비용	254.15
<b>** 제3국산 위험잠재제품 검역관련 **</b>	
정기검사 (연구소비용포함, 평일 6시부터 23시 사이)	360.01
정기검사 (연구소비용포함, 23시부터 6시 사이, 주말, 공휴일)	419.89
정기검사 청과물 제품 (연구소비용포함, 23시부터 6시 사이, 주말, 공휴일)	315.44
추가검사비용	(기본금액) 43.83 (15분당) 27.52
특수검사비용 - 알루미늄 (중국), 샘플검사비용포함	420.06
특수검사비용 - GGO (중국 쌀), 샘플검사비용 포함	997.45
특수검사비용 - 멜라민 (중국, 홍콩), 샘플검사비용 포함	592.04
특수검사비용 - Polyamide (중국, 홍콩), 샘플검사비용 포함	692.62
특수검사비용 - 방사능 (일본)	192.90
재검사비용	정기검사비용과 동일

### 3.1.3. 관세율

- 한국의 식품유형이 EU의 관세코드와 정확하게 일치하지 않은 경우, 수입업자는 성분분석표를 토대로 세관에 자문을 구하거나, 가장 근접한 코드를 선택해서 사용한다. 이에 따라 동일한 제품일지라도 수입업자에 따라 사용하는 코드가 다를 수도 있다.
- 세관은 수입업자가 관세코드를 정확하게 사용하는지의 여부를 무작위 샘플 채취와 샘플성분검사를 통해 감독 및 관리한다. 관세코드사용의 오류를

발견했을 경우에는 수입자에게 수정된 관세코드에 의거한 수입관세를 추가로 부가함과 동시에, 차후 수입 시 정정된 관세코드를 사용할 것을 요구한다. 만약 세관의 결정을 받아들일 수 없을 경우에는 이의를 제기할 수 있다.

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
001-001	과자	<u>1905 3111</u> 쿠키, 비스킷, 가당제품 -초콜렛 혹은 코코아를 함유하는 기타 제품으로 전체 혹은 부분적으로 덮은, 순수중량이 85g 미만인 제품	9	농산세 최대 24.20 설탕관련 추가세	6
		<u>1905 3119</u> 쿠키, 비스킷, 가당제품 -기타 (초콜렛 혹은 코코아를 함유하는 기타제품으로 전체 혹은 부분적으로 덮은 제품)			
		<u>1905 3130</u> 쿠키, 비스킷, 가당제품 -기타 (유지방 함량이 8% 이상인 제품)			
		<u>1905 3191</u> 쿠키, 비스킷, 가당제품 -기타 (쿠키 혹은 비스킷 사이에 속을 채운 제품)			
		<u>1905 3199</u> 쿠키, 비스킷, 가당제품 -기타			
		<u>1905 3205</u> 와플 -수분함량이 10% 초과인 제품			



【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
001-001	과자	<u>1905 3211</u> 와플 -기타 (초콜렛 혹은 코코아를 함유하는 기타제품으로 전체 혹은 부분적으로 덮은, 순수중량이 85g 미만인 제품)	9	농산세 최대 24.20 설탕관련 추가세	6
		<u>1905 3219</u> 와플 -기타 (초콜렛 혹은 코코아를 함유하는 기타제품으로 전체 혹은 부분적으로 덮은 제품)		농산세 최대 20.70 전분관련 추가세	
		<u>1905 3291</u> 와플 -기타 (소금간이 된 제품, 또한 속을 채운 제품 포함)		농산세 최대 24.20 설탕관련 추가세	
		<u>1905 3299</u> 와플 -기타		농산세 최대 20.70 전분관련 추가세	
		<u>1905 9045</u> 와플 -기타 (쿠키, 비스킷)		농산세 최대 24.20 설탕관련 추가세	
		<u>1905 9060</u> 와플 -기타 (가당제품)		농산세 최대 18.70 설탕추가세	
001-002	캔디	<u>1704 9010</u> 기타 -감초추출물(드롭), 자당 함량 10% 초과, 타 물질 함유하지 않은 제품	13.40	농산세 최대 18.70 설탕추가세	6

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
001-002	캔디	<b>1704 9055</b> 기타 -기타 (목감기용 캔디)	9	농산세 최대 18.70 설탕추가세	6
		<b>1704 9061</b> 기타 -기타 (설탕으로 코팅된 캔디 혹은 타블렛)			
		<b>1704 9065</b> 기타 -기타 (젤리제품, 과일 파스타 형태의 설탕제품)			
		<b>1704 9071</b> 기타 -기타 (신맛의 캔디류 혹은 이와 유사한 제품, 속을 채운 제품 포함)			
		<b>1704 9075</b> 기타 -기타(카라멜, 토페이(toffees), 그리고 이와 유사제품)			
		<b>1704 9081</b> 기타 -기타			
001-003	추잉껌	<b>1704 1010 10</b> 추잉껌, 표면이 설탕으로 뒤덮인 제품도 포함 -자당(sacharos) 함량이 60% 미만인 제품 --스트립(strip) 형태	6.20 + 27.10유로/100KG 최대 17.90		6

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
001-003	추잉껌	<u>1704 1010 90</u> 추잉껌, 표면이 설탕으로 뒤덮인 제품도 포함 -자당(sacharos) 함량이 60% 미만인 제품 --기타			6
		<u>1704 1090</u> 추잉껌, 표면이 설탕으로 뒤덮인 제품도 포함 -자당(sacharos) 함량이 60%이상인 제품	6.30 + 30.90유로/100KG 최대 18.20		
001-004	빙과류	<u>2105 0010</u> -유지방을 함유하지 않거나 그 함량이 3% 미만인 제품	8.60 + 20.20유로/100KG 최대 19.40 + 9.40유로/100KG		6
002-001	빵류	<u>1905 9030</u> 기타 -기타 --꿀, 계란, 치즈 혹은 과일이 첨가되지 않은, 고형상태에서 설탕과 지방 수치가 각각 5%미만인 제빵류	9.70	농산세	6
		<u>1905 9060</u> 기타 -가당 제빵류	9	농산세 최대 24.20 설탕관련 추가세	
		<u>1905 9090</u> 기타 -기타	9	농산세 최대 20.70 전분관련 추가세	
002-002	떡류	<u>1902 1910 90</u> 파스타 (오리되지 않은, 속을 채우지 않은, 혹은 다른 방식으로 가공된 제품) --계란이 함유되지 않은 파스타 ---밀가루가 함유되지 않은 제품 ----기타	7.70 + 24.60유로/100KG		6

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
002-002	떡류	<u>1902 1990 90</u> 파스타 (요리되지 않은, 속을 채우지 않은, 혹은 다른 방식으로 가공된 제품) -기타 --기타	7.70 + 21.10유로/100KG		6
		<u>1902 2091 90</u> 속을 채운 파스타 (요리된 혹은 다른 방식으로 가공된 제품) -기타 --삶은 혹은 구운 제품 ---기타	8.30 + 6.10유로/100KG		
		<u>1902 3090</u> 파스타 (기타) -기타	6.40 + 9.70유로/100KG		
002-003	만두류	<u>1902 2010 90</u> 속을 채운 파스타 (요리된 혹은 다른 방식으로 가공된 제품) -해산물을 20%이상 함유 --기타	8.50		6
		<u>1902 2030 90</u> 속을 채운 파스타 (요리된 혹은 다른 방식으로 가공된 제품) -육류를 20%이상 함유 --기타	수입불가		
		<u>1902 2091 90</u> 속을 채운 파스타 (요리된 혹은 다른 방식으로 가공된 제품) -기타 --삶은 혹은 구운 제품 ---기타	8.30 + 6.10유로/100KG		

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
003-001	코코아 가공 품류	<b>1806 1015</b> 가당 코코아가루 -자당 함량 5%미만	8		6
		<b>1806 1020</b> 가당 코코아가루 -자당 함량 5%이상 65%미만	8 + 25.20유로/100KG		
		<b>1806 1030 10</b> 가당 코코아가루 -자당 함량 65%이상 80%미만 --자당 함량 70%이상	8 +		
		<b>1806 1030 90</b> 가당 코코아가루 -자당 함량 65%이상 80%미만 --기타	31.40유로/100KG		
		<b>1806 1090</b> 가당 코코아가루 -자당 함량 80%이상	8 + 41.90유로/100KG		
		<b>1806 9050</b> 기타 -코코아를 함유하는 설탕가공제품	8.3	농산세 최대 18.70 설탕관련 추가세	
		<b>1806 9060 10</b> 기타 -코코아팜 --순수포장중량 1KG 미만			
		<b>1806 9060 90</b> 기타 -코코아팜 --기타			
		<b>1806 90 7010</b> 기타 -코코아 가공음료 --순수포장중량 1KG 미만			

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
003-001	코코아 가공 품류	<u>1806 9070 90</u> 기타 -코코아 가공음료 --기타	8.3	농산세 최대 18.70 설탕관련추가세	6
		<u>1806 9090</u> 기타 -기타			
003-002	초콜릿류	<u>1806 3100</u> 기타 (타블렛, 스트립, 바 형태), 속을 채운 제품	8.3	농산세 최대 18.70 설탕관련추가세	6
		<u>1806 3210</u> 기타 (타블렛, 스트립, 바 형태), 속을 채운 제품 -곡류, 견과류 혹은 과일 함유			
		<u>1806 3290</u> 기타 (타블렛, 스트립, 바 형태), 속을 채운 제품 -기타			
		<u>1806 9011</u> 기타 -초콜렛 그리고 초콜렛 제품 (봉봉, 프랄린, 속을 채운 제품도 포함), 알코올 함유			
		<u>1806 9019</u> 기타 -초콜렛 그리고 초콜렛 제품 (봉봉, 프랄린, 속을 채운 제품도 포함), 알코올 비함유			
		<u>1806 9031</u> 기타 -기타 (속을 채운 제품)			

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
003-002	초콜릿류	<b>1806 9039</b> 기타 -기타 (속을 채우지 않은 제품)	16.50유로/100KG		6
		<b>1704 9030</b> 기타 -화이트 초콜릿			
014-001	콩기름(대두유)	<b>1507 9090</b> 콩기름과 그 분획물 -기타(원유가 아닌) -- 기타 (비산업용)	9.6		6
014-004	미강유(현미유)	<b>1515 9099 92</b> 기타 (식물성 지방) -기타: 고품유지(포장단위 1kg 이상), 액상유지 --아라키돈산 혹은 도코산핵사엔산을 35%이상 50%미만 함유한, 정제된, 식물성 기름	9.6		
		<b>1515 9099 99</b> 기타 (식물성 지방) -기타: 고품유지(포장단위 1kg 이상), 액상유지 --기타			
014-005 014-006	참기름 들기름	<b>1515 5099</b> 참기름과 그 분획물 -기타	9.6		
015-001	국수	<b>1902 1990 10</b> 파스타 (조리되지 않은, 속을 채우지 않은 혹은 다른 방식으로 가공되지 않은) -계란 비함유 --밀가루 함유 ---건조면	7.70 + 21.10유로/100KG		6

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
015-003	당면	<u>1902 1910 10</u> 파스타 (조리되지 않은, 속을 채우지 않은 혹은 다른 방식으로 가공되지 않은) -계란 비함유 --밀가루 비함유 ---건조면	7.70 + 24.60유로/100KG		6
015-004	유탕 면류	<u>1902 3010 91</u> 기타 파스타(조리된, 속을 채운, 혹은 다른 방식으로 가공된) - 건조제품 --기타 ---면류	6.40 + 24.60유로/100KG		
016-001	침출차	<u>0902 1000</u> (발효되지 않은) 녹차, 포장단위 3KG 미만	3.20		
		<u>0902 3000</u> (발효된) 홍차, 포장단위 3KG 미만	0 (관세없음)		
016-002 016-003	액상차 고형차	<u>2101 2092 10</u> 차 혹은 마테 추출물, 에센스, 농축물 혹은 이를 기본으로 하는 가공제품 - 차 혹은 마테 추출물, 에센스, 농축물을 기본으로 하는 가공제품 --유지방, 우유단백질, 자당, 이소포도당, 포도당 혹은 전분을 함유하기 않은 제품 혹은 1.5% 미만의 유지방, 2.5% 미만의 우유단백질, 5% 미만의 자당 혹은 이소포도당, 5% 미만의 포도당 혹은 전분을 함유하는 제품	6		6



【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
016-002 016-003	액상차 고형차	<b>2101 2092 80</b> 차 혹은 마테 추출물, 에센스, 농축물 혹은 이를 기본으로 하는 가공제품 - 차 혹은 마테 추출물, 에센스, 농축 물을 기본으로 하는 가공제품 --기타	6		6
017-003 017-004	조제 커피 액상 커피	<b>2101 1292 20</b> 커피 추출물, 에센스, 농축물 혹은 이를 기본으로 하는 가공제품 - 커피 추출물, 에센스, 농축물을 기본 으로 하는 가공제품 --유지방, 우유단백질, 자당, 이소포 도당, 포도당 혹은 전분을 함유하기 않은 제품 혹은 1.5% 미만의 지방, 2.5% 미만의 우유단백질, 5% 미만의 자당 혹은 이소포도당, 5% 미만의 포도당 혹은 전분을 함유하는 제품	11.50		6
		<b>2101 1292 99</b> 커피 추출물, 에센스, 농축물 혹은 이를 기본으로 하는 가공제품 - 커피 추출물, 에센스, 농축물을 기본 으로 하는 가공제품 --기타	11.50		
018-001	과일· 채소 음료	<b>2009 1111</b> 오렌지주스 -냉동 --당도 67 초과 ---순수중량 100KG당 30유로 이하	33.60 + 20.60유로/100KG	소비세	6

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 1119</u> 오렌지쥬스 -냉동 --당도 67 초과 ---기타	33.60	소비세	6
		<u>2009 1191</u> 오렌지쥬스 -냉동 --당도 67 이하 ---순수중량 100KG당 30유로 이하, 설탕함량 30% 초과	15.20 + 20.60유로/100KG	소비세	
		<u>2009 1199</u> 오렌지쥬스 -냉동 --당도 67 이하 ---기타	15.20	소비세	
		<u>2009 1200</u> 오렌지쥬스 -비냉동, 당도20이하	12.20	소비세	
		<u>2009 1911</u> 오렌지쥬스 -당도 67 초과 --순수중량 100KG당 30유로 이하	33.60 + 20.60유로/100KG	소비세	
		<u>2009 1919</u> 오렌지쥬스 -기타	33.60	소비세	
		<u>2009 1991</u> 오렌지쥬스 -당도 20 초과, 67이하 --순수중량 100KG당 30유로 이하, 설탕함량 30% 초과	15.20 + 20.60유로/100KG	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 1991</u> 오렌지쥬스 -당도 20 초과, 67이하 --기타	12.20	소비세	6
		<u>2009 2100 10</u> 자몽, 포멜로 -당도 20 이하 -- 분말형태	12	소비세	
		<u>2009 2100 90</u> 자몽, 포멜로 -당도 20 이하 -- 기타 (분말형태 이외)	12	소비세	
		<u>2009 2911</u> 자몽, 포멜로 -당도 67 초과 --순수중량 100KG당 30유로 이하	33.60 + 20.60유로/100KG	소비세	
		<u>2009 2991</u> 자몽, 포멜로 -당도 20초과, 67이하 --순수중량 100KG당 30유로 이하 그리고 설탕함량 30% 이하	12 + 20.60유로/100KG	소비세	
		<u>2009 2999</u> 자몽, 포멜로 -당도 20초과, 67이하 --기타	12	소비세	
		<u>2009 3111</u> 기타 감귤류쥬스 (서로 혼합되지 않은 제품) -당도 20이하 --순수중량 100KG당 30유로 초과 ---설탕함유	14.40	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소 음료	<u>2009 3119</u> 기타 감귤류쥬스 (서로 혼합되지 않은 제품) -당도 20이하 ---순수중량 100KG당 30유로 초과 ----무설탕	15.20	소비세	6
		<u>2009 3151</u> 기타 감귤류쥬스 (서로 혼합되지 않은 제품) -당도 20이하 --순수중량 100KG당 30유로 이하 ---레몬 ----설탕함유	14.40	소비세	
		<u>2009 3159</u> 기타 감귤류쥬스 (서로 혼합되지 않은 제품) -당도 20이하 --순수중량 100KG당 30유로 이하 ---레몬 ----무설탕	15.20	소비세	
		<u>2009 3191</u> 기타 감귤류쥬스 (서로 혼합되지 않은 제품) -당도 20이하 --순수중량 100KG당 30유로 이하 ---기타 감귤류 ----설탕함유	14.40	소비세	
		<u>2009 3199</u> 기타 감귤류쥬스 (서로 혼합되지 않은 제품) -당도 20이하 --순수중량 100KG당 30유로 이하 ---기타 감귤류 ----무설탕	15.20	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 3911</u> 기타 감귤류쥬스 -당도 67 초과 --순수중량 100KG당 30유로 이하	33.60 + 20.60유로/100KG	소비세	6
		<u>2009 3919</u> 기타 감귤류쥬스 -당도 67 초과 --기타	33.60	소비세	
		<u>2009 3931</u> 기타 감귤류쥬스 -당도 20초과, 67 이하 --순수중량 100KG당 30유로 초과 ---설탕함유	14.40	소비세	
		<u>2009 3939</u> 기타 감귤류쥬스 -당도 20초과, 67 이하 --순수중량 100KG당 30유로 초과 ---무설탕	15.20	소비세	
		<u>2009 3951</u> 기타 감귤류쥬스 -당도 20초과, 67 이하 --순수중량 100KG당 30유로 이하 ---설탕함량 30% 초과	14.40 + 20.60유로/100KG	소비세	
		<u>2009 3955</u> 기타 감귤류쥬스 -당도 20초과, 67 이하 --순수중량 100KG당 30유로 이하 ---설탕함량 30% 이하	14.40	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 3959</u> 기타 감귤류쥬스 -당도 20초과, 67 이하 --순수중량 100KG당 30유로 이하 ---무설탕	15.20	소비세	6
		<u>2009 4192</u> 파인애플쥬스 -당도 20이하 --설탕 함유	15.20	소비세	
		<u>2009 4199</u> 파인애플쥬스 -당도 20이하 --무설탕 함유	16	소비세	
		<u>2009 4911</u> 파인애플쥬스 -기타 --당도 67 초과 ---순수중량 100KG당 30유로 이하	33.60 + 20.60유로/100KG	소비세	
		<u>2009 4919</u> 파인애플쥬스 -기타 --기타	33.60	소비세	
		<u>2009 4930</u> 파인애플쥬스 -기타 --당도 20초과, 67이하, ---순수중량 100KG당 30유로 초과, 설탕함유	15.20	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세	
			기본 관세	농산세 기타수입세 소비세		
018-001	과일·채소·음료	<u>2009 4991</u> 파인애플쥬스 -기타 --당도 20초과, 67이하 ---기타 ----설탕함량 30% 초과	15.20 + 20.60유로.100KG		소비세	6
		<u>2009 4993</u> 파인애플쥬스 -기타 --당도 20초과, 67이하 ---기타 ----설탕함량 30% 이하	15.20		소비세	
		<u>2009 4999</u> 파인애플쥬스 -기타 --당도 20초과, 67이하 ---기타 ----무설탕 함유	16		소비세	
		<u>2009 5010</u> 토마토 쥬스 -설탕함유	16		소비세	
		<u>2009 5090</u> 토마토 쥬스 -기타	16.80		소비세	
		<u>09 6110</u> 포도쥬스 -당도 30 이하 --순수종량 100KG당 18유로 초과	22.40	42.50 유로 이상	소비세	
			22.40 + 0.80유로/100L	41.70유로 이상, 42.50유로 미만		

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세	
			기본 관세	농산세 기타수입세 소비세		
018-001	과일·채소·음료	<u>009 6110</u> 포도주스 -당도 30 이하 --순수중량 100KG당 18유로 초과	22.40 + 1.70유로/100L	40.80유로 이상, 41.70유로 미만	소비세	6
			22.40 + 2.50유로/100L	40유로 이상, 40.80유로 미만		
			22.40 + 3.40유로/100L	39.10유로 이상, 40유로 미만		
			22.40 + 27유로/100L	0유로 이상, 39.10유로 미만		
		<u>2009 6190</u> 포도주스 -당도 30 이하 --순수중량 100KG당 18유로 이하	22.40 + 27유로/100리터	소비세		
<u>2009 6911</u> 포도주스 -당도 67초과 --순수중량100kg당 22유로 이하	40 + 121유로/100리터 + 20.60유로/100kg	소비세				
<u>2009 6919</u> 포도주스 -당도 67초과 --기타	40	212.40 유로 이상	소비세			



【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세	
			기본 관세	농산세 기타수입세 소비세		
018-001	과일·채소·음료	<u>2009 6919</u> 포도주스 -당도 67초과 --기타	40 + 4.20유로/100L	208.20 유로 이상, 212.40 유로 미만	소비세	6
			40 + 8.50유로/100L	203.90 유로 이상, 208.20 유로 미만		
			40 + 12.70유로/100L	199.70 유로 이상, 203.90 유로 미만		
			40 + 17유로/100L	195.40 유로 이상, 199.70 유로 미만		
			40 + 121유로/100L	0 유로 이상, 195.40 유로 미만		
			22.40	209.40 유로 이상		
		<u>009 6919</u> 포도주스 -당도 67초과 --기타	22.40 + 4.20유로/100L	205.20 유로 이상, 209.40 유로 미만	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 6951</u> 포도주스 -당도 37초과, 67이하 --순수중량 100KG당 18유로 초과	22.40 + 8.40유로/100L	201 유로 이상, 205.20 유로 미만	소비세
			22.40 + 12.60 유로/100L	196.80 유로 이상, 201 유로 미만	
			22.40 + 16.80 유로/100L	192.60 유로 이상, 196.80 유로 미만	
			22.40 + 131유로/100L	0 유로 이상, 192.60 유로 미만	
		<u>2009 6971</u> 포도주스 -당도 37초과, 67이하 --순수중량 100KG당 18유로 이하 ---설탕함량 30% 초과 ----농축물	22.40 + 131유로/100L + 20.60유로/100KG	소비세	
<u>2009 6979</u> 포도주스 -당도 37초과, 67이하 --순수중량 100KG당 18유로 이하 ---설탕함량 30% 초과 ----기타	22.40 + 27유로/100L + 20.60유로/100KG	소비세			

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일· 채소 음료	<u>2009 6990</u> 포도주스 -당도 37초과, 67이하 ---순수종량 100KG당 18유로 이하 ---기타	22.40 + 27유로/100L	소비세	6
		<u>2009 7120</u> 사과주스 -당도 20이하 --설탕함유	18	소비세	
		<u>2009 7199</u> 사과주스 -당도 20이하 ---무설탕 함유	18	소비세	
		<u>2009 7911</u> 사과주스 -당도 67초과	30 + 18.40유로/100KG	소비세	
		<u>2009 7930</u> 사과주스 -당도 20초과, 67이하 --순수종량 100KG당 18유로 초과, 설탕함유	18	소비세	
		<u>2009 7991</u> 사과주스 -당도 20초과, 67이하 ---기타 ---설탕함량 30%초과	18 + 19.30유로/100KG	소비세	
		<u>2009 7998 10</u> 사과주스 -당도 20초과, 67이하 --기타 ---기타 ----무설탕 함유	18	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 7998 70</u> 사과쥬스 -당도 20초과, 67이하 --기타 ---기타 ----기타	18	소비세	6
		<u>2009 8111</u> 기타 과일 혹은 야채 쥬스 (서로 혼합되지 않은 제품) -크렌베리쥬스 --당도 67초과 ---순수중량 100KG당 30유로 이하	33.60 + 20.60유로/100KG	소비세	
		<u>2009 8119</u> 기타 과일 혹은 야채 쥬스 (서로 혼합되지 않은 제품) -크렌베리쥬스 --당도 67초과 ---기타	33.60	소비세	
		<u>2009 8131</u> 기타 과일 혹은 야채 쥬스 (서로 혼합되지 않은 제품) -크렌베리쥬스 --당도 67이하 ---순수중량 100KG당 30유로 초과, 설탕함유	16.80	소비세	
		<u>2009 8151</u> 기타 과일 혹은 야채 쥬스 (서로 혼합되지 않은 제품) -크렌베리쥬스 --당도 67이하 ---기타 ----설탕함량 30% 초과	16.80 + 20.60유로/100KG	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일· 채소 음료	<b>2009 8159</b> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -크렌베리주스 --당도 67이하 ---기타 ----설탕함량 30% 이하	16.80	소비세	6
		<b>2009 8195</b> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -크렌베리주스 --당도 67이하 ---기타 ----무설탕 함유 -----과일주스 (Vaccinium macrocarpon 종류)	14	소비세	
		<b>2009 8195</b> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -크렌베리주스 --당도 67이하 ---기타 ----무설탕 함유 -----기타	17.60	소비세	
		<b>2009 8911</b> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 초과 ---배주스	33.60 + 20.60유로/100KG	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 8934</u> 기타 과일 혹은 야채 쥬스 (서로 혼합되지 않은 제품) -기타 --당도 67 초과 ---기타쥬스 ----순수중량 100KG당 30유로 이하 -----열대과일쥬스	21 + 12.90유로/100KG	소비세	6
		<u>2009 8935</u> 기타 과일 혹은 야채 쥬스 (서로 혼합되지 않은 제품) -기타 --당도 67 초과 ---기타쥬스 ----순수중량 100KG당 30유로 이하 -----기타	33.60 + 20.60유로/100KG	소비세	
		<u>2009 8936</u> 기타 과일 혹은 야채 쥬스 (서로 혼합되지 않은 제품) -기타 --당도 67 초과 ---기타쥬스 ----기타 -----열대과일쥬스	21	소비세	
		<u>2009 8938</u> 기타 과일 혹은 야채 쥬스 (서로 혼합되지 않은 제품) -기타 --당도 67 초과 ---기타쥬스 ----기타 -----기타쥬스	33.60	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<b>2009 8950</b> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---배주스 ----순수중량 100KG당 18유로 초과, 설탕함유	19.20	소비세	6
		<b>2009 8961</b> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---배주스 ----기타 -----설탕함량 30%초과	19.20 + 20.60유로/100KG	소비세	
		<b>2009 8963</b> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---배주스 ----기타 -----설탕함량 30%이하	19.20	소비세	
		<b>2009 8969</b> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---배주스 ----기타 -----무설탕 함유	20	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 8971</u> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---기타주스 ----순수중량 100KG당 30유로 초과, 설탕함유 -----체리주스	16.80	소비세	6
		<u>2009 8973</u> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---기타주스 ----순수중량 100KG당 30유로 초과, 설탕함유 -----열대과일주스	10.50	소비세	
		<u>2009 8979 11</u> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---기타주스 ----순수중량 100KG당 30유로 초과, 설탕함유 -----기타주스 -----살구주스	16.80	소비세	



【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 8979 91</u> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---기타주스 ----순수중량 100KG당 30유로 초과, 설탕함유 -----기타주스 -----기타	16.80	소비세	6
		<u>2009 8985</u> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---기타주스 ----기타 -----설탕함량 30%초과 -----열대과일주스	10.50 + 12.90유로/100KG	소비세	
		<u>2009 8986</u> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---기타주스 ----기타 -----설탕함량 30%초과 -----기타주스	16.80 + 20.60유로/100KG	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소 음료	<u>2009 8988</u> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---기타주스 ----기타 -----설탕함량 30%이하 -----열대과일주스	10.50	소비세	6
		<u>2009 8989</u> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---기타주스 ----기타 -----설탕함량 30%이하 -----기타주스	16.80	소비세	
		<u>2009 8996</u> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---기타주스 ----기타 -----무설탕 함유 -----체리주스	17.60	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 8997</u> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---기타주스 ----기타 -----무설탕 함유 -----열대과일주스	11	소비세	6
		<u>2009 8999</u> 기타 과일 혹은 야채 주스 (서로 혼합되지 않은 제품) -기타 --당도 67 이하 ---기타주스 ----기타 -----무설탕 함유 -----기타주스	17.60	소비세	
		<u>2009 9011</u> 혼합주스 - 당도 67 이상 --사과와 배 혼합주스, 순수중량 100g당 22유로 이하인 제품	33.60 + 20.60유로/100KG	소비세	
		<u>2009 9019</u> 혼합주스 - 당도 67 이상 --사과와 배 혼합주스, 기타	33.60	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 9021</u> 혼합주스 - 당도 67 이상 --기타 혼합주스 순수중량 100g당 30유로 이하인 제품	33.60 + 20.60유로/100KG	소비세	6
		<u>2009 9029</u> 혼합주스 - 당도 67 이상 --기타 혼합주스, 기타	33.60	소비세	
		<u>2009 9031</u> 혼합주스 -당도 67 미만 --사과와 배 혼합주스 순수중량 100KG당 18유로 이하인 제품 그리고 설탕함량 30%초과인 제품	20.00 + 20.60유로/100KG	소비세	
		<u>2009 9039</u> 혼합주스 -당도 67 미만 --사과와 배 혼합주스, 기타	20.00	소비세	
		<u>2009 9041</u> 혼합주스 -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 초과인 제품 ---감귤류와 파인애플주스 혼합물 ----설탕함유제품	15.20	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 9049</u> 혼합주스 -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 초과인 제품 ---감귤류와 파인애플주스 혼합물 ----기타	16.00	소비세	6
		<u>2009 9051 30</u> 혼합주스 -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 초과인 제품 ---기타 혼합주스 ----설탕함유 -----감귤류 혼합주스	16.80	소비세	
		<u>2009 9051 80</u> 혼합주스 -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 초과인 제품 ---기타 혼합주스 ----설탕함유 -----기타 혼합주스	16.80	소비세	
		<u>2009 9059 31</u> 혼합주스 -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 초과인 제품 ---기타 혼합주스 ----기타 -----감귤류와 열대과일 주스 혼합물	17.60	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 9059 39</u> 혼합주스 -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 초과인 제품 ---기타 혼합주스 ----기타 -----감귤류 주스 혼합물	17.60	소비세	6
		<u>2009 9059 39</u> 혼합주스 -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 초과인 제품 ---기타 혼합주스 ----기타 -----기타 혼합주스	17.60	소비세	
		<u>2009 9071</u> -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 이하인 제품 ---감귤류와 파인애플주스 혼합물 ----설탕 함량 30%초과	15.20+ 20.60유로/100KG	소비세	
		<u>2009 9073</u> -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 이하인 제품 ---감귤류와 파인애플주스 혼합물 ----설탕 함량 30%이하	15.20	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일· 채소 음료	<b>2009 9079</b> -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 이하인 제품 ---감귤류와 파인애플주스 혼합물 ----무설탕	16.00	소비세	6
		<b>2009 9092</b> -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 이하인 제품 ---기타 혼합주스 ----설탕함량 30%초과 -----열대과일주스 혼합물	10.50 + 12.90유로/100KG	소비세	
		<b>2009 9094 20</b> -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 이하인 제품 ---기타 혼합주스 ----기타 -----감귤류 주스 혼합물	16.80 + 20.60유로/100KG	소비세	
		<b>2009 9094 80</b> -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 이하인 제품 ---기타 혼합주스 ----기타 -----기타혼합주스	16.80 + 20.60유로/100KG	소비세	

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부 가 가 치 세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일· 채소 음료	<u>2009 9095</u> -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 이하인 제품 ---기타 혼합주스 ----설탕함량 30%이하 -----열대과일주스 혼합물	10.50	소비세	6
		<u>2009 9096 20</u> --기타 혼합주스 순수중량 100KG당 30유로 이하인 제품 ---기타 혼합주스 ----설탕함량 30%이하 -----감귤류 주스 혼합물	16.80	소비세	
		<u>2009 9096 80</u> --기타 혼합주스 순수중량 100KG당 30유로 이하인 제품 ---기타 혼합주스 ----설탕함량 30%이하 -----기타	16.80	소비세	
		<u>2009 9097</u> -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 이하인 제품 ---기타 혼합주스 ----무설탕 -----열대과일주스 혼합물	11.00	소비세	



【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
018-001	과일·채소·음료	<u>2009 9098 20</u> -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 이하인 제품 ---기타 혼합주스 ----무설탕 -----기타 혼합주스 -----감귤류 주스 혼합물	17.60	소비세	6
		<u>2009 9098 80</u> -당도 67 미만 --기타 혼합주스 순수중량 100KG당 30유로 이하인 제품 ---기타 혼합주스 ----무설탕 -----기타 혼합주스 -----기타	17.60	소비세	
018-003 018-005	두유류·인삼·홍삼·음료	<u>2202 9010 11</u> (물을 제외한) 기타 음료 - 유제품, 유지방을 함유하지 않은 제품 --설탕 (자당 혹은 invert sugar) 함유 ---물로 희석된 혹은 탄산이 주입된 과일 혹은 야채 주스	9.60		6
		<u>2202 9091</u> (물을 제외한) 기타 음료 - 유제품, 유지방 함유	수입불가		
020-003	양조간장	<u>2103 1000</u> 간장	7.70		6

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
020-008 020-010	된장 고추장	<u>2103 9090 80</u> 기타 (간장, 토마토케찹과 기타 토마토 소스, 겨자가루와 가공겨자 이외 제품) - 기타	7.70		6
021-002	소스류	<u>2103 2000</u> 토마토케찹과 기타 토마토소스	10.20		6
		<u>2103 3010</u> 겨자가루	0		
		<u>2103 3090 10</u> 가공겨자 -무설탕 혹은 설탕함량 5% 미만	9		
		<u>2103 3090 90</u> 가공겨자 -설탕함량 5%이상	9		
		<u>2103 9090 10</u> 기타 (간장, 토마토케찹과 기타 토마토 소스, 겨자가루와 가공겨자 이외 제품) - 토마토 함유	7.70		
		<u>2103 9090 80</u> 기타 (간장, 토마토케찹과 기타 토마토 소스, 겨자가루와 가공겨자 이외 제품) - 기타	7.70		
023-002	배추 김치	<u>2005 9950 90</u> 기타 가공야채와 가공야채 혼합물 (냉동제품이 아님) -기타 --야채 혼합물 ---기타	17.60		6

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
027-001	탁주	<u>2206 0059</u> 기타 발효주 -무탄산 --포장단위 2리터 미만 ---기타	7.7유로/HL(100L)	소비세(주세)	21
027-004	맥주	<u>2203 0001</u> 맥주(맥아당) -포장단위 10리터 미만 --병포장	0	소비세(주세)	
		<u>2203 0009</u> 맥주(맥아당) -포장단위 10리터 미만 --기타	0		
027-006	소주	<u>2208 5091</u> 진, 예네버 (gin and jenever) -예네버, 포장단위 2리터 미만	0	소비세(주세)	
		<u>2208 9069</u> 기타 주류 -기타 증류주 그리고 증류주를 함유하는 기타제품 --포장단위 2리터 미만 --- 기타 ----증류주를 함유하는 기타제품	0	소비세(주세)	
029-005	조미김	<u>1212 2100</u> 해초류 -식용에 적합한 해초류	0		6
029-012	식염	<u>2501 0091</u> 소금(산업용, 식염), 순수염화나트륨 (수용액 혹은 응고방지제 혹은 펄집성 촉진물질을 첨가한 제품도 포함) -기타 --식염	2.60유로/1000kg		6
029-018	즉석섭취·편의식품류	-	-		6

【표 2-24】 식품유형별 네덜란드의 관세율 및 부가가치세(2013년 기준)

품목 코드	식품 유형	관세코드	수입관련세금		부가가치세
			기본 관세	농산세 기타수입세 소비세	
030-002	가공 유류	<b>0402</b> 우유와 크림 (농축제품 혹은 설탕 혹은 인공감미료가 함유된 제품)	수입불가		6
		<b>0403</b> 버터우유, 응결우유, 크림, 요구르트, 케피어(kefir), 기타 발효 혹은 산화 우유와 크림, 또한 이들의 농축제품도 포함, 그리고 설탕, 인공감미료, 향, 과일, 코코아가 함유된 제품	수입불가		
		<b>0405</b> 버터와 기타 유지방, 낙농(dairy)	수입불가		
		<b>0406</b> 치즈	수입불가		
		<b>0407</b> 조류계란 (형태가 온전한, 신선한, 저장 가공된, 조리된 제품)	수입불가		
		<b>0408</b> 조류계란 (껍질과 내용물이 분리된, 계란노른자, 냉장, 건조된, 찐(steamed), 냉동된, 혹은 다른 방식으로 가공 처리된, 혹은 설탕 혹은 인공감미료가 첨가된 제품)	수입불가		
		<b>0410</b> 타 항목에서 언급되지 않은 동물성 식품	수입불가		
		030-008	아이스 크림	<b>2105 0010</b> -유지방을 함유하지 않거나 그 함량이 3% 미만인 제품	
<b>2105 0091</b> -유지방 함량이 3% 이상 7% 미만인 제품	수입불가				6
<b>2105 0099</b> -유지방 함량이 7% 이상인 제품	수입불가				6

### 3.2. 관세 납부

- 모든 수입관련 세금은 네덜란드 세관에 지불된다. 이중 수입관세는 EU정부로 전달되고, 부가가치세와 소비세는 보상금의 형태로 네덜란드 재무부로 전달된다.
- 관세납부는 서류심사가 완료됨과 동시에 지불되어야 한다.

### 3.3. 수입쿼터제도(관세할당제도, TRQ)

- 수입쿼터제도(Tariefcontigent, Invoercontigent, Invoerquotum)는 EU 위원회에 의해 제정 및 중앙관리되고, 각 회원국의 지정된 기관에서는 EU규정에 따라 수입쿼터를 관리한다. 네덜란드의 농산물 관련 수입쿼터 발행·감독·관리 기구는 산업협회(HetProductschap)이다.
- 수입쿼터제도는 역내조달이 어려운 역외산 원료와 반제품에만 적용되며, 해당제품은 일정기간 동안, 허가된 수량에 한해 관세특혜 혹은 관세면제를 받을 수 있다.
- 또한 수입쿼터제도는 국가별 조약에 따라 적용되기도 한다.
  - 예) 이스라엘산 농산물 (CN코드 2106 90 98, 쿼터번호 09.1367)
  - 예) 일반특혜제도(APS)에 가입된 개발도상국산 특정 제품
- 수입면허가 필수인 농산물도 수입쿼터를 사용하여 관세특혜를 받을 수 있다.
  - 예) 육류제품, 우유 및 유제품, 청과물, 곡류 등
- 특정 농산물과 공산제품에 대한 쿼터 신청 및 관리 관련 EU규정
  - Regulation 2505/96/EC
- 쿼터는 신청순으로 사용이 가능하며, 쿼터잔량(balance)정보 및 쿼터 관련 중요정보를 EU의 쿼터자문웹사이트(Tariff quota consultation)에서 확인할 수 있다. 쿼터관련정보는 월요일부터 금요일까지 매일 저녁에 업데이트된다.
  - EU 쿼터자문웹사이트 (Tariff quota consultation)  
[http://ec.europa.eu/taxation\\_customs/dds2/taric/quota\\_consultation.jsp?Lang=en](http://ec.europa.eu/taxation_customs/dds2/taric/quota_consultation.jsp?Lang=en)

- EU에 등록되지 않은, 그리고 EU에서 구하기 힘들다는 것이 확실한 원료 혹은 반제품의 경우, 해당제품 관련 수입쿼터제도 신청서를 경제부에 제출한 후 심사를 받는다. 신청서는 2월 1일, 혹은 7월 1일 전까지 이메일로 접수되어야 한다. 심사결과는 EU 홍보지 (L-serie)에 발표된다. 허가를 받은 신규 수입쿼터는 허가일로부터 5년 동안 유효하다.
- 신청서 제출관련 경제부 담당자 이메일 주소
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  - <http://www.rijksoverheid.nl/documenten-en-publicaties/formulieren/2006/11/13/aanvraagformulier.html>

#### 3.4. 세이프가드, 반덤핑 및 상계관세 제도 등

- 반덤핑제도는 EU규정 1225/2009/EC에 의거한다. 이 규정은 덤핑행위의 성립 기준, 반덤핑관련규정, EU 위원회의 덤핑행위 조사방법과 반덤핑규정 채택 과정을 설명한다.
- 반덤핑관세는 역외산 제품이 신규시장 개척 혹은 재고처분의 목적으로 원가보다 저렴한 가격으로 역내로 유입되어 역내 관련업계에 손실을 입힐 때 부과된다. 이때 역내시장 내 외국회사들에 의한 덤핑행위는 위법행위가 아니다. 또한 반덤핑관세는 EU가 지정한 역외 수출업자의 지정된 제품에만 해당된다.
- EU에 등록된 회사가 덤핑행위에 대한 클레임을 제기하면 EU 위원회는 그에 대한 증거자료를 충분히 제출해야 하고 관련업계의 지원을 받아야 한다. 또한 특정 EU회원국이 덤핑행위에 대한 충분한 자료를 제출하는 경우에는 EU 위원회는 조사를 시작할 수 있다.
- 덤핑행위에 대한 조사와 규정채택 관련 EU 위원회가 지켜야 하는 절차는 다음과 같다.

- 덤핑행위가 충분한 증거자료를 근거로 제기되면 이로부터 45일 이내로 EU 위원회는 EU홍보지(Publicatieblad C-serie)에 덤핑행위에 대한 조사가 착수될 것이라고 발표해야 한다. 이때 발표되는 내용은 덤핑행위와 관련된 제품, 제품의 원산지, 덤핑관련 피해상황에 대해 요약설명하고 또한 제기된 덤핑행위와 관련된 내용을 EU 위원회에 전달해 줄 것을 요청한다. 덤핑행위와 관련된 모든 관계자, 즉 고소자, 제품 원산지에 위치한 수출업자, 역내 수입업자, 수출입연합, 소비자기구 등은 지정된 시일 내로 관련자료를 EU에 전달할 수 있다.
  - 발표 이후 위원회는 덤핑행위 성립여부에 대한 조사를 시작한다. 이때 위원회는 해당수출국가산 유사제품의 일반가격, 덤핑관련제품의 수출가, 덤핑의 규모, 덤핑마진, 피해상황(덤핑수입규모, 유사제품의 덤핑, 관련업종의 덤핑수입에 따른), 손실마진, 어떤 수출업자가 덤핑행위를 했는지, 피해를 없애기 위해 관세를 얼마나 책정해야 하는지를 조사한다. 조사방법은 다음과 같다: 1) 질문지에 답변 2) 덤핑행위 관련자가 조사 시에 제공한 자료 3) 관련업자와의 인터뷰 4) 역내 수입업자, 무역업자, 생산업자의 검사 및 컨트롤: 5) 역외 관련회사 조사 6) 통계자료, 가격리스트, 혹은 이와 관련된 기타 자료
  - 덤핑행위를 조사하는 동안 EU 위원회는 덤핑관련제품에 대해 등록의무화(registratieplicht)를 하거나, 임시반덤핑관세를 부가할 수 있다.
  - 덤핑행위성립여부에 대한 조사는 조사시작을 발표한 이후부터 최대 15개월 이내로 완료된다. 조사결과 덤핑행위가 성립되어 역내 관련업계에 피해를 준 것으로 밝혀지면, 해당제품에 대해 반덤핑규정(Regulation)이 책정 및 실행되고, 이는 CN코드와 TARIC코드(관세코드)에도 적용된다.
  - 반덤핑관세는 시작일로부터 최대 5년 동안 적용된다. 이후 동일 덤핑행위에 대해 신규조사에서 덤핑행위가 역내 관련업계에 여전히 피해를 줄 것이라 판단되면 최대 5년이 연장될 수 있다. 하지만 신규조사에 의해 관세가 철회되거나 조정될 수도 있다.
- 상계관세(Compenserende rechten)제도는 EU규정 597/2009/EC에 의거한다. 이 규정에서는 EU 위원회가 수입제품에 대한 보조금 지원여부를 어떤 방식으로 결정해야하는지와 이 관련 채택 가능한 규정의 종류, 그리고 보조금을 지원받은 수입제품에 대한 조사방법과 규정의 채택절차에 대해 설명한다.

- 상계관세는 역외산 제품이 보조금을 받아 생산, 가공, 수출되고, 이로 인해 EU역내 관련업계에 피해를 유발할 때 부가된다. 이때 보조금이란 수출국의 정부가 재정지원을 해주는 경우, 이로 인해 수입업자가 이익을 보는 경우, 그리고 상계관세제도에 반하는 특정 지원형식을 말한다.
- 보조금 지원에 따른 수입여부에 대한 조사기간은 조사발표일부터 최대 13개월이다. 보조금 지원에 따른 수입이라 판단되면 해당제품에 대해 상계관세 규정이 책정 및 실행되고, 이는 CN코드와 TARIC코드에 적용된다.
- 역외산 농산물에는 농산세가 부가된다. 이는 역내산 농산물 보호정책의 일환으로 EU 정책에 의거한다.

### 3.5. 식품표시제도

#### 3.5.1. 라벨링 관련법규

- 식품표시제도 감독기관: NVWA (Regulation 110/2008/EC 22조 1항을 준수)
- 식품표시관련 네덜란드 상품법
  - 라벨링 관련 네덜란드 상품법
  - 중량표시 관련 상품법
  - 영양정보 관련 상품법
- 식품표시관련 EU 규정
  - Directive 2000/13/EC (최종 소비자를 위한 식품의 라벨링, 프리젠테이션, 광고 관련 EU지침: 2000년 3월 20일 제정)
  - Directive 79/112/EEC (최종 소비자를 위한 식품의 라벨링, 프리젠테이션, 광고 관련 EU지침: 1978년 12월 18일 제정)
  - Directive 2007/68/EC (Directive 2000/13/EC 수정 지침)
  - Directive 2006/142/EC (Directive 2000/13/EC 수정 지침)
  - Directive 2005/26/EC (Directive 2000/13/EC 수정 지침)
  - Directive 2003/89/EC (Directive 2000/13/EC 수정 지침)
  - Directive 89/395/EEC (Directive 79/112/EEC을 수정 지침: 1989년 6월 14일 제정)
  - Directive 91/72/EEC (Directive 79/112/EEC을 수정 지침: 식품라벨 상 재료 명에 포함되는 향료 지정 관련: 1991년 1월 16일 제정)



- Regulation 110/2008/EC (증류알콜음료(spirit drinks)의 정의, 설명, 라벨링 등에 관한 규정)
  - Regulation 41/2009/EC (글루텐 알레르기를 지닌 소비자를 위한 식품의 구성과 라벨링 관련 규정)
  - Directive 90/496/EEC (식품영양정보관련 지침)
  - Directive 2002/67/EC (퀴닌(quinine)과 카페인 함유식품의 라벨링 관련 지침)
- 식품표시관련 법규정은 매우 복잡해서 제품에 따라 혹은 특정성분(알콜 혹은 알러지 성분)에 따라 추가법 혹은 예외규정이 적용되기도 한다.

### 3.5.2. 식품표시사항 (소비자 판매용 포장제품)

- 네덜란드에서 판매되는 모든 식품에는 기본적으로 네덜란드어로 표시되어야 하고, 다국어 표시도 허용된다.
- 기본표기 (의무)사항
  - 상품명
  - 순수중량
  - 제조업체, 포장업체, 판매업체 정보
  - 유통기한 혹은 유효기간
- 필요에 따른 제품별 표기사항
  - 구성성분 (Ingredient list)
  - 구성성분 함량
  - 보관 및 사용방법
  - 원산지
  - 알콜 함량
  - 알러지 정보
  - 생산로트(lot) 혹은 생산배치(batch)
  - 포장용 가스 사용여부
  - 카페인 함유수치
  - 감초, 인공감미료, 설탕, 아스파탐, 폴리올(polyols) 사용여부
- 영양정보 표기

### 3.5.3. 식품표시사항 명시방법

#### 3.5.3.1. 상품명

- 상품명은 법적으로 허용하는 명칭을 사용해야 한다.
- 법적명시기준이 없는 경우에는 다음과 같은 기준을 적용한다.
  - 식품에 사용할 수 있는 법적으로 허용된 명칭
  - 관련식품에 일반적으로 사용되는 명칭
  - 관련식품에 대한 설명과 사용방법을 정확하게 명시함으로써, 구매자로 하여금 제품의 성질과 사용목적을 정확하게 이해하게 하고, 유사제품과 혼동하지 않게 한다.
- 타 EU회원국과 EEA 회원국 제품의 명칭방법은 다음 조건을 충족하는 한 예외규정을 적용한다.
  - 구매자가 유사제품과 정확하게 구분할 수 있는 상품명을 사용한다.
  - 상품명 주변에 제품에 대한 보충설명을 기재한다.
  - 단, 타 EU회원국과 EEA회원국 제품의 구성성분 혹은 생산방법이 일반적으로 동일한 상품명을 사용하는 제품과 아주 달라서 구매자에게 제품에 대한 정확한 정보를 줄 수 없는 경우에는 예외규정을 적용한다.
- Factory brand, Trade mark, Invented(=fantasy) name은 상품명으로 사용할 수 없다.
- 식품에 존재하는 물리적 조건 혹은 특정 생산과정이 경우에 따라 상품명에 함께 명시되어야 한다. 이 경우란 물리적 조건 혹은 특정 생산과정을 명시하지 않았을 경우 구매자가 제품에 대한 잘못된 인지를 하거나 혼동할 수 있는 경우를 말한다. 예를 들어 이온화 방사선 처리과정을 거친 제품의 경우 다음과 같은 표기방법 중 하나를 선택한다. 'doorstraald', 'door straling behandeld', 'met ioniserende straling behandeld'.

#### 3.5.3.2. 순수중량 (Net weight)

- 음료제품 혹은 액체형태의 식품은 부피단위(liter, centiliters, milliliters)로 표시, 그 외 식품은 질량단위(kg, g)로 표시

<참조> 시장(open market)에서는 견과류, 사탕류와 같이 포장되지 않은 제품에 한해 온스(ons=100g) 혹은 폰드(pond=500g)의 단위가 사용된다. 하지만 가공식품에 해당하는 법적 중량표시는 상기에 언급한 단위로 명시한다.

- 단, 다음 제품은 개수단위로 표시
  - 베이커리 제품, 개수판매를 목적으로 하는 포장되지 않은 신선 청과물, 오리 혹은 거위알, 개수판매가 목적인 포장되지 않은 과자(suikerwerk), 캡슐, 타블렛, 정제형태의 식품보조제 등
- 개수단위로 표기가 가능한 제품 중 포장을 뜯지 않은 상태에서도 개수를 정확하게 확인할 수 있는 제품인 경우에는 중량표기를 생략할 수 있다.

### 3.5.3.3. 제조업체, 포장업체, 판매업체 정보

- 업체명과 주소가 명시되어야 한다.

### 3.5.3.4. 유통기한 혹은 유효기간

- 유통기한 (THT: tenminste houdbaar tot=tenminste houdbaar tot en met)은 생산자 혹은 판매자가 제품의 품질과 안전을 보증하는 기간으로, 소비자가 제품에 명시된 보관방법을 준수한다는 것을 전제로 한다. 유통기한은 주로 생산자가 결정하지만 수입자 혹은 판매자가 결정할 수도 있다. 제품품질 보증에 대한 책임은 유통기한을 결정하는 자에게 있다.
- 유통기한 표기방법
  - 일·월·년 순으로 표기, 일은 숫자 2자리로, 월은 문자 혹은 숫자 2자리로, 년은 4자리 혹은 2자리로 표시한다.  
예) 30 augustus 2013, 30 aug 13, 30-08-13
  - 판매가능기간이 3개월 미만인 경우에는 일·월만 표기가능  
예) 30-08
  - 판매가능기간이 3-18개월인 경우에는 월·년만 표기가능  
예) 08-13
  - 판매가능기간이 18개월 이상인 경우에는 년만 표기가능  
예) 2013
  - 3)과 4)의 경우에는 ‘ten minste houdbaar tot einde’ 라고 표기

- 유통기한이 지난 상품을 판매하는 것은 위법행위가 아니지만 이 경우 해당 제품이 정상적인 품질을 유지한다는 것을 전제로 한다. 정상적인 품질의 판단기준은 색상, 냄새, 맛의 일관성, 부패여부, 건강위해여부이다. 판매자가 유통기한이 지난 상품을 판매하고자 할 때는 우선 Regulation 852/2004/EC에 의거해서 제품의 위험요소를 분석해서 안전여부를 확인한 후 유통기한을 연장할 수 있다. 제품의 안전여부 확인방법은 실온보관제품과 냉장·냉동 보관제품에 따라 다르게 적용된다. 또한 문제가 생길 경우를 대비해 상품 내력이 추적 가능할 수 있도록 해야 한다. 유통기한이 지난 상품을 판매하는 행위에 대한 책임은 판매자에게 있다.
  
- 유통기한이 지난 식품의 위해요소 판단관련
  - 냉장이외의 제품은 시각·후각·미각에 의해 안전여부를 확인할 수 있다. 소매업자 혹은 요식업체 역시 이와 같은 방법으로 판단해서 판매 및 사용 여부를 결정할 수 있다.
  - 냉장제품(우유, 유제품, 그 외 부패하기 쉬운 제품)의 유통기한은 유효기간과 동일하게 간주된다. 유통기한이 지난 냉장제품은 미생물에 의한 질병유발 관련 식품안전여부가 적합한 방법으로 확인된 후에만 판매가 가능하다. 단, 소매업자와 요식업체는 냉장제품의 유통기한을 절대 변경할 수 없다. 이는 Regulation 852/2004/EC에서 소매업자와 요식업체를 위한 위해요소 분석방법을 제시하고 있지 않기 때문에 근본적인 위해요소분석이 일반적으로 불가하다고 판단되기 때문이다.
  - 파스퇴르우유, 요구르트와 같은 파스퇴르 유제품, 계란제품의 경우 유통기한이 명시되어 있지만 이 제품들은 예외적으로 유통기한이 지난 후 판매가 금지된다. 유통기한이 지난 관련제품을 판매하는 것은 상품법을 위반하는 행위이다.
  
- 유효기간
  - 제품에 0-6°C에서 냉장보관 되어야 한다고 명시된 경우
  - 신선고기, 신선생선, 신선절단야채 등 보관이 5일 이상 불가한 제품에 의무적으로 사용해야 한다. 유효기간은 오직 생산자만 결정할 수 있고, 판매자는 이 기간을 연장할 수 없다. 유효기간이 지난 제품은 더 이상 판매가 불가하며, 유효기간이 지난 제품을 판매하는 것은 상품법을 위반하는 행위이다.

## 3.5.3.5. 구성성분 (Ingredient list)

- 정의 : 식품생산 시 사용된, 또는 완제품(final product)에 변형된 형태로 여전히 존재하는 모든 물질을 말하며, 첨가물과 엔자임도 포함된다.
- 여러 성분으로 구성된 식품인 경우 성분 리스트를 표기해야 하고, "Ingrediënt"의 용어표기를 시작으로 성분함량이 높은 순서대로 연이어서 나열한다.
  - 성분 함량 표기 관련 10%의 오차는 허용된다.
  - 농축성분 혹은 건조성분인 경우, 농축 전 혹은 건조 전 재료명을 그대로 사용했다면 농축 전 혹은 건조 전 재료의 중량을 표기해야 한다.
  - 물 혹은 휘발성 물질이 제품에 함유된 경우에는, 타 물질의 중량을 제외한 중량을 표기한다. 단 다음의 경우에는 물 성분이 제품에 존재하지 않은 것으로 간주한다.
    - 물 성분의 함량이 제품 총 중량 대비 5% 이하인 경우
    - 물 성분이 단지 농축성분 혹은 건조성분을 본래의 상태로 되돌리기 위해 사용된 경우
    - 물 성분이 액체배지(liquid medium)의 구성성분인 경우
- 참고로 액체배지는 다음 중 하나 혹은 하나 이상의 성분으로 구성된다.
  - 물, 액상식염, 식품산, 설탕, 인공감미료, 소금물 혹은 식초
  - 장기보존 청과물 제품의 주요성분인 경우 해당 청과물의 주스
- 성분명 명칭
  - 성분의 고유의 명칭을 사용하는 것을 원칙으로 한다.
  - 하지만 【표 2-25】 그룹명칭 사용 가능한 성분에 언급된 성분의 경우에는 그룹명칭을 사용할 수 있다.

【표 2-25】 그룹명칭 사용 가능한 성분

성분정의	그룹명칭
올리브오일 이외의 정제오일	(식물성/동물성) 오일(olie) 강화오일
정제지방	(식물성/동물성) 지방 강화지방
2종류 이상의 곡물가루 혼합물	해당곡물명+가루 (함량이 높은 순서부터 낮은 순서로)
기본전분 물리적 혹은 엔자임(효소) 변성전분	해당식물명+전분 (전분이 글루텐을 함유하는 경우)
특정식품의 구성성분인 모든 종류의 생선 (단, 특정 생선명이 상품명 혹은 홍보에 사용되는 경우에는 제외)	생선
타 식품의 구성성분으로 사용되는 식품용 포유동물, 조류의 골격근 -돼지 지방 함량 30%이하, 결합조직 (connetice tissue) 함량 25%이하 -조류와 토끼 지방 함량15%이하, 결합조직 함량 10%이하 - 기타 포유동물 지방 함량 25% 이하, 결합조직 함량 25% 이하	해당 포유동물+고기 해당 조류명+고기
특정식품의 구성성분인 모든 종류의 치즈	치즈
제품 총 중량 대비 함량이 2% 미만인 향신료 혹은 향료	향신료 혹은 혼합 향신료 향료 혹은 혼합향료
껌 구성성분인 모든 종류의 고무	고무
모든 종류의 빵가루	빵가루
모든 종류의 자당	설탕
탈수 포도당(dextrose) Dextrose mnohydrate	포도당
포도당(glucose) 시럽 탈수 포도당(glucose)시럽	포도당시럽
모든 종류의 유단백질 모든 종류의 유단백질 혼합물	유단백질
코코아프레스버터 코코아스퀴즈(squeeze)버터 정제 코코아버터	코코아버터
EU규정 Regulation 822/87/EEC에서 정의하는 모든 종류의 와인	와인

- 【표 2-26】 고유명 혹은 E-번호를 사용하는 식품첨가물에서 언급하는 첨가물이 변성전분과 관련이 없는 경우에는, 첨가물명 혹은 E-번호를 명시한다. 또한 특정성분이 다음에 언급된 첨가물 중 2가지 이상의 첨가물로 구성된 경우에는 제품에서 가장 주요한 기능을 하는 첨가물을 명시해야 하고, 마지막으로 특정식품이 다음에 언급된 동일한 첨가물 항목에 속하는 여러 가지 성분으로 구성된 경우에는 해당하는 항목명을 다수 언급할 수 있다.

【표 2-26】 고유명 혹은 E-번호를 사용하는 식품첨가물

식품첨가물	비고
고결방지제	
항산화제	
소포제	
보습제	
보존제	
propellent gas	
유화제	
겔화제	
변성전분	특정명시, 혹은 E-번호를 명시할 필요없음.
광택제	
색소	
밀가루개량제	
발효물질	
풍미증강제	
용해소금	가공치즈 혹은 가공치즈제품에만 해당함.
안정제	
증점제	
강화제	
산화제	
필러제	
인공감미료	
산도조절제	

- 아로마의 식품사용 관련 EU규정 Regulation 1334/2008/EC에서 기술하는 아로마를 함유하는 경우
  - 아로마는 ‘aroma(’s)라 명시하고, 이어서 이에 대한 특정한 언급을 하거나, 아로마에 대해 기술한다.
  - 훈제아로마는 ‘rookaroma(’s) 혹은 ‘rookaroma(’s) geproduceerd van voedingsmiddel(len) / rookaroma(’s) geproduceerd van voedingsmiddelen-categorie / rookaroma(’s) geproduceerd van born(nen)(식품용 훈제아로마)’라 명시한다.
  - ‘천연(natural)’ 이란 명시는 Regulation 1334/2008/EC에 의거한다.
  - 키닌 혹은 카페인 성분이 식품가공 시 아로마로 사용된 경우에는 ‘aroma’란 용어를 명시한 직후 해당하는 아로마 명칭을 기재한다.

### 3.5.3.6. 보관 및 사용방법

#### ○ 보관방법

- 냉장 혹은 냉동보관 등 특정한 방법으로 보관해야 하는 경우에 명시한다.

#### ○ 사용방법

- 사용방법을 제시하지 않으면 제품을 제대로 사용하지 못하는 경우에 명시한다.

### 3.5.3.7. 원산지

- 원산지를 생략하면 소비자가 실제 원산지를 오해할 수 있는 경우에 명시한다.

### 3.5.3.8. 알콜 함량

- 1.2% 이상의 알콜이 함유된 경우에 명시한다.

### 3.5.3.9. 알러지 정보

- 알러지 성분은 구성성분에 명시해야 하는 성분과 구성성분에 명시하지 않아도 되는 성분으로 구분된다.

- 구성성분에 명시해야 하는 알러지 성분은 EU 위원회에 의해 지정된, 가장 민감한 반응을 유발할 수 있는 다음의 총 14가지 성분으로 사용량과 사용 목적에 관계없이 필수적으로 구성성분에 명기되어야 한다.

#### ① 글루텐 함유 곡물 및 글루텐 함유 곡물제품

- 밀가루, 호밀, 보리, 귀리, 스펠트밀 등
- 포도당시럽 (밀가루 혹은 보리로 제조)
- 말토덱스트린 (밀가루)
- 주류제품에 사용되는 곡류 (증류주 혹은 에탄올 제조용)

#### ② 조개류 및 조개제품

#### ③ 계란 및 계란제품

#### ④ 생선 및 생선제품

#### ⑤ 땅콩 및 땅콩제품

#### ⑥ 콩 및 콩제품

#### ⑦ 우유 및 우유제품 (락토스 포함)

#### ⑧ 견과류 및 견과류제품



- ⑨ 셀러리 및 셀러리제품
  - ⑩ 겨자 및 겨자제품
  - ⑪ 참깨 및 참깨제품
  - ⑫ 연체동물 및 연체동물제품
  - ⑬ 이산화황(sulfur dioxide)과 아황산염(sulphites) (킬로당 혹은 리터당 10mg 이상을 함유하는 농도의 그리고 SO<sub>2</sub>로 명시되는)
  - ⑭ 루피너스(lupine)와 루피너스제품
- 또한 상기 14가지 알러지 성분의 파생물질이 의도적으로 가공식품에 사용되었을 경우에도 이를 구성성분에 명기해야 한다.
    - 기술보조제, 첨가물, 아로마, 색소, 비타민제제, 향신료와 이들의 운반제(carrier, 희석제도 포함)
    - 상온 20도에서 측정된 알콜함량이 1.2% 이상인 주류제품
    - EU가 규정하는 혼합성분이 2% 미만 함유된 경우
  - 참고로 EU가 규정하는 혼합성분은 EU가 규정하는 혼합제품을 특정제품의 구성성분으로 사용한 물질이며, 마가린과 같은 발라먹는 지방제품, 초콜렛, 과일쥬스 및 과일넥타 등이 이에 해당된다.
  - 구성성분에 의무적으로 표시되지 않아도 되는 성분은 'bevat (함유한다)' 혹은 'is geproduceerd in een omgeving waar diverse aalergenen aanwezig zijn (여러가지 알러지 성분이 존재하는 환경에서 생산되었다)' 라고 표시한다.

#### 3.5.3.10. 생산로트(Production lot) 혹은 생산배치(Production batch)

- 생산로트(lot)번호 혹은 생산배치(batch)번호를 명시해야 한다.

#### 3.5.3.11. 포장가스 사용여부

- 포장용 가스를 제품보관기간을 연장하는 목적으로 사용했을 경우에 명시한다. (식품첨가물 EU규정 1333/2008/EC에 의거)

#### 3.5.3.12. 카페인 함유수치

- 특정 음료(커피와 차는 제외)에 함유된 카페인 수치가 1리터 당 150mg 이상일 때에 명시한다.

### 3.5.3.13. 감초 사용여부

- 과자제품 혹은 음료제품의 글리실리산(glycyrrizinezuur; lycyrrhizinic acid) 혹은 암모늄염(ammoniumzout; ammonium salt)함량이 킬로당 100mg 혹은 리터당 10mg인 식품의 경우 'bevat zoethout (감초함유됨)'란 문구를 재료명 다음에 바로 명시해야 한다.
- 과자제품의 글리실리산(glycyrrizinezuur; glycyrrhizinic acid) 혹은 암모늄염(ammoniumzout; ammonium salt)의 함량이 킬로당 4g 이상이면 재료명 다음에 바로 'bevat zoethout-mensen met hoge bloeddruk dienen overmatig gebruik te vermijden (감초함유됨-고혈압 환자는 과도한 남용을 피해야 한다)' 라고 명시해야 한다.
- 무알콜 음료제품의 글리실리산(glycyrrizinezuur; glycyrrhizinic acid) 혹은 암모늄염(ammoniumzout; ammonium salt) 함량이 리터당 50mg 이상이면, 재료명 다음에 바로 'bevat zoethout-mensen met hoge bloeddruk dienen overmatig gebruik te vermijden (감초함유됨-고혈압 환자는 과도한 남용을 피해야 한다)' 라고 명시해야 한다.
- 알콜함량이 1.2% 이상인 알콜음료제품의 글리실리산(glycyrrizinezuur; glycyrrhizinic acid) 혹은 암모늄염(ammoniumzout; ammonium salt) 함량이 리터당 300mg 이상이면, 재료명 다음에 바로 'bevat zoethout-mensen met hoge bloeddruk dienen overmatig gebruik te vermijden (감초함유됨-고혈압 환자는 과도한 남용을 피해야 한다)' 라고 명시해야 한다.
- 감초를 사용하는 대표적인 식품은 드롭, 기침약, 허브차이다.

### 3.5.3.14. 인공감미료, 설탕, 아스파탐, 폴리올(polyols) 사용여부

- 인공감미료(zoetstof)를 함유한 경우에는 'met zoetstof'라 명시함
- 설탕과 인공감미료를 동시에 함유한 경우에는 'met suikers(s) en zoetstof(fen)'이라 명시한다.

- 아스파탐(aspartaam)이 제품의 구성성분인 경우 ‘bevat een bron van fenylalanine(페닐알라닌 성분을 함유함)’이라 명시한다.
- 폴리올 함유수치가 10%를 초과하는 식품(식탁용 인공감미료는 제외)의 경우에는 ‘overmatig gebruik kan een laxerend effect hebben(과도한 남용은 설사를 유발할 수 있다)’라고 명시한다.
- 폴리올(Polyols) 종류
  - E420 (sorbitol, sorbitol syrup)
  - E421 (mannitol)
  - E953 (isomalt)
  - E965 (maltitol, maltitol syrup)
  - E966 (lactitol)
  - E967 (xylitol)
  - E968 (erythritol)

### 3.5.3.15. 영양정보

- 식품영양정보에는 특별히 따로 법규정에 명시되지 않는 한, 칼로리 정보와 영양소 수치정보 순으로 표시한다.
- 영양소 종류는 단백질(=켈달질소 x 6.25), 탄수화물(폴리올(polyols) 포함), 지방, 식이섬유, 나트륨 그리고 각종 비타민과 미네랄이 있다.
- 영양소 수치정보는 다음의 순으로 표시한다.
  - 단백질, 탄수화물, 지방
  - 단백질, 탄수화물, 설탕, 지방, 포화지방산, 식이섬유, 나트륨
- 상기 영양소 수치정보 이외에도 필요에 따라 다음의 영양소 중 한가지 이상의 영양소를 표시할 수 있다.
  - 전분, 폴리올(polyols), 단순불포화지방산, 고도불포화지방산, 콜레스테롤, **【표 2-27】** 비타민과 미네랄 일일 권장량에서 명시하는 비타민과 미네랄
  - 단순 혹은 고도 불포화지방산, 콜레스테롤을 명시하는 경우에는 포화지방산 수치도 함께 표시한다.

【표 2-27】 비타민과 미네랄 일일권장량

비타민 & 미네랄	일일권장량
비타민 A (µg)	800
비타민 D (µg)	5
비타민 E (mg)	12
비타민 K (µg)	75
비타민 C (mg)	80
티아민 (mg)	1.1
리보플라빈 (mg)	1.4
니아신 (mg)	16
비타민 B6 (mg)	1.4
엽산 (µg)	200
비타민 B12 (µg)	2.5
비오틴 (µg)	50
판토텐산 (mg)	6
칼륨 (mg)	2000
염화물 (mg)	800
칼슘 (mg)	800
인 (mg)	700
마그네슘 (mg)	375
철 (mg)	14
아연 (mg)	10
구리 (mg)	1
망간 (mg)	2
플루오린 화물 (Fluoride) (mg)	3.5
셀렌 (µg)	55
크롬 (µg)	40
몰리브덴 (µg)	50
요오드 (µg)	150

- 설탕, 폴리올(polyols), 전분의 수치는 탄수화물 수치를 표시한 후 설탕, 폴리올(polyols), 전분의 순으로 아래의 예와 같이 표시한다.

(예) - koolhydraten g (탄수화물)

waarvan: (그 중)

- suikers g, (설탕)
- polyolen g, (폴리올(polyols))
- zetmeel g. (전분)

- 지방산의 종류, 수치 혹은 콜레스테롤 수치는 지방수치 표시 직후에 아래의 예와 같이 표시한다.
  - (예) - vet g, (지방)
    - waarvan: (그 중)
      - verzadigd vet g, (포화지방산)
      - enkelvoudig onverzadigd vet g, (단순 불포화지방산)
      - meervoudig onverzadigd vet g, (고도 불포화지방산)
      - cholesterol mg. (콜레스테롤)
  
- 칼로리 수치와 영양소 수치는 숫자로 표시하고, 다음의 단위를 사용한다.
  - 칼로리 정보는 kJ 혹은 kcal로 표시한다.
  - 단백질, 탄수화물, 지방, 식이섬유, 나트륨은 그램(gram)으로 표시한다.
  - 콜레스테롤은 밀리그램(milligram)으로 표시한다.
  - 비타민과 미네랄은 【표 2-27】 비타민과 미네랄 일일 권장량에서 명시한 단위로 표시한다.
  
- 칼로리와 영양소정보는 100g 혹은 100ml당 수치를 표시한다. 또한 경우에 따라 ‘per op het etiket aangegeven geserveerde hoeveelheid (에티켓에 지정한 양에 따라)’ 혹은 ‘per portie (1인분 양에 따라)’ 라 표시할 수 있다. 단, ‘1인분 양’ 이라 표시하는 경우에는 몇인분 양이 함유되었는지를 함께 명시한다.
  
- 【표 2-27】 비타민과 미네랄 일일 권장량에 명시된 비타민과 미네랄은 일일권장량 중 몇 퍼센트를 함유했는지의 정보도 함께 표시한다.
  
- 칼로리정보 계산 시에는 다음의 변환계수(conversion factor)를 사용한다.
  - 탄수화물 (폴리올(polyols) 제외):  $17 \text{ kJ} = 4 \text{ kcal/g}$
  - 폴리올(polyols):  $10 \text{ kJ/g} = 2.4 \text{ kcal/g}$
  - 단백질:  $17 \text{ kJ} = 4 \text{ kcal/g}$
  - 지방:  $37 \text{ kJ/g} = 9 \text{ kcal/g}$
  - 알콜(에탄올):  $29 \text{ kJ/g} = 7 \text{ kcal/g}$
  - 유기산:  $13 \text{ kJ/g} = 3 \text{ kcal/g}$
  - 살라트림스(salatrims):  $25 \text{ kJ/g} = 6 \text{ kcal/g}$
  - 식이섬유:  $8 \text{ kJ/g} = 2 \text{ kcal/g}$
  - 에리트ρί톨:  $0 \text{ kJ/g} = 0 \text{ kcal/g}$

3.5.4. 라벨 샘플

- 네덜란드에서 판매되는 식품류는 반드시 네덜란드어로 제품정보가 표시되어 있어야 하며, 그 밖에 다른 언어로 함께 기입할 수 있다.

【그림 2-6】 간장의 표시사항 예시

**순수중량  
구성성분**

**알러지정보**

**유통기한**

**유제품  
비함유로고  
보관방법**

**영양정보**

**칼로리정보**

**제조업체  
정보**

**상품명  
사용방법**

**Productinformatie**  
**Sojasaus**  
**250 ml e**  
 Ingrediënten: water, 15% sojabonen, tarwe, zout.  
**Allergie-informatie:** bevat soja, tarwe (gluten).  
**Ten minste houdbaar tot:** zie dop.  
 Koel en donker bewaren.  
**Voedingswaarde per 100 ml**  
 energie 355 kJ / 84 kcal  
 eiwit 9,0 g  
 koolhydraten 10 g  
 waarvan suikers 5,0 g  
 vet 0,6 g  
 waarvan verzadigd 0 g  
 voedingsvezel 0,7 g  
 natrium 6,09 g  
 toegevoegd zout 14,7 g  
 Een eetlepel sojasaus (15 ml) bevat 13 kcal.  
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 www.ah.nl/weggevoelwijzer  
 429407121 E02225

【그림 2-7】 고추장 유사제품의 표시사항 예시

**상품명  
제품설명**

**구성성분**

**보관방법**

**순수중량  
제조업체  
정보**

**유통기한**

**상품명**

**Vers gemalen Spaanse pepers**  
 Sambal Oelek geeft oriëntaalse gerechten een pittige, authentieke smaak.  
**Ingrediënten:** Spaanse pepers (86%), zout, voedingszuur: azijnzuur, conserveermiddel: E202.  
 Koel en donker bewaren.  
**Freshly ground chillies**  
 Sambal Oelek gives oriental dishes a spicy, authentic flavour.  
**Ingredients:** Chillies (86%), salt, acid: acetic acid, preservative: E202.  
 Store in a cool and dark place.  
**200 ge**  
**INFO / TIPS: www.inproba.nl**  
 Ten minste houdbaar tot: zie dop  
 Best before: see date on cap  
 A consommateur de préférence avant voir conserver  
 Minstens houdbaar bis: siehe Kappe

【그림 2-8】 과일주스의 표시사항 예시



상품명



제품설명

구성성분

영양정보



제조업체 정보

제품설명  
보관방법  
유통기한  
순수중량

포장정보

[그림 2-9] 과자류의 표시사항 예시

상품명



순수중량

상품명



구성성분

유통기한

영양정보

제조업체 정보

순수중량



【그림 2-10】 당면의 표시사항 예시

**상품명**



**사용방법**



**구성성분**

**유통기한**

**순수중량**

**영양정보**  
**칼로리정보**

**원산지**

**제조업체**  
**정보**

【그림 2-11】 만두의 표시사항 예시

**상품명**



**사용방법**

**구성성분**

**알리지**  
**정보**

**사용방법**

**유통기한**

**보관방법**

**영양정보**  
**칼로리정보**

**제조업체**  
**정보**

**육류제품**  
**EU인증번호**

【그림 2-12】 두유의 표시사항 예시



상품명

단백질식품  
표시  
칼슘 함유량  
표시  
비타민함유  
표시 칼로리정보



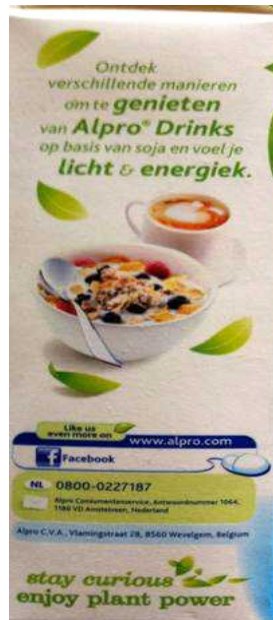
영양정보  
칼로리정보

일일권장량

구성성분  
알러지정보  
제조업체  
정보



순수중량  
유통기한  
보관방법



제조업체  
정보

【그림 2-13】 맥주의 표시사항 예시



상품명



상품설명  
보관방법  
사용방법

제조업체  
정보  
영양정보  
구성성분  
순수중량  
%  
알함유%  
보관방법  
유통기한  
생산배치  
번호

【그림 2-14】 소스류의 표시사항 예시



상품명

상품명  
순수중량  
구성성분

알러지정보

사용방법

보관방법



영양정보  
칼로리정보

칼로리정보

제조업체  
정보

【그림 2-15】 캔디류의 표시사항 예시



상품명

상품설명

영양정보  
칼로리정보



구성성분

설탕, 지방,  
포화지방,  
나트륨  
함유량

순수중량  
유통기한

제조업체  
정보

【그림 2-16】 초콜릿류의 표시사항 예시



상품명



상품설명

구성성분

순수중량

【그림 2-17】 조제커피의 표시사항 예시



사용방법

유사제품 소개



상품설명

영양정보  
칼로리정보

구성성분

상품설명

순수증량

【그림 2-18】 즉석섭취·편의식품류의 표시사항 예시



상품명

상품설명

순수중량  
1인분 제품  
표시



사용방법

영양정보  
칼로리정보

유통기한



구성성분

알러지정보

영양정보

칼로리정보



제조업체  
정보

보관방법

제조업체  
설명

【그림 2-19】 콩기름의 표시사항 예시



상품명

**Productinformatie**  
**Slaolie**  
**1 liter e**

**Ingrediënt:** sojaolie\*.  
 \*Geproduceerd met genetisch gemodificeerde soja.

**Allergie-informatie:**  
 bevat soja. Gemaakt in een bedrijf waar ook pindaolie wordt verwerkt.

**Ten minste houdbaar tot einde:** zie fles. Na openen donker bewaren.

**Gemiddelde energiebehoefte per dag:**  
 mannen 2500 kcal  
 vrouwen 2000 kcal

**AH Kwaliteitsgarantie**  
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 알러지 정보  
 유통기한  
 보관방법  
 일일 권장섭취량  
 제조업체 정보

**Voedingswaarde per 100 g**

energie	830 kcal
eiwit	0 g
koolhydraten	0 g
waarvan suikers	0 g
vet	92 g
waarvan verzadigd	14 g
onverzadigd	78 g
transvet	0 g
voedingsvezel	0 g
natrium	0 g
toegevoegd zout	0 g

Een eetlepel slaolie (10 g) bevat 83 kcal.

315209118

영양정보  
 칼로리정보

[그림 2-20] 침출차의 표시사항 예시



상품명

상품설명



제품용량

순수중량

제품설명

포장정보

보관방법

유통기한



구성성분

제조업체 정보



영양정보  
칼로리정보



## 제4절 식품유형별 식품첨가물 및 유해물질

### 1 식품유형별 기준 및 규격

#### 1.1. 식품유형별 분류

- GN code 기준에 따른 분류
  - GN 코드는 EU에서 제정한 제품군 번호로 영어로는 CN(Combined Nomenclature) 코드라 부른다. 네덜란드를 비롯한 EU회원국이 세관용과 통계용으로 사용하는 코드이다. 식품관련 모든 EU 규정 역시 이 코드를 기준으로 적용된다.
  - 총 12자리로 구성된 GN코드는 국제적으로는 8자리로 통용되며, 세계적으로 통용되고 있는 6자리의 HS코드(WCO: World Customs Organisation 제정)를 시작으로 한다.
  - GN코드관련 규정은 <Regulation 2658/87/EEC> EU규정을 기본으로 하며, 2012년 10월에 수정규정 <Commission Implementing Regulation (EU) No 927/2012>이 제정됨
  - WCO와 WTO 등의 국제기구의 정책변화에 따라 매해 업데이트되고, 업데이트된 자료는 'L-series of the Official Journal of the European Communities'에서 발행된다. 가장 최근자료는 2011년 5월 6일 자 EU Official Journal C 137이다.
  
- 상품법 기준에 따른 분류
  - 가루제품 및 빵류
  - 단백질 제품
  - 꿀
  - 특수식품
  - 분유, 이유식 등 영유아용 식품
  - 다이어트 식품
  - 발라먹는 유지방제품

- 향신료
  - 설탕
  - 보존 과일제품
  - 물(포장제품)
  - 수산물, 달팽이, 개구리 다리(=frog legs)
  - 육류, 갈은 고기, 육가공식품
  - 낙농제품
  - 건조 우유 (2003)
  - 우유 단백질
  - 치즈 크러스팅 코팅 제품
  - 농축제품
  - 냉동식품
  - 허브물질(예: 허브농축)
  - 농축제품: 커피 & 치커리(=Cichorium)
  - 카카오 & 초콜렛
  - 과일주스 (2012)
  - 식품보조제
  - 신규 영양소 관련
  - 마이크로 영양소 관련
- 식품첨가물의 기준규격에 따른 분류
    - 식품첨가물 관련 (색소, 인공감미료 제외)
    - 색소 사용 관련
    - 감미료 사용 관련
  - 다음의 【표 2-28】의 선정품목 37개의 식품유형은 네덜란드 현지유통업체와 확인 작업을 거쳐 작성하였다.

【표 2-28】 한국의 식품유형에 따른 네덜란드 식품분류표

한국		네덜란드		
품목코드	식품유형	상품법기준	관세율 적용분류	
001-001	과자류	-	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>1905</b> (제과제빵제품, 코코아 함유제품 포함)
001-002	캔디	-	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>1704</b> (코코아를 함유하지 않은 설탕제품, 화이트초콜렛 포함)
001-003	추잉껌	-		
001-004	빙과류	-	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>2105</b> (아이스크림, 빙과류, 코코아 함유제품 포함)
002-001	빵류	밀가루 & 빵	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>1905</b> (제과제빵제품, 코코아 함유제품 포함)
002-002	떡류	-	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>1902</b> (파스타류, 스파게티, 마카로니, 국수, 라자냐, 그노치(gnocchi), 라비올리 그리고 카넬로니(cannelloni)처럼 삶거나, (고기 혹은 기타로) 속을 채운, 혹은 다른 방식으로 가공된 제품, 꾸스꾸스 가공제품)
002-003	만두류 (고기만두 - 수입금지)	육류, 갈은 고기, 육가공식품	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>1902</b> (파스타류, 스파게티, 마카로니, 국수, 라자냐, 그노치(gnocchi), 라비올리 그리고 카넬로니(cannelloni)처럼 삶거나, (고기 혹은 기타로) 속을 채운, 혹은 다른 방식으로 가공된 제품, 꾸스꾸스 가공제품)

【표 2-28】 한국의 식품유형에 따른 네덜란드 식품분류표

한국		네덜란드		
품목코드	식품유형	상품법기준	관세율 적용분류	
003-001	코코아 가공품류	코코아 & 초콜렛	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<u>1806</u> (초콜렛 그리고 코코아를 함유하는 가공제품)
003-002	초콜릿류	코코아 & 초콜렛	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<u>1806</u> (초콜렛 그리고 코코아를 함유하는 가공제품)
				<u>1704</u> (코코아를 함유하지 않은 설탕제품, 화이트초콜렛 포함)
014-001	콩기름 (대두유)	-	III 지방과 기름(동식물성) 그리고 그 절단제품, 가공된 동식물성 식용지방, 왁스	<u>1507</u> (콩기름과 그 분획물, 정제기름도 포함, 그러나 화학적으로 변성되지 않은 기름)
014-004	미강유 (현미유)	-	III 지방과 기름(동식물성) 그리고 그 절단제품, 가공된 동식물성 식용지방, 왁스	<u>1515</u> (기타 식물성 지방과 지방성 기름(요오바 기름 포함), 그리고 그 분획물, 정제기름도 포함, 그러나 화학적으로 변성되지 않음.)
014-005	참기름	-		
014-006	들기름	-		
015-001	국수	-	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<u>1902</u> (파스타류, 스파게티, 마카로니, 국수, 라자냐, 그노치(gnocchi), 라비올리 그리고 카넬로니(cannelloni)처럼 삶거나, (고기 혹은 기타로) 속을 채운, 혹은 다른 방식으로 가공된 제품, 꾸스꾸스 가공제품)
015-003	당면	-		
015-004	유당면류	-		

【표 2-28】 한국의 식품유형에 따른 네덜란드 식품분류표

한국		네덜란드		
품목코드	식품유형	상품법기준	관세율 적용분류	
016-001	침출차	-	II (식물성 제품)	<b>0902</b> (차, 향이 가미된 차도 포함)
016-002	액상차	-	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>2101</b> (커피, 차, 또는 마테의 추출물, 에센스 그리고 농축물 또는 커피, 차, 마테의 추출물, 에센스, 농축물, 혹은 커피, 차, 마테를 기본으로 하는 제제(preparation), 볶은 치커리 그리고 볶은 기타 커피대용품, 또한 치커리와 기타 커피대용품의 추출물, 에센스, 농축물)
016-003	고형차	-		
017-003	조제커피	커피 추출물 & 치커리 추출물	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>2101</b> (커피, 차, 또는 마테의 추출물, 에센스 그리고 농축물 또는 커피, 차, 마테의 추출물, 에센스, 농축물, 혹은 커피, 차, 마테를 기본으로 하는 제품(preparation), 볶은 치커리 그리고 볶은 기타 커피대용품, 또한 치커리와 기타 커피대용품의 추출물, 에센스, 농축물)
017-004	액상커피			
018-001	과일·채 소음료	과일쥬스	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>2009</b> (발효되지 않은 과일쥬스 (GRAPE MUST 포함), 발효되지 않은 야채쥬스, 무알콜제품, 가당제품포함)
018-003	두유류	단백질	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>2202</b> (설탕 혹은 인공감미료 함유된, 그리고/혹은 향이 가미된 물, 미네랄워터, 탄산이 함유된 물, 2009 항목에서 언급하는 청과물 쥬스를 제외한 무알콜음료)
		낙농제품 (유제품)		

【표 2-28】 한국의 식품유형에 따른 네덜란드 식품분류표

한국		네덜란드		
품목코드	식품유형	상품법기준	관세율 적용분류	
018-005	인삼·홍삼음료	-	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>2202</b> (설탕, 인공감미료, 향이 가미된 물, 미네랄워터, 소다수 그리고 2009항목에 속하지 않은 무알콜음료)
020-003	양조간장	-	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>2103</b> (소스 그리고 소스를 위한 제품, 혼합향신료 그리고 이와 유사한 제품, 겨자가루 그리고 가공겨자)
020-008	된장	-		
020-010	고추장	-		
021-002	소스류	육류, 갈은 고기, 육가공식품	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>2103</b> (소스 그리고 소스를 위한 제품, 혼합향신료 그리고 이와 유사한 제품, 겨자가루 그리고 가공겨자)
				<b>2104</b> (스프 혹은 육수를 위한 조제품, 가공스프와 육수, 혼합균질(homogenised)식품)
				<b>2106</b> (타 항목에 적용되지 않은 식품)
023-002	배추김치	-	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>2005</b> (기타 야채, 식초 혹은 식초산 이외의 저장 혹은 가공법으로 조리된 기타야채, 비냉동제품, 설탕으로 가공된 청과물, 과일껍질 그리고 기타 식물부위는 제외함)
027-001	탁주	-	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>2206</b> (기타 발효주, 발효주, 발효주와 무알콜음료 혼합주, 다른 항목에 포함되지 않는 제품)

【표 2-28】 한국의 식품유형에 따른 네덜란드 식품분류표

한국		네덜란드		
품목코드	식품유형	상품법기준	관세율 적용분류	
027-004	맥주	-	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>2203</b> (맥아당) 맥주
027-006	소주	-	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>2208</b> (변성되지 않은, 알콜함량 80%이하인 에탄올, 증류주, 독주 그리고 기타 증류알콜함유음료)
029-005	조미김	-	II (식물성 제품)	<b>1212</b> (로커스트콩(locust beans), 해초류, 사탕무, 사탕수수, 신선, 냉장, 냉동 혹은 실온보관, 그리고 가루형태도 포함, 식품용 과일씨)
029-012	식염	-	V (미네랄 제품)	<b>2501</b> (식염 (변성염도 포함), 순수염화나트륨 (수용액 혹은 응고방지제 혹은 퍼짐성 촉진물질을 첨가한 제품도 포함))
029-018	즉석섭취 ·편의식 품류	-	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	-
030-002	가공유류	낙농제품 (유제품) 퍼지는지방제 품 (Spreadable fats)	I (살아있는 동물 그리고 동물성 제품)	<b>0401 - 0410</b> (우유 그리고 유제품, 조류계란, 천연꿀; 동물성 식품, 타 항목에서 속하지 않은 동물성 식품)
030-008	아이스크 림	지정된 상품명	IV (가공식품,음료, 주류제품 그리고 식초, 담배류)	<b>2105</b> (아이스크림, 빙과류, 코코아 함유제품 포함)

\* - : 정의없음

1.2. 식품유형별 정의 및 기준·규격

- 조사대상 식품유형에 해당하는 혹은 이와 유사한 네덜란드 식품기준규격은 아래 【표 2-29】 와 같다.

【표 2-29】 식품유형별 정의

식품유형	정의
빵류	<p>밀가루 &amp; 빵 관련 상품법</p> <p>구워진 식품으로 다음과 같은 성분을 함유한다</p> <ul style="list-style-type: none"> <li>- 물 혹은 우유</li> <li>- 이스트 혹은 효모 (이외의 다른 발효성분 사용은 제외)</li> <li>- 잘게 자른 혹은 으갠 곡류의 씨(곡물과일) 혹은 메밀씨</li> <li>- 식염</li> <li>- 품질향상제</li> </ul> <p>빵이란 용어는 최소 수분함량이 20%이고, 수분함량을 제외하고 식염 최대수치가 1.8%인 경우에 사용이 가능하다.</p> <p>흰빵(wit(te) brood)이란 최소 수분함량이 20%이고, 수분함량을 제외하고 식염 최대수치가 1.8%, 주성분이 밀가루(tarwebloem)이며, 밀기울(bran)이 육안으로 확인되지 않은 제품을 말한다.</p> <p>갈색빵(bruin brood; brown bread) 혹은 밀빵(tarwebrood; wheat bread)이란 최소수분함량이 20%이고, 수분을 제외하고 식염 최대수치가 1.8%이며, 통밀(whole-wheat) 혹은 부서진 밀 혹은 밀조각으로 구성된 밀가루가 주성분을 이루고, 밀기울이 육안으로 구별가능한 제품을 말한다.</p> <p>우유빵(melkbrood: milkbread)이란 최소수분함량이 20%이고, 수분함량을 제외하고 식염 최대수치가 1.8%, 우유성분이 자연비율로 혼합되어 수분함량을 제외하고 수치에서 유지방함량이 최소 1.5%인 제품을 말한다.</p> <p>건포도빵(krentenbrood, rozijnbrood)이란 건포도 함량이 최소 30%인 제품을 말한다. 네덜란드에서는 건포도의 건조정도에 따라 딱딱하고 진한 색상인 건포도는 크렌텐(krenten), 말랑하고 연한 색상인 건포도를 로제인(rozijn)이라 칭한다.</p>



【표 2-29】 식품유형별 정의

식품유형	정의
<p>카카오 &amp; 초콜렛</p>	<p>코코아 &amp; 초콜렛 관련 상품법</p> <p>EU Directive 2000/36/EC</p> <ul style="list-style-type: none"> <li>- <u>코코아버터(cacaoboter; cocoa butter)</u> 코코아빈(cacaobonen; cocoa beans) 혹은 코코아빈의 일부에서 추출된 성분으로 오일산(지방산) 함량이 최대 1.75%이고, 석유에테르 (petroleumether) 용매에 의해 결정되는 불검화물 (unsaponifiables) 성분함량이 0.5%인 (프레스코코아버터의 경우 최대 0.35%) 제품이다.</li> <li>- 코코아가루 혹은 코코아는 코코아빈을 씻어 불린 후 볶아서 가루로 만든 제품으로, (a) 코코아가루 혹은 코코아란 명칭은 수분량을 제외하고 코코아버터함량이 최소 20%이고, 수분 함량은 최대 9%인 제품에 사용가능하다. (b) 저지방(mager) 코코아가루, 저지방 코코아, 지방을 거의 제거한(sterk ontvet) 코코아 가루 혹은 코코아란 명칭은 수분을 중량에서 코코아버터 함량이 20% 미만인 코코아가루를 사용한 제품에만 사용가능하다.</li> <li>- 초콜렛가루, 패밀리초콜렛가루, 패밀리가당코코아 혹은 패밀리가당코코아가루는 코코아가루와 설탕의 혼합물이다. (a) 초콜렛가루, 가당 코코아가루, 가당 코코아는 최소 32%의 초콜렛가루를 사용한 제품을 의미한다. (b) 패밀리초콜렛가루, 패밀리가당 코코아, 패밀리가당 코코아가루는 최소 25% 이상, 32% 미만의 코코아가루를 함유한 초콜렛가루를 사용한 제품을 말한다. (c) 저지방 혹은 지방을 거의 제거한 패밀리초콜렛가루, 저지방 혹은 지방을 거의 제거한 패밀리가당 코코아, 저지방 혹은 지방을 거의 제거한 패밀리가당 코코아가루는 수분을 제외하고 최소 25% 이상, 32% 미만의 코코아가루를 함유하고, 20% 미만의 코코아버터를 함유하는 제품을 의미한다.</li> <li>- 초콜렛은 코코아제품과 설탕을 혼합해서 만든 제품으로, 최소 35%의 건조상태의 코코아성분 (최소18% 코코아버터와 최소 14% 무지방 건조상태의 카카오성분 포함)을 함유한다.</li> </ul>

【표 2-29】 식품유형별 정의

식품유형	정의
<p>카카오 &amp; 초콜렛</p>	<ul style="list-style-type: none"> <li>- 밀크초콜렛과 패밀리밀크초콜렛은 코코아제품, 설탕 우유 혹은 유제품이 혼합된 제품으로,             <ul style="list-style-type: none"> <li>(a) 밀크초콜렛은 건조상태의 코코아 성분량이 최소 25%, 분유함량은 최소 14%, 무지방 코코아성분 최소 2.5%, 그리고 코코아버터와 유지방의 총량이 최소 25%를 함유한다.</li> <li>(b) 패밀리밀크초콜렛은 건조상태의 코코아 성분량이 최소 20% 이상, 25% 미만이고, 분유성분이 최소 20%, 건조상태의 무지방 코코아성분이 최소 2.5%, 유지방이 최소 5% 그리고 코코아버터와 유지방 총량이 최소 25%를 함유한다.</li> </ul> </li>   <li>- 화이트초콜렛은 코코아버터, 우유 혹은 유제품, 설탕이 혼합된 제품으로, 코코아버터 함량이 최소 20%이고, 유지방을 최소 3.5% 함유하고 분유성분은 최소 14%를 함유한다.</li>   <li>- Chocolate a la taza 혹은 Chocolate familiar a la taza 는 코코아제품, 설탕 그리고 밀가루 혹은 쌀가루 혹은 옥수수가루 혹은 밀전분 혹은 쌀전분 혹은 옥수수전분이 혼합된 제품이다.             <ul style="list-style-type: none"> <li>(a) Chocolate a la taza는 최소 18% 코코아버터와 최소 14%의 무지방 건조상태의 코코아성분을 함유하는 건조상태의 코코아성분의 총량이 최소 35%이며, 밀가루 혹은 전분의 총량이 최대 8%인 제품을 말한다.</li> <li>(b) Chocolate familiar a la taza는 최소 18%의 코코아버터와 최소 12%의 건조상태의 무지방 코코아성분을 함유하는 건조상태의 코코아성분 총량이 최소 30%에서 35%미만이고, 밀가루 혹은 전분의 총량이 최대 18%인 제품을 말한다.</li> </ul> </li>   <li>- Gianduja는 초콜렛과 곱게 간 헤이즐넛으로 만들어진 제품이다.             <ul style="list-style-type: none"> <li>(a) Gianduja 초콜렛은 최소 8%의 무지방 건조상태의 코코아성분을 함유하는 건조상태의 코코아 성분의 총량이 최소 32%이고, 100g 당 곱게 갈은 헤이즐넛의 함량이 최소 20그램에서 최대 40그램이며, 우유 혹은 우유를 증발시켜 생성된 분유는 최소 5%를 함유한다. 곱게 간 헤이즐넛에는 아몬드, 헤이즐넛, 기타 넛트류를 형태 그대로 혹은 조각형태로 혼합할 수 있고, 견과류 총량은 제품 총 무게의 60%를 초과하면 안된다.</li> <li>(b) Gianduja 밀크초콜렛은 코코아버터와 유지방의 총량이 최소 10%인 밀크초콜렛과 제품중량 100g당 최소 15g 이상에서 최대 40g의 헤이즐넛으로 구성된 제품이며, 곱게 간 헤이즐넛에는 아몬드, 헤이즐넛, 기타 넛트류를 형태 그대로 혹은 조각형태로 혼합할 수 있고, 견과류 총량은 제품 총 무게의 60%를 초과하면 안된다.</li> </ul> </li> </ul>

【표 2-29】 식품유형별 정의

식품유형	정의
<p>카카오 &amp; 초콜렛</p>	<ul style="list-style-type: none"> <li>- 속을채운 초콜렛(gevulde chocolate; filled chocolate)은 제품표면이 초콜렛, (패밀리) 밀크초콜렛, 화이트 초콜렛 중 <u>한 가지</u>로 구성되며, 초콜렛의 중량은 제품 총 중량의 25%를 넘지 않고, 제빵·제과류 혹은 빙과류·아이스크림 등으로 속을 채우지 않은 제품을 의미한다.</li> <li>- 초콜렛봉봉(bonbon) 혹은 프랄린(praline)은 속을 채운 초콜렛 제품 혹은 초콜렛, (요리용) 밀크초콜렛, 화이트초콜렛을 혼합한 제품과 초콜렛의 비율이 제품 총량의 최소 25%를 함유하는 식품을 의미한다.</li> <li>- 분유성분은 우유(전유, 반지방우유, 저지방우유)와 크림에서 전체 혹은 일정량의 수분을 제거한 것, 크림, 버터, 유지방을 의미한다.</li> </ul> <p>EU: Directive 2001/114/EC</p> <ul style="list-style-type: none"> <li>- 설탕은 설탕관련 상품법에서 정의하는 설탕과 기타 설탕을 사용할 수 있다. 설탕관련 상품법은 Directive 2001/111/EC에 의거하며, 종류는 다음과 같다. 정제설탕, 액상설탕, 액상타입의 포도당과 과당의 혼합물(invert sugar), 시럽 형태의 포도당과 과당의 혼합물, 포도당시럽, 덱스트로스(dextrose), 과당(fructose), EU규정 1265/69/EC에서 정의하는 설탕.</li> </ul>
<p>과일주스 (2012)</p>	<p>과일주스관련 상품법 (2012년)</p> <p>EU규정 Directive 2001/112/EC에 의거한다.</p> <p>1. (a) 과일주스 (Fruit juice)</p> <p>발효가 가능하지만 발효되지 않은 과일제품으로, 형태가 완전하고 잘 익은 신선과일 혹은 냉동과일을 한 가지 혹은 한 가지 이상 사용한다. 과일 특유의 색상, 향, 맛을 지니며, 제조과정에서 주스로부터 분리된 향, 과육, 세포(cells)를 동일한 주스에 혼합할 수 있다. 감귤류(citrus) 주스는 내과피(endocarp)로 제조된다. 단 라임주스의 경우에는 과일전체를 사용하고, 적합한 생산공정에 따라 껍질성분의 비율을 최소화한다.</p> <p>(b) Fruit juice from concentrate</p> <p>농축된 과일주스에 농축과정에서 추출된 물을 첨가하고, 여기에 향을 복원하고, 필요에 따라 주스에서는 손실되었지만 해당 과일주스 혹은 동종의 과일주스를 생산하는 과정에서 재생된 과육과 세포가 첨가된 제품. 물 첨가 관련 주스의 필수특징을 보장하기 위해 채택된 특성, 특히 화학적, 미생물학적, 관능(organoleptic)적 관점에서의 특성이 표시되어야 한다.</p>

【표 2-29】 식품유형별 정의

식품유형	정의
과일주스 (2012)	<p>2. 농축된 과일주스 (Concentrated fruit juice) 한가지 혹은 한가지 이상의 과일주스에서 일정비율의 수분을 물리적으로 제거하여 생성된 제품이며, 직접 소비를 위한 제품의 경우 최소 50%의 수분이 제거되어야 한다.</p> <p>3. 건조/분말형태의 과일주스(Dehydrated/powdered fruit juice) 한가지 혹은 한가지 이상의 과일주스에서 사실상 모든 수분이 물리적으로 제거된 제품.</p> <p>4. 과일 넥타 (Fruit nectar) a) 상기 3가지 형태의 과일주스와 과일퓨레, 혹은 이를 혼합한 제품에 물, 설탕 혹은 꿀을 첨가하여 만들어진 발효가능하지만 발효되지 않은 제품으로, EU규정 Directive 2001/112/EC 부록4의 기준에 일치해야 한다.</p> <p>설탕 혹은 꿀 첨가량은 완제품의 총 중량에서 최대 20%가 허용된다.</p> <p>무설탕 함유 혹은 저칼로리 과일넥타 제품인 경우, 설탕대신 전체 혹은 부분적으로 인공감미료 사용이 가능하며, 이는 EU규정 Directive 94/5/EC에 의거한다.</p> <p>부록 4의 II와 III에 언급된 과일과 살구는 설탕, 꿀, 인공감미료를 첨가하지 않고 넥타를 제조하기 위해 개별적으로 혹은 혼합하여 사용이 가능하다.</p> <p><u>원재료 정의</u></p> <p>1. 과일 모든 과일, 단 토마토는 제외한다.</p> <p>2. 과일퓨레(purée) 주스를 제거하지 않은 과일 전체 혹은 껍질을 벗긴 과일에서 먹을 수 있는 부분을 체를 쳐서 얻은 발효가능하지만 발효되지 않은 제품</p> <p>3. 농축된 과일퓨레 과일퓨레에서 수분의 일정량을 물리적으로 제거하여 생성된 제품.</p> <p>4. 설탕 (다음제품 생산에 사용되는 경우)</p> <p>(a) 과일 넥타 - EU규정 Directive 2001/111/EC에서 정의하는 식품용 특정 설탕 - 과당시럽 (fructose syrup) - 과일에서 추출된 설탕 (sugars derived from fruits)</p>

【표 2-29】 식품유형별 정의

식품유형	정의
<p>과일쥬스 (2012)</p>	<p>(b) 농축액에서 생성된 과일쥬스 - Directive 2001/111/EC에서 정의하는 설탕 - 과당시럽</p> <p>(c) 과일쥬스 - 2%이하의 수분을 함유한 (b)에서 언급한 설탕</p> <p>5. 꿀 EU규정 Directive 2001/110/EC에서 정의하는 꿀과 관련된 제품</p> <p>6. 과육 혹은 세포(Pulp or cells) 쥬스를 제거하지 않은 동종 과일의 먹을 수 있는 부분에서 얻어지는 제품, 감귤류의 경우에는 내과피에서 얻을 수 있는 쥬스알맹이가 과육 혹은 세포이다.</p>
<p>커피 (추출물)</p>	<p>커피 추출물 &amp; 치커리(커피대용) 추출물 관련 상품법</p> <p>EU Directive 1999/4/EC</p> <p>1. 커피 추출물은 볶은 원두커피에서 추출된 농축제품으로, 산 혹은 염기가 첨가되는 가스분해의 과정을 제외하고는 오직 물만 추출용제로 사용된다. 커피 추출물은 오직 커피의 수용성분과 향성분, 기술적으로 제거불가능한 불용성 물질과 커피에서 추출된 불용성 기름만을 함유한다. -고체 혹은 페이스트 형태의 커피추출물은 커피 추출물에서 나온 성분 이외의 성분을 함유하지 않는다. -액상타입의 커피추출물은 최대 12% 중량의 (로스팅(=roasting) 여부와 상관없는) 설탕을 함유한다. -커피에서 추출된 건조물질의 중량수치는 다음과 같다 건조된 커피추출물의 경우 95% 이상, 페이스트 형태의 커피추출물의 경우에는 최소 70%에서 최대 85%, 액상타입의 커피추출물의 경우에는 최소15%에서 최대 55%이다.</p> <p>2. 치커리는 음료제조용으로 사용되며, Cichorium intybus L의 뿌리를 깨끗이 씻은 후 말리고 구워서 사용한다. 치커리 추출물: 구운 치커리에서 추출된 농축제품으로, 산 혹은 염기가 첨가되는 가스분해의 과정을 제외하고는 오직 물만 추출제로 사용된다. -고체 혹은 페이스트 형태의 치커리 추출물에서 치커리에서 추출되지 않은 물질의 허용중량은 최대 1%이다. -액상타입의 치커리 추출물은 최대 35% 중량의 (로스팅(=roasting) 여부와 상관없는) 설탕을 함유한다 -치커리에서 추출된 건조물질의 중량수치는 다음과 같다 치커리 추출물의 경우 95% 이상, 페이스트 형태의 치커리추출물의 경우에는 최소 70%에서 최대 85%, 액상타입의 치커리추출물의 경우에는 최소25%에서 최대 55%이다.</p>

【표 2-29】 식품유형별 정의

식품유형	정의
식용유지류	<p>퍼지는 지방제품(Spreadable fats) 관련 상품법</p> <p>EU Regulation 2991/94/EC</p> <p>1. 유지방 (milk fats) 우유 혹은 특정우유제품에서 유래된 고체, 가단 에멀전(malleable emulsion) 형태를 지닌, 특히 기름에 수분이 섞인 형태로, 지방을 필수구성요소로 하는 제품. 필요에 따라 제조 시 다른 물질을 제품에 첨가할 수 있고, 이러한 물질은 우유성분을 대체하는 목적으로 사용되지 않는다.</p> <p>a. 버터 유지방 함량이 80%이상 90%미만이며, 수분 최대 함량은 16%, 건조한 무지방 우유 최대함량이 2%인 제품</p> <p>b. 지방을 3/4 함유한 버터 유지방 함량이 60%이상 62%미만인 제품</p> <p>c. 지방을 1/2 함유한 버터 유지방 함량이 39%이상 41%미만인 제품</p> <p>d. 유제품 스프레드 (Dairy spread) 유지방 함유율이 39%미만, 41%이상 60%미만 그리고 62%이상 80%미만인 3가지 형태의 제품이 있다.</p> <p>2. 지방(Fats) 식품용으로 적합한 고체형태의 식물성 그리고/혹은 동물성 지방에서 유래된 고체, 가단 에멀전(malleable emulsion) 형태를 지닌, 특히 기름에 수분이 섞인 형태를 지닌 제품으로 유지방 혹은 지방 함량이 3%이하인 제품.</p> <p>a. 마가린 식물성 그리고/혹은 동물성 지방으로 제조된, 지방 함량이 80%이상 90%미만인 제품.</p> <p>b. 지방을 3/4 함유한 마가린 식물성 그리고/혹은 동물성 지방으로 제조된, 지방 함량이 60%이상 62%미만인 제품</p> <p>c. 지방을 1/2 함유한 마가린 식물성 그리고/혹은 동물성 지방으로 제조된, 지방 함량이 39%이상 41%미만인 제품</p> <p>d. 지방 스프레드 식물성 그리고/혹은 동물성 지방으로 제조된 제품으로 지방 함량이 39%미만, 41%이상 60%미만 그리고 62%이상 80%미만인 3가지 형태가 있다.</p> <p>3. 식물성 그리고/혹은 동물성 제품으로 구성된 지방 식용으로 적합한 고체 혹은 액상형태의 식물성 그리고/혹은 동물성 지방에서 유래된 고체, 가단 에멀전(malleable emulsion) 형태를 지닌, 특히 기름에 수분이 섞인 형태를 지닌 제품으로 유지방 혹은 지방 함량이 10-80% 사이인 제품.</p>

【표 2-29】 식품유형별 정의

식품유형	정의
식용유지류	<p>a. 혼합제품(blend) 식물성 그리고/혹은 동물성 지방을 혼합한 제품으로 지방함량이 80%이상 90% 미만인 제품</p> <p>b. 지방을 3/4 함유한 혼합제품 식물성 그리고/혹은 동물성 지방을 혼합한 제품으로 지방함량이 60%이상 62% 미만인 제품</p> <p>c. 지방을 1/2 함유한 혼합제품 식물성 그리고/혹은 동물성 지방을 혼합한 제품으로 지방함량이 39%이상 41% 미만인 제품</p> <p>d. 혼합 스프레드 식물성 그리고/혹은 동물성 지방을 혼합한 제품으로 지방함량이 39%미만, 41% 이상 60%미만 그리고 62%이상 80%미만인 3가지 형태의 제품이 있다.</p> <p>4. 요리용 지방제품 (상품법) 유지방(milk oil or milk fat)을 전혀 혹은 거의 함유하지 않은 요리전용 제품으로 지방함량이 최소 90%이다.</p>
가공유류	<p>낙농제품 (유제품) 관련 상품법 EU: Regulation 1411/71/EEC EU: Regulation 1898/87/EEC EU: Directive 83/417/EEC</p> <p><u>유제품(zuivelproduct)</u> 원유를 원료로 하며, 이에 가공에 필요한 물질을 첨가한 제품, 단, 첨가물질은 어떠한 우유성분도 대체하지 않는다.</p> <p><u>혼합유제품(samengestelde zuivelproduct)</u> 우유 혹은 유제품을 주성분으로 하며, 어떠한 요소도 우유성분을 대체하지 않는 제품을 말한다.</p> <p><u>가열처리(warmtebehandeling)우유</u> 원유를 가열처리한 직후 인산호소테스트(phosphatase test) 결과가 부정적인 제품으로, 파스퇴르우유, UHT우유 등이 이에 해당한다.</p> <p><u>원유</u> 소, 염소 혹은 물소에서 짠 우유로, 섭씨 40도 이상 혹은 이와 유사한 가열가공을 하지 않은 제품을 말한다.</p>

【표 2-29】 식품유형별 정의

식품유형	정의
가공유류	<p><u>유제품에 사용되는 우유</u> 가공을 목적으로 하는 액상 혹은 냉동형태의 원유로써, 열처리와 같은 허가된 물리적 가공을 거치지 않고 구성성분이 변하지 않거나 혹은 천연의 우유성분이 유지되도록 구성성분의 변화가 제한적인 제품을 말한다.</p>
	<p><u>버터밀크(karnemelk)</u> 소에서 짜낸 우유를 인위적으로 미생물적 산성화함으로써 생성된 액상형태의 유제품으로 다량의 살아있는 유산균을 함유하며, 지방함량은 최대 1%, 유당함량은 지방을 제외한 건조물질에서 최대 30%, 지방을 제거한 건조물질의 함량은 최소 7.3% 그리고 pH가 최대 5인 제품을 말한다.</p>
	<p><u>요구르트</u> 소에서 짜낸 우유에 인위적으로 lactobacillus del-brueckii ssp. bulgaricus와 lactococcus salivarius ssp. thermophilus의 미생물을 첨가하여 산성화를 시킨 유제품으로, 다량의 살아있는 유산균을 함유하고, 지방수치는 최소 2.95%, 우유 단백질 수치는 최소 2.8% (지방을 제거한 유고형분에서의 우유단백질은 최소 33%), pH는 최대 4.5인 제품을 말한다. 미생물적 산성화 전후 혹은 산성화 과정에서 유청단백질(whey-protein)농축액 혹은 카세인(caseinate)을 첨가할 수 있다. 유청단백질농축액은 유장(whey)에서만 추출되어야 하고, 지방을 제거한 고형분을 기준으로 단백질 수치는 최소 37%, 질산염(nitrate)은 kg당 최대 50g, 아질산 이온(nitrite ion)은 kg당 최대 2mg이어야 한다.</p>
	<p><u>치즈(kaas; cheese), 염소치즈, 양치즈</u> FAO/WHO의 우유와 유제품 관련규정 혹은 스트레사컨벤션(Convention of Stresa: 치즈 상품명과 원산지 명칭 사용 관련 규정, 1951년 6월 1일 제정) 규정을 따른다.</p>
	<p>치즈 생산 시에는 다음 3가지의 응고물만 사용할 수 있다. 1)송아지 혹은 소뱀신의 레닛(rennet stomach)을 사용한 응고물질 2)Bacillus cereus, Endothia parasitica, 혹은 Mucor species 중 한 종류의 미생물을 사용한 응고물질 3) 유전자 조작된 미생물의 도움으로 생성된 카이모신(Chymosin).  이중 치즈는 우유성분이 첨가되거나 제거되지 않은, 우유의 응고물을 주원료로 하며, 이에 유장(whey)을 제거하고 식품판매용으로 적합할 때까지 숙성시킨 유제품을 말한다.</p>



【표 2-29】 식품유형별 정의

식품유형	정의																																																					
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【표 2-29】 식품유형별 정의

식품유형	정의										
가공유류	Roquefort	프랑스									
	<b>Convention of Stresa (B-List)</b>										
	Adelost	스웨덴									
	Asiago	이탈리아									
	Caciocavallo	이탈리아									
	Elbo	덴마크									
	Fontina	이탈리아									
	Fiore Sardo	이탈리아									
	Fynbo	덴마크									
	Harvarti	덴마크									
	Maribo	덴마크									
	Mycella	덴마크									
	Noekkelost	노르웨이									
	Saint-Paulin	프랑스									
	Sbrinz	스위스									
	Tybo	덴마크									
	<u>크박(Kwark; Quark) 혹은 신선치즈(Verse kaas; Fresh cheese)</u>										
	우유의 응고물을 주원료로 하며, 이에 유장(whey)을 제거하고, 우유성분의 첨가 여부와 상관없이 지방을 제거한 고형물에서 단백질 함량이 최소 60%, 지방을 제거한 제품의 최대 수분함량이 87%인 발효과정을 거치지 않은 유제품을 말한다. 또한 지방함량에 따라 다음과 같은 명칭을 사용할 수 있다.										
<table border="1"> <thead> <tr> <th>명칭</th> <th>고형물의 지방함량</th> </tr> </thead> <tbody> <tr> <td>크림(room; cream)</td> <td>최소 50%</td> </tr> <tr> <td>전(volle; whole)</td> <td>최소 35%, 50% 미만</td> </tr> <tr> <td>반지방(halfvolle; semi skimmed)</td> <td>최소 10%, 35% 미만</td> </tr> <tr> <td>저지방(magere; low fat)</td> <td>10% 미만</td> </tr> </tbody> </table>		명칭	고형물의 지방함량	크림(room; cream)	최소 50%	전(volle; whole)	최소 35%, 50% 미만	반지방(halfvolle; semi skimmed)	최소 10%, 35% 미만	저지방(magere; low fat)	10% 미만
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저지방(magere; low fat)	10% 미만										
<u>플라(Vla; Custard)</u>											
최소 50%의 우유와 녹말을 주성분으로 하며, 생산에 필요한 기타성분이 첨가된, 유지방 함량이 최소 2.6%인 점성형태의 혼합유제품이다.											
<u>곡물죽(Pap)</u>											
최소 50%의 우유와 곡물, 곡물제품 혹은 쌀을 주성분으로 하며, 생산에 필요한 기타성분이 첨가된, 유지방 함량이 최소 2.6%인 점성형태의 혼합유제품이다.											
<u>초콜렛우유</u>											
우유를 주원료로 하고, 이에 카카오 성분을 첨가함으로써 향을 가미하고, 총지방 함량이 최소 2.5%인 액상형태의 혼합유제품이다.											

【표 2-29】 식품유형별 정의

식품유형	정의
가공유류	<p><u>크림</u> 우유를 주원료로 하고, 이에 지방함량이 최소 10%인 액상 혹은 점성형태의 유제품을 첨가하여 지방함량을 높인 제품을 말한다.</p>
	<p><u>생크림</u> 우유를 주원료로 하고, 이에 지방함량이 최소 30%인 액상 혹은 점성형태의 유제품을 첨가하여 지방함량을 높인 제품을 말한다.</p>
	<p><u>반지방(halfvolle; semi-skimmed)</u> 총지방 함량이 최소 1.5%, 최대 1.8%인 액상 혹은 점성의 유제품 혹은 혼합 유제품에 사용가능하다.</p>
	<p><u>저지방(magere; low fat)</u> 일반적으로 총지방 함량이 최대 0.5%인 액상 혹은 점성의 유제품 혹은 혼합 유제품에 사용가능하다.</p>
두유	<p>단백질 관련 상품법 (콩단백질)</p> <p>콩단백질은 껍질을 벗긴 대두에서 추출된, 지방을 제거한 단백질 제품으로, 단백질 가수분해물은 예외로 한다. 콩단백질은 다음의 요구사항을 충족해야 한다.</p> <ul style="list-style-type: none"> <li>a. 단백질 효율비율이 최소 1.8 이어야 하고,</li> <li>b. Bound lysino-alanine 수치는 최대 500mg의 단백질을 함유하고</li> <li>c. free lysino-alanine 수치는 kg당 최대 10mg을 함유한다.</li> </ul>
아이스크림	<p>지정된 상품명 관련 상품법</p> <p>아이스크림(roomijs)는 냉동상태로 섭취하는 식품으로 유지방 이외의 타 지방을 함유하지 않고, 유지방 수치는 최소 5%를 함유하며, 우유 단백질 이외의 단백질은 함유하지 않는 제품을 말한다.</p>
만두류	<p>육류, 같은 고기, 육가공식품</p> <p>EU: Directive 91/493/EEC (수산물 제품 관련)</p> <p>가공육류(vleesbereiding: meat preparation)- 향신료 혹은 식품첨가물을 첨가되거나, 육류의 내부세포구조를 유지함으로써 신선고기의 성질을 유지하는 식품. 예를 들면 고기만두 등이 이에 해당된다.</p> <p>육류제품(vleesproduct: meat product) - 가공처리를 거쳐 신선고기의 성질을 잃어버린 제품으로, 냉장/냉동처리만 된 고기, 같은 고기 그리고 가공육류는 육류 제품에서 제외된다. 예를 들면 육수, 고기분말, 농축액 등이 이에 해당된다.</p> <p>수산물 가공제품에 대한 정의는 상품법에 따로 규정되어 있지 않다.</p>

## 2 식품첨가물 및 유해물질의 정의

### 2.1. 식품첨가물의 정의

- 한국의 식품첨가물 정의는 식품위생법 제 2조를 따른다. 식품첨가물은 식품을 제조·가공 또는 보존하는 과정에서 식품에 넣거나 섞는 물질 또는 식품을 적시는 등에 사용되는 물질을 말한다. 이 경우 기구·용기·포장을 살균·소독 하는데 사용되어 간접적으로 식품으로 옮겨갈 수 있는 물질을 포함한다.
- 네덜란드 상품법에 따른 식품첨가물 정의는 다음과 같다. 영양가를 포함하거나 포함하지 않은, 그 자체로는 음식으로 섭취되지 않고 식품의 재료(ingredient)로 사용되지 않지만, 식품의 제조, 가공, 포장, 운송, 혹은 저장하는 과정에서 기술적인 이유로 의도적으로 첨가되어 직·간접적으로 식품의 구성요소가 되는 모든 물질의 자체 혹은 관련물질에서 유래된 물질을 말한다.
- 네덜란드에서는 법적으로 승인을 받은 물질만 식품첨가물로 사용할 수 있고, 이 첨가물은 E-번호로 구분할 수 있다. E-번호는 EU승인을 받은 후 지정 받을 수 있고, E-번호의 순위는 첨가물의 기능에 따른다.
- 향미물질(=aroma)은 상품법에 따라 첨가물이 아닌 식품의 재료(ingredient)로 간주되며, 이에 따라 E-번호를 가지지 않지만 이 역시 식품안전기준을 충족해야 한다.
- 식품첨가물 관련 상품법에서는, 다음 EU규정에 의거하여, 식품에 사용가능한 첨가물, 식품유형에 따라 사용가능한 첨가물, 첨가물의 허용량 등을 설명한다.
  - Directive 95/2/EC (1995년 2월 20일 제정: 색소와 인공감미료 이외의 식품 첨가물 관련)
  - Directive 94/35/EC (1994년 6월 30일 제정: 인공감미료 관련)
  - Directive 94/36/EC (1994년 6월 30일 제정: 색소 관련)

- Regulation 1333/2008/EC (2008년 12월 16일 제정: 색소와 인공감미료 이외의 식품첨가물 관련)
- Regulation 1129/2011/EU (Regulation 1333/2008/EC 수정규정)

## 2.2. 유해물질의 정의

- 유해물질이란 일반적으로 인간이나 생태계에 유해한 화학물질을 통칭하는 것으로 한국의 식품위생법에서는 식품, 식품첨가물, 기구 또는 포장·용기에 존재하는 위협요소로서 인체의 건강을 해치거나 해칠 우려가 있는 것을 “위해”로 규정하고 있는데 농약, 중금속, 유해 미생물 및 유독물질을 포함한다.
- 네덜란드의 경우에는, EU규정에 의거한 네덜란드 상품법에 따라, ‘의도적이지 않게(unintentional) 식품과 같은 상품에 혹은 환경에 존재하여 국민건강을 위해할 수 있는 물질’을 유해물질로 정의하며, 다음의 3가지 경우를 유해물질로 규정한다.

### - 자연독소(Natural Toxins)

: 자연에 의해 전이된 독소물질로 박테리아(세균)에 의한 독소, 동물에 의한 독소, 곰팡이에 의한 독소, 해산물에 의한 독소, 식물에 의한 독소가 있다. 인체는 오염된 식품을 통해 자연독소에 노출될 수 있고, 그 증상은 오염된 식품 섭취 후 단기간 내에 나타날 수 있다. 일부 자연독소의 경우에는 많은 연구결과가 나와 있다. 예를 들면 곰팡이가 핀 견과류나 땅콩에서는 암유발물질인 afatoxine을, 곰팡이가 핀 곡류에는 역시 암유발물질인 deosynivalenol(DON)이 포함되어 있다. 하지만 대부분의 자연독소의 경우에는 그 위해여부가 아직도 잘 알려지지 않아 식품안전판단기준이 정확하지 않다. Mycotoxins의 경우에는 건강관련 (잠정적인) 한도치가 제시되어 있고, 해산물에 의한 독성의 경우에는 굴 혹은 홍합을 먹은 후 fycotoxins의 수치가 올라간다는 등 개요만 존재할 뿐이다.

### - 요리행위를 통한 유해물질(Proces Contaminants)

: 예) polycyclic aromatic hydrocarbons

### - 환경유해물질(Milieu Contaminants)

: 예) dioxin, 중금속

- 네덜란드는 다음 EU법규정에 근거하여 식품의 위해여부를 판단하고 관리한다.
  - Regulation 315/93/EEC (1993년 2월 8일 제정: 식품 오염물질에 대한 EU 절차 관련)
  - Regulation 1881/2006/EC (2006년 12월 19일 제정: 식품 내 오염물질 최대 함량 관련)
  - Regulation 853/2004/EC (2004년 4월 29일 제정: 식품 위생규정 관련)
  - Regulation 2073/2005/EC (2005년 11월 15일 제정: 식품 내 미생물 기준 관련)
  
- 식품에서 완전히 제거하지 못하는 오염물질의 경우에는 EU규정 Regulation 1881/2006/EC에서 일일 혹은 일주일 허용량을 제시한다.

【표 2-30】 오염물질 일일 혹은 일주일 허용량 (EU)

오염물질	일일허용량 (체중 1kg당)	기준
Nitrate	3.65 mg	1일
Patulin	(잠정수치) 0.40 µg	1일
Deoxynivalenol (Fusarium-toxin)	1.00 µg	1일
Zearalenone (Fusarium-toxin)	(잠정수치) 0.20 µg	1일
Fumonisin (Fusarium-toxin)	2.00 µg	1일
Nivalenol (Fusarium-toxin)	(잠정수치) 0.70 µg	1일
T-2 & HT-2 toxin (Fusarium-toxin)	(잠정수치) 0.06 µg	1일
3-MCPD	2.00 µg	1일
Ochratoxin A	120 ng	1주일
Lead	25 µg	1주일
Mercury & Methylmercury	1.6 µg	1주일
Dioxins & PCBs	14 pg	1주일

- 식품유형별 오염물질의 최대 함량 역시 EU규정 Regulation 1881/2006/EC에 의거한다.

【표 2-31】 식품유형별 오염물질 최대 함량 (EU)

오염물질	식품유형	최대허용량	단위
Nitrate	곡류가공제품 (유아용도 포함)	200	mg NO <sub>3</sub> /kg
	견과류 가공제품 (식품용 혹은 원재료용)	2 (B1) 4 (B1+B2+G1+G2)	µg/kg
Aflatoxins	곡류파생제품	2 (B1) 4 (B1+B2+G1+G2)	µg/kg
	우유 (가공유제품 제조용)	0.05 (M1)	µg/kg
	곡류가공제품 (유아용도 포함)	0.10 (B1)	µg/kg
Ochratoxin A	곡류파생제품	3	µg/kg
	인스턴트 커피	10	µg/kg
	와인 (스파클링 와인 포함, 리큐르와인, 알콜도수 15% 초과 제품 그리고 과일와인 제외)	2	µg/kg
	아로마 와인, 아로마 와인음료, 아로마 와인칵테일	2	µg/kg
	포도주스, 포도농축제품, 포도넥타, 포도머스트	2	µg/kg
Patulin	과일주스, 과일농축물, 과일넥타	50	µg/kg
	사과에서 유래된, 혹은 사과주스를 함유하는 발효음료	50	µg/kg
	사과주스	10	µg/kg
Deoxynivalenol	건조 파스타	750	µg/kg
	빵류, 페스트리, 비스킷, 곡물스낵, 아침식사용 시리얼제품	500	µg/kg
	곡물가공제품 (유아용도 포함)	200	µg/kg
Zearalenone	빵류, 페스트리, 비스킷, 곡물스낵, 아침식사용 시리얼제품	50	µg/kg
	곡물가공제품 (유아용도 포함)	20	µg/kg
Fumonisin	옥수수제품	400 (B1+B2)	µg/kg
	옥수수가공제품	200 (B1+B2)	µg/kg
Lead	우유 (가공유제품 제조용)	0.02	mg/kg wet weight
	지방, 기름, 유지방	0.10	mg/kg wet weight

【표 2-31】 식품유형별 오염물질 최대 함량 (EU)

오염물질	식품유형	최대허용량	단위
Lead	과일 주스, 과일농축물, 과일넥타	0.05	mg/kg wet weight
	와인 (스파클링 와인 포함, liquer wine 제품 제외), cider, perry, 과일와인	0.20	mg/kg wet weight
	아로마 와인, 아로마 와인음료, 아로마 와인카테일	0.20	mg/kg wet weight
Tin (inorganic)	통조림 제품	200	mg/kg wet weight
	통조림 음료 (청과물 주스 포함)	100	mg/kg wet weight
	통조림 유아식품 그리고 유아용 곡물가공식품 (건조식품, 분말식품 제외)	50	mg/kg wet weight
3-monochloroprop-ane-1,2-diol (3-MCPD)	간장	20	µg/kg
Dioxins & PCBs	유제품 (버터지방 포함)	3 Sum of dioxins (WHOPCDD/F-TEQ)	pg/g fat
	계란제품	6 dioxin-like PCBs (WHOPCDD/F-PCB-TEQ)	pg/g fat
	식물성 기름와 지방	0.750 Sum of dioxins (WHOPCDD/F-TEQ) 1.50 dioxin-like PCBs (WHOPCDD/F-PCB-TEQ)	pg/g fat
Benzo(a)pyrene	기름과 지방 코코아버터 제외, 식용 혹은 원재료용	2	µg/kg wet weight
	곡류가공제품 (유아용도 포함)	1	µg/kg wet weight

- 오염물질의 허용량은 EU의 식품과학위원회(SCF=The Scientific Committee for Food)에 의해 정해진다.



### 3 식품첨가물 허용기준 및 금지첨가물 Data Base 구축

- 한국의 식품별 기준 및 규격과 식품첨가물 사용기준은 「식품공전(한국식품산업협회, 2013년)」, 「식품첨가물공전(한국식품산업협회, 2013년)」, 「축산물의 가공기준 및 성분규격(농림축산검역검사본부고시 제2013-137호, 2013.4.5)」 및 「식품유형별 식품첨가물의 적용범위(식품의약품안전청 식품첨가물 정보방 홈페이지)」 등을 참고로 하여 기재하였다.
- 본 Data Base의 식품첨가물 허용량 비교표는 국가별 유사 기준을 적용하여 해석상의 오류가 있을 수 있고 자료 업데이트가 실시간으로 관리되지 않으므로 수출에 활용 시 해당국가의 현행규정을 반드시 확인하여야 한다.
- 국가별 식품첨가물 허용량 비교 표기법에 대한 설명은 다음과 같다.

#### 한국

- ① 기준없음 : 식품첨가물 공전에 등재되어 해당 품목에 사용할 수 있으나 사용량에 대한 별도의 기준이 없는 경우로 식품첨가물 일반사용기준에 따라 물리적, 영양학적 또는 기타 기술적 효과를 달성하는데 필요한 최소량으로 사용하여야 한다.
  - ② 제한없음 : 식품첨가물 공전에 등재되어 모든 식품에 사용할 수 있으나 사용함에 있어 사용량에 대한 제한기준이 없는 경우로 식품첨가물 일반사용기준에 따라 물리적, 영양학적 또는 기타 기술적 효과를 달성하는데 필요한 최소량으로 사용하여야 한다.
  - ③ 금지 : 식품첨가물 공전에 등재되어 있으나 해당 품목에 사용할 수 없다.
- \* 기타 : 식품첨가물 공전에 등재되어 있지 않은 첨가물은 사용할 수 없다. 식품첨가물의 기준 및 규격 설정과 사용기준 개정을 원할 경우 식품의약품안전처장이 정하는 지침에 따라 신청할 수 있다.

## 네덜란드

- ① 기준없음 : 식품첨가물 목록에 있어 사용할 수 있으나 사용량에 대한 별도의 기준이 없는 경우로, 생산에 필요한 최소량을 의미한다.
- ② 금지 : 식품첨가물 목록에 있으나 해당 품목에 사용할 수 없다.
- \* 기타 : EU의 식품첨가물 목록에 등재되어 있지 않은 첨가물은 사용할 수 없다. EU 위원회의 사용허가를 받아 E-번호를 부여받은 후에만 사용이 가능하며, 이때 위원회는 EU 식품안전청(EFSA)의 자문을 받는다. 신청 절차는 EU규정 1331/2008/EC에 의거한다.

## 제5절 수입식품 부적합 사례 조사

### 1 수입식품 부적합 사례

- 네덜란드 식약청은 역내유통에 부적합한 수입식품을 발견한 경우, 우선 샘플채취를 통한 성분검사를 시행한다. 이후 관련제품이 역내유통에 부적합한 수입식품이라 판정되면 관련유통업체에게 수입 및 유통 관련정보를 요청하고, 이 자료를 토대로 잔량재고와 이미 판매된 제품을 신속하게 수거한 후 지정된 검역회사에서 압수보관하게 할 것을 명령한다. 네덜란드 식약청은 이 관련 보고서를 작성한 후 EU 식품안전청과 각 회원국의 식약청에 관련사실을 전달한다.
- 해당업체는 압수된 제품의 폐기처분 혹은 제3국으로의 송부여부를 결정해야 한다. 이 관련 모든 행정비용은 유통업체가 부담한다.
- 2013년도 6월 현재 네덜란드는 중국산 면류(인스턴트)에 대한 검사를 강화하고 있다. 사유는 알루미늄 성분 때문이다. 타 아시아 국가를 통해 수입될 가능성도 있기 때문에 중국에서 출발한 제품 이외에도 한국, 일본 등 기타 아시아 국가에서 출발한 모든 면류제품 역시 샘플채취를 통한 성분검사를 하고 있다. 네덜란드 정부는 부적합한 요리기구 사용 등 요리과정에서 알루미늄 성분이 첨가되는 것으로 가정하고 있으나, 한국의 한 제조업체에 따르면 이는 중국의 토질성질에 따른 것이라 판단하고 있다. 현재까지 네덜란드에서는 이와 관련 부적합 사유가 공식적으로 발표되지 않았다. 한편 2011~12년도 영국에서는 중국에서 생산된 한국업체의 당면, 그리고 한국에서 출발한 중국산 당면이 부적합 판정을 받은 바 있다. EU규정 Regulation 878/2010/EU의 부록 1에 의거 EU에서 허용하는 알루미늄 성분의 함량은 kg당 최대 10mg 인데, 중국원료를 주재료로 하는 한국산 당면, 혹은 중국산 당면의 알루미늄 성분은 유럽기준의 약 4-5배이다.

- 중국산 쌀과 쌀제품에 대한 검사 역시 강화되고 있다. 사유는 쌀의 유전자 조작 성분의 함유 가능성 때문이다. 2013년 7월 4일부터는 검사범위를 중국산 소스로 확대해서 진행하고 있다. EU에서 허용하는 유전자조작 성분의 최대 수치는 100 µg/kg이다.

【표 2-32】 네덜란드로 수출 시 발생한 부적합 사례

날짜	제품	원산지	부적합사유	후속조치
2012.11	포멜로 (pomelos)	중국	triazophos(0.045mg/kg-ppm) 검출	공식적보류
2012.11	오리엔탈 믹스	중국	비승인 유전자 조작 쌀로 제조 (CryAb/CryIAc)	수입비승인
2012.11	땅콩	인도	aflatoxins(B1=20;Tot.=22µg/kg-ppb) 검출	수입비승인
2012.10	포멜로 (pomelos)	중국	triazophos (0,043 mg/kg - ppm) 검출	수입비승인
2012.10	땅콩	남아프리카공화국	aflatoxins (B1=4,4/20,7;Tot.=5,1/23,2µg/kg-ppb) 검출	수입비승인
2012.10	새우계란면	홍콩	aluminium (14.7mg/kg-ppm) 과다 검출	수입비승인
2012.10	땅콩	미국	aflatoxins (B1 = 9.8; Tot. = 10.7 µg/kg - ppb) 검출	공식적보류
2012.10	카이란 (chinese broccoli)	중국	pyraclostrobine (0,76 mg/kg - ppm) 검출	폐기처분
2012.10	생 껍질 콩 (yard long beans)	도미니카 공화국	methomyl (0.47 mg/kg - ppm) 검출	수입비승인
2012.10	소고기	아르헨티나	취가독소 shigatoxin 검출	반송조치
2012.10	냉장 소고기	아르헨티나	취가독소 shigatoxin 검출	반송조치
2012.10	땅콩	인도	aflatoxins (B1 = 8.1; Tot. = 8.6 / B1 = 37.6; Tot. = 42.9 µg/kg - ppb) 검출	공식적보류
2012.10	국수	중국	비승인된 유전자 조작 국수	공식적보류
2012.10	새우계란면	중국	과도한 aluminium (15.6 mg/kg - ppm) 검출	수입비승인

출처: 한국농수산물유통공사, 주요국 수출현황 모니터링-유럽(2012)

## 제6절 식품안전 관련 사건·사고

### 1 식품과 관련된 사건 발생 사례

- 네덜란드에서 발생하는 식품안전 관련 사건·사고는 제조업체와 유통업체가 잠재적인 위험요소와 이미 발생한 사건에 대해 신속하고 적극적으로 대처하는 것이 특징이다. 이들은 모두 식품관련 법규정에 의거한 자체적인 품질 안전기준을 엄격하게 준수한다.

【표 2-33】 네덜란드의 식품안전 관련 사건·사고

일시	제목	지역	내용
2013-04-23	안린더스 가공육류제품 (Jan Linders Slagerskwaliteit Koude schotel Superieur) 안전경고	브라반트 주 (Brabant: 네덜란드 남부)	<p>네덜란드 남부지역 브라반트 주에 위치한 안린더스 (Jan Linders) 슈퍼마켓 자사 가공 육류제품(냉장) 2개에서 유리가 검출됨. 이는 해당업체의 보도에 따른 것이며, 사건 발생 즉시 리콜 및 구매금지 그리고 환불 조치가 행해짐.</p> <p><u>관련제품정보</u></p> <ul style="list-style-type: none"> <li>- 제품명: Slagerskwaliteit Koude Schotel 500g</li> <li>바코드: 8714328270114</li> <li>유통기한: 2013-05-09</li> <li>에티켓번호(하단): 598912</li> </ul> 

【표 2-33】 네덜란드의 식품안전 관련 사건·사고

일시	제목	지역	내용
2013-04-05	다이어트 및 스포츠맨을 위한 제품 '이오막스(Iomax)' 사용 금지	네덜란드 전역	<p>네덜란드 식약청은 다이어트 제품인 이오막스에 대한 사용금지를 명령함. 사유는 허가되지 않은 성분(도핑제품 중 하나인 암페타민 성분이라 추정됨)이 검출되었기 때문임. 위트레흐트 대학병원(UMC)에 따르면 해당제품을 한 알만 섭취해도 심장박동이상, 가슴통증, 구토증상, 두통, 흥분유발 등의 심각한 부작용을 초래함. 이 제품을 사용하는 소비자에게는 즉각적인 사용금지 및 복용 후 24시간 이내로 주치의에게 자문을 구할 것을, 그리고 구매업체에 대한 정보를 요청함. 해당 소비자는 구매정보를 온라인 상으로 제보할 수 있고, 제보된 모든 정보는 기밀유지가 보장됨. 참고로 해당제품은 약품으로 등록되지 않은, 또한 구성성분에 대한 에티켓 정보도 정확하지 않은 제품임.</p>
2013-03-07	말고기, 그리고 국민건강을 위협하는 원산지가 불분명한 말고기	네덜란드 전역	<p>육류가공식품에 말고기가 사용되어 문제가 됨. 그 사유는 1)에티켓에 말고기 사용여부가 기재되지 않았고, 2)원산지가 분명치 않다는 것임.</p> <p>특히 원산지가 분명하지 않은 말고기는 국민건강을 위협할 수 있는 요소로 인지됨. 위험요소는 말 치료제에 존재하는 화학적인 위험요소(페닐부타존, 옥시편부타존, MRL 등)와 (루마니아산) 말에 존재 가능한 미생물적 위험요소(기생충)가 있음. 식품용 말고기는 경주마 혹은 기타 말과는 달리 위해요소를 최소로 제한하고 있음.</p> <p>네덜란드는 잠정적으로 네덜란드에서 유통된 말고기가 사용된 제품이 위험하지 않다고 결론을 내렸지만 지속적으로 감시 및 관리되는 대상임. 참고로 규정대로 에티켓 정보가 제시된 말고기와 말고기 가공식품은 네덜란드 내 유통이 가능함.</p>

【표 2-33】 네덜란드의 식품안전 관련 사건·사고


일시	제목	지역	내용
2012-12-29	오염된 프랑스 치즈 리콜 조치	네덜란드 전역	<p>프랑스 치즈가공회사 Fromaterie de Jussac에서 생산하는 5가지 종류의 치즈에 대한 리콜조치가 행해짐.</p> <p><u>제품종류</u></p> <ul style="list-style-type: none"> <li>- Brique lait de vache 250g</li> <li>- Brique lait de brebis 200g</li> <li>- Brique lait de chèvre 200g</li> <li>- Mini briques panachées</li> <li>- Gerbizon</li> </ul> <p><u>제품정보</u></p> <ul style="list-style-type: none"> <li>- 공장등록번호: FR4312002CE</li> <li>- 유통기한: 2012.12.28- 2013.02.19</li> </ul> <p>해당제품에서 심각한 질병을 초래할 수 있는 리스테리아(Listeria) 박테리아가 검출되었음. 리스테리아 박테리아는 임산부, 노약자, 어린이와 같이 면역력이 약한 사람들에게 위협한 것으로 알려짐. 해당제품 섭취 후 열 그리고/혹은 두통증세가 나타날 경우 주치의의 자문을 받을 것을 권고함. 해당증세는 섭취 후 8주까지 지속됨. 관련 제품을 구매한 소비자에게는 이 제품을 먹지 말고 즉시 폐기처분할 것을 요구함. 네덜란드에서는 엠떼(Emté), 줌보(Jumbo), 슬리호로(Sligro) 그리고 치즈전문판매업체에서 해당제품을 판매하고 있었음. 해당제품의 첫번째 수입물량은 약 만개로 파악되었고, 수입업자인 벨기에 뒤뵁(Dupont)사가 해당제품에 대한 리콜조치를 식약청에 제보함. 네덜란드에서는 해당제품을 섭취한 후 질병이 유발한 사례가 발생하지 않았음.</p>

【표 2-33】 네덜란드의 식품안전 관련 사건·사고

일시	제목	지역	내용
2012-12-24	에티켓 정보 오류 관련 머스터드 알레르기 증상을 가진 소비자들을 위한 안전경고	네덜란드 전역	<p>유니레버 베네룩스(Unilever Benelux)사는 우녹스 쇠고기 라구(Unox Rundvlees Ragout) 제품의 에티켓 정보 오류에 대해 소비자, 특히 머스터드 알레르기 증상을 지닌 소비자에게 안전관련 경고를 보도함. 이는 내용물이 라구 대신 굴라쉬스프(Goulashsoep)로 잘못 투입되어 생긴 사고로, 굴라쉬스프가 함유하는 머스타드단백질이 알레르기 증상을 유발할 수 있음. 머스타드 알레르기가 없는 소비자는 섭취해도 아무 문제가 없음. 해당제품을 구매한 소비자는 바코드 부분을 잘라서 우녹스(Unox)회사로 송부하면 됨.</p> <p><u>제품정보</u>                      - 바코드: 8712566235735                      - 유통기한: 2015년 9월 17일</p>
2012-12-12	와그너(Wagner) 피자 리콜	네덜란드 전역	<p>와그너(Wagner)사의 피자제품 중 SENSAZIONE와 BIG PIZZA 브랜드의 모든 제품에 대한 리콜조치가 행해짐. 해당 제품은 독일에서 생산된 것으로 2명의 독일 소비자가 금속조각을 해당피자에서 발견됨. 와그너사는 이 관련 공식적인 사과문을 발표했고, 해당 소비자는 바코드, 유통기한, 생산코드가 적힌 포장지를 잘라서 와그너 네덜란드 지사로 송부하면, 구매 금액에 해당하는 금액을 구좌를 통해 환불받을 수 있음.</p> <p><u>제품정보</u>                      유통기한: 2013년 3월 - 11월</p>
2012-11-17	벨기에산 깨임서 치즈 (Keiemse Kaas)에서 리스테리아 박테리아 검출	네덜란드 전역	<p>벨기에 정부 요청에 따라 벨기에 디스스 호프(Disschof)사의 치즈제품의 일부에서 리스테리아 박테리아가 검출되어 리콜조치가 행해짐. 네덜란드에서는 소량 판매된</p>



【표 2-33】 네덜란드의 식품안전 관련 사건·사고

일시	제목	지역	내용
2012-11-17	벨기에산 깨임서 치즈 (Keiemse Kaas)에서 리스테리아 박테리아 검출	네덜란드 전역	<p>것으로 알려짐. 2012년 10월 22일 이후 해당제품을 구매한 소비자는 제품사용을 하지 못하도록 조치됨.</p> <p><u>제품명</u></p> <ul style="list-style-type: none"> <li>- Keiems Bloempje met en zonder kruiden</li> <li>- KeiemnaarMagerNatuur</li> <li>- Keiems Bloemetje met Kruiden</li> <li>- Keiemnaer</li> <li>- Keiemse Witte</li> <li>- Keiemse BloemGroot</li> <li>- Keiemmager met kruiden</li> </ul>
2012-10-05	훈제연어 및 훈제연어 가공제품에서 살모넬라 검출	네덜란드 전역	<p>포뵘(Foppen)사에서 제조한 훈제연어와 훈제연어 가공제품에서 살모넬라가 검출되어 리콜 및 환불조치가 행해짐. 이 제품은 알버타인을 비롯한 네덜란드의 주요 슈퍼마켓 체인에서 판매된 제품으로 소비자들은 해당하는 모든 제품(냉동제품 포함)을 폐기처분해야 함.</p>
2012-07-06	로빈슨스 과일썬 (Robinsons Fruit Shoot) 제품의 신규포장 안전 관련 리콜 조치	네덜란드 전역	<p>브리티빅 소프트 드링크(B가샷 Soft Drinks)사는 신규포장제품을 사용한 로빈슨 과일썬 전 제품에 대해 리콜조치를 행함. 사유는 신규포장의 뚜껑이 생산과정에서 손상을 입어 녹색 주둥이 부분이 전체 혹은 부분적으로 열릴 수 있기 때문임. 관련 제품을 구매한 소비자는 구매처에서 환불 요청을 할 수 있음.</p> <p><u>신규포장 - 구 포장</u></p> 

【표 2-33】 네덜란드의 식품안전 관련 사건·사고

일시	제목	지역	내용
2012-07-04	뉴트리샤(Nutricia)의 밤빅스베이런꼭꺼스(Bambix Berenkoekjes) 리콜조치	네덜란드 전역	뉴트리샤의 6개월 이상의 유아용 과자인 밤빅스베이런꼭꺼스는 제품의 품질과 관련해서 리콜조치를 행함. 사유는 6세 이상의 유아가 먹기에 충분히 부드러워 않아 섭취하는 과정에서 목에 걸릴 수 있는 가능성이 있기 때문임. 해당업체는 자사의 식품안전과 품질관련 매우 엄격한 기준을 사유로 리콜조치를 결정함. 구매한 제품을 더 이상 소비하고 싶지 않은 소비자는 해당제품을 제조업체에 반품하고, 구매한 금액을 환불받을 수 있음.
2012-06-21	Breckland Orchard 브랜드의 소다음료에 고압 존재 가능성에 대한 경고	네덜란드 전역	네덜란드 유통업체 Dille & Kamille에서 판매된 Breckland Orchard 브랜드의 Pear & Elderflower 와 Blackcurrant & Raspberry 제품 중 일부에 고압의 존재 가능성과 관련해서 해당 소비자에게 관련제품을 열지 말고 폐기처분할 것을 요청함. 혹 제품을 열 경우에는 뚜껑 주변을 수건으로 감싸고 조심스럽게 열 것을 당부함. 구매영수증 또는 그리고/혹은 빈 병을 해당 유통업체에 반품하면 환불조치를 해줌.
2012-05-31	뉴트리온(Nutrilon)사의 영유아용 분유(H.A.2.Opvolgmelk) 에티켓 정보 오류 관련	네덜란드 전역	뉴트리온사는 영유아용 분유(H.A.2. Opvolgmelk) 750g 제품의 사용방법이 잘못 표기되어 있다고 발표함. 이는 표기상 문제만 있을 뿐 제품품질에는 전혀 하자가 없다고 보도하면서, 정정된 사용방법을 함께 제공함.
2012-03-08	초코스위트 초콜라더 빠스 에이썬(Chocosweet chocolade paaseitjes) 제품의 알레르기(견과류, 글루텐, 계란) 관련 에티켓 정보 오류	네덜란드 전역	바로니더헤어(Baronie De Heer)사는 견과류·글루텐·계란에 대한 알레르기 증세를 지닌 소비자들에게 초코스위트 허폴더 초콜라더 빠스 에이썬(Chocosweet gevuldechocolade paaseitjes) 1kg(배치코드: CFBK30LO) 제품의 구매 및 섭취를 금지함. 사유는 속을 채운

【표 2-33】 네덜란드의 식품안전 관련 사건·사고

일시	제목	지역	내용
2012-03-08	초코스위트 초콜라더 빠스 에이썬(Chocosweet chocolade paaseitjes) 제품의 알레르기(견과류, 글루텐, 계란) 관련 에티켓 정보 오류	네덜란드 전역	계란(Gevulde eitjes) 대신에 고히계란(Massieve eitjes)이라 명시됨에 따라 알레르기정보와 제품성분의 내용이 일치하지 않음. 해당 소비자가 내용물을 버린 후 빈 봉지를 소비자센터로 송부하면, 제조업체는 새로운 제품을 소비자에게 보냄.
2012-02-06	펠리나푸드(Culina Foods) 사의 'Dress it up-mosterd-dille dressing' 관련 경고	네덜란드 전역	펠리나푸드는 소비자에게 네덜란드 유통업체 제노스(Xenos)에서 구매한 제품 'Dress it up-mosterd-dille dressing' 중 유통기한이 2012년 2월 17일, 2012년 4월 9일, 2012년 5월 21일까지인 제품을 각 구매처에 반품할 것을 요청함. 사유는 생산과정 시의 오류로 인해 제품의 발효과정이 진행되었을 가능성이 있으며, 이로 인한 압력으로 제품 뚜껑이 날아갈 수도 있기 때문임. 제품품질에는 문제가 없어서 국민건강을 위협하지는 않지만, 최대한 위험부담을 줄이기 위한 일환으로 관련 제조업체는 소비자들에게 뚜껑을 아주 조심스럽게 열고 다시 닫을 것을 요청함. 이 과정을 통해 제품 내 압력이 사라지고, 이로써 위험요소가 배제됨. 해당 제품의 반품 시에는 환불조치가 이뤄짐.

출처: NVWA, <http://nvw.nl/actueel/waarschuwingen-food>

## 제7절 가공식품 수출 시 유의사항 및 첨가물 관련 Q&A

### 1 수출 시 유의사항

- 선적서류 전달방식: 이메일송부 선호, 원본은 우편발송
  - 네덜란드는 수입 시 전자식 사전신고를 원칙으로 하며, 수입업자, 통관업체 그리고 세관과의 의사소통은 이메일을 선호한다. 선적서류도 검역증(Health certificate), 원산지 증명서, 수입허가서 등 원본서류가 필요한 경우를 제외하고는 이메일을 통해 전달되고, B/L 역시 원본보다는 'realised' 혹은 'surrendered'의 형태로 주로 이메일을 통해 전달된다. 사전신고원칙에 따라 원본서류 전달 시에는 우편발송 시 소요되는 시간이 충분히 고려되어야 한다. 제품 도착 전 통관준비가 미리 완료되지 않으면 수입업자는 불필요한 창고사용료를 지불해야 한다.
  
- 검역증(Health certificate) 상 정보 일치여부 및 스탬프 관련
  - 검역증에 명시된 제품명과 HS 코드가 서로 일치해야 하고, 스탬프의 경우에는 한 장에 온전한 스탬프가 찍혀야 한다. 한국식으로 2장에 걸쳐 찍힌 반쪽짜리 스탬프는 유효하지 않는다. 검역증 상 모든 정보가 일치해야만 서류심사통관이 가능하므로 검역증 내용에 대한 검토가 사전에 충분히 이뤄져야 한다. 이는 불필요한 통관작업과 비용을 사전에 방지하기 위함이다.
  
- 검역대상제품의 컨테이너 선적방법 관련
  - 검역증을 발부하는 검역대상제품은 컨테이너 선적 시 샘플검사용 3상자를 컨테이너 문 근처에 적재해야 한다. 이는 검역 시 검사직원이 컨테이너 문을 열자마자 용이하게 해당제품을 찾을 수 있게 하기 위함이다. 만약 관련 제품을 즉시 찾을 수 없다면 컨테이너에 실린 모든 제품을 내린 후 해당 제품을 찾고, 이후 다시 적재하는 작업을 한다. 이와 관련하여 발생하는 모든 비용은 우선 수입업자에게 부과되지만 수출업자의 부주의로 인한 불필요한 비용발생은 수입업자에 의해 수출업자에게 청구될 수 있다.

- EU법규와 네덜란드 법규의 관계: EU규정은 최상위법
  - EU법규는 최상위법으로, 분쟁의 소지가 있는 경우 결과적으로 EU규정이 특정 회원국의 국가법보다 최우선적으로 적용된다.
  - 네덜란드 역시 제품의 생산, 수입 그리고 유통관련 모든 과정에서 EU규정을 최상위법으로 적용한다.
  - 또한 식품관련 네덜란드 국가법의 대부분은 EU 규정과 지침을 기반으로 한다.
  - EU법규는 EU웹사이트 혹은 검색창에서 검색이 가능하다. 가장 쉽게 검색하는 방법은 google과 같은 검색창을 이용하는 것을 들 수 있는데, 예를 들어 EU규정 Regulation 178/2002/EC를 검색창에 입력하면 관련규정을 찾아볼 수 있다.
  - EU 법규 업데이트 정보는 다음의 웹사이트에서 찾아볼 수 있다.  
: <http://eur-lex.europa.eu/en/index.htm>
  
- Directive와 Regulation의 효력차이
  - EU조약 288조 (Treaties of the European Union, Article 288) 참조
  - EU규정(Regulation)은 효력 발생 후 즉시 국가법과 동일하게 적용된다. 이에 따라 모든 회원국은 따로 국가법을 제정하지 않고 관련 EU규정을 그대로 적용한다.
  - EU지침(Directive)는 동일한 결과를 성취하기 위해 각 회원국이 준수해야 하는 기본틀을 명시하는 것으로, 효력 발생일로부터 일정기간 내(일반적으로 2년 내)에 국가법으로 제정 및 적용되어야 한다. 각 회원국은 자국의 사정에 적합한 적용방법을 선택하여 지정된 기간 내에 관련 EU지침에 의거하는 국가법을 제정 및 적용해야 한다.
  
- EU는 하나의 국가, 네덜란드에 국한되지 않은 접근방식 필요
  - 네덜란드로 수입되는 제품은 네덜란드 이외에도 전 EU 회원국에 자유롭게 수출입이 행해지고 있고, 지리적으로 아랍국가와도 육로를 통한 수출입이 가능하다. 또한 네덜란드를 비롯한 EU회원국에는 현지인들 이외에도 다양한 민족들이 함께 거주한다. 이에 따라 특히 한국식품의 경우에는 네덜란드 시장에만 국한되기보다는 EU를 대상으로, 더 나아가 아랍국가를 대상으로 하는 제품선정 및 개발 그리고 이에 적합한 마케팅이 필요하다.

- 다국어로 제공되는 상품정보
  - EU를 하나의 국가로 인지하는 거시적인 접근방식을 위해 가장 우선되어야 하는 것은 제품정보가 다국어로 제공되어야 하는 것이다. 유럽형 포장개발이나 스티커 제공이 이에 해당된다. 스티커의 경우에는 개별제품에 부착 혹은 제품의 상자에 넣어두는 방법을 사용할 수 있다. 여기서 제품정보란 구성성분, 첨가물 정보, 영양정보, 제품사용방법(그림설명도 가능), 알레르기 정보, 유통기한, 원산지, 수입·제조업체 등 소비자가 상품을 본래의 의도 그대로 이해하고 사용할 수 있는 정보를 말한다.
  - 이는 모든 EU 회원국에 공통으로 적용되는 사항으로, 모든 유통업체들은 소비자에게 자국어로 된 상품정보를 제공해야 하는 의무를 지니고, 이를 어길 시에는 벌금형을 받을 수 있다.
  - 최근 EU회원국 식약청들이 수입식품정보의 자국어 기재여부에 대한 검사를 강화함에 따라 한국식품의 주요 유통망인 아시아계 식품점에서는 자국어로 기재되지 않은 제품의 구매를 거부하고 있는 실정이다.
  
- 현지 사정에 적합한 제품개선과 마케팅
  - 네덜란드의 경우 한국식품을 주로 구매하는 고객의 대다수는 중국계이며, 이후 한국인을 포함한 기타 아시아 민족 그리고 소수의 아랍민족과 유럽 현지인이다. 즉, 한국제품에 대해 무지한 고객들이 대다수이다. 이에 따라 이들에게 적합한 제품개선 및 마케팅이 필요하다.
  - 예1) 불고기소스에 관심을 보이는, 한국식품을 잘 모르는 고객의 경우 소스가 매운 지, 맵지 않은 지의 여부가 어떤 고기에 사용하는 소스인지보다 더 중요하다.
  - 예2) 특정 불고기 소스의 경우 라벨에 소와 돼지그림을 추가하여 제품을 구분하고 있는데, 이는 오히려 아랍인들의 제품에 대한 관심도를 저하시키는 원인으로 작용된다.
  - 예3) 돼지고기보다는 닭고기가 현지인들과 아랍인들에게 더 쉽게 접근이 가능하다. 이에 따라 일부 일식당에서는 돼지고기로 만든 돈까스 대신에 닭고기로 만든 돈까스를 메뉴로 한다.

- HALAL인증
  - EU에 거주하는 아랍계 민족, 그리고 EU를 통해 아랍국가로 수출이 가능함을 고려할 때 HALAL 마크를 제품에 표시하는 것도 한국식품 매출증대의 한 방안이다.
- 유통기한 역시 유통 시 중요하게 고려되는 부분이다. 제품에 따라 다르지만 일반적으로 아시아 슈퍼마켓 혹은 현지 슈퍼마켓은 최소 6개월 이상 남은 제품의 구매를 선호한다.
- 동물성 성분을 함유하는 식품은 한국에서 검역증(Health Certificate)의 발급이 가능한 경우에만 수출이 가능하다.
- 만두류의 경우 고기성분이 함유된 제품은 현재 EU로의 수출이 불가하다. 단, 고기육수, 고기분말을 사용한 만두는 수출이 가능하며, 검역대상에서 제외된다. 고기육수와 고기분말과 같은 고기추출물과 농축액은 가공처리의 과정에서 고기의 성질을 잃어버린 것으로 간주된다.
- 소스류 중 마요네즈는 계란을 함유함에도 불구하고 유제품이 아닌 일반 소스로 구분이 된다. 이는 가공처리과정에서 계란의 성질을 잃어버린 것으로 간주되기 때문이다. 이에 따라 마요네즈 혹은 마요네즈를 기본으로 하는 한국산 소스류는 검역대상에서 제외된다.
- 쿠키와 비스킷, 초콜릿, 과자류, 빵류, 케익류는 유제품을 함유하는 식품이지만 검역대상에서 제외되며, 이에 따라 수출이 가능한 식품유형이다. 이 역시 가공처리의 과정에서 유제품의 성질을 잃어버린 것으로 간주되기 때문이다.
- 반면, 우유와 같은 유제품의 성분을 함유하는 음료수는 수출이 불가한 식품이다. 이는 유제품의 성분이 여전히 제품에 존재한다고 간주되기 때문이다. 이 경우 0.01%의 성분조차도 함유되면 안된다. 예를 들어 우유가 함유된 인삼 및 홍삼드링크, 두유는 수출이 불가한 제품이다. 또한 현지에서 판매되는 두유 제품에는 우유성분이 함유되지 않은 것이 특징이다.

- 조미김은 요오드를 함유하는 식품으로 네덜란드는 이에 대한 수입제한을 하지 않지만, 일부 EU회원국에서는 미역 김 등의 해조류의 수입을 제한하기도 한다.
  - 이는 갑상선 호르몬을 위한 중요한 성분인 요오드 성분을 너무 지나치게 섭취할 경우 부작용의 우려가 있기 때문이다.
  - 네덜란드 식품생산가공 관련 상품법 (Warenwetbesluit Bereiding en behandeling van levensmiddelen) 제 10조 1항에서는 ‘식품에 요오드 화합물이 존재하지 않아야 한다. 하지만 식품 자체에 자연적으로 일정량의 요오드화합물 성분을 함유하는 경우는 예외로 한다.’고 명시되어 있다. 조미김이 이와 같은 예외규정에 해당되며, 네덜란드에서는 한국산 김, 미역제품을 ‘seaweed’ 제품으로 등록하여 수입해 왔고, 2013년 현재 역시 수입에 전혀 문제가 없다.
  - 원래 네덜란드는 기본적으로 식생활을 통한 요오드 섭취가 거의 불가하고, 바닷고기와 계란(극소량)제품에만 자연적으로 함유되어 있을 뿐이다. 이에 따라 식염, 일부 아침식사대용 곡물제품, 고기제품(요오드 함유 소금사용), 제빵제품(요오드 함유 소금사용)에 요오드성분을 의도적으로 사용하고 있다.
  - 또한 네덜란드는 연령별·성별에 따른 요오드 일일 섭취 권장량을 제시하고, 제품에 100G당 혹은 100ML당 요오드 함량을 표시한다.

【표 2-34】 네덜란드의 연령별·성별 요오드 일일 섭취 권장량

(단위:  $\mu\text{g}=\text{mcg}$ )

항목/연령	남자	여자
0-6개월	110	110
6-12개월	130	130
1-3세	90	90
4-8세	90	90
9-13세	120	120
14-70세	150	150
70+	150	150
임산부	-	220
모유수유 시	-	290

출처: <http://www.voedingscentrum.nl/encyclopedie/jodium.aspx>

- 동일한 제품의 지속적인 공급과 동일한 제품정보 유지 필요
  - 한국식품은 타 국가에 비해 제품의 생산중단, 포장지 변경이 빈번하게 발생한다. 바코드 역시 동일한 제품이라 할지라도 생산조건에 따라 수시로 변경되는 경우가 많다.



- 이는 바코드와 포장형태로 제품을 인지하는 현지사정을 감안할 때 현지 유통에 그다지 도움이 되지 않는 요소들이며, 특별한 사유가 없는 한, 동일한 제품을 장기간 지속적으로 공급하고, 제품의 정보를 초기와 동일하게 유지하는 정책이 필요하다.

## 2 첨가물 관련 Q&A

Q1. 식품첨가물에 대해 자주하는 질문을 정리해 놓은 Q&A를 확인할 수 있는 사이트나 문서가 있습니까?

A1. 다음의 3가지 웹사이트에서 식품첨가물 관련 Q&A 정보, 최신정보, 관련문서 등을 확인할 수 있습니다.

1) Food-Info:

<http://www.food-info.net/uk/index.htm>

- 네덜란드 와허닝언 대학 (Wageningen Universiteit)의 식품과학부와 동 대학에서 식품과학을 공부하는 외국학생들에 의해 운영되는 사이트로 식품 첨가물과 같은 식품안전 관련 모든 정보를 찾아볼 수 있다.

2) Food Additives:

[https://webgate.ec.europa.eu/sanco\\_foods/main/?event=display](https://webgate.ec.europa.eu/sanco_foods/main/?event=display)

- 식품첨가물 관련 EU의 공식 웹사이트로 첨가물 관련 모든 정보와 문서, 또한 식품유형별 사용가능한 첨가물 정보 등을 찾아볼 수 있다.

3) Europa Press releases RAPID: Q&A 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)

- 식품첨가물에 대한 Q&A를 정리해 놓은 EU의 공식 웹사이트이다.

Q2. 허용가능 첨가물 목록에 포함되지 않은 첨가물을 사용할 수 있습니까?

A2. EU에서 승인하지 않은 첨가물은 원칙적으로 사용할 수 없습니다. 하지만 새로운 첨가물을 사용하고 싶은 경우, 해당 식품업체는 EU 위원회에 '신규첨가물등록신청서'와 위원회에서 요청하는 각종 서류(예: 기술관련, 생물학적, 혹은 독성관련 정보 등)를 함께 제출한 후 심사를 받는다. 이때 EU 식품안전청(EFSA)은 위원회에 자문을 주는 역할을 담당한다. 심사를 받은 후 사용허가를 받으면 E번호를 부여받고, 첨가물 리스트에 등록이 됩니다. 이후부터 관련 첨가물의 사용이 가능합니다. EU규정 1331/2008/EC에서는 신규첨가물 신청절차에 대해 기술하고 있습니다.

<EU규정: 1331/2008/EC>

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2008:354:0001:0006:EN:PDF>

# 부 록 1

조사대상 가공식품의 선정 기준





주요 수출대상국(태국, 인도네시아, 네덜란드)의 식품첨가물 및 유해물질 조사사업 조사대상 가공식품 선정(안)

© 조사대상 가공식품 선정 방법

1. 2012년 수출액 : 2012년 aT KATI
2. 수요조사 설문결과 : 식품기업 대상 수요조사 및 회의 결과(2013.1.24)
3. aT KATI 해외시장정보의 국가별 수출입 동향 중 수출 상위 품목
4. 선정결과 : 총 14개 가공식품, 37개 식품유형

번호	가공식품	품목코드	식품유형	수출액(\$) (2012년)	수요조사 설문결과 (건수)	인도네시아 수출상위 품목	태국 수출상위 품목	네덜란드 수출상위 품목	10년도 조사대상	11년도 조사대상	최종선정(안)	
1	과자류	001-001	01) 과자	195,377,619	6	○		○	○	○	○	
		001-002	02) 캔디	19,784,343	4				○		○	
		001-003	03) 추잉껌	24,380,035	3				○		○	
		001-004	04) 병과류	6,701,844	3					○	○	
2	빵 또는 떡류	002-001	01) 빵류	36,319,086	2	○	○	○	○	○	○	
		002-002	02) 떡류		2						○	
		002-003	03) 만두류		3				○		○	
3	코코아가공품 류 또는 초콜릿류	003-001	01) 코코아가공품류(코코아매스버터·분말 등)	30,754,226	2	○	○				○	
		003-002	02) 초콜릿류(초콜릿, 스위트초콜릿, 밀크초콜릿, 패밀리 밀크초콜릿 등)	23,394,484	2	○	○		○		○	
4	젤류	004-001	01) 젤		3							
		004-002	02) 마멀레이드									
		004-003	03) 기타 젤류		2							
5	설탕	005-001	01) 백설탕	31,499								
		005-002	02) 갈색설탕									
		005-003	03) 기타설탕									
6	포도당	006-001	01) 액상포도당	4,304,472								
		006-002	02) 분말-결정포도당									
7	과당	007-001	01) 액상과당	22,870,867								
		007-002	02) 결정과당									
		007-003	03) 기타과당									
8	엿류	008-001	01) 물엿		4							
		008-002	02) 기타엿		1							
		008-003	03) 텍스트린									
9	당시럽류	009-001	01) 당시럽류	866,931								
10	올리고당류	010-001	01) 프락토올리고당									
		010-002	02) 이소말토올리고당									
		010-003	03) 갈락토올리고당									
		010-004	04) 말토올리고당									
		010-005	05) 자일로올리고당									
		010-006	06) 겐티오올리고당									
		010-007	07) 기타올리고당		1							
11	식육 또는 알 가공품	011-001	01) 식육 또는 알제품									
		011-002	02) 식육가공품(햄, 베이컨)									
		011-003	03) 알가공품(계란, 새알 가공품)									
12	어육가공품	012-001	01) 어육		1							
		012-002	02) 어육소시지									
		012-003	03) 어육반제품									
		012-004	04) 어육살									
		012-005	05) 연육									
		012-006	06) 기타 어육가공품									
13	두부류 또는 묵류	013-001	01) 두부									
		013-002	02) 전두부									
		013-003	03) 유바									
		013-004	04) 가공두부									
		013-005	05) 묵류									
		014-001	01) 콩기름(대두유)	44,310,473	4	○				○	○	
		014-002	02) 옥수수기름(옥배유)	14,789,195	4							
		014-003	03) 채종유(유채유 또는 카놀라유)								○	
		014-004	04) 미강유(현미유)									○
		014-005	05) 참기름	881,348	2						○	○
		014-006	06) 들기름	161,718	2						○	○
		014-007	07) 홍화유(시플라워유 또는 잇꽃유)									
		014-008	08) 해바라기유	175,254							○	
		014-009	09) 목화씨기름(면실유)	248,869								

주요 수출대상국의 식품첨가물 및 유해물질 조사

번호	가공식품	품목코드	식품유형	수출액(\$) (2012년)	수요조사 설문결과 (건수)	인도네시아 수출상위 품목	태국 수출상위 품목	네덜란드 수출상위 품목	10년도 조사대상	11년도 조사대상	최종선정(안)		
14	식용유지류	014-010	10) 땅콩기름(석화생유)										
		014-011	11) 올리브유	863,130	1					○			
		014-012	12) 팜유류	464,164									
		014-013	13) 야자유										
		014-014	14) 혼합식용유										
		014-015	15) 가공유지		2								
		014-016	16) 쇼트닝	15,281,447	2								
		014-017	17) 마가린류	44,286	1								
		014-018	18) 고추씨기름		2								
		014-019	19) 향미유										
014-020	20) 기타 식용유지	6,192,081											
15	면류	015-001	01) 국수	25,872,185	3	○		○	○	○	○		
		015-002	02) 냉면	7,417,300	1					○			
		015-003	03) 당면	4,937,618	2					○	○		
		015-004	04) 유탕면류	206,228,752	1					○	○		
		015-005	05) 파스타류	35,445,271	1				○				
16	다류	016-001	01) 칩출차						○		○		
		016-002	02) 액상차								○		
		016-003	03) 고형차						○		○		
17	커피	017-001	01) 볶은커피								○		
		017-002	02) 인스턴트커피						○	○			
		017-003	03) 조제커피	13,471,187					○	○	○		
		017-004	04) 액상커피						○	○	○		
18	음료류	018-001	01) 과일 채소음료(농축과·채즙, 과채주스, 과채음료)	3,692,288	1	○	○	○	○	○	○		
		018-002	02) 탄산음료류(탄산음료, 탄산수)								○		
		018-003	03) 두유류(두유액, 두유, 분말두유, 기타두유)		2							○	○
		018-004	04) 발효음료류(유산균음료, 효모음료, 기타발효음료)										
		018-005	05) 인삼·홍삼음료	14,636,224	1						○	○	○
		018-006	06) 기타음료(혼합음료, 추출음료, 음료베이스)	151,613,680							○		
19	특수용도식품	019-001	01) 영양용 조제식	2,540,566	2				○				
		019-002	02) 성장기용 조제식		1				○				
		019-003	03) 영양아용 곡류조제식		1								
		019-004	04) 기타 영·유아식		2								
		019-005	05) 특수의료용도동식품(당뇨/신장질환환자용식품 등)		1								
		019-006	06) 체중조절용 조제식품		1								
		019-007	07) 임신·수유부용 식품										
20	장류	020-001	01) 매주	29,148									
		020-002	02) 한식간장					○			○		
		020-003	03) 양조간장		1				○	○	○		
		020-004	04) 산분해간장										
		020-005	05) 효소분해간장										
		020-006	06) 혼합간장								○		
		020-007	07) 한식된장										
		020-008	08) 된장	6,230,836	1				○	○	○		
		020-009	09) 조미된장										
		020-010	10) 고추장	23,706,997	2				○	○	○		
		020-011	11) 조미고추장										
		020-012	12) 춘장	1,202,627									
		020-013	13) 청국장										
		020-014	14) 혼합장								○		
		020-015	15) 기타장류	5,526,631									
21	조미식품	021-001	01) 식초(발효식품, 합성식초, 기타식초)	8,867,200	2								
		021-002	02) 소스류		4	○	○			○	○		
		021-003	03) 토마토케첩		2								
		021-004	04) 카레(카레분, 카레)	4,916,979	2								
		021-005	05) 고춧가루 또는 실고추										
		021-006	06) 향신료가공품(천연향신료)		1								
		021-007	07) 복합조미식품		2					○			
22	드레싱	022-001	01) 드레싱		1								
		022-002	02) 마요네즈	37,786,033	1								

번호	가공식품	품목코드	식품유형	수출액(\$) (2012년)	수요조사 설문결과 (건수)	인도네시아 수출상위 품목	태국 수출상위 품목	네덜란드 수출상위 품목	10년도 조사대상	11년도 조사대상	최종선정(안)	
23	김치류	023-001	01) 김치속									
		023-002	02) 배추김치		1				○	○	○	
		023-003	03) 기타김치							○		
24	젓갈류	024-001	01) 젓갈						○	○		
		024-002	02) 양념젓갈									
		024-003	03) 액젓		1				○	○		
		024-004	04) 조미액젓									
		024-005	05) 식혜류									
25	절임식품	025-001	01) 절임류(단무지 등)		2				○	○		
		025-002	02) 당절임		1							
26	조림식품	026-001	01) 농산물조림		1							
		026-002	02) 수산물조림		2							
		026-003	03) 축산물조림									
27	주류	027-001	01) 탁주	36,893,273		○				○	○	
		027-002	02) 약주	1,462,586								
		027-003	03) 청주	1,090,996								
		027-004	04) 맥주	67,813,719								○
		027-005	05) 과일주	3,089,944						○		
		027-006	06) 소주	126,812,773						○	○	○
		027-007	07) 위스키	9,397,965								
		027-008	08) 브랜디	1,784,638								
		027-009	09) 일반증류주									
		027-010	10) 리큐르	1,339,906								
		027-011	11) 기타주류									
28	건포류	028-001	01) 조미건어포류									
		028-002	02) 건어포류									
		028-003	03) 기타 건포류									
29	기타식품류	029-001	01) 땅콩 또는 견과류 가공품(땅콩버터, 견과류가공품)									
		029-002	02) 컵술류		1							
		029-003	03) 전분	26,893,555								
		029-004	04) 과채가공품류									
		029-005	05) 조미김	231,011,970	2		○	○	○	○	○	
		029-006	06) 튀김식품									
		029-007	07) 벌꿀	4,956,810	1	○						
		029-008	08) 모조치즈									
		029-009	09) 식물성크림				○				○	
		029-010	10) 추출가공식품(과채가공품, 과채-페이스트)									
		029-011	11) 팜콘용옥수수가공품									
		029-012	12) 식염(천일염,재제소금,태운 용융소금,정제소금,가공소)	8,977,226						○	○	○
		029-013	13) 밀가루(밀가루, 영양강화밀가루, 기타 밀가루)				○					
		029-014	14) 편쌀									
		029-015	15) 생식류									
		029-016	16) 시리얼류									
		029-017	17) 얼음류									
		029-018	18) 즉석섭취 편의식품류			1						○
30	유가공품	030-001	1) 우유류	4,050,495	3				○			
		030-002	2) 가공우유	12,360,842	3				○	○	○	
		030-003	3) 유단백가수분해식품									
		030-004	4) 발효유							○		
		030-005	5) 버터							○		
		030-006	6) 치즈							○		
		030-007	7) 분유		2					○		
		030-008	8) 아이스크림	32,931,931	2							○





## 부 록 2

### 식품첨가물 목록





	물질명	구분
E 170	Calcium carbonate	식품첨가물
E 200	Sorbic acid	식품첨가물
E 202	Potassium sorbate	식품첨가물
E 203	Calcium sorbate	식품첨가물
E 210	Benzoic acid	식품첨가물
E 211	Sodium benzoate	식품첨가물
E 212	Potassium benzoate	식품첨가물
E 213	Calcium benzoate	식품첨가물
E 214	Ethyl-p-hydroxybenzoate	식품첨가물
E 215	Sodium ethyl p-hydroxybenzoate	식품첨가물
E 218	Methyl p-hydroxybenzoate	식품첨가물
E 219	Sodium methyl p-hydroxybenzoate	식품첨가물
E 220	Sulphur dioxide	식품첨가물
E 221	Sodium sulphite	식품첨가물
E 222	Sodium hydrogen sulphite	식품첨가물
E 223	Sodium metabisulphite	식품첨가물
E 224	Potassium metabisulphite	식품첨가물
E 226	Calcium sulphite	식품첨가물
E 227	Calcium hydrogen sulphite	식품첨가물
E 228	Potassium hydrogen sulphite	식품첨가물
E 234	Nisin	식품첨가물
E 235	Natamycin	식품첨가물
E 239	Hexamethylene tetramine	식품첨가물
E 242	Dimethyl dicarbonate	식품첨가물
E 249	Potassium nitrite	식품첨가물
E 250	Sodium nitrite	식품첨가물
E 251	Sodium nitrate	식품첨가물
E 252	Potassium nitrate	식품첨가물
E 260	Acetic acid	식품첨가물
E 261	Potassium acetate	식품첨가물
E 262	Sodium acetates	식품첨가물
E 263	Calcium acetate	식품첨가물
E 270	Lactic acid	식품첨가물
E 280	Propionic acid	식품첨가물
E 281	Sodium propionate	식품첨가물

	물질명	구분
E 282	Calcium propionate	식품첨가물
E 283	Potassium propionate	식품첨가물
E 284	Boric acid	식품첨가물
E 285	Sodium tetraborate (borax)	식품첨가물
E 290	Carbon dioxide	식품첨가물
E 296	Malic acid	식품첨가물
E 297	Fumaric acid	식품첨가물
E 300	Ascorbic acid	식품첨가물
E 301	Sodium ascorbate	식품첨가물
E 302	Calcium ascorbate	식품첨가물
E 304	Fatty acid esters of ascorbic acid	식품첨가물
E 306	Tocopherol-rich extract	식품첨가물
E 307	Alpha-tocopherol	식품첨가물
E 308	Gamma-tocopherol	식품첨가물
E 309	Delta-tocopherol	식품첨가물
E 310	Propyl gallate	식품첨가물
E 311	Octyl gallate	식품첨가물
E 312	Dodecyl gallate	식품첨가물
E 315	Erythorbic acid	식품첨가물
E 316	Sodium erythorbate	식품첨가물
E 319	Tertiary-butyl hydroquinone (TBHQ)	식품첨가물
E 320	Butylated hydroxyanisole (BHA)	식품첨가물
E 321	Butylated hydroxytoluene (BHT)	식품첨가물
E 322	Lecithins	식품첨가물
E 325	Sodium lactate	식품첨가물
E 326	Potassium lactate	식품첨가물
E 327	Calcium lactate	식품첨가물
E 330	Citric acid	식품첨가물
E 331	Sodium citrates	식품첨가물
E 332	Potassium citrates	식품첨가물
E 333	Calcium citrates	식품첨가물
E 334	Tartaric acid (L(+)-)	식품첨가물
E 335	Sodium tartrates	식품첨가물
E 336	Potassium tartrates	식품첨가물
E 337	Sodium potassium tartrate	식품첨가물

	물질명	구분
E 338	Phosphoric acid	식품첨가물
E 339	Sodium phosphates	식품첨가물
E 340	Potassium phosphates	식품첨가물
E 341	Calcium phosphates	식품첨가물
E 343	Magnesium phosphates	식품첨가물
E 350	Sodium malates	식품첨가물
E 351	Potassium malate	식품첨가물
E 352	Calcium malates	식품첨가물
E 353	Metatartaric acid	식품첨가물
E 354	Calcium tartrate	식품첨가물
E 355	Adipic acid	식품첨가물
E 356	Sodium adipate	식품첨가물
E 357	Potassium adipate	식품첨가물
E 363	Succinic acid	식품첨가물
E 380	Triammonium citrate	식품첨가물
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	식품첨가물
E 392	Extracts of rosemary	식품첨가물
E 400	Alginic acid	식품첨가물
E 401	Sodium alginate	식품첨가물
E 402	Potassium alginate	식품첨가물
E 403	Ammonium alginate	식품첨가물
E 404	Calcium alginate	식품첨가물
E 405	Propane-1, 2-diol alginate	식품첨가물
E 406	Agar	식품첨가물
E 407a	Processed eucheama seaweed	식품첨가물
E 407	Carrageenan	식품첨가물
E 410	Locust bean gum	식품첨가물
E 412	Guar gum	식품첨가물
E 413	Tragacanth	식품첨가물
E 414	Gum arabic (acacia gum)	식품첨가물
E 415	Xanthan gum	식품첨가물
E 416	Karaya gum	식품첨가물
E 417	Tara gum	식품첨가물
E 418	Gellan gum	식품첨가물

	물질명	구분
E 422	Glycerol	식품첨가물
E 425	Konjac	식품첨가물
E 426	Soybean hemicellulose	식품첨가물
E 427	Cassia gum	식품첨가물
E 431	Polyoxyethylene (40) stearate	식품첨가물
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)	식품첨가물
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)	식품첨가물
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)	식품첨가물
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)	식품첨가물
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)	식품첨가물
E 440	Pectins	식품첨가물
E 442	Ammonium phosphatides	식품첨가물
E 444	Sucrose acetate isobutyrate	식품첨가물
E 445	Glycerol esters of wood rosins	식품첨가물
E 450	Diphosphates	식품첨가물
E 451	Triphosphates	식품첨가물
E 452	Polyphosphates	식품첨가물
E 459	Beta-cyclodextrin	식품첨가물
E 460	Cellulose	식품첨가물
E 461	Methyl cellulose	식품첨가물
E 462	Ethyl cellulose	식품첨가물
E 463	Hydroxypropyl cellulose	식품첨가물
E 464	Hydroxypropyl methyl cellulose	식품첨가물
E 465	Ethyl methyl cellulose	식품첨가물
E 466	Carboxy methyl cellulose, Sodium carboxy methyl cellulose, cellulose gum	식품첨가물
E 468	Cross-linked sodium carboxy methyl cellulose, cross linked cellulose gum	식품첨가물
E 469	Enzymatically hydrolysed carboxy methyl	식품첨가물

	물질명	구분
	cellulose, Enzymatically hydrolysed cellulose gum	
E 470a	Sodium, potassium and calcium salts of fatty acids	식품첨가물
E 470b	Magnesium salts of fatty acids	식품첨가물
E 471	Mono- and diglycerides of fatty acids	식품첨가물
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	식품첨가물
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	식품첨가물
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	식품첨가물
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	식품첨가물
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	식품첨가물
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	식품첨가물
E 473	Sucrose esters of fatty acids	식품첨가물
E 474	Sucroglycerides	식품첨가물
E 475	Polyglycerol esters of fatty acids	식품첨가물
E 476	Polyglycerol polyricinoleate	식품첨가물
E 477	Propane-1,2-diol esters of fatty acids	식품첨가물
E 479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids	식품첨가물
E 481	Sodium stearyl-2-lactylate	식품첨가물
E 482	Calcium stearyl-2-lactylate	식품첨가물
E 483	Stearyl tartrate	식품첨가물
E 491	Sorbitan monostearate	식품첨가물
E 492	Sorbitan tristearate	식품첨가물
E 493	Sorbitan monolaurate	식품첨가물
E 494	Sorbitan monooleate	식품첨가물
E 495	Sorbitan monopalmitate	식품첨가물

	물질명	구분
E 500	Sodium carbonates	식품첨가물
E 501	Potassium carbonates	식품첨가물
E 503	Ammonium carbonates	식품첨가물
E 504	Magnesium carbonates	식품첨가물
E 507	Hydrochloric acid	식품첨가물
E 508	Potassium chloride	식품첨가물
E 509	Calcium chloride	식품첨가물
E 511	Magnesium chloride	식품첨가물
E 512	Stannous chloride	식품첨가물
E 513	Sulphuric acid	식품첨가물
E 514	Sodium sulphates	식품첨가물
E 515	Potassium sulphates	식품첨가물
E 516	Calcium sulphate	식품첨가물
E 517	Ammonium sulphate	식품첨가물
E 520	Aluminium sulphate	식품첨가물
E 521	Aluminium sodium sulphate	식품첨가물
E 522	Aluminium potassium sulphate	식품첨가물
E 523	Aluminium ammonium sulphate	식품첨가물
E 524	Sodium hydroxide	식품첨가물
E 525	Potassium hydroxide	식품첨가물
E 526	Calcium hydroxide	식품첨가물
E 527	Ammonium hydroxide	식품첨가물
E 528	Magnesium hydroxide	식품첨가물
E 529	Calcium oxide	식품첨가물
E 530	Magnesium oxide	식품첨가물
E 535	Sodium ferrocyanide	식품첨가물
E 536	Potassium ferrocyanide	식품첨가물
E 538	Calcium ferrocyanide	식품첨가물
E 541	Sodium aluminium phosphate acidic	식품첨가물
E 551	Silicon dioxide	식품첨가물
E 552	Calcium silicate	식품첨가물
E 553a	Magnesium silicate	식품첨가물
E 553b	Talc	식품첨가물
E 554	Sodium aluminium silicate	식품첨가물
E 555	Potassium aluminium silicate	식품첨가물



	물질명	구분
E 556	Calcium aluminium silicate	식품첨가물
E 558	Bentonite	식품첨가물
E 559	Aluminium silicate (Kaolin)	식품첨가물
E 570	Fatty acids	식품첨가물
E 574	Gluconic acid	식품첨가물
E 575	Glucono-delta-lactone	식품첨가물
E 576	Sodium gluconate	식품첨가물
E 577	Potassium gluconate	식품첨가물
E 578	Calcium gluconate	식품첨가물
E 579	Ferrous gluconate	식품첨가물
E 585	Ferrous lactate	식품첨가물
E 586	4-Hexylresorcinol	식품첨가물
E 620	Glutamic acid	식품첨가물
E 621	Monosodium glutamate	식품첨가물
E 622	Monopotassium glutamate	식품첨가물
E 623	Calcium diglutamate	식품첨가물
E 624	Monoammonium glutamate	식품첨가물
E 625	Magnesium diglutamate	식품첨가물
E 626	Guanylic acid	식품첨가물
E 627	Disodium guanylate	식품첨가물
E 628	Dipotassium guanylate	식품첨가물
E 629	Calcium guanylate	식품첨가물
E 630	Inosinic acid	식품첨가물
E 631	Disodium inosinate	식품첨가물
E 632	Dipotassium inosinate	식품첨가물
E 633	Calcium inosinate	식품첨가물
E 634	Calcium 5'-ribonucleotides	식품첨가물
E 635	Disodium 5'-ribonucleotides	식품첨가물
E 640	Glycine and its sodium salt	식품첨가물
E 650	Zinc acetate	식품첨가물
E 900	Dimethyl polysiloxane	식품첨가물
E 901	Beeswax, white and yellow	식품첨가물
E 902	Candelilla wax	식품첨가물
E 903	Carnauba wax	식품첨가물
E 904	Shellac	식품첨가물

	물질명	구분
E 905	Microcrystalline wax	식품첨가물
E 907	Hydrogenated poly-1-decene	식품첨가물
E 912	Montan acid esters	식품첨가물
E 914	Oxidised polyethylene wax	식품첨가물
E 920	L-cysteine	식품첨가물
E 927b	Carbamide	식품첨가물
E 938	Argon	식품첨가물
E 939	Helium	식품첨가물
E 941	Nitrogen	식품첨가물
E 942	Nitrous oxide	식품첨가물
E 943a	Butane	식품첨가물
E 943b	Isobutane	식품첨가물
E 944	Propane	식품첨가물
E 948	Oxygen	식품첨가물
E 949	Hydrogen	식품첨가물
E 999	Quillaia extract	식품첨가물
E 1103	Invertase	식품첨가물
E 1105	Lysozyme	식품첨가물
E 1200	Polydextrose	식품첨가물
E 1201	Polyvinylpyrrolidone	식품첨가물
E 1202	Polyvinylpolypyrrolidone	식품첨가물
E 1203	Polyvinyl alcohol (PVA)	식품첨가물
E 1204	Pullulan	식품첨가물
E 1205	Basic methacrylate copolymer	식품첨가물
E 1404	Oxidised starch	식품첨가물
E 1410	Monostarch phosphate	식품첨가물
E 1412	Distarch phosphate	식품첨가물
E 1413	Phosphated distarch phosphate	식품첨가물
E 1414	Acetylated distarch phosphate	식품첨가물
E 1420	Acetylated starch	식품첨가물
E 1422	Acetylated distarch adipate	식품첨가물
E 1440	Hydroxy propyl starch	식품첨가물
E 1442	Hydroxy propyl distarch phosphate	식품첨가물
E 1450	Starch sodium octenyl succinate	식품첨가물
E 1451	Acetylated oxidised starch	식품첨가물

	물질명	구분
E 1452	Starch aluminium octenyl succinate	식품첨가물
E 1505	Triethyl citrate	식품첨가물
E 1517	Glyceryl diacetate (diacetin)	식품첨가물
E 1518	Glyceryl triacetate (triacetin)	식품첨가물
E 1519	Benzyl alcohol	식품첨가물
E 1520	Propane-1, 2-diol (propylene glycol)	식품첨가물
E 1521	Polyethylene glycol	식품첨가물
E 100	Curcumin	색소
E 101	Riboflavins	색소
E 102	Tartrazine	색소
E 104	Quinoline Yellow	색소
E 110	Sunset Yellow FCF/Orange Yellow S	색소
E 120	Cochineal, Carminic acid, Carmines	색소
E 122	Azorubine, Carmoisine	색소
E 123	Amaranth	색소
E 124	Ponceau 4R, Cochineal Red A	색소
E 127	Erythrosine	색소
E 129	Allura Red AC	색소
E 131	Patent Blue V	색소
E 132	Indigotine, Indigo carmine	색소
E 133	Brilliant Blue FCF	색소
E 140	Chlorophylls and chlorophyllins	색소
E 141	Copper complexes of chlorophylls, chlorophyllins	색소
E 142	Green S	색소
E 150a	Plaincaramel	색소
E 150b	Caustic sulphite caramel	색소
E 150c	Ammonia caramel	색소
E 150d	Sulphite ammonia caramel	색소
E 151	Brilliant Black BN, Black PN	색소
E 153	Vegetable carbon	색소
E 155	Brown HT	색소
E 160a	Carotenes	색소
E 160b	Annatto, Bixin, Norbixin	색소
E 160c	Paprika extract, capsanthin, capsorubin	색소

	물질명	구분
E 160d	Lycopene	색소
E 160e	Beta-apo-8'-carotenal (C 30)	색소
E 161b	Lutein	색소
E 162	Beetroot Red, betanin	색소
E 163	Anthocyanins	색소
E 170	Calcium carbonate	색소
E 171	Titanium dioxide	색소
E 172	Iron oxides and hydroxides	색소
E 173	Aluminium	색소
E 174	Silver	색소
E 175	Gold	색소
E 180	Litholrubine BK	색소
E 420	Sorbitols	감미료
E 421	Mannitol	감미료
E 950	Acesulfame K	감미료
E 951	Aspartame	감미료
E 952	Cyclamates	감미료
E 953	Isomalt	감미료
E 954	Saccharins	감미료
E 955	Sucralose	감미료
E 957	Thaumatococin	감미료
E 959	Neohesperidine DC	감미료
E 961	Neotame	감미료
E 962	Salt of aspartame-acesulfame	감미료
E 965	Maltitols	감미료
E 966	Lactitol	감미료
E 967	Xylitol	감미료
E 968	Erythritol	감미료

# 부 록 3

EU 일반식품 규정





## I

*(Acts whose publication is obligatory)*

**REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL  
of 28 January 2002**

**laying down the general principles and requirements of food law, establishing the European Food  
Safety Authority and laying down procedures in matters of food safety**

THE EUROPEAN PARLIAMENT AND THE COUNCIL OF THE  
EUROPEAN UNION,

Having regard to the Treaty establishing the European  
Community, and in particular Articles 37, 95, 133 and Article  
152(4)(b) thereof,

Having regard to the proposal from the Commission <sup>(1)</sup>,

Having regard to the opinion of the Economic and Social  
Committee <sup>(2)</sup>,

Having regard to the opinion of the Committee of the  
Regions <sup>(3)</sup>,

Acting in accordance with the procedure laid down in Article  
251 of the Treaty <sup>(4)</sup>,

Whereas:

- (1) The free movement of safe and wholesome food is an essential aspect of the internal market and contributes significantly to the health and well-being of citizens, and to their social and economic interests.
- (2) A high level of protection of human life and health should be assured in the pursuit of Community policies.
- (3) The free movement of food and feed within the Community can be achieved only if food and feed safety requirements do not differ significantly from Member State to Member State.
- (4) There are important differences in relation to concepts, principles and procedures between the food laws of

the Member States. When Member States adopt measures governing food, these differences may impede the free movement of food, create unequal conditions of competition, and may thereby directly affect the functioning of the internal market.

- (5) Accordingly, it is necessary to approximate these concepts, principles and procedures so as to form a common basis for measures governing food and feed taken in the Member States and at Community level. It is however necessary to provide for sufficient time for the adaptation of any conflicting provisions in existing legislation, both at national and Community level, and to provide that, pending such adaptation, the relevant legislation be applied in the light of the principles set out in the present Regulation.
- (6) Water is ingested directly or indirectly like other foods, thereby contributing to the overall exposure of a consumer to ingested substances, including chemical and microbiological contaminants. However, as the quality of water intended for human consumption is already controlled by Council Directives 80/778/EEC <sup>(5)</sup> and 98/83/EC <sup>(6)</sup>, it suffices to consider water after the point of compliance referred to in Article 6 of Directive 98/83/EC.
- (7) Within the context of food law it is appropriate to include requirements for feed, including its production and use where that feed is intended for food-producing animals. This is without prejudice to the similar requirements which have been applied so far and which will be applied in the future in feed legislation applicable to all animals, including pets.
- (8) The Community has chosen a high level of health protection as appropriate in the development of food law, which it applies in a non-discriminatory manner whether food or feed is traded on the internal market or internationally.

<sup>(1)</sup> OJ C 96 E, 27.3.2001, p. 247.

<sup>(2)</sup> OJ C 155, 29.5.2001, p. 32.

<sup>(3)</sup> Opinion delivered on 14 June 2001 (not yet published in the Official Journal).

<sup>(4)</sup> Opinion of the European Parliament of 12 June 2001 (not yet published in the Official Journal), Council Common Position of 17 September 2001 (not yet published in the Official Journal) and Decision of the European Parliament of 11 December 2001 (not yet published in the Official Journal). Council Decision of 21 January 2002.

<sup>(5)</sup> OJ L 229, 30.8.1980, p. 11. Directive repealed by Directive 98/83/EC.

<sup>(6)</sup> OJ L 330, 5.12.1998, p. 32.

- (9) It is necessary to ensure that consumers, other stakeholders and trading partners have confidence in the decision-making processes underpinning food law, its scientific basis and the structures and independence of the institutions protecting health and other interests.
- (10) Experience has shown that it is necessary to adopt measures aimed at guaranteeing that unsafe food is not placed on the market and at ensuring that systems exist to identify and respond to food safety problems in order to ensure the proper functioning of the internal market and to protect human health. Similar issues relating to feed safety should be addressed.
- (11) In order to take a sufficiently comprehensive and integrated approach to food safety, there should be a broad definition of food law covering a wide range of provisions with a direct or indirect effect on the safety of food and feed, including provisions on materials and articles in contact with food, animal feed and other agricultural inputs at the level of primary production.
- (12) In order to ensure the safety of food, it is necessary to consider all aspects of the food production chain as a continuum from and including primary production and the production of animal feed up to and including sale or supply of food to the consumer because each element may have a potential impact on food safety.
- (13) Experience has shown that for this reason it is necessary to consider the production, manufacture, transport and distribution of feed given to food-producing animals, including the production of animals which may be used as feed on fish farms, since the inadvertent or deliberate contamination of feed, and adulteration or fraudulent or other bad practices in relation to it, may give rise to a direct or indirect impact on food safety.
- (14) For the same reason, it is necessary to consider other practices and agricultural inputs at the level of primary production and their potential effect on the overall safety of food.
- (15) Networking of laboratories of excellence, at regional and/or interregional level, with the aim of ensuring continuous monitoring of food safety, could play an important role in the prevention of potential health risks for citizens.
- (16) Measures adopted by the Member States and the Community governing food and feed should generally be based on risk analysis except where this is not appropriate to the circumstances or the nature of the measure.
- Recourse to a risk analysis prior to the adoption of such measures should facilitate the avoidance of unjustified barriers to the free movement of foodstuffs.
- (17) Where food law is aimed at the reduction, elimination or avoidance of a risk to health, the three interconnected components of risk analysis — risk assessment, risk management, and risk communication — provide a systematic methodology for the determination of effective, proportionate and targeted measures or other actions to protect health.
- (18) In order for there to be confidence in the scientific basis for food law, risk assessments should be undertaken in an independent, objective and transparent manner, on the basis of the available scientific information and data.
- (19) It is recognised that scientific risk assessment alone cannot, in some cases, provide all the information on which a risk management decision should be based, and that other factors relevant to the matter under consideration should legitimately be taken into account including societal, economic, traditional, ethical and environmental factors and the feasibility of controls.
- (20) The precautionary principle has been invoked to ensure health protection in the Community, thereby giving rise to barriers to the free movement of food or feed. Therefore it is necessary to adopt a uniform basis throughout the Community for the use of this principle.
- (21) In those specific circumstances where a risk to life or health exists but scientific uncertainty persists, the precautionary principle provides a mechanism for determining risk management measures or other actions in order to ensure the high level of health protection chosen in the Community.
- (22) Food safety and the protection of consumer's interests is of increasing concern to the general public, non-governmental organisations, professional associations, international trading partners and trade organisations. It is necessary to ensure that consumer confidence and the confidence of trading partners is secured through the open and transparent development of food law and through public authorities taking the appropriate steps to inform the public where there are reasonable grounds to suspect that a food may present a risk to health.



- (23) The safety and confidence of consumers within the Community, and in third countries, are of paramount importance. The Community is a major global trader in food and feed and, in this context, it has entered into international trade agreements, it contributes to the development of international standards which underpin food law, and it supports the principles of free trade in safe feed and safe, wholesome food in a non-discriminatory manner, following fair and ethical trading practices.
- (24) It is necessary to ensure that food and feed exported or re-exported from the Community complies with Community law or the requirements set up by the importing country. In other circumstances, food and feed can only be exported or re-exported if the importing country has expressly agreed. However, it is necessary to ensure that even where there is agreement of the importing country, food injurious to health or unsafe feed is not exported or re-exported.
- (25) It is necessary to establish the general principles upon which food and feed may be traded and the objectives and principles for the contribution of the Community to developing international standards and trade agreements.
- (26) Some Member States have adopted horizontal legislation on food safety imposing, in particular, a general obligation on economic operators to market only food that is safe. However, these Member States apply different basic criteria for establishing whether a food is safe. Given these different approaches, and in the absence of horizontal legislation in other Member States, barriers to trade in foods are liable to arise. Similarly such barriers may arise to trade in feed.
- (27) It is therefore necessary to establish general requirements for only safe food and feed to be placed on the market, to ensure that the internal market in such products functions effectively.
- (28) Experience has shown that the functioning of the internal market in food or feed can be jeopardised where it is impossible to trace food and feed. It is therefore necessary to establish a comprehensive system of traceability within food and feed businesses so that targeted and accurate withdrawals can be undertaken or information given to consumers or control officials, thereby avoiding the potential for unnecessary wider disruption in the event of food safety problems.
- (29) It is necessary to ensure that a food or feed business including an importer can identify at least the business from which the food, feed, animal or substance that may be incorporated into a food or feed has been supplied, to ensure that on investigation, traceability can be assured at all stages.
- (30) A food business operator is best placed to devise a safe system for supplying food and ensuring that the food it supplies is safe; thus, it should have primary legal responsibility for ensuring food safety. Although this principle exists in some Member States and areas of food law, in other areas this is either not explicit or else responsibility is assumed by the competent authorities of the Member State through the control activities they carry out. Such disparities are liable to create barriers to trade and distort competition between food business operators in different Member States.
- (31) Similar requirements should apply to feed and feed business operators.
- (32) The scientific and technical basis of Community legislation relating to the safety of food and feed should contribute to the achievement of a high level of health protection within the Community. The Community should have access to high-quality, independent and efficient scientific and technical support.
- (33) The scientific and technical issues in relation to food and feed safety are becoming increasingly important and complex. The establishment of a European Food Safety Authority, hereinafter referred to as 'the Authority', should reinforce the present system of scientific and technical support which is no longer able to respond to increasing demands on it.
- (34) Pursuant to the general principles of food law, the Authority should take on the role of an independent scientific point of reference in risk assessment and in so doing should assist in ensuring the smooth functioning of the internal market. It may be called upon to give opinions on contentious scientific issues, thereby enabling the Community institutions and Member States to take informed risk management decisions necessary to ensure food and feed safety whilst helping avoid the fragmentation of the internal market through the adoption of unjustified or unnecessary obstacles to the free movement of food and feed.
- (35) The Authority should be an independent scientific source of advice, information and risk communication in order to improve consumer confidence; nevertheless, in order to promote coherence between the risk assessment, risk management and risk communication functions, the link between risk assessors and risk managers should be strengthened.

- (36) The Authority should provide a comprehensive independent scientific view of the safety and other aspects of the whole food and feed supply chains, which implies wide-ranging responsibilities for the Authority. These should include issues having a direct or indirect impact on the safety of the food and feed supply chains, animal health and welfare, and plant health. However, it is necessary to ensure that the Authority focuses on food safety, so its mission in relation to animal health, animal welfare and plant health issues that are not linked to the safety of the food supply chain should be limited to the provision of scientific opinions. The Authority's mission should also cover scientific advice and scientific and technical support on human nutrition in relation to Community legislation and assistance to the Commission at its request on communication linked to Community health programmes.
- (37) Since some products authorised under food law such as pesticides or additives in animal feed may involve risks to the environment or to the safety of workers, some environmental and worker protection aspects should also be assessed by the Authority in accordance with the relevant legislation.
- (38) In order to avoid duplicated scientific assessments and related scientific opinions on genetically modified organisms (GMOs), the Authority should also provide scientific opinions on products other than food and feed relating to GMOs as defined by Directive 2001/18/EC<sup>(1)</sup> and without prejudice to the procedures established therein.
- (39) The Authority should contribute through the provision of support on scientific matters, to the Community's and Member States' role in the development and establishment of international food safety standards and trade agreements.
- (40) The confidence of the Community institutions, the general public and interested parties in the Authority is essential. For this reason, it is vital to ensure its independence, high scientific quality, transparency and efficiency. Cooperation with Member States is also indispensable.
- (41) To that effect the Management Board should be appointed in such a way as to secure the highest standard of competence, a broad range of relevant expertise, for instance in management and in public administration, and the broadest possible geographic distribution within the Union. This should be facilitated by a rotation of the different countries of origin of the members of the Management Board without any post being reserved for nationals of any specific Member State.
- (42) The Authority should have the means to perform all the tasks required to enable it to carry out its role.
- (43) The Management Board should have the necessary powers to establish the budget, check its implementation, draw up internal rules, adopt financial regulations, appoint members of the Scientific Committee and Scientific Panels and appoint the Executive Director.
- (44) The Authority should cooperate closely with competent bodies in the Member States if it is to operate effectively. An Advisory Forum should be created in order to advise the Executive Director, to constitute a mechanism of exchange of information, and to ensure close cooperation in particular with regard to the networking system. Cooperation and appropriate exchange of information should also minimise the potential for diverging scientific opinions.
- (45) The Authority should take over the role of the Scientific Committees attached to the Commission in issuing scientific opinions in its field of competence. It is necessary to reorganise these Committees to ensure greater scientific consistency in relation to the food supply chain and to enable them to work more effectively. A Scientific Committee and Permanent Scientific Panels should therefore be set up within the Authority to provide these opinions.
- (46) In order to guarantee independence, members of the Scientific Committee and Panels should be independent scientists recruited on the basis of an open application procedure.
- (47) The Authority's role as an independent scientific point of reference means that a scientific opinion may be requested not only by the Commission, but also by the European Parliament and the Member States. In order to ensure the manageability and consistency of the process of scientific advice, the Authority should be able to refuse or amend a request providing justification for this and on the basis of predetermined criteria. Steps should also be taken to help avoid diverging scientific opinions and, in the event of diverging scientific opinions between scientific bodies, procedures should be in place to resolve the divergence or provide the risk managers with a transparent basis of scientific information.

<sup>(1)</sup> Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms and repealing Council Directive 90/220/EEC (OJ L 106, 17.4.2001, p. 1).

- (48) The Authority should also be able to commission scientific studies necessary for the accomplishment of its duties, while ensuring that the links established by it with the Commission and the Member States prevent duplication of effort. It should be done in an open and transparent fashion and the Authority should take into account existing Community expertise and structures.
- (49) The lack of an effective system of collection and analysis at Community level of data on the food supply chain is recognised as a major shortcoming. A system for the collection and analysis of relevant data in the fields covered by the Authority should therefore be set up, in the form of a network coordinated by the Authority. A review of Community data collection networks already existing in the fields covered by the Authority is called for.
- (50) Improved identification of emerging risks may in the long term be a major preventive instrument at the disposal of the Member States and the Community in the exercise of its policies. It is therefore necessary to assign to the Authority an anticipatory task of collecting information and exercising vigilance and providing evaluation of and information on emerging risks with a view to their prevention.
- (51) The establishment of the Authority should enable Member States to become more closely involved in scientific procedures. There should therefore be close cooperation between the Authority and the Member States for this purpose. In particular, the Authority should be able to assign certain tasks to organisations in the Member States.
- (52) It is necessary to ensure that a balance is struck between the need to use national organisations to carry out tasks for the Authority and the need to ensure for the purposes of overall consistency that such tasks are carried out in line with the criteria established for such tasks. Existing procedures for the allocation of scientific tasks to the Member States, in particular with regard to the evaluation of dossiers presented by industry for the authorisation of certain substances, products or procedures, should be re-examined within a year with the objective of taking into account the establishment of the Authority and the new facilities it offers, the evaluation procedures remaining at least as stringent as before.
- (53) The Commission remains fully responsible for communicating risk management measures. The appropriate information should therefore be exchanged between the Authority and the Commission. Close cooperation between the Authority, the Commission and the Member States is also necessary to ensure the coherence of the global communication process.
- (54) The independence of the Authority and its role in informing the public mean that it should be able to communicate autonomously in the fields falling within its competence, its purpose being to provide objective, reliable and easily understandable information.
- (55) Appropriate cooperation with the Member States and other interested parties is necessary in the specific field of public information campaigns to take into account any regional parameters and any correlation with health policy.
- (56) In addition to its operating principles based on independence and transparency, the Authority should be an organisation open to contacts with consumers and other interested groups.
- (57) The Authority should be financed by the general budget of the European Union. However, in the light of experience acquired, in particular with regard to the processing of authorisation dossiers presented by industry, the possibility of fees should be examined within three years following the entry into force of this Regulation. The Community budgetary procedure remains applicable as far as any subsidies chargeable to the general budget of the European Union are concerned. Moreover, the auditing of accounts should be undertaken by the Court of Auditors.
- (58) It is necessary to allow for the participation of European countries which are not members of the European Union and which have concluded agreements obliging them to transpose and implement the body of Community law in the field covered by this Regulation.
- (59) A system for rapid alert already exists in the framework of Council Directive 92/59/EEC of 29 June 1992 on general product safety<sup>(1)</sup>. The scope of the existing system includes food and industrial products but not feed. Recent food crises have demonstrated the need to set up an improved and broadened rapid alert system covering food and feed. This revised system should be managed by the Commission and include as members of the network the Member States, the Commission and the Authority. The system should not cover the Community arrangements for the early exchange of information in the event of a radiological emergency as defined in Council Decision 87/600/Euratom<sup>(2)</sup>.
- (60) Recent food safety incidents have demonstrated the need to establish appropriate measures in emergency situations ensuring that all foods, whatever their type and origin, and all feed should be subject to common measures in the event of a serious risk to human health, animal health or the environment. Such a comprehensive approach to emergency food safety measures should allow effective action to be taken and avoid artificial disparities in the treatment of a serious risk in relation to food or feed.

<sup>(1)</sup> OJ L 228, 11.8.1992, p. 24.

<sup>(2)</sup> OJ L 371, 30.12.1987, p. 76.

- (61) Recent food crises have also shown the benefits to the Commission of having properly adapted, more rapid procedures for crisis management. These organisational procedures should make it possible to improve coordination of effort and to determine the most effective measures on the basis of the best scientific information. Therefore, revised procedures should take into account the Authority's responsibilities and should provide for its scientific and technical assistance in the form of advice in the event of a food crisis.
- (62) In order to ensure a more effective, comprehensive approach to the food chain, a Committee on the Food Chain and Animal Health should be established to replace the Standing Veterinary Committee, the Standing Committee for Foodstuffs and the Standing Committee for Feedingstuffs. Accordingly, Council Decisions 68/361/EEC<sup>(1)</sup>, 69/414/EEC<sup>(2)</sup>, and 70/372/EEC<sup>(3)</sup>, should be repealed. For the same reason the Committee on the Food Chain and Animal Health should also replace the Standing Committee on Plant Health in relation to its competence (for Directives 76/895/EEC<sup>(4)</sup>, 86/362/EEC<sup>(5)</sup>, 86/363/EEC<sup>(6)</sup>, 90/642/EEC<sup>(7)</sup> and 91/414/EEC<sup>(8)</sup>) on plant protection products and the setting of maximum residue levels.
- (63) The measures necessary for the implementation of this Regulation should be adopted in accordance with Council Decision 1999/468/EC of 28 June 1999 laying down the procedures for the exercise of implementing powers conferred on the Commission<sup>(9)</sup>.
- (64) It is necessary that operators should have sufficient time to adapt to some of the requirements established by the present Regulation and that the European Food Safety Authority should commence its operations on 1 January 2002.
- (65) It is important to avoid confusion between the missions of the Authority and the European Agency for the Evaluation of Medicinal Products (EMA) established by Council Regulation (EEC) No 2309/93<sup>(10)</sup>. Consequently, it is necessary to establish that this Regulation is without prejudice to the competence conferred on the EMA by Community legislation, including powers conferred by Council Regulation (EEC) No 2377/90 of 26 June 1990 laying down a Community procedure for the establishment of maximum residue limits of veterinary medicinal products in foodstuffs of animal origin<sup>(11)</sup>.
- (66) It is necessary and appropriate for the achievement of the basic objectives of this Regulation to provide for the approximation of the concepts, principles and procedures forming a common basis for food law in the Community and to establish a European Food Safety Authority. In accordance with the principle of proportionality as set out in Article 5 of the Treaty, this Regulation does not go beyond what is necessary in order to achieve the objectives pursued.

HAVE ADOPTED THIS REGULATION:

CHAPTER I

SCOPE AND DEFINITIONS

Article 1

**Aim and scope**

1. This Regulation provides the basis for the assurance of a high level of protection of human health and consumers' interest in relation to food, taking into account in particular the diversity in the supply of food including traditional products, whilst ensuring the effective functioning of the internal market.

It establishes common principles and responsibilities, the means to provide a strong science base, efficient organisational arrangements and procedures to underpin decision-making in matters of food and feed safety.

2. For the purposes of paragraph 1, this Regulation lays down the general principles governing food and feed in general, and food and feed safety in particular, at Community and national level.

It establishes the European Food Safety Authority.

It lays down procedures for matters with a direct or indirect impact on food and feed safety.

<sup>(1)</sup> OJ L 255, 18.10.1968, p. 23.

<sup>(2)</sup> OJ L 291, 19.11.1969, p. 9.

<sup>(3)</sup> OJ L 170, 3.8.1970, p. 1.

<sup>(4)</sup> OJ L 340, 9.12.1976, p. 26. Directive as last amended by Commission Directive 2000/57/EC (OJ L 244, 29.9.2000, p. 76).

<sup>(5)</sup> OJ L 221, 7.8.1986, p. 37. Directive as last amended by Commission Directive 2001/57/EC (OJ L 208, 1.8.2001, p. 36).

<sup>(6)</sup> OJ L 221, 7.8.1986, p. 43. Directive as last amended by Commission Directive 2001/57/EC.

<sup>(7)</sup> OJ L 350, 14.12.1990, p. 71. Directive as last amended by Commission Directive 2001/57/EC.

<sup>(8)</sup> OJ L 230, 19.8.1991, p. 1. Directive as last amended by Commission Directive 2001/49/EC (OJ L 176, 29.6.2001, p. 61).

<sup>(9)</sup> OJ L 184, 17.7.1999, p. 23.

<sup>(10)</sup> OJ L 214, 24.8.1993, p. 1. Regulation amended by Commission Regulation (EC) No 649/98 (OJ L 88, 24.3.1998, p. 7).

<sup>(11)</sup> OJ L 224, 18.8.1990, p. 1. Regulation as last amended by Commission Regulation (EC) No 1553/2001 (OJ L 205, 31.7.2001, p. 16).

3. This Regulation shall apply to all stages of production, processing and distribution of food and feed. It shall not apply to primary production for private domestic use or to the domestic preparation, handling or storage of food for private domestic consumption.

#### Article 2

##### Definition of 'food'

For the purposes of this Regulation, 'food' (or 'foodstuff') means any substance or product, whether processed, partially processed or unprocessed, intended to be, or reasonably expected to be ingested by humans.

'Food' includes drink, chewing gum and any substance, including water, intentionally incorporated into the food during its manufacture, preparation or treatment. It includes water after the point of compliance as defined in Article 6 of Directive 98/83/EC and without prejudice to the requirements of Directives 80/778/EEC and 98/83/EC.

'Food' shall not include:

- (a) feed;
- (b) live animals unless they are prepared for placing on the market for human consumption;
- (c) plants prior to harvesting;
- (d) medicinal products within the meaning of Council Directives 65/65/EEC <sup>(1)</sup> and 92/73/EEC <sup>(2)</sup>;
- (e) cosmetics within the meaning of Council Directive 76/768/EEC <sup>(3)</sup>;
- (f) tobacco and tobacco products within the meaning of Council Directive 89/622/EEC <sup>(4)</sup>;
- (g) narcotic or psychotropic substances within the meaning of the United Nations Single Convention on Narcotic Drugs, 1961, and the United Nations Convention on Psychotropic Substances, 1971;
- (h) residues and contaminants.

#### Article 3

##### Other definitions

For the purposes of this Regulation:

1. 'food law' means the laws, regulations and administrative provisions governing food in general, and food safety in particular, whether at Community or national level; it covers any stage of production, processing and distribution

<sup>(1)</sup> OJ 22, 9.2.1965, p. 369. Directive as last amended by Directive 93/39/EEC (OJ L 214, 24.8.1993, p. 22).

<sup>(2)</sup> OJ L 297, 13.10.1992, p. 8.

<sup>(3)</sup> OJ L 262, 27.9.1976, p. 169. Directive as last amended by Commission Directive 2000/41/EC (OJ L 145, 20.6.2000, p. 25).

<sup>(4)</sup> OJ L 359, 8.12.1989, p. 1. Directive as last amended by Directive 92/41/EEC (OJ L 158, 11.6.1992, p. 30).

of food, and also of feed produced for, or fed to, food-producing animals;

2. 'food business' means any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food;
3. 'food business operator' means the natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control;
4. 'feed' (or 'feedingstuff') means any substance or product, including additives, whether processed, partially processed or unprocessed, intended to be used for oral feeding to animals;
5. 'feed business' means any undertaking whether for profit or not and whether public or private, carrying out any operation of production, manufacture, processing, storage, transport or distribution of feed including any producer producing, processing or storing feed for feeding to animals on his own holding;
6. 'feed business operator' means the natural or legal persons responsible for ensuring that the requirements of food law are met within the feed business under their control;
7. 'retail' means the handling and/or processing of food and its storage at the point of sale or delivery to the final consumer, and includes distribution terminals, catering operations, factory canteens, institutional catering, restaurants and other similar food service operations, shops, supermarket distribution centres and wholesale outlets;
8. 'placing on the market' means the holding of food or feed for the purpose of sale, including offering for sale or any other form of transfer, whether free of charge or not, and the sale, distribution, and other forms of transfer themselves;
9. 'risk' means a function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard;
10. 'risk analysis' means a process consisting of three interconnected components: risk assessment, risk management and risk communication;
11. 'risk assessment' means a scientifically based process consisting of four steps: hazard identification, hazard characterisation, exposure assessment and risk characterisation;
12. 'risk management' means the process, distinct from risk assessment, of weighing policy alternatives in consultation with interested parties, considering risk assessment and other legitimate factors, and, if need be, selecting appropriate prevention and control options;

13. 'risk communication' means the interactive exchange of information and opinions throughout the risk analysis process as regards hazards and risks, risk-related factors and risk perceptions, among risk assessors, risk managers, consumers, feed and food businesses, the academic community and other interested parties, including the explanation of risk assessment findings and the basis of risk management decisions;
14. 'hazard' means a biological, chemical or physical agent in, or condition of, food or feed with the potential to cause an adverse health effect;
15. 'traceability' means the ability to trace and follow a food, feed, food-producing animal or substance intended to be, or expected to be incorporated into a food or feed, through all stages of production, processing and distribution;
16. 'stages of production, processing and distribution' means any stage, including import, from and including the primary production of a food, up to and including its storage, transport, sale or supply to the final consumer and, where relevant, the importation, production, manufacture, storage, transport, distribution, sale and supply of feed;
17. 'primary production' means the production, rearing or growing of primary products including harvesting, milking and farmed animal production prior to slaughter. It also includes hunting and fishing and the harvesting of wild products;
18. 'final consumer' means the ultimate consumer of a food-stuff who will not use the food as part of any food business operation or activity.

## CHAPTER II

### GENERAL FOOD LAW

#### Article 4

##### Scope

1. This Chapter relates to all stages of the production, processing and distribution of food, and also of feed produced for, or fed to, food-producing animals.
2. The principles laid down in Articles 5 to 10 shall form a general framework of a horizontal nature to be followed when measures are taken.
3. Existing food law principles and procedures shall be adapted as soon as possible and by 1 January 2007 at the latest in order to comply with Articles 5 to 10.
4. Until then, and by way of derogation from paragraph 2, existing legislation shall be implemented taking account of the principles laid down in Articles 5 to 10.

#### SECTION 1

### GENERAL PRINCIPLES OF FOOD LAW

#### Article 5

##### General objectives

1. Food law shall pursue one or more of the general objectives of a high level of protection of human life and health and the protection of consumers' interests, including fair practices in food trade, taking account of, where appropriate, the protection of animal health and welfare, plant health and the environment.

2. Food law shall aim to achieve the free movement in the Community of food and feed manufactured or marketed according to the general principles and requirements in this Chapter.

3. Where international standards exist or their completion is imminent, they shall be taken into consideration in the development or adaptation of food law, except where such standards or relevant parts would be an ineffective or inappropriate means for the fulfilment of the legitimate objectives of food law or where there is a scientific justification, or where they would result in a different level of protection from the one determined as appropriate in the Community.

#### Article 6

##### Risk analysis

1. In order to achieve the general objective of a high level of protection of human health and life, food law shall be based on risk analysis except where this is not appropriate to the circumstances or the nature of the measure.

2. Risk assessment shall be based on the available scientific evidence and undertaken in an independent, objective and transparent manner.

3. Risk management shall take into account the results of risk assessment, and in particular, the opinions of the Authority referred to in Article 22, other factors legitimate to the matter under consideration and the precautionary principle where the conditions laid down in Article 7(1) are relevant, in order to achieve the general objectives of food law established in Article 5.

## Article 7

**Precautionary principle**

1. In specific circumstances where, following an assessment of available information, the possibility of harmful effects on health is identified but scientific uncertainty persists, provisional risk management measures necessary to ensure the high level of health protection chosen in the Community may be adopted, pending further scientific information for a more comprehensive risk assessment.

2. Measures adopted on the basis of paragraph 1 shall be proportionate and no more restrictive of trade than is required to achieve the high level of health protection chosen in the Community, regard being had to technical and economic feasibility and other factors regarded as legitimate in the matter under consideration. The measures shall be reviewed within a reasonable period of time, depending on the nature of the risk to life or health identified and the type of scientific information needed to clarify the scientific uncertainty and to conduct a more comprehensive risk assessment.

## Article 8

**Protection of consumers' interests**

1. Food law shall aim at the protection of the interests of consumers and shall provide a basis for consumers to make informed choices in relation to the foods they consume. It shall aim at the prevention of:

- (a) fraudulent or deceptive practices;
- (b) the adulteration of food; and
- (c) any other practices which may mislead the consumer.

## SECTION 2

**PRINCIPLES OF TRANSPARENCY**

## Article 9

**Public consultation**

There shall be open and transparent public consultation, directly or through representative bodies, during the preparation, evaluation and revision of food law, except where the urgency of the matter does not allow it.

## Article 10

**Public information**

Without prejudice to the applicable provisions of Community and national law on access to documents, where there are reasonable grounds to suspect that a food or feed may present

a risk for human or animal health, then, depending on the nature, seriousness and extent of that risk, public authorities shall take appropriate steps to inform the general public of the nature of the risk to health, identifying to the fullest extent possible the food or feed, or type of food or feed, the risk that it may present, and the measures which are taken or about to be taken to prevent, reduce or eliminate that risk.

## SECTION 3

**GENERAL OBLIGATIONS OF FOOD TRADE**

## Article 11

**Food and feed imported into the Community**

Food and feed imported into the Community for placing on the market within the Community shall comply with the relevant requirements of food law or conditions recognised by the Community to be at least equivalent thereto or, where a specific agreement exists between the Community and the exporting country, with requirements contained therein.

## Article 12

**Food and feed exported from the Community**

1. Food and feed exported or re-exported from the Community for placing on the market of a third country shall comply with the relevant requirements of food law, unless otherwise requested by the authorities of the importing country or established by the laws, regulations, standards, codes of practice and other legal and administrative procedures as may be in force in the importing country.

In other circumstances, except in the case where foods are injurious to health or feeds are unsafe, food and feed can only be exported or re-exported if the competent authorities of the country of destination have expressly agreed, after having been fully informed of the reasons for which and the circumstances in which the food or feed concerned could not be placed on the market in the Community.

2. Where the provisions of a bilateral agreement concluded between the Community or one of its Member States and a third country are applicable, food and feed exported from the Community or that Member State to that third country shall comply with the said provisions.

Article 13

**International standards**

Without prejudice to their rights and obligations, the Community and the Member States shall:

- (a) contribute to the development of international technical standards for food and feed and sanitary and phytosanitary standards;
- (b) promote the coordination of work on food and feed standards undertaken by international governmental and non-governmental organisations;
- (c) contribute, where relevant and appropriate, to the development of agreements on recognition of the equivalence of specific food and feed-related measures;
- (d) give particular attention to the special development, financial and trade needs of developing countries, with a view to ensuring that international standards do not create unnecessary obstacles to exports from developing countries;
- (e) promote consistency between international technical standards and food law while ensuring that the high level of protection adopted in the Community is not reduced.

SECTION 4

**GENERAL REQUIREMENTS OF FOOD LAW**

Article 14

**Food safety requirements**

- 1. Food shall not be placed on the market if it is unsafe.
- 2. Food shall be deemed to be unsafe if it is considered to be:
  - (a) injurious to health;
  - (b) unfit for human consumption.
- 3. In determining whether any food is unsafe, regard shall be had:
  - (a) to the normal conditions of use of the food by the consumer and at each stage of production, processing and distribution, and
  - (b) to the information provided to the consumer, including information on the label, or other information generally available to the consumer concerning the avoidance of specific adverse health effects from a particular food or category of foods.

4. In determining whether any food is injurious to health, regard shall be had:

- (a) not only to the probable immediate and/or short-term and/or long-term effects of that food on the health of a person consuming it, but also on subsequent generations;
- (b) to the probable cumulative toxic effects;
- (c) to the particular health sensitivities of a specific category of consumers where the food is intended for that category of consumers.

5. In determining whether any food is unfit for human consumption, regard shall be had to whether the food is unacceptable for human consumption according to its intended use, for reasons of contamination, whether by extraneous matter or otherwise, or through putrefaction, deterioration or decay.

6. Where any food which is unsafe is part of a batch, lot or consignment of food of the same class or description, it shall be presumed that all the food in that batch, lot or consignment is also unsafe, unless following a detailed assessment there is no evidence that the rest of the batch, lot or consignment is unsafe.

7. Food that complies with specific Community provisions governing food safety shall be deemed to be safe insofar as the aspects covered by the specific Community provisions are concerned.

8. Conformity of a food with specific provisions applicable to that food shall not bar the competent authorities from taking appropriate measures to impose restrictions on it being placed on the market or to require its withdrawal from the market where there are reasons to suspect that, despite such conformity, the food is unsafe.

9. Where there are no specific Community provisions, food shall be deemed to be safe when it conforms to the specific provisions of national food law of the Member State in whose territory the food is marketed, such provisions being drawn up and applied without prejudice to the Treaty, in particular Articles 28 and 30 thereof.

Article 15

**Feed safety requirements**

- 1. Feed shall not be placed on the market or fed to any food-producing animal if it is unsafe.
- 2. Feed shall be deemed to be unsafe for its intended use if it is considered to:
  - have an adverse effect on human or animal health;
  - make the food derived from food-producing animals unsafe for human consumption.



3. Where a feed which has been identified as not satisfying the feed safety requirement is part of a batch, lot or consignment of feed of the same class or description, it shall be presumed that all of the feed in that batch, lot or consignment is so affected, unless following a detailed assessment there is no evidence that the rest of the batch, lot or consignment fails to satisfy the feed safety requirement.

4. Feed that complies with specific Community provisions governing feed safety shall be deemed to be safe insofar as the aspects covered by the specific Community provisions are concerned.

5. Conformity of a feed with specific provisions applicable to that feed shall not bar the competent authorities from taking appropriate measures to impose restrictions on it being placed on the market or to require its withdrawal from the market where there are reasons to suspect that, despite such conformity, the feed is unsafe.

6. Where there are no specific Community provisions, feed shall be deemed to be safe when it conforms to the specific provisions of national law governing feed safety of the Member State in whose territory the feed is in circulation, such provisions being drawn up and applied without prejudice to the Treaty, in particular Articles 28 and 30 thereof.

#### Article 16

##### Presentation

Without prejudice to more specific provisions of food law, the labelling, advertising and presentation of food or feed, including their shape, appearance or packaging, the packaging materials used, the manner in which they are arranged and the setting in which they are displayed, and the information which is made available about them through whatever medium, shall not mislead consumers.

#### Article 17

##### Responsibilities

1. Food and feed business operators at all stages of production, processing and distribution within the businesses under their control shall ensure that foods or feeds satisfy the requirements of food law which are relevant to their activities and shall verify that such requirements are met.

2. Member States shall enforce food law, and monitor and verify that the relevant requirements of food law are fulfilled by food and feed business operators at all stages of production, processing and distribution.

For that purpose, they shall maintain a system of official controls and other activities as appropriate to the circumstances, including public communication on food and feed safety and risk, food and feed safety surveillance and other

monitoring activities covering all stages of production, processing and distribution.

Member States shall also lay down the rules on measures and penalties applicable to infringements of food and feed law. The measures and penalties provided for shall be effective, proportionate and dissuasive.

#### Article 18

##### Traceability

1. The traceability of food, feed, food-producing animals, and any other substance intended to be, or expected to be, incorporated into a food or feed shall be established at all stages of production, processing and distribution.

2. Food and feed business operators shall be able to identify any person from whom they have been supplied with a food, a feed, a food-producing animal, or any substance intended to be, or expected to be, incorporated into a food or feed.

To this end, such operators shall have in place systems and procedures which allow for this information to be made available to the competent authorities on demand.

3. Food and feed business operators shall have in place systems and procedures to identify the other businesses to which their products have been supplied. This information shall be made available to the competent authorities on demand.

4. Food or feed which is placed on the market or is likely to be placed on the market in the Community shall be adequately labelled or identified to facilitate its traceability, through relevant documentation or information in accordance with the relevant requirements of more specific provisions.

5. Provisions for the purpose of applying the requirements of this Article in respect of specific sectors may be adopted in accordance with the procedure laid down in Article 58(2).

#### Article 19

##### Responsibilities for food: food business operators

1. If a food business operator considers or has reason to believe that a food which it has imported, produced, processed, manufactured or distributed is not in compliance with the food safety requirements, it shall immediately initiate procedures to withdraw the food in question from the market where the food has left the immediate control of that initial food business operator and inform the competent authorities thereof. Where the product may have reached the consumer, the operator shall effectively and accurately inform the consumers of the reason for its withdrawal, and if necessary, recall from consumers products already supplied to them when other measures are not sufficient to achieve a high level of health protection.

2. A food business operator responsible for retail or distribution activities which do not affect the packaging, labelling, safety or integrity of the food shall, within the limits of its respective activities, initiate procedures to withdraw from the market products not in compliance with the food-safety requirements and shall participate in contributing to the safety of the food by passing on relevant information necessary to trace a food, cooperating in the action taken by producers, processors, manufacturers and/or the competent authorities.

3. A food business operator shall immediately inform the competent authorities if it considers or has reason to believe that a food which it has placed on the market may be injurious to human health. Operators shall inform the competent authorities of the action taken to prevent risks to the final consumer and shall not prevent or discourage any person from cooperating, in accordance with national law and legal practice, with the competent authorities, where this may prevent, reduce or eliminate a risk arising from a food.

4. Food business operators shall collaborate with the competent authorities on action taken to avoid or reduce risks posed by a food which they supply or have supplied.

Article 20

**Responsibilities for feed: feed business operators**

1. If a feed business operator considers or has reason to believe that a feed which it has imported, produced, processed, manufactured or distributed does not satisfy the feed safety requirements, it shall immediately initiate procedures to withdraw the feed in question from the market and inform the competent authorities thereof. In these circumstances or, in the case of Article 15(3), where the batch, lot or consignment does not satisfy the feed safety requirement, that feed shall be destroyed, unless the competent authority is satisfied otherwise. The operator shall effectively and accurately inform users of the

feed of the reason for its withdrawal, and if necessary, recall from them products already supplied when other measures are not sufficient to achieve a high level of health protection.

2. A feed business operator responsible for retail or distribution activities which do not affect the packaging, labelling, safety or integrity of the feed shall, within the limits of its respective activities, initiate procedures to withdraw from the market products not in compliance with the feed-safety requirements and shall participate in contributing to the safety of food by passing on relevant information necessary to trace a feed, cooperating in the action taken by producers, processors, manufacturers and/or the competent authorities.

3. A feed business operator shall immediately inform the competent authorities if it considers or has reason to believe that a feed which it placed on the market may not satisfy the feed safety requirements. It shall inform the competent authorities of the action taken to prevent risk arising from the use of that feed and shall not prevent or discourage any person from cooperating, in accordance with national law and legal practice, with the competent authorities, where this may prevent, reduce or eliminate a risk arising from a feed.

4. Feed business operators shall collaborate with the competent authorities on action taken in order to avoid risks posed by a feed which they supply or have supplied.

Article 21

**Liability**

The provisions of this Chapter shall be without prejudice to Council Directive 85/374/EEC of 25 July 1985 on the approximation of the laws, regulations and administrative provisions of the Member States concerning liability for defective products <sup>(1)</sup>.

CHAPTER III

**EUROPEAN FOOD SAFETY AUTHORITY**

SECTION 1

**MISSION AND TASKS**

Article 22

**Mission of the Authority**

1. A European Food Safety Authority, hereinafter referred to as the 'Authority', is hereby established.

2. The Authority shall provide scientific advice and scientific and technical support for the Community's legislation and policies in all fields which have a direct or indirect impact on food and feed safety. It shall provide independent information on all matters within these fields and communicate on risks.

3. The Authority shall contribute to a high level of protection of human life and health, and in this respect take account of animal health and welfare, plant health and the environment, in the context of the operation of the internal market.

<sup>(1)</sup> OJ L 210, 7.8.1985, p. 29. Directive as last amended by Directive 1999/34/EC of the European Parliament and of the Council (OJ L 141, 4.6.1999, p. 20).

4. The Authority shall collect and analyse data to allow the characterisation and monitoring of risks which have a direct or indirect impact on food and feed safety.

5. The mission of the Authority shall also include the provision of:

- (a) scientific advice and scientific and technical support on human nutrition in relation to Community legislation and, at the request of the Commission, assistance concerning communication on nutritional issues within the framework of the Community health programme;
- (b) scientific opinions on other matters relating to animal health and welfare and plant health;
- (c) scientific opinions on products other than food and feed relating to genetically modified organisms as defined by Directive 2001/18/EC and without prejudice to the procedures established therein.

6. The Authority shall provide scientific opinions which will serve as the scientific basis for the drafting and adoption of Community measures in the fields falling within its mission.

7. The Authority shall carry out its tasks in conditions which enable it to serve as a point of reference by virtue of its independence, the scientific and technical quality of the opinions it issues and the information it disseminates, the transparency of its procedures and methods of operation, and its diligence in performing the tasks assigned to it.

It shall act in close cooperation with the competent bodies in the Member States carrying out similar tasks to these of the Authority.

8. The Authority, Commission and Member States shall cooperate to promote the effective coherence between risk assessment, risk management and risk communication functions.

9. The Member States shall cooperate with the Authority to ensure the accomplishment of its mission.

#### Article 23

#### Tasks of the Authority

The tasks of the Authority shall be the following:

- (a) to provide the Community institutions and the Member States with the best possible scientific opinions in all cases provided for by Community legislation and on any question within its mission;
- (b) to promote and coordinate the development of uniform risk assessment methodologies in the fields falling within its mission;
- (c) to provide scientific and technical support to the Commission in the areas within its mission and, when so requested, in the interpretation and consideration of risk assessment opinions;

(d) to commission scientific studies necessary for the accomplishment of its mission;

(e) to search for, collect, collate, analyse and summarise scientific and technical data in the fields within its mission;

(f) to undertake action to identify and characterise emerging risks, in the fields within its mission;

(g) to establish a system of networks of organisations operating in the fields within its mission and be responsible for their operation;

(h) to provide scientific and technical assistance, when requested to do so by the Commission, in the crisis management procedures implemented by the Commission with regard to the safety of food and feed;

(i) to provide scientific and technical assistance, when requested to do so by the Commission, with a view to improving cooperation between the Community, applicant countries, international organisations and third countries, in the fields within its mission;

(j) to ensure that the public and interested parties receive rapid, reliable, objective and comprehensible information in the fields within its mission;

(k) to express independently its own conclusions and orientations on matters within its mission;

(l) to undertake any other task assigned to it by the Commission within its mission.

## SECTION 2

### ORGANISATION

#### Article 24

#### Bodies of the Authority

The Authority shall comprise:

- (a) a Management Board;
- (b) an Executive Director and his staff;
- (c) an Advisory Forum;
- (d) a Scientific Committee and Scientific Panels.

#### Article 25

#### Management Board

1. The Management Board shall be composed of 14 members appointed by the Council in consultation with the European Parliament from a list drawn up by the Commission which includes a number of candidates substantially higher than the number of members to be appointed, plus a representative of the Commission. Four of the members shall have their background in organisations representing consumers and other interests in the food chain.

The list drawn up by the Commission, accompanied by the relevant documentation, shall be forwarded to the European Parliament. As soon as possible and within three months of such communication, the European Parliament may make its views available for consideration by the Council, which will then appoint the Management Board.

The members of the Board shall be appointed in such a way as to secure the highest standards of competence, a broad range of relevant expertise and, consistent with these, the broadest possible geographic distribution within the Union.

2. Members' term of office shall be four years, and may be renewed once. However, for the first mandate, this period shall be six years for half of the members.

3. The Management Board shall adopt the Authority's internal rules on the basis of a proposal by the Executive Director. These rules shall be made public.

4. The Management Board shall elect one of its members as its Chair for a two-year period, which shall be renewable.

5. The Management Board shall adopt its rules of procedure.

Unless otherwise provided, the Management Board shall act by a majority of its members.

6. The Management Board shall meet at the invitation of the Chair or at the request of at least a third of its members.

7. The Management Board shall ensure that the Authority carries out its mission and performs the tasks assigned to it under the conditions laid down in this Regulation.

8. Before 31 January each year, the Management Board shall adopt the Authority's programme of work for the coming year. It shall also adopt a revisable multi-annual programme. The Management Board shall ensure that these programmes are consistent with the Community's legislative and policy priorities in the area of food safety.

Before 30 March each year, the Management Board shall adopt the general report on the Authority's activities for the previous year.

9. The Management Board, having received the Commission's approval and the opinion of the Court of Auditors, shall adopt the Authority's financial regulation which specifies in particular the procedure for drawing up and implementing the Authority's budget, in accordance with Article 142 of the Financial Regulation of 21 December 1977 applicable to the general budget of the European Communities<sup>(1)</sup> and with the legislative requirements concerning investigations conducted by the European Anti-Fraud Office.

10. The Executive Director shall take part in the meetings of the Management Board, without voting rights, and shall provide the Secretariat. The Management Board shall invite the Chair of the Scientific Committee to attend its meetings without voting rights.

<sup>(1)</sup> OJ L 356, 31.12.1977, p. 1. Regulation as last amended by Regulation (EC, ECSC, Euratom) No 762/2001 (OJ L 111, 20.4.2001, p. 1).

Article 26

**Executive Director**

1. The Executive Director shall be appointed by the Management Board, on the basis of a list of candidates proposed by the Commission after an open competition, following publication in the *Official Journal of the European Communities* and elsewhere of a call for expressions of interest, for a period of five years which shall be renewable. Before appointment the candidate nominated by the Management Board shall be invited without delay to make a statement before the European Parliament and answer questions put by members of this institution. The Executive Director may be removed from office by a majority of the Management Board.

2. The Executive Director shall be the legal representative of the Authority and shall be responsible for:

- (a) the day-to-day administration of the Authority;
- (b) drawing up a proposal for the Authority's work programmes in consultation with the Commission;
- (c) implementing the work programmes and the decisions adopted by the Management Board;
- (d) ensuring the provision of appropriate scientific, technical and administrative support for the Scientific Committee and the Scientific Panels;
- (e) ensuring that the Authority carries out its tasks in accordance with the requirements of its users, in particular with regard to the adequacy of the services provided and the time taken;
- (f) the preparation of the statement of revenue and expenditure and the execution of the budget of the Authority;
- (g) all staff matters;
- (h) developing and maintaining contact with the European Parliament, and for ensuring a regular dialogue with its relevant committees.

3. Each year, the Executive Director shall submit to the Management Board for approval:

- (a) a draft general report covering all the activities of the Authority in the previous year;
- (b) draft programmes of work;
- (c) the draft annual accounts for the previous year;
- (d) the draft budget for the coming year.

The Executive Director shall, following adoption by the Management Board, forward the general report and the programmes to the European Parliament, the Council, the Commission and the Member States, and shall have them published.

4. The Executive Director shall approve all financial expenditure of the Authority and report on the Authority's activities to the Management Board.

## Article 27

**Advisory Forum**

1. The Advisory Forum shall be composed of representatives from competent bodies in the Member States which undertake tasks similar to those of the Authority, on the basis of one representative designated by each Member State. Representatives may be replaced by alternates, appointed at the same time.

2. Members of the Advisory Forum may not be members of the Management Board.

3. The Advisory Forum shall advise the Executive Director in the performance of his duties under this Regulation, in particular in drawing up a proposal for the Authority's work programme. The Executive Director may also ask the Advisory Forum for advice on the prioritisation of requests for scientific opinions.

4. The Advisory Forum shall constitute a mechanism for an exchange of information on potential risks and the pooling of knowledge. It shall ensure close cooperation between the Authority and the competent bodies in the Member States in particular on the following items:

- (a) avoidance of duplication of the Authority's scientific studies with Member States, in accordance with Article 32;
- (b) in those circumstances identified in Article 30(4), where the Authority and a national body are obliged to cooperate;
- (c) in the promoting of the European networking of organisations operating within the fields of the Authority's mission, in accordance with Article 36(1);
- (d) where the Authority or a Member State identifies an emerging risk.

5. The Advisory Forum shall be chaired by the Executive Director. It shall meet regularly at the invitation of the Chair or at the request of at least a third of its members, and not less than four times per year. Its operational procedures shall be specified in the Authority's internal rules and shall be made public.

6. The Authority shall provide the technical and logistic support necessary for the Advisory Forum and provide the Secretariat for its meetings.

7. Representatives of the Commission's departments may participate in the work of the Advisory Forum. The Executive Director may invite representatives of the European Parliament and from other relevant bodies to take part.

Where the Advisory Forum discusses the matters referred to in Article 22(5)(b), representatives from competent bodies in the Member States which undertake tasks similar to those referred to in Article 22(5)(b) may participate in the work of the Advisory Forum, on the basis of one representative designated by each Member State.

## Article 28

**Scientific Committee and Scientific Panels**

1. The Scientific Committee and permanent Scientific Panels shall be responsible for providing the scientific opinions of the Authority, each within their own spheres of competence, and shall have the possibility, where necessary, of organising public hearings.

2. The Scientific Committee shall be responsible for the general coordination necessary to ensure the consistency of the scientific opinion procedure, in particular with regard to the adoption of working procedures and harmonisation of working methods. It shall provide opinions on multisectoral issues falling within the competence of more than one Scientific Panel, and on issues which do not fall within the competence of any of the Scientific Panels.

Where necessary, and particularly in the case of subjects which do not fall within the competence of any of the Scientific Panels, the Scientific Committee shall set up working groups. In such cases, it shall draw on the expertise of those working groups when establishing scientific opinions.

3. The Scientific Committee shall be composed of the Chairs of the Scientific Panels and six independent scientific experts who do not belong to any of the Scientific Panels.

4. The Scientific Panels shall be composed of independent scientific experts. When the Authority is established, the following Scientific Panels shall be set up:

- (a) the Panel on food additives, flavourings, processing aids and materials in contact with food;
- (b) the Panel on additives and products or substances used in animal feed;
- (c) the Panel on plant health, plant protection products and their residues;
- (d) the Panel on genetically modified organisms;
- (e) the Panel on dietetic products, nutrition and allergies;
- (f) the Panel on biological hazards;
- (g) the Panel on contaminants in the food chain;
- (h) the Panel on animal health and welfare.

The number and names of the Scientific Panels may be adapted in the light of technical and scientific development by the Commission, at the Authority's request, in accordance with the procedure referred to in Article 58(2).

5. The members of the Scientific Committee who are not members of Scientific Panels and the members of the Scientific Panels shall be appointed by the Management Board, acting upon a proposal from the Executive Director, for a three-year term of office, which shall be renewable, following publication in the *Official Journal of the European Communities*, in relevant leading scientific publications and on the Authority's website of a call for expressions of interest.

6. The Scientific Committee and the Scientific Panels shall each choose a Chair and two Vice-Chairs from among their members.

7. The Scientific Committee and the Scientific Panels shall act by a majority of their members. Minority opinions shall be recorded.

8. The representatives of the Commission's departments shall be entitled to be present in the meetings of the Scientific Committee, the Scientific Panels and their working groups. If invited to do so, they may assist for the purposes of clarification or information but shall not seek to influence discussions.

9. The procedures for the operation and cooperation of the Scientific Committee and the Scientific Panels shall be laid down in the Authority's internal rules.

These procedures shall relate in particular to:

- (a) the number of times that a member can serve consecutively on a Scientific Committee or Scientific Panel;
- (b) the number of members in each Scientific Panel;
- (c) the procedure for reimbursing the expenses of members of the Scientific Committee and the Scientific Panels;
- (d) the manner in which tasks and requests for scientific opinions are assigned to the Scientific Committee and the Scientific Panels;
- (e) the creation and organisation of the working groups of the Scientific Committee and the Scientific Panels, and the possibility of external experts being included in those working groups;
- (f) the possibility of observers being invited to meetings of the Scientific Committee and the Scientific Panels;
- (g) the possibility of organising public hearings.

SECTION 3

OPERATION

Article 29

Scientific opinions

1. The Authority shall issue a scientific opinion:
  - (a) at the request of the Commission, in respect of any matter within its mission, and in all cases where Community legislation makes provision for the Authority to be consulted;
  - (b) on its own initiative, on matters falling within its mission.

The European Parliament or a Member State may request the Authority to issue a scientific opinion on matters falling within its mission.

2. Requests referred to in paragraph 1 shall be accompanied by background information explaining the scientific issue to be addressed and the Community interest.

3. Where Community legislation does not already specify a time limit for the delivery of a scientific opinion, the Authority shall issue scientific opinions within the time limit specified in the requests for opinions, except in duly justified circumstances.

4. Where different requests are made on the same issues or where the request is not in accordance with paragraph 2, or is unclear, the Authority may either refuse, or propose amendments to a request for an opinion in consultation with the institution or Member State(s) that made the request. Justifications for the refusal shall be given to the institution or Member State(s) that made the request.

5. Where the Authority has already delivered a scientific opinion on the specific topic in a request, it may refuse the request if it concludes there are no new scientific elements justifying the re-examination. Justifications for the refusal shall be given to the institution or Member State(s) that made the request.

6. The implementing rules for the application of this Article shall be established by the Commission after consulting the Authority, in accordance with the procedure provided for in Article 58(2). These rules shall specify in particular:

- (a) the procedure to be applied by the Authority to the requests referred to it;
- (b) the guidelines governing the scientific evaluation of substances, products or processes which are subject under Community legislation to a system of prior authorisation or entry on a positive list, in particular where Community legislation makes provision for, or authorises, a dossier to be presented for this purpose by the applicant.

7. The Authority's internal rules shall specify requirements in regard to format, explanatory background and publication of a scientific opinion.

Article 30

Diverging scientific opinions

1. The Authority shall exercise vigilance in order to identify at an early stage any potential source of divergence between its scientific opinions and the scientific opinions issued by other bodies carrying out similar tasks.

2. Where the Authority identifies a potential source of divergence, it shall contact the body in question to ensure that all relevant scientific information is shared and in order to identify potentially contentious scientific issues.

3. Where a substantive divergence over scientific issues has been identified and the body in question is a Community agency or one of the Commission's Scientific Committees, the Authority and the body concerned shall be obliged to cooperate with a view to either resolving the divergence or presenting a joint document to the Commission clarifying the contentious scientific issues and identifying the relevant uncertainties in the data. This document shall be made public.

4. Where a substantive divergence over scientific issues has been identified and the body in question is a Member State body, the Authority and the national body shall be obliged to cooperate with a view to either resolving the divergence or preparing a joint document clarifying the contentious scientific issues and identifying the relevant uncertainties in the data. This document shall be made public.

#### Article 31

##### Scientific and technical assistance

1. The Authority may be requested by the Commission to provide scientific or technical assistance in any field within its mission. The tasks of providing scientific and technical assistance shall consist of scientific or technical work involving the application of well-established scientific or technical principles which does not require scientific evaluation by the Scientific Committee or a Scientific Panel. Such tasks may include in particular assistance to the Commission for the establishment or evaluation of technical criteria and also assistance to the Commission in the development of technical guidelines.

2. Where the Commission refers a request for scientific or technical assistance to the Authority, it shall specify, in agreement with the Authority, the time limit within which the task must be completed.

#### Article 32

##### Scientific studies

1. Using the best independent scientific resources available, the Authority shall commission scientific studies necessary for the performance of its mission. Such studies shall be commissioned in an open and transparent fashion. The Authority shall seek to avoid duplication with Member State or Community research programmes and shall foster cooperation through appropriate coordination.

2. The Authority shall inform the European Parliament, the Commission and the Member States of the results of its scientific studies.

#### Article 33

##### Collection of data

1. The Authority shall search for, collect, collate, analyse and summarise relevant scientific and technical data in the

fields within its mission. This shall involve in particular the collection of data relating to:

- (a) food consumption and the exposure of individuals to risks related to the consumption of food;
- (b) incidence and prevalence of biological risk;
- (c) contaminants in food and feed;
- (d) residues.

2. For the purposes of paragraph 1, the Authority shall work in close cooperation with all organisations operating in the field of data collection, including those from applicant countries, third countries or international bodies.

3. The Member States shall take the necessary measures to enable the data they collect in the fields referred to in paragraphs 1 and 2 to be transmitted to the Authority.

4. The Authority shall forward to the Member States and the Commission appropriate recommendations which might improve the technical comparability of the data it receives and analyses, in order to facilitate consolidation at Community level.

5. Within one year following the date of entry into force of this Regulation, the Commission shall publish an inventory of data collection systems existing at Community level in the fields within the mission of the Authority.

The report, which shall be accompanied, where appropriate, by proposals, shall indicate in particular:

- (a) for each system, the role which should be assigned to the Authority, and any modifications or improvements which might be required to enable the Authority to carry out its mission, in cooperation with the Member States;
- (b) the shortcomings which should be remedied to enable the Authority to collect and summarise at Community level relevant scientific and technical data in the fields within its mission.

6. The Authority shall forward the results of its work in the field of data collection to the European Parliament, the Commission and the Member States.

#### Article 34

##### Identification of emerging risks

1. The Authority shall establish monitoring procedures for systematically searching for, collecting, collating and analysing information and data with a view to the identification of emerging risks in the fields within its mission.

2. Where the Authority has information leading it to suspect an emerging serious risk, it shall request additional information from the Member States, other Community agencies and the Commission. The Member States, the Community agencies concerned and the Commission shall reply as a matter of urgency and forward any relevant information in their possession.

3. The Authority shall use all the information it receives in the performance of its mission to identify an emerging risk.

4. The Authority shall forward the evaluation and information collected on emerging risks to the European Parliament, the Commission and the Member States.

*Article 35*

**Rapid alert system**

To enable it to perform its task of monitoring the health and nutritional risks of foods as effectively as possible, the Authority shall be the recipient of any messages forwarded via the rapid alert system. It shall analyse the content of such messages with a view to providing the Commission and the Member States with any information required for the purposes of risk analysis.

*Article 36*

**Networking of organisations operating in the fields within the Authority's mission**

1. The Authority shall promote the European networking of organisations operating in the fields within the Authority's mission. The aim of such networking is, in particular, to facilitate a scientific cooperation framework by the coordination of activities, the exchange of information, the development and implementation of joint projects, the exchange of expertise and best practices in the fields within the Authority's mission.

2. The Management Board, acting on a proposal from the Executive Director, shall draw up a list to be made public of competent organisations designated by the Member States which may assist the Authority, either individually or in networks, with its mission. The Authority may entrust to these organisations certain tasks, in particular preparatory work for scientific opinions, scientific and technical assistance, collection of data and identification of emerging risks. Some of these tasks may be eligible for financial support.

3. The implementing rules for the application of paragraphs 1 and 2 shall be laid down by the Commission, after consulting the Authority, in accordance with the procedure referred to in Article 58(2). Those rules shall specify, in particular, the criteria for inclusion of an institute on the list of competent organisations designated by the Member States, arrangements for setting out harmonised quality requirements and the financial rules governing any financial support.

4. Within one year following the entry into force of this Regulation, the Commission shall publish an inventory of Community systems existing in the fields within the mission of the Authority which make provision for Member States to carry out certain tasks in the field of scientific evaluation, in particular the examination of authorisation dossiers. The report, which shall be accompanied, where appropriate, by proposals, shall indicate in particular, for each system, any modifications or improvements which might be required to

enable the Authority to carry out its mission, in cooperation with the Member States.

SECTION 4

**INDEPENDENCE, TRANSPARENCY, CONFIDENTIALITY AND COMMUNICATION**

*Article 37*

**Independence**

1. The members of the Management Board, the members of the Advisory Forum and the Executive Director shall undertake to act independently in the public interest.

For this purpose, they shall make a declaration of commitment and a declaration of interests indicating either the absence of any interests which might be considered prejudicial to their independence or any direct or indirect interests which might be considered prejudicial to their independence. Those declarations shall be made annually in writing.

2. The members of the Scientific Committee and the Scientific Panels shall undertake to act independently of any external influence.

For this purpose, they shall make a declaration of commitment and a declaration of interests indicating either the absence of any interests which might be considered prejudicial to their independence or any direct or indirect interests which might be considered prejudicial to their independence. Those declarations shall be made annually in writing.

3. The members of the Management Board, the Executive Director, the members of the Advisory Forum, the members of the Scientific Committee and the Scientific Panels, as well as external experts participating in their working groups shall declare at each meeting any interests which might be considered prejudicial to their independence in relation to the items on the agenda.

*Article 38*

**Transparency**

1. The Authority shall ensure that it carries out its activities with a high level of transparency. It shall in particular make public without delay:

- (a) agendas and minutes of the Scientific Committee and the Scientific Panels;
- (b) the opinions of the Scientific Committee and the Scientific Panels immediately after adoption, minority opinions always being included;
- (c) without prejudice to Articles 39 and 41, the information on which its opinions are based;
- (d) the annual declarations of interest made by members of the Management Board, the Executive Director, members of the Advisory Forum and members of the Scientific Committee and Scientific Panels, as well as the declarations of interest made in relation to items on the agendas of meetings;



- (e) the results of its scientific studies;
- (f) the annual report of its activities;
- (g) requests from the European Parliament, the Commission or a Member State for scientific opinions which have been refused or modified and the justifications for the refusal or modification.

2. The Management Board shall hold its meetings in public unless, acting on a proposal from the Executive Director, it decides otherwise for specific administrative points of its agenda, and may authorise consumer representatives or other interested parties to observe the proceedings of some of the Authority's activities.

3. The Authority shall lay down in its internal rules the practical arrangements for implementing the transparency rules referred to in paragraphs 1 and 2.

#### Article 39

##### Confidentiality

1. By way of derogation from Article 38, the Authority shall not divulge to third parties confidential information that it receives for which confidential treatment has been requested and justified, except for information which must be made public if circumstances so require, in order to protect public health.

2. Members of the Management Board, the Executive Director, members of the Scientific Committee and Scientific Panels as well as external experts participating in their working groups, members of the Advisory Forum and members of the staff of the Authority, even after their duties have ceased, shall be subject to the requirements of confidentiality pursuant to Article 287 of the Treaty.

3. The conclusions of the scientific opinions delivered by the Authority relating to foreseeable health effects shall on no account be kept confidential.

4. The Authority shall lay down in its internal rules the practical arrangements for implementing the confidentiality rules referred to in paragraphs 1 and 2.

#### Article 40

##### Communications from the Authority

1. The Authority shall communicate on its own initiative in the fields within its mission without prejudice to the Commission's competence to communicate its risk management decisions.

2. The Authority shall ensure that the public and any interested parties are rapidly given objective, reliable and easily accessible information, in particular with regard to the results of its work. In order to achieve these objectives, the Authority shall develop and disseminate information material for the general public.

3. The Authority shall act in close collaboration with the Commission and the Member States to promote the necessary coherence in the risk communication process.

The Authority shall publish all opinions issued by it in accordance with Article 38.

4. The Authority shall ensure appropriate cooperation with the competent bodies in the Member States and other interested parties with regard to public information campaigns.

#### Article 41

##### Access to documents

1. The Authority shall ensure wide access to the documents which it possesses.

2. The Management Board, acting on a proposal from the Executive Director, shall adopt the provisions applicable to access to the documents referred to in paragraph 1, taking full account of the general principles and conditions governing the right of access to the Community institutions' documents.

#### Article 42

##### Consumers, producers and other interested parties

The Authority shall develop effective contacts with consumer representatives, producer representatives, processors and any other interested parties.

#### SECTION 5

##### FINANCIAL PROVISIONS

#### Article 43

##### Adoption of the Authority's budget

1. The revenues of the Authority shall consist of a contribution from the Community and, from any State with which the Community has concluded the agreements referred to in Article 49, and charges for publications, conferences, training and any other similar activities provided by the Authority.

2. The expenditure of the Authority shall include the staff, administrative, infrastructure and operational expenses, and expenses resulting from contracts entered into with third parties or resulting from the financial support referred to in Article 36.

3. In good time, before the date referred to in paragraph 5, the Executive Director shall draw up an estimate of the Authority's revenue and expenditure for the coming financial year, and shall forward it to the Management Board, accompanied by a provisional list of posts.

4. Revenue and expenditure shall be in balance.

5. By 31 March each year at the latest, the Management Board shall adopt the draft estimates including the provisional list of posts accompanied by the preliminary work programme and forward them to the Commission, and the States with which the Community has concluded the agreements referred to in Article 49. On the basis of that draft, the Commission shall enter the relevant estimates in the preliminary draft general budget of the European Union to be put before the Council pursuant to Article 272 of the Treaty.

6. After the adoption of the general budget of the European Union by the budgetary authority, the Management Board shall adopt the Authority's final budget and work programme, adjusting them where necessary to the Community's contribution. It shall forward them without delay to the Commission and the budgetary authority.

Article 44

**Implementation of the Authority's budget**

1. The Executive Director shall implement the Authority's budget.
2. Control of commitment and payment of all expenditure and control of the existence and recovery of all the Authority's revenue shall be carried out by the Commission's financial controller.
3. By 31 March each year at the latest, the Executive Director shall forward to the Commission, the Management Board and the Court of Auditors the detailed accounts for all the revenue and expenditure in respect of the previous financial year.

The Court of Auditors shall examine the accounts in accordance with Article 248 of the Treaty. It shall publish each year a report on the Authority's activities.

4. The European Parliament, acting on a recommendation from the Council, shall give a discharge to the Authority's Executive Director in respect of the implementation of the budget.

Article 45

**Fees received by the Authority**

Within three years following the date of entry into force of this Regulation and after consulting the Authority, the Member States and the interested parties, the Commission shall publish a report on the feasibility and advisability of presenting a legislative proposal under the co-decision procedure and in accordance with the Treaty and for other services provided by the Authority.

SECTION 6

**GENERAL PROVISIONS**

Article 46

**Legal personality and privileges**

1. The Authority shall have legal personality. In all Member States it shall enjoy the widest powers granted by law to legal

persons. In particular, it may acquire and dispose of movable and immovable property and institute legal proceedings.

2. The Protocol on the privileges and immunities of the European Communities shall apply to the Authority.

Article 47

**Liability**

1. The contractual liability of the Authority shall be governed by the law applicable to the contract in question. The Court of Justice of the European Communities shall have jurisdiction to give judgment pursuant to any arbitration clause contained in a contract concluded by the Authority.

2. In the case of non-contractual liability, the Authority shall, in accordance with the general principles common to the laws of the Member States, make good any damage caused by it or its servants in the performance of their duties. The Court of Justice shall have jurisdiction in any dispute relating to compensation for such damage.

3. The personal liability of its servants towards the Authority shall be governed by the relevant provisions applying to the staff of the Authority.

Article 48

**Staff**

1. The staff of the Authority shall be subject to the rules and regulations applicable to officials and other staff of the European Communities.

2. In respect of its staff, the Authority shall exercise the powers which have been devolved to the appointing authority.

Article 49

**Participation of third countries**

The Authority shall be open to the participation of countries which have concluded agreements with the European Community by virtue of which they have adopted and apply Community legislation in the field covered by this Regulation.

Arrangements shall be made under the relevant provisions of those agreements, specifying in particular the nature, extent and manner in which these countries will participate in the Authority's work, including provisions relating to participation in the networks operated by the Authority, inclusion in the list of competent organisations to which certain tasks may be entrusted by the Authority, financial contributions and staff.

## CHAPTER IV

## RAPID ALERT SYSTEM, CRISIS MANAGEMENT AND EMERGENCIES

## SECTION 1

## RAPID ALERT SYSTEM

## Article 50

**Rapid alert system**

1. A rapid alert system for the notification of a direct or indirect risk to human health deriving from food or feed is hereby established as a network. It shall involve the Member States, the Commission and the Authority. The Member States, the Commission and the Authority shall each designate a contact point, which shall be a member of the network. The Commission shall be responsible for managing the network.

2. Where a member of the network has any information relating to the existence of a serious direct or indirect risk to human health deriving from food or feed, this information shall be immediately notified to the Commission under the rapid alert system. The Commission shall transmit this information immediately to the members of the network.

The Authority may supplement the notification with any scientific or technical information, which will facilitate rapid, appropriate risk management action by the Member States.

3. Without prejudice to other Community legislation, the Member States shall immediately notify the Commission under the rapid alert system of:

- (a) any measure they adopt which is aimed at restricting the placing on the market or forcing the withdrawal from the market or the recall of food or feed in order to protect human health and requiring rapid action;
- (b) any recommendation or agreement with professional operators which is aimed, on a voluntary or obligatory basis, at preventing, limiting or imposing specific conditions on the placing on the market or the eventual use of food or feed on account of a serious risk to human health requiring rapid action;
- (c) any rejection, related to a direct or indirect risk to human health, of a batch, container or cargo of food or feed by a competent authority at a border post within the European Union.

The notification shall be accompanied by a detailed explanation of the reasons for the action taken by the competent authorities of the Member State in which the notification was issued. It shall be followed, in good time, by supplementary information, in particular where the measures on which the notification is based are modified or withdrawn.

The Commission shall immediately transmit to members of the network the notification and supplementary information received under the first and second subparagraphs.

Where a batch, container or cargo is rejected by a competent authority at a border post within the European Union, the Commission shall immediately notify all the border posts within the European Union, as well as the third country of origin.

4. Where a food or feed which has been the subject of a notification under the rapid alert system has been dispatched to a third country, the Commission shall provide the latter with the appropriate information.

5. The Member States shall immediately inform the Commission of the action implemented or measures taken following receipt of the notifications and supplementary information transmitted under the rapid alert system. The Commission shall immediately transmit this information to the members of the network.

6. Participation in the rapid alert system may be opened up to applicant countries, third countries or international organisations, on the basis of agreements between the Community and those countries or international organisations, in accordance with the procedures defined in those agreements. The latter shall be based on reciprocity and shall include confidentiality measures equivalent to those applicable in the Community.

## Article 51

**Implementing measures**

The measures for implementing Article 50 shall be adopted by the Commission, after discussion with the Authority, in accordance with the procedure referred to in Article 58(2). These measures shall specify, in particular, the specific conditions and procedures applicable to the transmission of notifications and supplementary information.

## Article 52

**Confidentiality rules for the rapid alert system**

1. Information, available to the members of the network, relating to a risk to human health posed by food and feed shall in general be available to the public in accordance with the information principle provided for in Article 10. In general, the public shall have access to information on product identification, the nature of the risk and the measure taken.

However, the members of the network shall take steps to ensure that members of their staff are required not to disclose information obtained for the purposes of this Section which by its nature is covered by professional secrecy in duly justified cases, except for information which must be made public, if circumstances so require, in order to protect human health.

2. Protection of professional secrecy shall not prevent the dissemination to the competent authorities of information relevant to the effectiveness of market surveillance and enforcement activities in the field of food and feed. The authorities receiving information covered by professional secrecy shall ensure its protection in conformity with paragraph 1.

SECTION 2

EMERGENCIES

Article 53

**Emergency measures for food and feed of Community origin or imported from a third country**

1. Where it is evident that food or feed originating in the Community or imported from a third country is likely to constitute a serious risk to human health, animal health or the environment, and that such risk cannot be contained satisfactorily by means of measures taken by the Member State(s) concerned, the Commission, acting in accordance with the procedure provided for in Article 58(2) on its own initiative or at the request of a Member State, shall immediately adopt one or more of the following measures, depending on the gravity of the situation:

- (a) in the case of food or feed of Community origin:
  - (i) suspension of the placing on the market or use of the food in question;
  - (ii) suspension of the placing on the market or use of the feed in question;
  - (iii) laying down special conditions for the food or feed in question;
  - (iv) any other appropriate interim measure;
- (b) in the case of food or feed imported from a third country:
  - (i) suspension of imports of the food or feed in question from all or part of the third country concerned and, where applicable, from the third country of transit;
  - (ii) laying down special conditions for the food or feed in question from all or part of the third country concerned;
  - (iii) any other appropriate interim measure.

2. However, in eMERGENCIES, the Commission may provisionally adopt the measures referred to in paragraph 1 after consulting the Member State(s) concerned and informing the other Member States.

As soon as possible, and at most within 10 working days, the measures taken shall be confirmed, amended, revoked or extended in accordance with the procedure referred to in Article 58(2), and the reasons for the Commission's decision shall be made public without delay.

Article 54

**Other emergency measures**

1. Where a Member State officially informs the Commission of the need to take emergency measures, and where the Commission has not acted in accordance with Article 53, the Member State may adopt interim protective measures. In this event, it shall immediately inform the other Member States and the Commission.

2. Within 10 working days, the Commission shall put the matter before the Committee set up in Article 58(1) in accordance with the procedure provided for in Article 58(2) with a view to the extension, amendment or abrogation of the national interim protective measures.

3. The Member State may maintain its national interim protective measures until the Community measures have been adopted.

SECTION 3

CRISIS MANAGEMENT

Article 55

**General plan for crisis management**

1. The Commission shall draw up, in close cooperation with the Authority and the Member States, a general plan for crisis management in the field of the safety of food and feed (hereinafter referred to as 'the general plan').

2. The general plan shall specify the types of situation involving direct or indirect risks to human health deriving from food and feed which are not likely to be prevented, eliminated or reduced to an acceptable level by provisions in place or cannot adequately be managed solely by way of the application of Articles 53 and 54.

The general plan shall also specify the practical procedures necessary to manage a crisis, including the principles of transparency to be applied and a communication strategy.

## Article 56

**Crisis unit**

1. Without prejudice to its role of ensuring the application of Community law, where the Commission identifies a situation involving a serious direct or indirect risk to human health deriving from food and feed, and the risk cannot be prevented, eliminated or reduced by existing provisions or cannot adequately be managed solely by way of the application of Articles 53 and 54, it shall immediately notify the Member States and the Authority.
2. The Commission shall set up a crisis unit immediately, in which the Authority shall participate, and provide scientific and technical assistance if necessary.

## Article 57

**Tasks of the crisis unit**

1. The crisis unit shall be responsible for collecting and evaluating all relevant information and identifying the options available to prevent, eliminate or reduce to an acceptable level the risk to human health as effectively and rapidly as possible.
2. The crisis unit may request the assistance of any public or private person whose expertise it deems necessary to manage the crisis effectively.
3. The crisis unit shall keep the public informed of the risks involved and the measures taken.

## CHAPTER V

**PROCEDURES AND FINAL PROVISIONS**

## SECTION 1

**COMMITTEE AND MEDIATION PROCEDURES**

## Article 58

**Committee**

1. The Commission shall be assisted by a Standing Committee on the Food Chain and Animal Health, hereinafter referred to as the 'Committee', composed of representatives of the Member States and chaired by the representative of the Commission. The Committee shall be organised in sections to deal with all relevant matters.
2. Where reference is made to this paragraph, the procedure laid down in Article 5 of Decision 1999/468/EC shall apply, in compliance with Articles 7 and 8 thereof.
3. The period provided for in Article 5(6) of Decision 1999/468/EC shall be three months.

## Article 59

**Functions assigned to the Committee**

The Committee shall carry out the functions assigned to it by this Regulation and by other relevant Community provisions, in the cases and conditions provided for in those provisions. It may also examine any issue falling under those provisions, either at the initiative of the Chairman or at the written request of one of its members.

## Article 60

**Mediation procedure**

1. Without prejudice to the application of other Community provisions, where a Member State is of the opinion that a measure taken by another Member State in the field of food safety is either incompatible with this Regulation or is likely to affect the functioning of the internal market, it shall refer the matter to the Commission, which will immediately inform the other Member State concerned.
2. The two Member States concerned and the Commission shall make every effort to solve the problem. If agreement cannot be reached, the Commission may request an opinion on any relevant contentious scientific issue from the Authority. The terms of that request and the time limit within which the Authority is requested to give its opinion shall be established by mutual agreement between the Commission and the Authority, after consulting the two Member States concerned.

## SECTION 2

**FINAL PROVISIONS**

## Article 61

**Review clause**

1. Before 1 January 2005 and every six years thereafter, the Authority, in collaboration with the Commission, shall commission an independent external evaluation of its achievements on the basis of the terms of reference issued by the Management Board in agreement with the Commission. The evaluation will assess the working practices and the impact of the Authority. The evaluation will take into account the views of the stakeholders, at both Community and national level.

The Management Board of the Authority shall examine the conclusions of the evaluation and issue to the Commission such recommendations as may be necessary regarding changes in the Authority and its working practices. The evaluation and the recommendations shall be made public.

2. Before 1 January 2005, the Commission shall publish a report on the experience acquired from implementing Sections 1 and 2 of Chapter IV.

3. The reports and recommendations referred to in paragraphs 1 and 2 shall be forwarded to the Council and the European Parliament.

*Article 62*

**References to the European Food Safety Authority and to the Standing Committee on the Food Chain and Animal Health**

1. Every reference in Community legislation to the Scientific Committee on Food, the Scientific Committee on Animal Nutrition, the Scientific Veterinary Committee, the Scientific Committee on Pesticides, the Scientific Committee on Plants and the Scientific Steering Committee shall be replaced by a reference to the European Food Safety Authority.

2. Every reference in Community legislation to the Standing Committee on Foodstuffs, the Standing Committee for Feeding-stuffs and the Standing Veterinary Committee shall be replaced by a reference to the Standing Committee on the Food Chain and Animal Health.

Every reference to the Standing Committee on Plant Health in Community legislation based upon and including Directives 76/895/EEC, 86/362/EEC, 86/363/EEC, 90/642/EEC and 91/414/EEC relating to plant protection products and the setting of maximum residue levels shall be replaced by a reference to the Standing Committee on the Food Chain and Animal Health.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 28 January 2002.

*For the European Parliament*  
*The President*  
 P. COX

*For the Council*  
*The President*  
 J. PIQUÉ I CAMPS

3. For the purpose of paragraphs 1 and 2, 'Community legislation' shall mean all Community Regulations, Directives and Decisions.

4. Decisions 68/361/EEC, 69/414/EEC and 70/372/EEC are hereby repealed.

*Article 63*

**Competence of the European Agency for the Evaluation of Medicinal Products**

This Regulation shall be without prejudice to the competence conferred on the European Agency for the Evaluation of Medicinal Products by Regulation (EEC) No 2309/93, Regulation (EEC) No 2377/90, Council Directive 75/319/EEC<sup>(1)</sup> and Council Directive 81/851/EEC<sup>(2)</sup>.

*Article 64*

**Commencement of the Authority's operation**

The Authority shall commence its operations on 1 January 2002.

*Article 65*

**Entry into force**

This Regulation shall enter into force on the 20th day following that of its publication in the *Official Journal of the European Communities*.

Articles 11 and 12 and Articles 14 to 20 shall apply from 1 January 2005.

Articles 29, 56, 57 and 60 and Article 62(1) shall apply as from the date of appointment of the members of the Scientific Committee and of the Scientific Panels which shall be announced by means of a notice in the 'C' series of the Official Journal.

<sup>(1)</sup> OJ L 147, 9.6.1975, p. 13. Directive amended by Directive 2001/83/EC of the European Parliament and of the Council (OJ L 311, 28.11.2001, p. 67).

<sup>(2)</sup> OJ L 317, 6.11.1981, p. 1. Directive amended by Directive 2001/82/EC of the European Parliament and of the Council (OJ L 311, 28.11.2001, p. 1).

## 부 록 4

제3국산 식품수입 상품법







**Warenwetbesluit invoer levensmiddelen uit derde landen**

(Tekst geldend op: 16-08-2013)

Besluit van 13 december 1993, houdende vaststelling van het Warenwetbesluit Invoer levensmiddelen uit derde landen

Wij Beatrix, bij de gratie Gods, Koningin der Nederlanden, Prinses van Oranje-Nassau, enz. enz. enz.

Op de voordracht van de Staatssecretaris van Welzijn, Volksgezondheid en Cultuur van 19 augustus 1993, nr. DGVgz/VVP/L 931301, gedaan in overeenstemming met Onze Minister van Economische Zaken en de Staatssecretaris van Landbouw, Natuurbeheer en Visserij;

Gelet op artikelen 9, 13 en 14 van de Warenwet;

Gezien het advies van de Adviescommissie Warenwet van 9 juni 1993, nummer 14678/(4/6)5;

De Raad van State gehoord (advies van 19 oktober 1993, nr. W13.93.0571);

Gezien het nader rapport van de Staatssecretaris van Welzijn, Volksgezondheid en Cultuur van 29 november 1993 nr. DGVgz/VVP/L 932308, uitgebracht in overeenstemming met Onze Minister van Economische Zaken en de Staatssecretaris van Landbouw, Natuurbeheer en Visserij;

Hebben goedgevonden en verstaan:

**Artikel 1**

**1.** In dit besluit en de daarop berustende bepalingen wordt verstaan onder:

**a.** *bindend EG-besluit*: een krachtens het Verdrag tot oprichting van de Europese Gemeenschap met betrekking tot eet- en drinkwaren tot stand gekomen verordening, richtlijn of beschikking, die in het belang van de volksgezondheid regels stelt ten aanzien van de invoer, of het na invoer verhandelen daarvan, in de Europese Unie van eet- of drinkwaren die:

**1°.** afkomstig zijn uit of van oorsprong zijn uit een gebied of een land waar een besmettelijke ziekte heerst, die via die eet- of drinkwaren op de mens kan worden overgebracht; of

**2°.** een gevaarlijke stof of micro-organisme bevatten, waardoor die eet- of drinkwaren niet geschikt zijn voor menselijke consumptie;

**b.** Richtlijn 97/78/EG: richtlijn nr. 97/78/EG van de Raad van de Europese Unie van 18 december 1997 tot vaststelling van de beginselen voor de organisatie van de veterinaire controles voor producten die uit derde landen in de Gemeenschap worden binnengebracht (PbEG 1998, L 24);

**c.** *Richtlijn 92/118/EEG* : Richtlijn 92/118/EEG van de Raad van de Europese Gemeenschappen van 17 december 1992 tot vaststelling van de veterinairerechtelijke en de gezondheidsvoorschriften voor het handelsverkeer en de invoer in de Gemeenschap van produkten waarvoor ten aanzien van deze voorschriften geen specifieke communautaire regelgeving geldt als bedoeld in bijlage A, hoofdstuk I, van richtlijn 89/662/EEG, en, wat ziekteverwekkers betreft, van Richtlijn 90/425/EEG (PbEG 1993, L 62).

**2.** Dit besluit is niet van toepassing op een bindend EG-besluit voor zover dat, behoudens op ondergeschikte punten, ruimte laat voor het maken van keuzen van beleidsinhoudelijke aard.

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#### Artikel 2

1. Het is verboden krachtens artikel 4 aangewezen eet- of drinkwaren binnen Nederlands grondgebied te brengen of te verhandelen.
2. Het is verboden eet- of drinkwaren binnen Nederlands grondgebied te brengen of te verhandelen anders dan met inachtneming van de bij of krachtens dit besluit gestelde voorschriften.
3. Het is verboden te handelen in strijd met een bepaling uit een bindend EG-besluit, voor zover het een verordening betreft en overtreding van die bepaling door Onze Minister is aangeduid als strafbaar feit.

#### Artikel 3

Eet- of drinkwaren worden slechts binnen Nederlands grondgebied gebracht of verhandeld indien die waren bij aanwending overeenkomstig redelijkerwijze te verwachten gebruik uit het oogpunt van gezondheid geschikt zijn voor menselijke consumptie.

#### Artikel 4

Onze Minister stelt, in overeenstemming met Onze Minister van Economische Zaken, Landbouw en Innovatie, ter uitvoering van:

- a. Richtlijn 97/78/EG;
- b. Richtlijn 92/118/EEG;
- c. een bindend EG-besluit;

nadere regels vast ter uitvoering van artikel 3, voor zover het de volksgezondheid betreft.

#### Artikel 5

Dit besluit treedt in werking met ingang van 1 januari 1994.

#### Artikel 6

Dit besluit wordt aangehaald als: Warenwetbesluit Invoer levensmiddelen uit derde landen.

Lasten en bevelen dat dit besluit met de daarbij behorende nota van toelichting in het *Staatsblad* zal worden geplaatst.

's-Gravenhage, 13 december 1993

Beatrix

De Staatssecretaris van Welzijn, Volksgezondheid en Cultuur,  
H. J. Simons

Uitgegeven de dertigste december 1993  
De Minister van Justitie,

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## 부 록 5

제3국산 식품수입에 대한 긴급조치관련 상품법





**Warenwetregeling noodmaatregelen invoer levensmiddelen uit derde landen (verordening (EG) 178/2002)**

(Tekst geldend op: 16-08-2013)

Regeling van de Minister van Volksgezondheid, Welzijn en Sport van 7 november 2006, nr. VGP/VV 2727761, houdende de Warenwetregeling noodmaatregelen invoer levensmiddelen uit derde landen (verordening (EG) 178/2002)

De Minister van Volksgezondheid, Welzijn en Sport,

Handelende in overeenstemming met de Minister van Landbouw, Natuur en Voedselkwaliteit;

Gelet op artikel 53, eerste lid, onder b, en tweede lid, van verordening (EG) nr. 178/2002 van het Europees Parlement en de Raad van de Europese Unie van 28 januari 2002 tot vaststelling van de algemene beginselen en voorschriften van de levensmiddelenwetgeving, tot oprichting van een Europese Autoriteit voor voedselveiligheid en tot vaststelling van procedures voor voedselveiligheidsaangelegenheden (PbEG L 31), alsmede op artikel 4, onder c, van het Warenwetbesluit Invoer levensmiddelen uit derde landen;

Besluit:

**Artikel 1**

In deze regeling wordt verstaan onder:

- a.** verordening (EG) 178/2002: verordening (EG) nr. 178/2002 van het Europees Parlement en de Raad van de Europese Unie van 28 januari 2002 tot vaststelling van de algemene beginselen en voorschriften van de levensmiddelenwetgeving, tot oprichting van een Europese Autoriteit voor voedselveiligheid en tot vaststelling van procedures voor voedselveiligheidsaangelegenheden (PbEG L 31);
- b.** EU-noodmaatregel: een in het Publicatieblad van de Europese Unie bekendgemaakte maatregel van de Commissie van de Europese Gemeenschappen, vastgesteld krachtens artikel 53, eerste lid, onder b, of tweede lid, van verordening (EG) 178/2002, voor zover die maatregel strekt tot bescherming van de gezondheid van de mens.

**Artikel 2**

- 1.** Handelende in strijd met een EU-noodmaatregel is een strafbaar feit, voor zover die noodmaatregel een verordening is.
- 2.** Eet- en drinkwaren worden vanuit een derde land binnen Nederlands grondgebied gebracht en verhandeld met inachtneming van de bij of krachtens een EU-noodmaatregel gestelde voorschriften, voor zover die noodmaatregel een besluit is.

**Artikel 3**

- 1.** Als aangewezen punten van invoer of controlepunten, bedoeld in een EU-noodmaatregel, worden wat betreft levensmiddelen aangewezen:
  - a.** de haven van Rotterdam;

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- b. de haven van Amsterdam; en
  - c. de luchthaven Schiphol.
2. De Nederlandse Voedsel- en Warenautoriteit houdt een bijgewerkte lijst van aangewezen punten en de desbetreffende EU-noodmaatregelen bij en maakt deze openbaar op de eigen website.

**Artikel 4**

Deze regeling treedt in werking met ingang van de tweede dag na de dagtekening van de Staatscourant waarin zij wordt geplaatst.

**Artikel 5**

Deze regeling wordt aangehaald als: Warenwetregeling noodmaatregelen invoer levensmiddelen uit derde landen (verordening (EG) 178/2002).

Deze regeling zal met de toelichting in de Staatscourant worden geplaatst.

De  
Minister  
van Volksgezondheid, Welzijn en Sport,  
J.F. Hoogervorst



# 부 록 6

식품위생관련 상품법





**Warenwetbesluit hygiëne van levensmiddelen**

(Tekst geldend op: 02-02-2013)

Besluit van 3 oktober 2005, houdende vaststelling van het Warenwetbesluit hygiëne van levensmiddelen

Wij Beatrix, bij de gratie Gods, Koningin der Nederlanden, Prinses van Oranje-Nassau, enz. enz. enz.

Op de voordracht van Onze Minister van Volksgezondheid, Welzijn en Sport van 22 juni 2005, VGP/VL 2593195, gedaan in overeenstemming met Onze Ministers van Landbouw, Natuur en Voedselkwaliteit, en van Economische Zaken;

Gelet op:

- richtlijn nr. 96/3/Euratom, EGKS, EG van de Commissie van de Europese Gemeenschappen van 26 januari 1996 (PbEG L 21) inzake een afwijking van enkele bepalingen van richtlijn 93/43/EEG van de Raad inzake levensmiddelenhygiëne voor het bulkvervoer van vloeibare oliën en vetten over zee;
  - richtlijn nr. 98/28/EG van de Commissie van de Europese Gemeenschappen van 29 april 1998 (PbEG L 140) inzake een afwijking van enkele bepalingen van richtlijn 93/43/EEG van de Raad inzake levensmiddelenhygiëne voor het bulkvervoer over zee van ruwe suiker;
  - richtlijn nr. 2004/41/EG van het Europees Parlement en de Raad van de Europese Unie van 21 april 2004 (PbEU L 157 en L 195) houdende intrekking van bepaalde richtlijnen inzake levensmiddelenhygiëne en tot vaststelling van gezondheidsvoorschriften voor de productie en het in de handel brengen van bepaalde voor menselijke consumptie bestemde producten van dierlijke oorsprong, en tot wijziging van de richtlijnen 89/662/EEG en 92/118/EEG van de Raad en van beschikking 95/408/EG van de Raad;
  - verordening (EG) nr. 852/2004 van het Europees Parlement en de Raad van de Europese Unie van 29 april 2004 inzake levensmiddelenhygiëne (PbEU L 139 en L 226);
  - verordening (EG) nr. 853/2004 van het Europees Parlement en de Raad van de Europese Unie van 29 april 2004 houdende vaststelling van specifieke hygiënevoorschriften voor levensmiddelen van dierlijke oorsprong (PbEU L 139 en L 226);
  - verordening (EG) nr. 854/2004 van het Europees Parlement en de Raad van de Europese Unie van 29 april 2004 houdende vaststelling van specifieke voorschriften voor de organisatie van de officiële controles van voor menselijke consumptie bestemde producten van dierlijke oorsprong (PbEU L 139 en L 226);
  - verordening (EG) nr. 882/2004 van het Europees Parlement en de Raad van de Europese Unie van 29 april 2004 inzake officiële controles op de naleving van de wetgeving inzake diervoeders en levensmiddelen en de voorschriften inzake diergezondheid en dierenwelzijn (PbEU L 165 en L 191); en
  - de artikelen 4, eerste en tweede lid, 5, 6, 8, eerste lid, 9, 11, 12, 13, onder a, 14 en 22, eerste lid, van de Warenwet;
- De Raad van State gehoord (advies van 2 september 2005, no. W13.05.0264/III);
- Gezien het nader rapport van Onze Minister van Volksgezondheid, Welzijn en Sport van 27 september 2005, VGP/VL 2619723, uitgebracht in overeenstemming met Onze Ministers van Landbouw, Natuur en Voedselkwaliteit, en van Economische Zaken;

Hebben goedgevonden en verstaan:

## § 1. Algemene bepalingen

### Artikel 1

1. In dit besluit wordt verstaan onder:
    - a. *verordening (EG) 852/2004*: verordening (EG) nr. 852/2004 van het Europees Parlement en de Raad van de Europese Unie van 29 april 2004 inzake levensmiddelenhygiëne (PbEU L 139 en L 226);
    - b. *hygiënecode*: een in Nederland opgestelde nationale gids voor goede praktijken inzake hygiëne en de toepassing van HACCP-beginselen als bedoeld in artikel 7 van verordening (EG) 852/2004;
    - c. *richtlijn 96/3/Euratom, EGKS, EG*: richtlijn nr. 96/3/Euratom, EGKS, EG van de Commissie van de Europese Gemeenschappen van 26 januari 1996 (PbEG L 21) inzake een afwijking van enkele bepalingen van richtlijn 93/43/EEG van de Raad inzake levensmiddelenhygiëne voor het bulkvervoer van vloeibare oliën en vetten over zee;
    - d. *richtlijn 98/28/EG*: richtlijn nr. 98/28/EG van de Commissie van de Europese Gemeenschappen van 29 april 1998 (PbEG L 140) inzake een afwijking van enkele bepalingen van richtlijn 93/43/EEG van de Raad inzake levensmiddelenhygiëne voor het bulkvervoer over zee van ruwe suiker;
    - e. *verordening (EG) 853/2004*: verordening (EG) nr. 853/2004 van het Europees Parlement en de Raad van de Europese Unie van 29 april 2004 houdende vaststelling van specifieke hygiënevoorschriften voor levensmiddelen van dierlijke oorsprong (PbEU L 139 en L 226);
    - f. *verordening (EG) 854/2004*: verordening (EG) nr. 854/2004 van het Europees Parlement en de Raad van de Europese Unie van 29 april 2004 houdende vaststelling van specifieke voorschriften voor de organisatie van de officiële controles van voor menselijke consumptie bestemde producten van dierlijke oorsprong (PbEU L 139 en L 226);
    - g. *verordening (EG) 882/2004*: verordening (EG) nr. 882/2004 van het Europees Parlement en de Raad van de Europese Unie van 29 april 2004 inzake officiële controles op de naleving van de wetgeving inzake diervoeders en levensmiddelen en de voorschriften inzake diergezondheid en dierenwelzijn (PbEU L 165 en L 191);
    - h. *verordening (EG) 2073/2005*: verordening (EG) nr. 2073/2005 van de Commissie van de Europese Gemeenschappen van 15 november 2005 inzake microbiologische criteria voor levensmiddelen (PbEU L 338).
  2. Dit besluit is niet van toepassing op:
    - a. de exploitanten van slachthuizen, bedoeld in bijlage II, secties II en III, van verordening (EG) 853/2004;
    - b. de exploitanten van inrichtingen, bedoeld in artikel 2, eerste lid, onder c, van verordening (EG) 852/2004, waar uitsluitend handelingen worden verricht ten aanzien van levende dieren en vers vlees van:
      - 1°. als landbouwhuisdier gehouden hoefdieren;
      - 2°. pluimvee en lagomorfen;
      - 3°. gekweekt wild; of
      - 4°. vrij wild;
- als bedoeld in bijlage III, secties I tot en met IV, van verordening (EG) 853/2004;
- c. de officiële controles van vers vlees en daarmee verband houdende bepalingen, bedoeld in artikel 5 en bijlage I, van verordening (EG) 854/2004; en
  - d. de officiële controles op de naleving van de wetgeving inzake diervoeders, diergezondheid en dierenwelzijn, bedoeld in verordening (EG) 882/2004.

**Artikel 2**

- 1.** Het is verboden te handelen in strijd met de artikelen 3, 4, eerste, tweede, en derde lid, 5, eerste lid, tweede lid, laatste alinea, en vierde lid, en 6, tweede lid, en derde lid, onder a, b, en c, van verordening (EG) 852/2004.
- 2.** Het is verboden te handelen in strijd met de artikelen 3, 4, eerste tot en met vierde lid, 5, 6, eerste, derde, en vierde lid, 7, eerste lid, en 8, eerste lid, van verordening (EG) 853/2004.
- 3.** Het is verboden te handelen in strijd met de artikelen 3, 4, 5, eerste, tweede en vierde lid, 6, eerste lid, 7, en 9, van verordening (EG) 2073/2005.
- 4.** Het is verboden te handelen in strijd met de krachtens de artikelen 3, vierde lid, 10 en 10a vastgestelde regels.
- 5.** Het is verboden rauwe koemelk, bestemd voor rechtstreekse menselijke consumptie, te verhandelen, anders dan met inachtneming van artikel 8.

**Artikel 3****1.** Bevoegde autoriteit:

- a.** bedoeld in artikel 2, eerste lid, onder d, van verordening (EG) 852/2004, en in artikel 2, eerste lid, onder c, van verordening (EG) 854/2004, is de Nederlandse Voedsel- en Waren Autoriteit;
- b.** bedoeld in artikel 2, vierde lid, van verordening (EG) 882/2004, zijn de diensten waarbij de krachtens de Warenwet aangewezen ambtenaren, belast met het toezicht op de naleving van de bij of krachtens de Warenwet gestelde voorschriften, werkzaam zijn.

**2.** In afwijking van het eerste lid is Onze Minister de bevoegde autoriteit inzake:

- a.** de verlening van erkenningen van inrichtingen als bedoeld in:
  - 1°.** artikel 4 van verordening (EG) 853/2004;
  - 2°.** artikel 3 van verordening (EG) 854/2004;
- b.** het bij niet-naleving van verordening (EG) 852/2004 of van verordening (EG) 853/2004 indien nodig:
  - 1°.** schorsen of intrekken van de erkenning van inrichtingen als bedoeld onder a;
  - 2°.** beperken of verbieden van het op de markt brengen van bepaalde eet- en drinkwaren;
  - 3°.** bevelen van de monitoring, het terugroepen, uit de handel nemen of vernietigen van eet- en drinkwaren;
  - 4°.** machtiging verlenen om eet- en drinkwaren aan te wenden voor andere doeleinden dan waarvoor zij oorspronkelijk waren bedoeld; of
  - 5°.** tijdelijk, geheel of gedeeltelijk, gelasten van de sluiting van het betrokken bedrijf.

**3.** In afwijking van het eerste lid is het Productschap Vis de bevoegde autoriteit, bedoeld in bijlage II, hoofdstuk II, van verordening (EG) 854/2004. Dat productschap informeert ook de Nederlandse Voedsel- en Warenautoriteit op de voet van punt E, onder a en b, van dat hoofdstuk.**4.** Bij regeling van Onze Minister worden procedures vastgesteld als bedoeld in artikel 11, vijfde lid, en artikel 31, eerste lid, onder a, en tweede lid, onder a, van verordening (EG) 882/2004.**S 2. Hygiëncodes**

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**Artikel 4**

1. Een hygiëncode wordt op initiatief van de opstellers ervan:
  - a. besproken in het Regulier Overleg Warenwet; en
  - b. vervolgens ter goedkeuring voorgelegd aan Onze Minister.
2. Onze Minister keurt een hygiëncode goed indien die hygiëncode:
  - a. is opgesteld in overeenstemming met artikel 8, eerste lid, onder b, van verordening (EG) 852/2004;
  - b. bruikbaar is voor de sector waarop die code betrekking heeft;
  - c. waar mogelijk en zinvol ter verificatie van de procesbeheersing is voorzien van microbiologische richtwaarden, gerelateerd aan de kritische controlepunten, bedoeld in artikel 5, tweede lid, van verordening (EG) 852/2004; en
  - d. als leidraad kan dienen voor de naleving van artikel 3, artikel 4, of artikel 5, van verordening (EG) 852/2004 in de betrokken sector of voor de betrokken levensmiddelen.
3. In afwijking van het tweede lid keurt Onze Minister van Economische Zaken, Landbouw en Innovatie een hygiëncode goed die:
  - a. betrekking heeft op de primaire productie en de in bijlage I van verordening (EG) 852/2004 bedoelde, daarmee verband houdende bewerkingen;
  - b. is opgesteld in overeenstemming met artikel 8, eerste lid, onder c, van verordening (EG) 852/2004;
  - c. bruikbaar is voor de sector waarop die code betrekking heeft; en
  - d. als leidraad kan dienen voor de naleving van artikel 3, artikel 4, en artikel 5, van verordening (EG) 852/2004 in de betrokken sector of voor de betrokken levensmiddelen.
4. Een in het tweede lid bedoelde goedkeuring kan, voor zover die goedkeuring betrekking heeft op één of meer van de permanente procedures, bedoeld in artikel 5, eerste lid, van verordening (EG) 852/2004, worden ingetrokken indien de desbetreffende procedure niet is herzien en waar nodig aangepast overeenkomstig artikel 5, tweede lid, laatste alinea, van verordening (EG) 852/2004.
5. Onze Minister of Onze Minister van Economische Zaken, Landbouw en Innovatie, neemt een in het tweede en vierde lid onderscheidenlijk het derde en vierde lid bedoeld besluit, gehoord het advies van de Nederlandse Voedsel- en Warenautoriteit.
6. Het vierde en vijfde lid zijn van overeenkomstige toepassing op een hygiëncode die vóór de inwerkingtreding van dit besluit is opgesteld en goedgekeurd op de voet van artikel 31, eerste, tweede en derde lid, van de Warenwetregeling hygiëne van levensmiddelen.

**Artikel 5**

1. De exploitant van een levensmiddelenbedrijf wordt bij controle door een met het toezicht op de naleving van verordening (EG) 852/2004 belaste ambtenaar, vóóraf door die ambtenaar in de gelegenheid gesteld te kennen te geven of door dat bedrijf gebruik wordt gemaakt van de voor zijn sector van de levensmiddelenbranche vastgestelde en goedgekeurde hygiëncode, bedoeld in artikel 4.
2. De exploitant van een levensmiddelenbedrijf, die gebruik maakt van de hygiëncode, bedoeld in het eerste lid:
  - a. voldoet aan de artikelen 3, 4 of 5 van verordening (EG) 852/2004, bedoeld in artikel 4, tweede lid, onder d, indien hij handelt volgens de voorschriften in die hygiëncode die daarop betrekking hebben;

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- b.** voldoet niet aan de artikelen 3, 4 of 5 van verordening (EG) 852/2004, bedoeld in artikel 4, tweede lid, onder d, indien hij niet handelt volgens de voorschriften in die hygiëncode die daarop betrekking hebben.
- 3.** Het eerste en tweede lid zijn van overeenkomstige toepassing op het gebruik van:
- a.** een hygiëncode die vóór de inwerkingtreding van dit besluit is opgesteld en goedgekeurd op de voet van artikel 31, eerste, tweede en derde lid, van de Warenwetregeling Hygiëne van levensmiddelen;
  - b.** communautaire gidsen als bedoeld in artikel 9 van verordening (EG) 852/2004.

### **§ 3. Bulkvervoer over zee van vloeibare oliën of vetten, en suiker**

#### **Artikel 6**

In afwijking van artikel 4, tweede lid, van verordening (EG) 852/2004:

- a.** mag het bulkvervoer in zeeschepen van vloeibare oliën of vetten die zullen worden gebruikt voor menselijke consumptie, geschieden met inachtneming van richtlijn 96/3/Euratom, EGKS, EG;
- b.** mag het bulkvervoer over zee van ruwe suiker die zonder een volledig en effectief raffinageproces te hebben ondergaan niet bestemd is voor gebruik als eetwaar of ingrediënt van een levensmiddel, geschieden met inachtneming van richtlijn 98/28/EG.

### **§ 4. Rechtstreekse levering van kleine hoeveelheden primaire producten door de producent**

#### **Artikel 7**

**1.** De rechtstreekse levering, door de producent, van kleine hoeveelheden primaire producten aan de eindverbruiker of de plaatselijke detailhandel die rechtstreeks aan de eindverbruiker levert, bedoeld in:

- a.** artikel 1, tweede lid, onder c, van verordening (EG) 852/2004; en
- b.** artikel 1, derde lid, onder c, van verordening (EG) 853/2004;

geschiedt op zindelijke wijze en zodanig dat:

- 1°.** geen verontreiniging plaats kan hebben met zodanige hoeveelheden van stoffen dat zij uit het oogpunt van de gezondheid van de mens schadelijk kunnen zijn, of met organismen of virussen die onder redelijkerwijze te verwachten omstandigheden schadelijk kunnen zijn of worden; en
  - 2°.** onder 1° bedoelde organismen zich niet zodanig kunnen vermeerderen of zodanige toxinen kunnen vormen dat zij uit het oogpunt van de gezondheid van de mens schadelijk kunnen zijn of worden.
- 2.** Met betrekking tot het eerste lid kan een hygiëncode worden opgesteld. In dat geval zijn artikel 4, eerste lid, tweede lid, onder a, b en d, vierde en vijfde lid, en artikel 5, eerste en tweede lid, van overeenkomstige toepassing.

### **§ 5. Rauwe melk**

#### **Artikel 8**

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**1.** Rauwe koemelk, bestemd voor directe aflevering aan particulieren, is uitsluitend aanwezig:

- 1°.** op het bedrijf van de melkveehouder waar die melk gewonnen is; en
- 2°.** in een recipiënt die niet geschikt is om met de inhoud afgeleverd te worden aan particulieren; en voldoet aan de volgende eisen:

- a.** kiemgetal bij 30 °C ≤ 50.000 per ml<sup>1</sup>;
- b.** *Staphylococcus aureus* (per ml): m=100, M=500, n=5, c=2<sup>2</sup>; en
- c.** *Salmonella* is afwezig in 25 g: n=5, c=0.

- 1.** Meetkundig gemiddelde, geconstateerd over een periode van twee maanden, met ten minste twee monsternemingen per maand.
- 2.** n: aantal eenheden waaruit een monster bestaat;

m: drempelwaarde voor het aantal bacteriën: het resultaat is bevredigend als het aantal bacteriën in alle eenheden gelijk is aan of groter is dan m;

M: maximumwaarde voor het aantal bacteriën: het resultaat is onbevredigend als het aantal bacteriën in één of meer eenheden gelijk is aan of groter is dan M;  
 c: aantal eenheden waarin het aantal bacteriën mag liggen tussen m en M, en waarbij het monster nog aanvaardbaar is als het aantal bacteriën in de andere eenheden gelijk is aan of kleiner is dan m.

**2.** De in het eerste lid bedoelde melk wordt, wanneer zij niet binnen twee uur na het melken aan de consument wordt verkocht, gekoeld tot:

- a.** indien die melk binnen 24 uur na het melken verkocht wordt: een temperatuur van 8 °C of lager;
- b.** indien die melk niet binnen 24 uur na het melken verkocht wordt: een temperatuur van 6 °C of lager.

**3.** Op of in de directe omgeving van de in het eerste lid bedoelde recipiënt wordt duidelijk leesbaar de volgende vermelding gebezigd: RAUWE MELK VOOR GEBRUIJK KOKEN.

**Artikel 9**

De Nederlandse Voedsel- en Warenautoriteit is bevoegd de toestemming te verlenen, bedoeld in artikel 10, achtste lid, onder b, van verordening (EG) 853/2004.

**Artikel 10**

Onze Minister stelt nadere regels inzake de artikelen 1 tot en met 9, voor zover die noodzakelijk zijn voor de goede uitvoering van de bij of krachtens verordeningen (EG) 852/2004, 853/2004, 854/2004 of 882/2004 gestelde voorschriften.

**Artikel 10a [Vervallen per 01-01-2010]**

**Artikel 11**

Een wijziging van:

- a.** richtlijn 96/3/Euratom, EGKS, EG; of

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- b.** richtlijn 98/28/EG;  
gaat voor de toepassing van artikel 6 gelden met ingang van de dag waarop aan de betrokken wijzigingsrichtlijn uitvoering moet zijn gegeven.

## **§ 6. Slotbepalingen**

### **Artikel 12**

[Wijzigt het Warenwetbesluit Bereiding en behandeling van levensmiddelen.]

### **Artikel 13**

[Wijzigt het Warenwetbesluit Verpakte waters.]

### **Artikel 14**

[Wijzigt het Warenwetbesluit Eiprodukten.]

### **Artikel 15**

[Wijzigt het Warenwetbesluit Visserijproducten, slakken en kikkerbilen.]

### **Artikel 16**

[Wijzigt het Warenwetbesluit Vlees, gehakt en vleesproducten.]

### **Artikel 17**

[Wijzigt het Warenwetbesluit Zuivel.]

### **Artikel 18**

[Wijzigt het Warenwetbesluit Uitvoer van waren.]

### **Artikel 19**

**1.** Dit besluit treedt in werking met ingang van 1 januari 2006.

**2.** Artikel 10a vervalt met ingang van 1 januari 2010.

### **Artikel 20**

Dit besluit wordt aangehaald als: Warenwetbesluit hygiëne van levensmiddelen.

Lasten en bevelen dat dit besluit met de daarbij behorende nota van toelichting in het Staatsblad zal worden geplaatst.

8/16/13

's-Gravenhage, 3 oktober 2005

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Beatrix

De Minister van Volksgezondheid, Welzijn en Sport ,  
J. F. Hoogervorst

Uitgegeven de zevenentwintigste oktober 2005  
De Minister van Justitie ,  
J. P. H. Donner

# 부 록 7

생산가공관련 상품법





## Warenwetbesluit Bereiding en behandeling van levensmiddelen

(Tekst geldend op: 02-02-2013)

Besluit van 10 december 1992, houdende vaststelling van het warenwetbesluit Bereiding en behandeling van levensmiddelen

Wij Beatrix, bij de gratie Gods, Koningin der Nederlanden, Prinses van Oranje-Nassau, enz. enz. enz.

Op de voordracht van de Staatssecretaris van Welzijn, Volksgezondheid en Cultuur van 16 juli 1992, nr. VVP/L U-921434, gedaan in overeenstemming met Onze Minister van Economische Zaken en de Staatssecretaris van Landbouw, Natuurbeheer en Visserij;

Overwegende, dat uitvoering moet worden gegeven aan de Richtlijn van de Raad van de Europese Gemeenschappen van 20 juli 1976 betreffende de vaststelling van het maximumgehalte aan erucazuur in oliën en vetten, die als zodanig voor menselijke consumptie zijn bestemd, alsmede in levensmiddelen waaraan oliën en vetten zijn toegevoegd (76/621/EEG) (*PbEG* L 202);

Overwegende, dat een basis moet worden gelegd voor de definitieve uitvoering van de Richtlijn van de Raad van de Europese Gemeenschappen van 21 december 1988 betreffende de onderlinge aanpassing van de wetgevingen der Lid-Staten inzake voor menselijke voeding bestemde diepvriesproducten (89/108/EEG) (*PbEG* L 40), alsmede voor de op die richtlijn gebaseerde Richtlijnen van de Commissie van 13 januari 1992 betreffende de temperatuurcontrole in vervoermiddelen en in opslagruimten van voor menselijke voeding bestemde diepvriesproducten (92/1/EEG) (*PbEG* L 34) en tot vaststelling van de monsternemingsprocedure en de communautaire analysemethode voor de officiële controle van de temperatuur van diepvriesproducten die voor de menselijke voeding zijn bestemd (92/2/EEG) (*PbEG* L 34), voor zover het betreft de daar bedoelde analysemethode;

Overwegende, dat eveneens een basis moet worden gelegd voor de definitieve uitvoering van de Richtlijn van de Raad van de Europese Gemeenschappen van 13 juni 1988 betreffende de onderlinge aanpassing van de wetgevingen der Lid-Staten inzake het gebruik van extractiemiddelen bij de produktie van levensmiddelen en bestanddelen daarvan (88/344/EEG) (*PbEG* L 157);

Overwegende, dat het voor de inzichtelijkheid van de wetgeving gewenst is dat de regels met betrekking tot de bereiding en behandeling van levensmiddelen worden geconcentreerd in één Warenwetbesluit;

Gelet op de artikelen 4, eerste lid, 5, eerste lid, onder *a*, en zesde lid, 6, onder *a*, 8, onder *c*, 12, 14, 16, tweede lid, en 22, eerste en tweede lid, van de Warenwet (*Stb.* 1988, 360);

Gehoord de Adviescommissie Warenwet (adviezen van 12 september 1990, nr. 14255/(13)5 en van 9 oktober 1991, nr. 14267/(4)5);

De Raad van State gehoord (advies van 12 november 1992, no. W13.92.0362);

Gezien het nader rapport van de Staatssecretaris van Welzijn, Volksgezondheid en Cultuur van 30 november 1992 nr. DGVgz/VVP/L 922882, uitgebracht in overeenstemming met Onze Minister van Economische Zaken en de Staatssecretaris van Landbouw, Natuurbeheer en Visserij;

Hebben goedgevonden en verstaan:

### S 1. Algemene bepalingen

#### Artikel 1

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In dit besluit en de daarop berustende bepalingen wordt verstaan onder:

- a.** behandelen: het bewerken van eet- en drinkwaren na het bereiden en vóór het verpakken ervan, met welke handelingen de aard van de betrokken waar geen verandering ondergaat;
- b.** bedrijfsruimte: de ruimte kennelijk bestemd voor het bereiden, behandelen, verpakken of het bewaren van eet- of drinkwaren, alsmede de bij bereiders van eet- of drinkwaren in gebruik zijnde ruimte voor het bewaren van grondstoffen;
- c.** bereidplaats: het gedeelte van de bedrijfsruimte kennelijk bestemd voor het bereiden van eet- of drinkwaren, of voor het behandelen of verpakken van niet door verpakkingsmateriaal omhulde eet- of drinkwaren, met dien verstande dat niet als bereidplaats wordt beschouwd een verkoopruimte waarin eet- en drinkwaren worden behandeld of verpakt op een wijze die gebruikelijk is in zodanige ruimte;
- d.** grondstoffen: grondstoffen, halfabrikaten en ingrediënten, bestemd voor de bereiding van eet- en drinkwaren;
- e.** decontaminatie-middel: een proceshulpstof die:
  - 1°.** uitsluitend bedoeld is om in direct contact met eet- of drinkwaren levende micro-organismen die op of in de waar aanwezig zijn, te doden; en
  - 2°.** geen ingrediënt wordt van die waar, maar daarin uitsluitend aanwezig is als onbedoeld maar technisch onvermijdelijk residu;
- f.** richtlijn 98/83/EG: richtlijn nr. 98/83/EG van de Raad van de Europese Unie van 3 november 1998 betreffende de kwaliteit van voor menselijke consumptie bestemd water (PbEG L 330);
- g.** voor *menselijke consumptie bestemd water*: al het water, niet zijnde natuurlijk mineraalwater, bronwater of een geneesmiddel, dat in enig levensmiddelenbedrijf wordt gebruikt voor de vervaardiging, de behandeling, de conservering of het in de handel brengen van voor menselijke consumptie bestemde waren of stoffen;
- h.** pluimveevlees: vlees van kippen, ganzen, kalkoenen of parelhoenders;
- i.** verordening (EG) 1881/2006: verordening (EG) nr. 1881/2006 van de Commissie van de Europese Gemeenschappen van 19 december 2006 tot vaststelling van de maximumgehalten aan bepaalde verontreinigingen in levensmiddelen (PbEU L 364);
- j.** richtlijn 2001/22/EG: richtlijn nr. 2001/22/EG van de Commissie van de Europese Gemeenschappen van 8 maart 2001 tot vaststelling van bemonsteringswijzen en analysemethoden voor de officiële controle op de maximumgehalten aan lood, cadmium, kwik en 3-MCPD in levensmiddelen (PbEG L 77);
- k.** kinine: kinine en de zouten van kinine als omschreven in de Nederlandse Pharmacopee, achtste uitgave, deel II, pagina 502 tot en met 504;
- l.** kininegehalte: de som van de gehalten aan de onder k bedoelde stoffen, berekend als kininebase (C<sub>20</sub>H<sub>24</sub>N<sub>2</sub>O<sub>2</sub>);
- m.** cafeïne: cafeïne of coffeinemonohydraat (cafeinemonohydraat) zoals omschreven in de Nederlandse Pharmacopee, achtste uitgave, deel II, pagina 535 en 536;
- n.** cafeïnegehalte: de som van de gehalten van de onder m bedoelde stoffen, berekend als cafeïne (cafeïne);
- o.** verordening (EG) 178/2002: verordening (EG) nr. 178/2002 van het Europees Parlement en de Raad van de Europese Unie van 28 januari 2002 tot vaststelling van de algemene beginselen en voorschriften van de levensmiddelenwetgeving, tot oprichting van een Europese Autoriteit voor voedselveiligheid en tot vaststelling van procedures voor voedselveiligheidsaangelegenheden (PbEG L 31);
- p.** verordening (EG) 37/2005: verordening (EG) nr. 37/2005 van de Commissie van de Europese Gemeenschappen van 12 januari 2005 betreffende de temperatuurcontrole in vervoermiddelen en in opslagruimten van voor menselijke voeding bestemde diepvriesproducten (PbEU L 10);
- q.** verordening (EG) 396/2005: verordening (EG) nr. 396/2005 van het Europees Parlement en de Raad van de Europese Unie van 23 februari 2005 (PbEU L 70) tot vaststelling van maximumgehalten aan bestrijdingsmiddelenresiduen in of op levensmiddelen en diervoeders van plantaardige en dierlijke oorsprong en houdende wijziging van richtlijn 91/414/EG van de Raad;
- r.** bestrijdingsmiddel: gewasbeschermingsmiddel of biocide, bedoeld in artikel 1, eerste lid, van de Wet gewasbeschermingsmiddelen en biociden;

- s.** *EU-noodmaatregel*: een in het Publicatieblad van de Europese Unie bekendgemaakte maatregel van de Commissie van de Europese Unie, vastgesteld krachtens artikel 53, onder a, of tweede lid, van verordening (EG) 178/2002, voor zover die maatregel strekt tot bescherming van de gezondheid van de mens;
- t.** *verordening (EG) 124/2009*: verordening (EG) nr. 124/2009 van de Commissie van de Europese Gemeenschappen van 10 februari 2009 tot vaststelling van maximumgehalten voor coccidiostatica en histomonostatica in levensmiddelen als gevolg van niet te voorkomen versleping van die stoffen naar niet-doeldiverders (PbEU L 40);
- u.** *verordening (EG) 1333/2008*: verordening (EG) nr. 1333/2008 van het Europees Parlement en de Raad van de Europese Unie van 16 december 2008 inzake levensmiddelenadditieven (PbEU L 354).

## Artikel 2

- 1.** Het is verboden eet- en drinkwaren te bereiden, te behandelen, te verpakken, te bewaren of te vervoeren, anders dan met inachtneming van de bij of krachtens dit besluit gestelde voorschriften.
- 2.** Het is verboden voor de bereiding van eet- en drinkwaren grondstoffen te bezigen die niet voldoen aan de bij of krachtens dit besluit gestelde eisen.
- 3.** Het is verboden eet- en drinkwaren te verhandelen met betrekking tot welke in afwijking van het bepaalde bij of krachtens dit besluit is gehandeld.
- 4.** Het is verboden eet- en drinkwaren te verhandelen die in een toestand verkeren, welke niet voldoet aan de bij of krachtens dit besluit gestelde eisen.
- 5.** Het is verboden eet- en drinkwaren te verhandelen anders dan met inachtneming van de voorschriften, bij of krachtens dit besluit gesteld, met betrekking tot het bezigen van vermeldingen.
- 6.** Het is verboden extractiemiddelen te verhandelen anders dan met inachtneming van de voorschriften, krachtens dit besluit gesteld met betrekking tot het bezigen van aanduidingen en vermeldingen.
- 7.** Het is verboden eet- of drinkwaren te verhandelen die afkomstig zijn van dieren waarop diergeneesmiddelen zijn beproefd, tenzij overeenkomstig Verordening (EEG) nr. 2377/90 van de Raad van de Europese Gemeenschappen van 26 juni 1990 houdende een communautaire procedure tot vaststelling van maximumwaarden voor residuen van geneesmiddelen voor diergeneeskundig gebruik in levensmiddelen van dierlijke oorsprong (PbEG L 224) maximumwaarden aan residuen en een passende wachtijd zijn vastgesteld om te waarborgen dat deze maximumwaarden aan residuen in die eet- of drinkwaren niet worden overschreden, en die bepalingen in acht zijn genomen.
- 8.** Het is verboden pluimveevlees te verhandelen anders dan met inachtneming van artikel 4a inzake de verpakking van de waar.
- 9.** Het is verboden te handelen in strijd met de artikelen 1, eerste lid, 3, en 5, van verordening (EG) 1881/2006.
- 10.** Het is verboden ten aanzien van eet- en drinkwaren te handelen in strijd met artikel 14, eerste lid, artikel 18, eerste tot en met vierde lid, en artikel 19, van verordening (EG) 178/2002.
- 11.** Het is verboden eet- of drinkwaren te verhandelen na de uiterste consumptiedatum, bedoeld in artikel 5, eerste lid, onder d, van het Warenwetbesluit Etikettering van levensmiddelen.
- 12.** Het is verboden te handelen in strijd met artikel 2 van verordening (EG) 37/2005.
- 13.** Het is verboden ten aanzien van eet- en drinkwaren te handelen in strijd met de artikelen 18, eerste lid, 19 en 20, eerste lid, van verordening (EG) 396/2005.
- 14.** Het is verboden te handelen in strijd met artikel 3.

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15. Het is verboden te handelen in strijd met artikel 1, eerste lid, van verordening (EG) 124/2009.

## § 2. Hygiëne bij de bereiding en behandeling

### Artikel 2a

De Nederlandse Voedsel- en Warenautoriteit is:

- a. bevoegde autoriteit, bedoeld in verordening (EG) 178/2002, wat betreft levensmiddelen;
- b. bevoegde autoriteit, bedoeld in verordening (EG) 37/2005;
- c. nationale autoriteit, bedoeld in artikel 38 van verordening (EG) 396/2005, wat betreft levensmiddelen.

### Artikel 3

Eet- en drinkwaren, van oorsprong uit de Europese Unie, worden verhandeld met inachtneming van de bij of krachtens een EU-noodmaatregel gestelde voorschriften.

### Artikel 4

1. Pathogene micro-organismen zijn in eet- en drinkwaren afwezig in hoeveelheden die schadelijk kunnen zijn voor de volksgezondheid, met dien verstande dat:

- a. *Salmonella* niet aantoonbaar is in 25 g of ml;
  - b. *Campylobacter* niet aantoonbaar is in 25 g of ml;
  - c. het aantal kweekbare *Staphylococcus aureus* niet meer bedraagt dan 100.000 per g of ml;
  - d. het aantal kweekbare *Clostridium perfringens* niet meer bedraagt dan 100.000 per g of ml;
  - e. het aantal kweekbare *Bacillus cereus* niet meer bedraagt dan 100.000 per g of ml.
2. Het eerste lid is niet van toepassing voor zover ter zake microbiologische criteria zijn vastgesteld bij verordening (EG) 2073/2005.
3. Het eerste lid is voorts niet van toepassing op:
- a. onbewerkte, rauwe eet- en drinkwaren; en
  - b. bewerkte eet- en drinkwaren die:
    - 1°. geen kiemreducerende behandeling hebben ondergaan; en
    - 2°. bij normaal gebruik pas na verhitting door de eindgebruiker geschikt zijn voor consumptie door de mens.

## § 3. Bereiding

### Artikel 4a

1. Pluimveevis wordt uitsluitend in een verpakking aan de consument verkocht of afgeleverd.
2. Op een in het eerste lid bedoelde verpakte eetwaar wordt in een apart kader met contrasterende kleuren eenvoudig leesbaar de navolgende vermelding gebezigd:

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«Let op, geef schadelijke bacteriën geen kans. Zorg daarom dat deze bacteriën niet via de verpakking, uw handen of het keukengerei in uw eten terecht komen. Maak dit vlees door en door gaar om deze bacteriën uit te schakelen.»

Deze vermelding wordt aangebracht:

- a. voor zover de waar is voorverpakt, in het zelfde gezichtsveld als de aanduiding van de waar; of
- b. voor zover de waar niet is voorverpakt, op de voor- en achterzijde van de verpakking van de waar.

#### **Artikel 5 [Vervallen per 01-01-2006]**

#### **Artikel 5a**

1. Bij de bereiding van eet- en drinkwaren en grondstoffen mag uitsluitend een door Onze Minister goedgekeurd veilig en effectief decontaminatie-middel gebruikt worden indien daarvoor een dwingende technologische noodzaak bestaat, onder de voorwaarde dat ter zake een door Onze Minister goedgekeurde procesbeschrijving in acht wordt genomen.
2. Een in het eerste lid bedoelde procesbeschrijving wordt opgesteld door een of meer sectoren van de levensmiddelenbranche.
3. Onze Minister maakt de in het eerste lid bedoelde goedgekeurde proces-beschrijving bekend in de *Staatscourant*.
4. Dit artikel heeft geen betrekking op producten van dierlijke oorsprong, bedoeld in bijlage I, punt 8.1, van verordening (EG) nr. 853/2004 van het Europees Parlement en de Raad van de Europese Unie van 29 april 2004 houdende vaststelling van specifieke hygiënevoorschriften voor levensmiddelen van dierlijke oorsprong (PbEU L 139 en 226).

#### **Artikel 6**

Onze Minister stelt ter uitvoering van de Richtlijn van de Raad van de Europese Gemeenschappen van 13 juni 1988 betreffende de onderlinge aanpassing van de wetgevingen der Lid-Staten inzake het gebruik van extractiemiddelen bij de produktie van levensmiddelen en bestanddelen daarvan (88/344/EEG) (PbEG L 157) nadere regels vast ter zake van:

- a. de aard en de goede hoedanigheid van extractiemiddelen;
- b. de ten hoogste toegestane hoeveelheden van extractiemiddelen in eet- of drinkwaren; en
- c. de te bezigen aanduidingen of vermeldingen op verpakkingen of recipiënten van extractiemiddelen.

#### **Artikel 7**

1. Voor zover het kennelijk technisch noodzakelijk is bij de bereiding van eetwaren minerale olie als los- of smeermiddel te gebruiken, mag uitsluitend vloeibare paraffine worden gebruikt. Als los- of smeermiddel gebruikte vloeibare paraffine mag in eetwaren aanwezig zijn tot een hoeveelheid van ten hoogste 50 mg/kg.
2. Vloeibare paraffine moet voldoen aan de krachtens artikel 4, tweede lid, van het Warenwetbesluit verpakkingen en gebruiksaankelken aan die stof gestelde specificatie.

#### **Artikel 8**

1. Het roken van eetwaren mag uitsluitend geschieden met rook, verkregen uit hout of houtachtige gewassen in onbehandelde staat, onder de voorwaarde dat de waar

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hierdoor de kenmerkende geur-, kleur- en smaakeffecten van het rookproces verkrijgt.

2. De verhandeling van hout of houtachtige gewassen aan bereiders van eet- of drinkwaren ten behoeve van het roken van eetwaren mag uitsluitend geschieden indien dat hout, of die houtachtige gewassen, in onbehandelde staat verkeert, onderscheidenlijk verkeren.
3. In bedrijfsruimten mogen, ten behoeve van het roken van eetwaren, uitsluitend hout of houtachtige gewassen in voorraad of voorhanden worden gehouden indien dat hout, onderscheidenlijk die houtachtige gewassen, in natuurlijke of onbehandelde staat verkeert, onderscheidenlijk verkeren.
4. In bereidplaatsen, kennelijk bestemd voor het roken van eetwaren, mag onderscheidenlijk mogen geen ander hout of houtachtige gewassen in voorraad of voorhanden worden gehouden dan hout of houtachtige gewassen, bedoeld in het derde lid.

#### Artikel 9

1. Olie of vet, aanwezig in de bereidplaats en kennelijk bestemd voor het bakken of frituren van eetwaren, moet, onverminderd andere op die grondstof van toepassing zijnde wettelijke bepalingen, voldoen aan de eis dat het gehalte aan dimere en polymere triglyceriden niet hoger is dan 16%.
2. Voor de bereiding of verwerking van eet- of drinkwaren mag geen gebruik worden gemaakt van oliën en vetten welke:
  - a. zijn bereid uit afval, ontstaan:
    - 1°. bij de raffinage van vetten; of
    - 2°. in afvalwater-reinigingsinstallaties;
  - b. zijn verkregen bij de destructie van dierlijk materiaal; of
  - c. zijn verontreinigd met stoffen die bij de normale raffinage niet verwijderbaar zijn dan wel met vetten of oliën reageren.
3. In bereidplaatsen, kennelijk bestemd voor het bakken of frituren van eetwaren, mag geen andere olie of ander vet voorhanden of in voorraad worden gehouden dan olie of vet, dat voldoet aan het eerste en tweede lid.

#### Artikel 10

1. In eet- of drinkwaren mogen vitamines, fluor- en jodiumverbindingen, aminozuren of hun zouten niet aanwezig zijn, tenzij deze naar aard en hoeveelheid van nature aanwezig zijn in die eet- of drinkwaren.
2. Het eerste lid is niet van toepassing ten aanzien van:
  - a. verrijkte eet- of drinkwaren als bedoeld in het Warenwetbesluit Toevoeging micro-voedingsstoffen aan levensmiddelen, voor wat betreft de aanwezigheid van vitamines;
  - b. eet- of drinkwaren waarvoor in enig wettelijk voorschrift anders is bepaald.

#### Artikel 11

Het gehalte aan erucazuur in eet- of drinkwaren, berekend op het totale gehalte aan vetzuren in de vet-fase, mag niet meer bedragen dan 5%.

#### Artikel 11a

1. Het cafeïnegehalte onderscheidenlijk het kinegehalte van een als *limonade* of *frisdrank* aangeduide drinkbaar is ten hoogste:

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**a.** 350 mg/l cafeïne, indien de waar planten- of vruchtenextract bevat;

**b.** 85 mg/l kinine; of

**c.** 40 mg/l kinine, indien de waar vruchtensap bevat.

**2.** Het eerste lid is niet van toepassing op drinkwaren die in een andere lidstaat van de Europese Unie of in een andere staat die partij is bij de Overeenkomst betreffende de Europese Economische Ruimte rechtmatig zijn bereid en in het verkeer gebracht.

**3.** De vermelding «cafeïnevrij» mag bij een als *koffie of thee* aangeduide waar die bestemd is voor aflevering aan de eindverbruiker of een instelling, uitsluitend worden gebezigd voor zover het cafeïnegehalte van die waar ten hoogste 0,1% bedraagt; berekend op de droge stof.

#### **§ 4. Verontreinigingen en residuen van bestrijdingsmiddelen**

##### **Artikel 12**

**1.** Schimmeltoxinen en bacteriële toxinen in hoeveelheden die schadelijk kunnen zijn voor de volksgezondheid, moeten afwezig zijn in eet- of drinkwaren en grondstoffen.

**2.** In bereidplaatsen, alsmede in de gedeeltes van bedrijfsruimten van bereiders van eet- of drinkwaren, die kennelijk in gebruik zijn voor het bewaren van grondstoffen, mogen grondstoffen die niet voldoen aan het eerste lid, niet in voorraad of voorhanden worden gehouden, tenzij de bergplaats of de recipient voorzien is van een duidelijke vermelding waaruit blijkt dat die grondstof niet geschikt is voor de bereiding van eet- of drinkwaren.

**3.** Onze Minister kan, in overeenstemming met Onze Minister van Economische Zaken, Landbouw en Innovatie, nadere regels stellen met betrekking tot het in het eerste lid gestelde.

##### **Artikel 13**

In eet- en drinkwaren mogen door Onze Minister aangewezen verontreinigingen, andere dan bedoeld in artikel 12, die uit oogpunt van gezondheid schadelijk kunnen zijn, niet in een grotere hoeveelheid aanwezig zijn dan door Onze Minister, in overeenstemming met Onze Minister van Economische Zaken, Landbouw en Innovatie, voor de betrokken stof is vastgesteld. De hoeveelheid kan voor de onderscheiden eet- of drinkwaren verschillend worden bepaald.

##### **Artikel 13a**

**1.** In of op eet- en drinkwaren zijn slechts resten, bestanddelen of omzettingsproducten van bestrijdingsmiddelen aanwezig als gevolg van goed landbouwkundig gebruik van bestrijdingsmiddelen en in hoeveelheden die niet schadelijk kunnen zijn voor de volksgezondheid.

**2.** De aan Nederland opgedragen werkzaamheden, bedoeld in hoofdstuk V van verordening (EG) 396/2005, worden verricht door de Nederlandse Voedsel- en Warenautoriteit.

**3.** Bij regeling van Onze Minister en van Onze Minister van Economische Zaken, Landbouw en Innovatie kunnen nadere regels worden gesteld:

**a.** inzake het eerste lid;

**b.** voor zover noodzakelijk voor de goede uitvoering van de bij of krachtens verordening (EG) 396/2005 gestelde voorschriften.

**4.** De aanvrager, bedoeld in artikel 7, eerste lid, van verordening (EG) 396/2005, dient zijn aanvraag in bij het College voor de toelating van gewasbeschermingsmiddelen en biociden.

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## § 5. Bewaring en vervoer

### Artikel 14

Onze Minister stelt ter uitvoering van de Richtlijn van de Raad van de Europese Gemeenschappen van 21 december 1988 betreffende de onderlinge aanpassing van de wetgevingen der Lid-Staten inzake voor menselijke voeding bestemde diepvriesproducten (89/108/EEG) (*PbEG* L 40) en van de krachtens die richtlijn getroffen maatregelen nadere regels vast ter zake van:

- a. de aard en de goede hoedanigheid van het diepvries-procédé;
- b. de daarbij te gebruiken koelmiddelen;
- c. de verpakkingen van en de te bezigen aanduidingen of vermeldingen op eet- of drinkwaren; en
- d. de bewaar- en vervoersomstandigheden van diepgevroren eet- of drinkwaren.

### Artikel 15

1. Eet- of drinkwaren of grondstoffen, welke gekoeld moeten worden bewaard teneinde microbiologisch bederf of de uitgroei van pathogene bacteriën tegen te gaan, moeten:
  - a. voor zover het betreft voorverpakte eet- of drinkwaren of grondstoffen, zodanig worden vervoerd of in voorraad worden gehouden dat de temperatuur van de waar ten hoogste door de bereider aangegeven temperatuur bedraagt; of,
  - b. voor zover door de bereider geen bijzondere bewaar temperatuur op de voorverpakking is vermeld of de waar niet is voorverpakt, zodanig worden vervoerd of in voorraad worden gehouden dat de temperatuur van de waar ten hoogste 7°C bedraagt;
2. Indien op de verpakking van een in het eerste lid bedoelde eet- of drinkwaar:
  - a. in een bewaarvoorschrift is vermeld dat de waar bewaard dient te worden tussen de 0°C en 6°C; of
  - b. een houdbaarheidsstermijn is vermeld die korter is dan 5 dagen;
 is artikel 17 van het Warenwetbesluit Etikettering van levensmiddelen (*Stb.* 1992, 14) van toepassing.
3. Onverminderd de ter zake geldende eisen ten aanzien van de etikettering van levensmiddelen moet op de verpakking van de in het tweede lid, onder a, bedoelde eet- of drinkwaar een bewaarvoorschrift worden gebezigd waaruit onder andere blijkt dat de waar binnen een bepaald aantal dagen na aankoop dient te worden geconsumeerd, echter nooit later dan de reeds vermelde datum.
4. In afwijking van het eerste lid mogen de daar bedoelde bederfelijke eet- of drinkwaren, die zodanig verhit zijn dat zij geschikt zijn voor onmiddellijke consumptie door de eindverbruiker, tevens ter rechtstreekse aflevering aan de eindverbruiker voorhanden worden gehouden indien de temperatuur van de waar ten minste 60°C bedraagt.
5. Onze Minister kan, in overeenstemming met Onze Minister van Economische Zaken, Landbouw en Innovatie, nadere regels stellen met betrekking tot het eerste tot en met vierde lid.
6. Het bestuur van een produkt-, een hoofdbedrijf- of een bedrijfschap kan nadere regels stellen of andere besluiten nemen ten aanzien van het eerste, tweede en

derde lid.

- 7.** De op grond van een in het zesde lid bedoelde verordening vastgestelde nadere voorschriften of genomen besluiten behoeven de goedkeuring van Onze Minister.
- 8.** Het eerste lid, onder b, is niet van toepassing op het vervoer of het in voorraad houden van niet-voorverpakte eet- of drinkwaren of grondstoffen gedurende een nader te bepalen periode van ten hoogste 24 uur na de bereiding daarvan, voor zover de ter zake in een krachtens het Warenwetbesluit hygiëne van levensmiddelen door Onze Minister goedgekeurde hygiëncode vastgestelde voorschriften in acht worden genomen. De desbetreffende hygiëncode zal slechts worden goedgekeurd indien voldaan is aan de volgende voorschriften:
- a.** de uitzondering heeft slechts betrekking op eet- of drinkwaren of grondstoffen waarvan koeling met het oog op de smaak ongewenst is, of die bij de bereiding direct voorafgaand aan de ongekoeelde bewaar- of vervoerperiode een intensieve hittebehandeling hebben ondergaan;
  - b.** de desbetreffende hygiëncode schriftelijk voor dat bij onverpakte verkoop van de waar aan de koper duidelijk wordt gemaakt dat de waar een (zeer) beperkte houdbaarheid heeft, en werkt uit hoe dat voorschrift kan worden toegepast;
  - c.** in de hygiëncode is de periode van ongekoeeld opslaan of vervoeren nauwkeurig vastgesteld; en
  - d.** de ongekoeelde bewaring of opslag leidt niet tot een uit microbiologisch oogpunt onveiligere waar.

## **§ 6. Verpakking**

### **Artikel 16 [Vervallen per 01-01-2006]**

#### **Artikel 17**

- 1.** In bedrijfsruimten mogen levensmiddelenadditieven uitsluitend in een verpakking of recipiënt voorthanden zijn of in voorraad worden gehouden. Op die verpakking of recipiënt moet een aanduiding overeenkomstig verordening (EG) 1333/2008 worden gebezigd, alsmede, voor zover van toepassing, de volgende vermeldingen:
- a.** het gehalte of de gehalten van de levensmiddelenadditieven indien zij aanwezig zijn in mengsels van deze stoffen, al dan niet met andere grondstoffen, voor zover regels zijn gesteld ten aanzien van de ten hoogste toegelaten hoeveelheid van een of meer van de desbetreffende levensmiddelenadditieven;
  - b.** het gebruiksdoel, voor zover regels zijn gesteld ten aanzien van de ten hoogste toegelaten hoeveelheid in de eet- of drinkwaar, voor de bereiding waarvan het betrokken levensmiddelenadditief bestemd is.
- 2.** De vermeldingen, bedoeld in het eerste lid, mogen worden aangebracht in een code, die zodanig moet zijn dat onjuist gebruik ter zake bij de bereiding wordt voorkomen.

## **§ 7. Slotbepalingen**

#### **Artikel 18**

- 1.** Als methoden van onderzoek welke bij uitsluiting beslissend zijn voor de vaststelling of al dan niet is voldaan aan de bij of krachtens dit besluit gestelde regels, worden aangewezen microbiologische onderzoeksmethoden, chromatografische en andere scheidingsmethoden, organoleptische bepalingsmethoden en detectiemethoden, alsmede de daartoe door een andere Lid-Staat van de Europese Economische Gemeenschap aangewezen methoden.
- 2.** Onverminderd het eerste lid worden bij de vaststelling of al dan niet is voldaan aan artikel 5, eerste lid, de specificaties in acht genomen die zijn omschreven in bijlage III van richtlijn 98/83/EG, met dien verstande dat:

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- a. andere dan in bijlage III, deel 1, van die richtlijn vermelde methoden gebruikt mogen worden voor zover kan worden aangetoond dat de daarmee verkregen resultaten ten minste even betrouwbaar zijn als die van de gespecificeerde methoden;
  - b. voor de in bijlage III, delen 2 en 3, van die richtlijn genoemde parameters elke methode van onderzoek mag worden gebruikt die aan de aldaar gestelde eisen voldoet.
3. Onze Minister kan, in overeenstemming met Onze Minister van Economische Zaken, Landbouw en Innovatie, omtrent de in het eerste lid bedoelde methoden nadere regels stellen.
  4. Onverminderd het eerste lid wordt de in artikel 2 juncto bijlage II, punten 3.1 tot en met 3.6, van richtlijn 2001/22/EG, beschreven methode, aangewezen als methode van onderzoek die bij uitsluiting beslissend is voor de vaststelling of met betrekking tot de maximumgehalten aan lood, cadmium, kwik en 3-monochloorpropaan-1,2-diol in eet- en drinkwaren al dan niet is voldaan aan bijlage I, deel 3 en deel 4, van verordening (EG) 466/2001.

#### Artikel 19

1. [Bevat wijzigingen in andere regelgeving.]
2. Op waren waarvoor krachtens artikel 10bis, eerste lid, van het Algemeen Besluit (Warenwet), toestemming is verleend voor de aanwezigheid van een der in dat artikel-lid bedoelde stoffen, blijft, in afwijking van het eerste lid, genoemd artikel 10bis, eerste lid, van toepassing:
  - a. voor zover in de desbetreffende toestemming een termijn is genoemd waarvoor die toestemming is verleend, welke afloopt binnen drie maanden na de datum van inwerkingtreding van dit besluit, gedurende drie maanden na afloop van die termijn;
  - b. voor zover in de desbetreffende toestemming een termijn is genoemd waarvoor die toestemming is verleend, welke afloopt vanaf drie maanden na de datum van inwerkingtreding van dit besluit, tot de afloop van die termijn;een en ander behoudens indien de toestemming op een eerder tijdstip wordt ingetrokken.

3. [Bevat wijzigingen in andere regelgeving.]

4. [Bevat wijzigingen in andere regelgeving.]

#### Artikel 20

1. Dit besluit treedt in werking met ingang van de derde maand na de datum van uitgifte van het Staatsblad, waarin het wordt geplaatst.
2. In afwijking van het eerste lid treden de artikelen 2, 14 en 18 in werking met ingang van 10 januari 1993.
3. In afwijking van het eerste lid treedt artikel 15, eerste lid, voor zover het betreft het vervoer van de daar bedoelde eet- of drinkbaar, en tweede en derde lid, in werking met ingang van de achttiende maand na de in het eerste lid bedoelde datum.
4. Een wijziging van bijlage III van richtlijn 98/83/EG gaat voor de toepassing van dit besluit gelden met ingang van de dag waarop aan de betrokken wijzigingsrichtlijn uitvoering moet zijn gegeven.

#### Artikel 21

Dit besluit kan worden aangehaald als Warenwetbesluit Bereiding en behandeling van levensmiddelen.

Lasten en bevelen dat dit besluit met de daarbij behorende nota van toelichting in het *Staatsblad* zal worden geplaatst en dat daarvan afschrift zal worden gezonden aan

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de Raad van State.

's-Gravenhage, 10 december 1992

Beatrix

De Staatssecretaris van Welzijn, Volksgezondheid en Cultuur,  
H. J. Simons

Uitgegeven de dertigste december 1992  
De Minister van Justitie,  
E. M. H. Hirsch Ballin

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# 부 록 8

포장관련 상품법





**Warenwetbesluit verpakkingen en gebruiksartikelen**

(Tekst geldend op: 02-02-2013)

Besluit van 30 mei 2005, houdende vaststelling van het Warenwetbesluit verpakkingen en gebruiksartikelen in verband met Verordening (EG) nr. 1935/2004 van het Europees Parlement en de Raad van de Europese Unie van 27 oktober 2004 inzake materialen en voorwerpen bestemd om met levensmiddelen in contact te komen en houdende intrekking van de richtlijnen 80/590/EEG en 89/109/EEG (PbEU L 338)(Warenwetbesluit verpakkingen en gebruiksartikelen)

Wij Beatrix, bij de gratie Gods, Koningin der Nederlanden, Prinses van Oranje-Nassau, enz. enz. enz.

Op de voordracht van Onze Minister van Volksgezondheid, Welzijn en Sport van 14 maart 2005, VGP/P&L 2566277, gedaan in overeenstemming met Onze Ministers van Landbouw, Natuur en Voedselkwaliteit, van Economische Zaken en van Justitie;

Gelet op:

- verordening (EG) nr. 1935/2004 van het Europees Parlement en de Raad van de Europese Unie van 27 oktober 2004 inzake materialen en voorwerpen bestemd om met levensmiddelen in contact te komen en houdende intrekking van de richtlijnen 80/590/EEG en 89/109/EEG (PbEU L 338);

- artikel 1, 4, eerste lid, 8, eerste lid, onder c, 13, onder a, en 32b van de Warenwet;

De Raad van State gehoord (advies van 6 april 2005, nr. W13.05.0080/III);

Gezien het nader rapport van Onze Minister van Volksgezondheid, Welzijn en Sport van 20 mei 2005, VGP/P&L 2584706, uitgebracht in overeenstemming met Onze Ministers van Landbouw, Natuur en Voedselkwaliteit, van Economische Zaken en van Justitie;

Hebben goedgevonden en verstaan:

**Artikel 1**

In dit besluit en de daarop berustende bepalingen wordt verstaan onder

**a.** verpakking: artikel dat

**1°.** wordt gebruikt voor het verpakken, het anderszins geheel of gedeeltelijk omhullen dan wel het op enige wijze aanbieden van eet- of drinkwaren, hetzij in rechteerke aanraking met die waren, hetzij zodanig dat onder normale omstandigheden stoffen aan die waren kunnen worden afgegeven; of

**2°.** is bestemd voor gebruik overeenkomstig het onder 1° bepaalde;

**b.** gebruiksartikel: technisch voortbrengsel dat

**1°.** wordt gebruikt in rechtstreekse aanraking met eet- of drinkwaren; of

**2°.** is bestemd voor gebruik overeenkomstig het onder 1° bepaalde;

**c.** verordening (EG) 1935/2004: verordening (EG) nr. 1935/2004 van het Europees Parlement en de Raad van de Europese Unie van 27 oktober 2004 inzake materialen en voorwerpen bestemd om met levensmiddelen in contact te komen en houdende intrekking van de richtlijnen 80/590/EEG en 89/109/EEG (PbEU L 338);

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**d.** verordening (EU) 284/2011: verordening (EU) nr. 284/2011 van de Commissie van 22 maart 2011 tot vaststelling van specifieke voorwaarden en gedetailleerde procedures voor de invoer van keukengerie van polyamide- of melaminekunststof van oorsprong of verzending uit de Volksrepubliek China en de Speciale Administratieve Regio Hongkong van de Volksrepubliek China (PBEU 2011, L 77).

#### Artikel 2

1. Het is verboden te handelen in strijd met artikel 3, eerste lid, en artikel 5.
2. Het is verboden te handelen in strijd met de krachtens artikel 4, eerste lid, gestelde regels.
3. Het is verboden te handelen in strijd met de bij artikel 3, eerste en tweede lid, artikel 4, tweede tot en met zesde lid, artikel 15, eerste, derde, vierde, zevende, achtste en negende lid, artikel 17 en de krachtens artikel 5, eerste lid, van verordening (EG) 1935/2004 gestelde voorschriften.
4. Het is verboden te handelen in strijd met de bij artikel 3, eerste en derde lid, 4 en 8 van verordening (EU) 284/2011 gestelde voorschriften.

#### Artikel 3

1. Een verpakking of gebruiksartikel:
  - a. is vervaardigd uit materialen die op grond van hun uit het oogpunt van volksgezondheid goede hoedanigheid zijn aangewezen door Onze Ministers van Volksgezondheid, Welzijn en Sport en van Economische Zaken, Landbouw en Innovatie tezamen zulks onder het stellen van regels omtrent de stoffen, waaruit die materialen zijn vervaardigd;
  - b. is niet zodanig vervaardigd, dat die verpakking of dat gebruiksartikel uit het oogpunt van volksgezondheid gevaar oplevert of kan opleveren; en
  - c. bevindt zich in zindelijke staat.
2. Stoffen, afkomstig van materialen als bedoeld in het eerste lid, onder a, worden niet gerekend tot de in eet- of drinkwaren aanwezige stoffen voor zover deze aan die waren zijn afgegeven door een verpakking bedoeld in artikel 1, onder a, 1°, of een gebruiksartikel, bedoeld in artikel 1, onder b, 1°.

#### Artikel 4

1. Onze Ministers van Volksgezondheid, Welzijn en Sport en van Economische Zaken, Landbouw en Innovatie tezamen kunnen regels stellen met betrekking tot de afgifte van bestanddelen van materialen en voorwerpen die:
  - een gevaar voor de gezondheid van de mens kunnen opleveren;
  - tot een onaanvaardbare wijziging in de samenstelling van de levensmiddelen kunnen leiden; of
  - tot een aantasting van de organoleptische eigenschappen ervan kunnen leiden.

2. Voor de beoordeling of de waren, als bedoeld in dit besluit, voldoen aan de bij of krachtens dit besluit gestelde eisen moet worden gebruik gemaakt van de ter zake door Onze Ministers van Volksgezondheid, Welzijn en Sport en van Economische Zaken, Landbouw en Innovatie tezamen vastgestelde onderzoeksmethoden.

#### Artikel 5

1. Verpakkingen of gebruiksartikelen zijn, indien bij het gebruik daarvan bijzondere voorwaarden in acht moeten worden genomen, voorzien van een gebruiksaanwijzing, gesteld in de Nederlandse taal.

- 2.** De vermeldingen, bedoeld in artikel 15, vijfde lid, van verordening (EG) 1935/2004, geschieden in de Nederlandse taal.

#### **Artikel 6**

Als nationale bevoegde autoriteit, bedoeld in artikel 13 van verordening (EG) 1935/2004, wordt aangewezen Onze Minister van Volksgezondheid, Welzijn en Sport.

#### **Artikel 6a**

- 1.** De importeur of zijn vertegenwoordiger is aan de Nederlandse Voedsel- en Warenautoriteit een retributie verschuldigd voor de materiële controles, bedoeld in artikel 6, eerste lid, onder b, van verordening (EU) 284/2011.
- 2.** Het tarief van de retributie, bedoeld in het eerste lid, wordt vastgesteld bij regeling van Onze Minister.

#### **Artikel 7**

Dit besluit is niet van toepassing op

- a.** verpakkingen uitsluitend bestaande uit eetwaar;
- b.** op de korst van kaas aangebrachte bedekkingsmiddelen die niet van de korst kunnen worden gescheiden;
- c.** op vleeswaren of fruit aangebrachte bedekkingsmiddelen die niet hiervan kunnen worden gescheiden;
- d.** natuurproducten die als zodanig worden gebruikt als verpakking of bestemd zijn voor dat gebruik;
- e.** antiquiteiten.

#### **Artikel 8**

Na de inwerkingtreding van dit besluit, berust de Regeling Verpakkingen- en gebruiksartikelen (Warenwet) op artikel 3, eerste lid, onder a en artikel 4 van dit besluit.

#### **Artikel 9**

[Wijzigt het Warenwetbesluit bestuurlijke boeten.]

#### **Artikel 10**

[Wijzigt het Warenwetbesluit Vruchtensappen.]

#### **Artikel 11**

[Wijzigt het Warenwetbesluit Bereiding en behandeling van levensmiddelen.]

#### **Artikel 12**

Het Verpakkingen- en gebruiksartikelenbesluit (Warenwet) wordt ingetrokken.

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**Artikel 13**

Dit besluit treedt in werking met ingang van de eerste dag na de datum van uitgifte van het Staatsblad waarin het wordt geplaatst.

**Artikel 14**

Dit besluit wordt aangehaald als: Warenwetbesluit verpakkingen en gebruiksartikelen.

Lasten en bevelen dat dit besluit met de daarbij behorende nota van toelichting in het Staatsblad zal worden geplaatst.

's-Gravenhage, 30 mei 2005

Beatrix

De Minister van Volksgezondheid, Welzijn en Sport ,  
J. F. Hoogervorst

Uitgegeven de dertigste augustus 2005  
De Minister van Justitie ,  
J. P. H. Donner

# 부 록 9

식품첨가물 EU규정







## II

(Non-legislative acts)

## REGULATIONS

## COMMISSION REGULATION (EU) No 1129/2011

of 11 November 2011

amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives

(Text with EEA relevance)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives<sup>(1)</sup>, and in particular Article 10, Article 30(1) and Article 30(5) thereof,

Whereas:

- (1) Regulation (EC) No 1333/2008 provides for the establishment of a Union list of food additives approved for use in foods and their conditions of use.
- (2) Food additives which are currently permitted for use in foods under European Parliament and Council Directive 94/35/EC of 30 June 1994 on sweeteners for use in foodstuffs<sup>(2)</sup>, European Parliament and Council Directive 94/36/EC of 30 June 1994 on colours for use in foodstuffs<sup>(3)</sup> and European Parliament and Council Directive 95/2/EC of 20 February 1995 on food additives other than colours and sweeteners<sup>(4)</sup>, should be included in Annex II to Regulation (EC) No 1333/2008 after a review of their compliance with Articles 6, 7 and 8 thereof. The review should not include a new risk assessment by the European Food Safety Authority (hereinafter 'the Authority'). Food additives and uses which are no longer needed shall not be entered in Annex II to that Regulation.
- (3) Only food additives included in the Union list set out in Annex II to Regulation (EC) No 1333/2008 may be

placed on the market and used in foods under the conditions of use specified therein. The additives should be listed on the basis of the categories of food to which they may be added. In order to facilitate the transfer and to enhance transparency of the authorisation procedure, it is appropriate to develop a new food categorisation system which will form the basis of Annex II.

- (4) The established Codex Alimentarius General Standard for Food Additives<sup>(5)</sup>, food category system has been used as a starting point for developing the Union system. However, that system needs to be adapted to take into account the specificity of the existing food additive authorisations in the Union. Current sector specific Union provisions on foods have been taken into account. The categories are created with the sole purpose of listing the authorised additives and their conditions of use.
- (5) For reasons of clarity it is necessary to list food additives in groups of additives for authorisation for certain foods. Guidance should be provided to describe the different categories in order to ensure uniform interpretation. When necessary, interpretation decisions can be adopted in accordance with Article 19 of Regulation (EC) No 1333/2008 in order to clarify whether or not a particular food belongs to a certain category of food.
- (6) Nitrites (E 249–250) are needed as a preservative in meat products to control the possible growth of harmful bacteria, in particular *Clostridium botulinum*. The use of nitrites in meat may however lead to formation of nitrosamines which are carcinogenic substances. The current authorisation of nitrites as food additives makes a balance between these effects, taking into account the scientific opinion of the Authority and the need to maintain certain traditional foods on the market. For some traditionally manufactured meat products maximum residual limits were set out in Annex III to

<sup>(1)</sup> OJ L 354, 31.12.2008, p. 16.

<sup>(2)</sup> OJ L 237, 10.9.1994, p. 3.

<sup>(3)</sup> OJ L 237, 10.9.1994, p. 13.

<sup>(4)</sup> OJ L 61, 18.3.1995, p. 1.

<sup>(5)</sup> GSFA, Codex STAN 192-1995.

Directive 95/2/EC. Those limits should be maintained in adequately specified and identified products; however it should be clarified that the limits apply at the end of the production process. In addition, the Commission will consult Member States, the stakeholders and the Authority to discuss the possibility to reduce the current maximum limits in all meat products and to further simplify the rules for the traditionally manufactured products. Depending on the outcome of such consultation, the Commission will consider whether it is appropriate to propose an adaptation to the maximum levels of nitrites that may be added to certain meat products.

- (7) For prepared table water covered by category 14.1.1, the only permitted additives should be phosphoric acid and phosphates. Taking into account that Annex II to Regulation (EC) No 1333/2008 is intended to further harmonise the use of food additives in foods in the Union and to ensure the effective functioning of the internal market, mineral salts which are added to prepared waters for standardisation purposes should not be considered as additives and, therefore, should not fall within the scope of this Regulation.
- (8) All currently authorised food additives are subject to a re-evaluation by the Authority in accordance with Commission Regulation (EU) No 257/2010<sup>(1)</sup> that sets up a programme for the re-evaluation of approved food additives. The re-evaluation of food additives is being carried out in accordance with the priorities laid down in that Regulation.
- (9) In January 2008, the Authority adopted an opinion on lycopene<sup>(2)</sup> in which it derived an acceptable daily intake (ADI) of 0,5 mg/kg bw/day for lycopene (E 160d) from all sources and that the potential intake might exceed the ADI, particularly for children. The use of lycopene as a food colour should therefore be restricted.
- (10) In September 2009, the Authority adopted scientific opinions on sunset yellow FCF (E 110)<sup>(3)</sup>, quinoline yellow (E 104)<sup>(4)</sup> and ponceau 4R (E 124)<sup>(5)</sup>. Based on the dietary exposure assessment in the scientific opinions, the Authority concluded that, in the case of quinoline yellow and ponceau 4R at the maximum levels of use, intake estimates at the mean and the high percentiles are generally above the ADI. Also for sunset yellow exposure may be too high in particular for 1- to 10-year-old children. The intake estimates are calculated based on the use levels provided by the food industry in 2009. The Commission is revising the current authorised uses and use levels in order to verify that the exposure to

these substances is safe for the consumer and it plans to prepare a new proposal with the revised levels by July 2011.

- (11) In its opinion on the safety of aluminium from dietary intake adopted on 22 May 2008 the Authority concluded that the exposure might be too high in a significant part of the European population. The Authority could not conclude on the specific sources contributing to the aluminium content of a particular food, such as the amount inherently present, the contributions from use of food additives, and the amounts released to the food during processing and storage from aluminium-containing foils, containers, or utensils. In order to reduce exposure to aluminium the use of certain aluminium containing food additives should be restricted. The Commission is preparing measures to limit exposure to aluminium containing additives and intend to prepare a proposal with revised levels by September 2011.
- (12) The stakeholders were requested to provide information about the use and the need to use the food colours as listed in Annex V to Directive 94/36/EC. Some of those food colours are currently not used in some of the food categories listed in that Annex. However, some of those authorised colours should be maintained on the list as they may be needed to replace or partly replace colours that might raise concern to the Authority during re-evaluation. At this stage the number of authorised food colours can be reduced in the following food categories: flavoured processed cheese, preserves of red fruit, fish paste and crustacean paste, precooked crustacean and smoked fish.
- (13) Food colour ethyl ester of beta-apo-8'-carotenoic acid (C 30) (E 160f) is not offered anymore by the manufacturer and re-evaluation of this substance by the Authority is no longer supported by the business operators. Therefore, this additive should not be included in the Union list.
- (14) The use of food colour canthaxanthin (E 161g) is authorised only in 'Saucisses de Strasbourg'. The Commission was informed that this food colour is no longer used. Therefore, the authorisation of use of this additive in Saucisses de Strasbourg should not be included in the Union list. However Directive 2009/35/EC of the European Parliament and of the Council of 23 April 2009 on the colouring matters which may be added to medicinal products<sup>(6)</sup> lays down that Member States shall not authorise, for the colouring of medicinal products for human and veterinary use any colouring matters other than those covered by Annex I to Directive 94/36/EC. Canthaxanthin is currently being used in some medicinal products. The additive should therefore remain on the list of authorised additives.

<sup>(1)</sup> OJ L 80, 26.3.2010, p. 19.

<sup>(2)</sup> EFSA Journal (2008); 674, p. 1.

<sup>(3)</sup> EFSA Journal 2009; 7(11):1330.

<sup>(4)</sup> EFSA Journal 2009; 7(11):1329.

<sup>(5)</sup> EFSA Journal 2009; 7(11):1328.

<sup>(6)</sup> OJ L 109, 30.4.2009, p. 10.

- (15) Commission Regulation (EC) No 884/2007 of 26 July 2007 on emergency measures suspending the use of Red 2G (E 128) as food colour<sup>(1)</sup> suspended the use of the colour and the placing on the market of foods containing this colour. Therefore, Red 2G (E 128) should not be included in the Union list.
- (16) During the re-evaluation by the Authority it appeared that the food colour, brown FK (E 154) only authorised in kippers, is no longer used. During its re-evaluation, the Authority could not conclude on the safety of this substance due to the deficiencies in the available toxicity data<sup>(2)</sup>. Therefore, this additive should not be included in the Union list.
- (17) The anti-caking agent silicon dioxide (E 551) is currently authorised under Directive 95/2/EC for a variety of uses. This food additive has been allocated an acceptable daily intake (ADI) 'not specified' by the Scientific Committee on Food in its opinion of 18 May 1990<sup>(3)</sup>. There is a technological need to extend its uses to a higher level than is currently authorised for salt substitutes. Such use would benefit the consumer by providing anti-caking salt substitutes for sale in hot and humid European countries, since currently caking effects result in an inconvenient and often impossible usage of salt substitutes. Therefore, it is appropriate to authorise an increased maximum limit for salt substitutes.
- (18) The Authority assessed the information on the safety of basic methacrylate copolymer as a glazing agent/coating agent in solid food supplements. In its opinion of 10 February 2010, the Authority concluded that this uses is of no safety concern, since basic methacrylate copolymer is virtually not absorbed from the gastrointestinal tract after oral administration. The additive is expected to play a technological role by moisture protection and taste masking of various nutrients in combination with a fast release of the nutrient in the stomach. Therefore, it is appropriate to authorise the use of basic methacrylate copolymer as a glazing agent/coating agent in solid food supplements as defined in Article 2 of Directive 2002/46/EC of the European Parliament and of the Council<sup>(4)</sup> at a level of 100 000 mg/kg. This new food additive should be assigned the E number E 1205.
- (19) It is necessary to regulate the use of additives in table-top sweeteners as defined in point (g) of Article 3(2) of Regulation (EC) No 1333/2008. Those preparations containing permitted sweeteners are intended for sale to the final consumer as a substitute for sugar. The need for additives may be different depending on the different forms in which they are presented: liquid, powder and tablet form.
- (20) The transfer of food additives to Annex II of Regulation (EC) No 1333/2008 should be considered as complete in accordance with Article 34 of that Regulation from the date of application of amendments introduced by this Regulation. Until then, the provisions of Article 2(1), (2) and (4) of Directive 94/35/EC, Article 2(1) to (6) and (8) to (10) of Directive 94/36/EC and Articles 2 and 4 of Directive 95/2/EC and Annexes to these Directives should continue to apply.
- (21) The current uses of additives covered by Articles 6, 7 and 8 of Regulation (EC) No 1333/2008, should not be affected by their transfer to the Union list. However, a transitional period should be provided in order to allow business operators to comply with the provisions of this Regulation.
- (22) It is necessary to clarify the exception to the carry-over principle in a compound food other than as referred to in Annex II as laid down in point (a) of Article 18(1) of Regulation (EC) No 1333/2008. In Article 3 of Directive 95/2/EC and Article 3 of Directive 94/36/EC this exception applied to the foods that are now listed in Tables 1 and 2 respectively. In other compound foods belonging to the categories listed in part E (such as soups, sauces, salads etc) the carry over principle should continue to apply.
- (23) The measures provided for in this Regulation are in accordance with the opinion of the Standing Committee of the Food Chain and Animal Health, and neither the European Parliament nor the Council has opposed them.

HAS ADOPTED THIS REGULATION:

#### Article 1

#### Amendment to Regulation (EC) No 1333/2008

Annex II to Regulation (EC) No 1333/2008 is replaced by the text of the Annex to this Regulation.

#### Article 2

#### Transitional provisions

1. Annex II to Regulation (EC) No 1333/2008, as amended by this Regulation, shall apply from 1 June 2013.

<sup>(1)</sup> OJ L 195, 27.7.2007, p. 8.

<sup>(2)</sup> EFSA Journal 2010; 8(4):1535.

<sup>(3)</sup> Opinion of the Scientific Committee for Food on First Series of Food Additives for various technological functions, Reports of SCF (25th series, 1991).

<sup>(4)</sup> OJ L 183, 12.7.2002, p. 51.

2. By derogation to paragraph 1, the following entries in Annex II to Regulation (EC) No 1333/2008, as amended by this Regulation, shall apply from the date of entry into force of this Regulation:

- (a) in point 3 of part B, the entry concerning basic methacrylate copolymer (E 1205);
- (b) in point 12.1.2 of Part E, the entry concerning the use of silicon dioxide (E 551) in salt substitutes;
- (c) in point 17.1 of Part E, the entry concerning the use of basic methacrylate copolymer (E 1205) in food supplements supplied in solid form.

3. Article 2(1), (2) and (4) of Directive 94/35/EC, Article 2(1) to (6), (8), (9) and (10) of Directive 94/36/EC and Articles 2 and 4 of Directive 95/2/EC and the Annexes to those Directives shall cease to apply from 1 June 2013.

4. By derogation to paragraph 3, the entry in Annex IV to Directive 95/2/EC concerning of use of silicon dioxide (E 551) in salt substitutes shall cease to apply from the date of entry into force of this Regulation.

5. Foods that have been lawfully placed on the market before 1 June 2013, but do not comply with this regulation, may continue to be marketed until their date of minimal durability or use-by-date.

*Article 3*

Regulation (EC) No 884/2007 is repealed as from 1 June 2013.

*Article 4*

This Regulation shall enter into force on the 20th day following its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 11 November 2011.

*For the Commission*  
*The President*  
José Manuel BARROSO

## ANNEX

## 'ANNEX II

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

## PART A

**1. Introduction**

This Union list includes:

- the name of the food additive and its E number,
- the foods to which the food additive may be added,
- the conditions under which the food additive may be used,
- restrictions on the sale of the food additive directly to the final consumer.

**2. General provisions on listed food additives and conditions of use**

1. Only the substances listed in Part B may be used as additives in foods.
2. Additives may only be used in the foods and under the conditions set out in Part E of this Annex.
3. In Part E of this Annex, foods are listed on the basis of food categories set out in Part D of this Annex and additives are grouped on the basis of definitions set out in Part C of this Annex.
4. Aluminium lakes prepared from the listed colours are authorised.
5. The colours E 123, E 127, E 160b, E 173 and E 180, may not be sold directly to the consumer.
6. The substances listed under numbers E 407, E 407a and E 440 may be standardised with sugars, on condition that this is stated in addition to the number and designation.
7. When labelled "for food use", nitrite may be sold only in a mixture with salt or a salt substitute.
8. The carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008, shall not apply to foods listed in Table 1, as regards food additives in general, and in Table 2, as regards food colours.

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
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 <sup>(1)</sup>
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 <sup>(4)</sup>

<sup>(1)</sup> OJ L 10, 12.1.2002, p. 47.

<sup>(2)</sup> OJ L 164, 26.6.2009, p. 45.

<sup>(3)</sup> OJ L 10, 12.1.2002, p. 53.

<sup>(4)</sup> OJ L 124, 20.5.2009, p. 21.

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 <sup>(1)</sup> (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 <sup>(2)</sup> and vegetable juice and vegetable nectars
20	Fruit, vegetables (including potatoes) and mushrooms — canned, bottled or dried; processed fruit, vegetables (including potatoes) and mushrooms
21	Extra jam, extra jelly, and chestnut purée as mentioned in Council Directive 2001/113/EC <sup>(3)</sup> ; crème de pruneaux
22	Fish, molluscs and crustaceans, meat, poultry and game as well as their preparations, but not including prepared meals containing these ingredients
23	Cocoa products and chocolate components in chocolate products as mentioned in Directive 2000/36/EC of the European Parliament and of the Council <sup>(4)</sup>

24	Roasted coffee, tea, herbal and fruit infusions, chicory; extracts of tea and herbal and fruit infusions and of chicory; tea, herbal and fruit infusions and cereal preparations for infusions, as well as mixes and instant mixes of these products
25	Salt, salt substitutes, spices and mixtures of spices
26	Wine and other products covered by Council Regulation (EC) No 1234/2007 <sup>(5)</sup> , as listed in its Annex I, Part XII
27	Spirit drinks defined in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 of the European Parliament and of the Council <sup>(6)</sup> , spirits (preceded by the name of the fruit) obtained by maceration and distillation and London gin (Annex II paragraphs 16 and 22 of, respectively) Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà as defined in Annex II, paragraphs 38, 39 and 43 of Regulation (EC) No 110/2008, respectively
28	Sangria, Clarea and Zurra as mentioned in Council Regulation (EEC) No 1601/91 <sup>(7)</sup>
29	Wine vinegar covered by Regulation (EC) No 1234/2007, as listed in its Annex I, Part XII
30	Foods for infants and young children as mentioned in Directive 2009/39/EC including foods for special medical purposes for infants and young children
31	Honey as defined in Directive 2001/110/EC
32	Malt and malt products

<sup>(1)</sup> OJ L 15, 17.1.2002, p. 19.

<sup>(2)</sup> OJ L 10, 12.1.2002, p. 58.

<sup>(3)</sup> OJ L 10, 12.1.2002, p. 67.

<sup>(4)</sup> OJ L 197, 3.8.2000, p. 19.

<sup>(5)</sup> OJ L 299, 16.11.2007, p. 1.

<sup>(6)</sup> OJ L 39, 13.2.2008, p. 16.

<sup>(7)</sup> OJ L 149, 14.6.1991, p. 1.

PART B

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-number	Name
E 141	Copper complexes of chlorophylls, chlorophyllins
E 142	Green S
E 150a	Plain caramel <sup>(1)</sup>
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
E 151	Brilliant Black BN, Black PN
E 153	Vegetable carbon
E 155	Brown HT
E 160a	Carotenes
E 160b	Annatto, Bixin, Norbixin
E 160c	Paprika extract, capsanthin, capsorubin
E 160d	Lycopene
E 160e	Beta-apo-8'-carotenal (C 30)
E 161b	Lutein
E 161g	Canthaxanthin <sup>(*)</sup>
E 162	Beetroot Red, betanin
E 163	Anthocyanins
E 170	Calcium carbonate
E 171	Titanium dioxide
E 172	Iron oxides and hydroxides
E 173	Aluminium
E 174	Silver
E 175	Gold
E 180	Litholrubine BK

<sup>(1)</sup> The term caramel relates to products of a more or less intense brown colour which are intended for colouring. It does not correspond to the sugary aromatic product obtained from heating sugars and which is used for flavouring food (e.g. confectionery, pastry, alcoholic drinks).

<sup>(\*)</sup> Canthaxanthin is not authorised in the food categories listed in Part D and E. The substance is in list B1 because it is used in medicinal products in accordance with Directive 2009/35/EC of the European Parliament and of the Council (OJ L 109, 30.4.2009, p. 10).

## 2. Sweeteners

E-number	Name
E 420	Sorbitols
E 421	Mannitol
E 950	Acesulfame K
E 951	Aspartame
E 952	Cyclamates



E-number	Name
E 953	Isomalt
E 954	Saccharins
E 955	Sucralose
E 957	Thaumatococin
E 959	Neohesperidine DC
E 961	Neotame
E 962	Salt of aspartame-acesulfame
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

### 3. Additives other than colours and sweeteners

E-number	Name
E 170	Calcium carbonate
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
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite

E-number	Name
E 234	Nisin
E 235	Natamycin
E 239	Hexamethylene tetramine
E 242	Dimethyl dicarbonate
E 249	Potassium nitrite
E 250	Sodium nitrite
E 251	Sodium nitrate
E 252	Potassium nitrate
E 260	Acetic acid
E 261	Potassium acetate
E 262	Sodium acetates
E 263	Calcium acetate
E 270	Lactic acid
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate
E 284	Boric acid
E 285	Sodium tetraborate (borax)
E 290	Carbon dioxide
E 296	Malic acid
E 297	Fumaric 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
E 309	Delta-tocopherol
E 310	Propyl gallate
E 311	Octyl gallate
E 312	Dodecyl gallate
E 315	Erythorbic acid

E-number	Name
E 316	Sodium erythorbate
E 319	Tertiary-butyl hydroquinone (TBHQ)
E 320	Butylated hydroxyanisole (BHA)
E 321	Butylated hydroxytoluene (BHT)
E 322	Lecithins
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate
E 330	Citric acid
E 331	Sodium citrates
E 332	Potassium citrates
E 333	Calcium citrates
E 334	Tartaric acid (L(+)-)
E 335	Sodium tartrates
E 336	Potassium tartrates
E 337	Sodium potassium tartrate
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Magnesium phosphates
E 350	Sodium malates
E 351	Potassium malate
E 352	Calcium malates
E 353	Metatartaric acid
E 354	Calcium tartrate
E 355	Adipic acid
E 356	Sodium adipate
E 357	Potassium adipate
E 363	Succinic acid
E 380	Triammonium citrate
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)
E 392	Extracts of rosemary
E 400	Alginic acid

E-number	Name
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 405	Propane-1, 2-diol alginate
E 406	Agar
E 407a	Processed eucheama seaweed
E 407	Carrageenan
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Gum arabic (acacia gum)
E 415	Xanthan gum
E 416	Karaya gum
E 417	Tara gum
E 418	Gellan gum
E 422	Glycerol
E 425	Konjac
E 426	Soybean hemicellulose
E 427	Cassia gum
E 431	Polyoxyethylene (40) stearate
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)
E 440	Pectins
E 442	Ammonium phosphatides
E 444	Sucrose acetate isobutyrate
E 445	Glycerol esters of wood rosins
E 450	Diphosphates
E 451	Triphosphates
E 452	Polyphosphates
E 459	Beta-cyclodextrin

E-number	Name
E 460	Cellulose
E 461	Methyl cellulose
E 462	Ethyl cellulose
E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
E 466	Carboxy methyl cellulose, Sodium carboxy methyl cellulose, cellulose gum
E 468	Cross-linked sodium carboxy methyl cellulose, cross linked cellulose gum
E 469	Enzymatically hydrolysed carboxy methyl cellulose, Enzymatically hydrolysed cellulose gum
E 470a	Sodium, potassium and calcium salts of fatty acids
E 470b	Magnesium salts of fatty acids
E 471	Mono-and diglycerides of fatty acids
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids
E 472c	Citric acid esters of mono- and diglycerides of fatty acids
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids
E 473	Sucrose esters of fatty acids
E 474	Sucroglycerides
E 475	Polyglycerol esters of fatty acids
E 476	Polyglycerol polyricinoleate
E 477	Propane-1,2-diol esters of fatty acids
E 479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids
E 481	Sodium stearyl-2-lactylate
E 482	Calcium stearyl-2-lactylate
E 483	Stearyl tartrate
E 491	Sorbitan monostearate
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate
E 500	Sodium carbonates
E 501	Potassium carbonates

E-number	Name
E 503	Ammonium carbonates
E 504	Magnesium carbonates
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 512	Stannous chloride
E 513	Sulphuric acid
E 514	Sodium sulphates
E 515	Potassium sulphates
E 516	Calcium sulphate
E 517	Ammonium sulphate
E 520	Aluminium sulphate
E 521	Aluminium sodium sulphate
E 522	Aluminium potassium sulphate
E 523	Aluminium ammonium sulphate
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 535	Sodium ferrocyanide
E 536	Potassium ferrocyanide
E 538	Calcium ferrocyanide
E 541	Sodium aluminium phosphate acidic
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicate
E 553b	Talc
E 554	Sodium aluminium silicate
E 555	Potassium aluminium silicate
E 556	Calcium aluminium silicate

E-number	Name
E 558	Bentonite
E 559	Aluminium silicate (Kaolin)
E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 579	Ferrous gluconate
E 585	Ferrous lactate
E 586	4-Hexylresorcinol
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassium glutamate
E 623	Calcium diglutamate
E 624	Monoammonium glutamate
E 625	Magnesium diglutamate
E 626	Guanylic acid
E 627	Disodium guanylate
E 628	Dipotassium guanylate
E 629	Calcium guanylate
E 630	Inosinic acid
E 631	Disodium inosinate
E 632	Dipotassium inosinate
E 633	Calcium inosinate
E 634	Calcium 5'-ribonucleotides
E 635	Disodium 5'-ribonucleotides
E 640	Glycine and its sodium salt
E 650	Zinc acetate
E 900	Dimethyl polysiloxane
E 901	Beeswax, white and yellow
E 902	Candelilla wax
E 903	Carnauba wax
E 904	Shellac

E-number	Name
E 905	Microcrystalline wax
E 907	Hydrogenated poly-1-decene
E 912	Montan acid esters
E 914	Oxidised polyethylene wax
E 920	L-cysteine
E 927b	Carbamide
E 938	Argon
E 939	Helium
E 941	Nitrogen
E 942	Nitrous oxide
E 943a	Butane
E 943b	Isobutane
E 944	Propane
E 948	Oxygen
E 949	Hydrogen
E 999	Quillaia extract
E 1103	Invertase
E 1105	Lysozyme
E 1200	Polydextrose
E 1201	Polyvinylpyrrolidone
E 1202	Polyvinylpolypyrrolidone
E 1203	Polyvinyl alcohol (PVA)
E 1204	Pullulan
E 1205	Basic methacrylate copolymer
E 1404	Oxidised starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate



E-number	Name
E 1451	Acetylated oxidised starch
E 1452	Starch aluminium octenyl succinate
E 1505	Triethyl citrate
E 1517	Glyceryl diacetate (diacetin)
E 1518	Glyceryl triacetate (triacetin)
E 1519	Benzyl alcohol
E 1520	Propane-1, 2-diol (propylene glycol)
E 1521	Polyethylene glycol

(<sup>1</sup>) Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

## 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 acetate	<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>
E 322	Lecithins	<i>quantum satis</i>
E 325	Sodium lactate	<i>quantum satis</i>
E 326	Potassium lactate	<i>quantum satis</i>
E 327	Calcium lactate	<i>quantum satis</i>

E-number	Name	Specific maximum level
E 330	Citric acid	<i>quantum satis</i>
E 331	Sodium citrates	<i>quantum satis</i>
E 332	Potassium citrates	<i>quantum satis</i>
E 333	Calcium citrates	<i>quantum satis</i>
E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>
E 335	Sodium tartrates	<i>quantum satis</i>
E 336	Potassium tartrates	<i>quantum satis</i>
E 337	Sodium potassium tartrate	<i>quantum satis</i>
E 350	Sodium malates	<i>quantum satis</i>
E 351	Potassium malate	<i>quantum satis</i>
E 352	Calcium malates	<i>quantum satis</i>
E 354	Calcium tartrate	<i>quantum satis</i>
E 380	Triammonium citrate	<i>quantum satis</i>
E 400	Alginic acid	<i>quantum satis</i> <sup>(1)</sup>
E 401	Sodium alginate	<i>quantum satis</i> <sup>(1)</sup>
E 402	Potassium alginate	<i>quantum satis</i> <sup>(1)</sup>
E 403	Ammonium alginate	<i>quantum satis</i> <sup>(1)</sup>
E 404	Calcium alginate	<i>quantum satis</i> <sup>(1)</sup>
E 406	Agar	<i>quantum satis</i> <sup>(1)</sup>
E 407	Carrageenan	<i>quantum satis</i> <sup>(1)</sup>
E 407a	Processed eucheama seaweed	<i>quantum satis</i> <sup>(1)</sup>
E 410	Locust bean gum	<i>quantum satis</i> <sup>(1)</sup> <sup>(2)</sup>
E 412	Guar gum	<i>quantum satis</i> <sup>(1)</sup> <sup>(2)</sup>
E 413	Tragacanth	<i>quantum satis</i> <sup>(1)</sup>
E 414	Gum arabic (Acacia gum)	<i>quantum satis</i> <sup>(1)</sup>
E 415	Xanthan gum	<i>quantum satis</i> <sup>(1)</sup> <sup>(2)</sup>
E 417	Tara gum	<i>quantum satis</i> <sup>(1)</sup> <sup>(2)</sup>
E 418	Gellan gum	<i>quantum satis</i> <sup>(1)</sup>
E 422	Glycerol	<i>quantum satis</i>
E 425	Konjac (i) Konjac gum (ii) Konjac glucomannane	10 g/kg, individually or in combination <sup>(1)</sup> <sup>(3)</sup>
E 440	Pectins	<i>quantum satis</i> <sup>(1)</sup>
E 460	Cellulose	<i>quantum satis</i>

E-number	Name	Specific maximum level
E 461	Methyl cellulose	<i>quantum satis</i>
E 462	Ethyl cellulose	<i>quantum satis</i>
E 463	Hydroxypropyl cellulose	<i>quantum satis</i>
E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>
E 465	Ethyl methyl cellulose	<i>quantum satis</i>
E 466	Carboxy methyl cellulose	<i>quantum satis</i>
E 469	Enzymatically hydrolysed carboxy methyl cellulose	<i>quantum satis</i>
E 470a	Sodium, potassium and calcium salts of fatty acids	<i>quantum satis</i>
E 470b	Magnesium salts of fatty acids	<i>quantum satis</i>
E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 500	Sodium carbonates	<i>quantum satis</i>
E 501	Potassium carbonates	<i>quantum satis</i>
E 503	Ammonium carbonates	<i>quantum satis</i>
E 504	Magnesium carbonates	<i>quantum satis</i>
E 507	Hydrochloric acid	<i>quantum satis</i>
E 508	Potassium chloride	<i>quantum satis</i>
E 509	Calcium chloride	<i>quantum satis</i>
E 511	Magnesium chloride	<i>quantum satis</i>
E 513	Sulphuric acid	<i>quantum satis</i>
E 514	Sodium sulphates	<i>quantum satis</i>
E 515	Potassium sulphates	<i>quantum satis</i>
E 516	Calcium sulphate	<i>quantum satis</i>
E 524	Sodium hydroxide	<i>quantum satis</i>

E-number	Name	Specific maximum level
E 525	Potassium hydroxide	<i>quantum satis</i>
E 526	Calcium hydroxide	<i>quantum satis</i>
E 527	Ammonium hydroxide	<i>quantum satis</i>
E 528	Magnesium hydroxide	<i>quantum satis</i>
E 529	Calcium oxide	<i>quantum satis</i>
E 530	Magnesium oxide	<i>quantum satis</i>
E 570	Fatty acids	<i>quantum satis</i>
E 574	Gluconic acid	<i>quantum satis</i>
E 575	glucono-delta-lactone	<i>quantum satis</i>
E 576	Sodium gluconate	<i>quantum satis</i>
E 577	Potassium gluconate	<i>quantum satis</i>
E 578	Calcium gluconate	<i>quantum satis</i>
E 640	Glycine and its sodium salt	<i>quantum satis</i>
E 920	L-cysteine	<i>quantum satis</i>
E 938	Argon	<i>quantum satis</i>
E 939	Helium	<i>quantum satis</i>
E 941	Nitrogen	<i>quantum satis</i>
E 942	Nitrous oxide	<i>quantum satis</i>
E 948	Oxygen	<i>quantum satis</i>
E 949	Hydrogen	<i>quantum satis</i>
E 1103	Invertase	<i>quantum satis</i>
E 1200	Polydextrose	<i>quantum satis</i>
E 1404	Oxidised starch	<i>quantum satis</i>
E 1410	Monostarch phosphate	<i>quantum satis</i>
E 1412	Distarch phosphate	<i>quantum satis</i>
E 1413	Phosphated distarch phosphate	<i>quantum satis</i>
E 1414	Acetylated distarch phosphate	<i>quantum satis</i>
E 1420	Acetylated starch	<i>quantum satis</i>
E 1422	Acetylated distarch adipate	<i>quantum satis</i>
E 1440	Hydroxy propyl starch	<i>quantum satis</i>
E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>
E 1450	Starch sodium octenyl succinate	<i>quantum satis</i>
E 1451	Acetylated oxidised starch	<i>quantum satis</i>

E-number	Name	Specific maximum level
E 620	Glutamic acid	10 g/kg, individually or in combination, expressed as glutamic acid
E 621	Monosodium glutamate	
E 622	Monopotassium glutamate	
E 623	Calcium diglutamate	
E 624	Monoammonium glutamate	
E 625	Magnesium diglutamate	
E 626	Guanylic acid	500 mg/kg, individually or in combination, expressed as guanylic acid
E 627	Disodium guanylate	
E 628	Dipotassium guanylate	
E 629	Calcium guanylate	
E 630	Inosinic acid	
E 631	Disodium inosinate	
E 632	Dipotassium inosinate	
E 633	Calcium inosinate	
E 634	Calcium 5'-ribonucleotides	
E 635	Disodium 5'-ribonucleotides	
E 420	Sorbitols	<i>Quantum satis</i> (for purpose other than sweetening)
E 421	Mannitol	
E 953	Isomalt	
E 965	Maltitols	
E 966	Lactitol	
E 967	Xylitol	
E 968	Erythritol	

(<sup>1</sup>) May not be used in jelly mini-cups.

(<sup>2</sup>) May not be used to produce dehydrated foods intended to rehydrate on ingestion.

(<sup>3</sup>) May not be used in jelly confectionery.

(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-number	Name
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

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

E-number	Name
E 100	Curcumin
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 124	Ponceau 4R, Cochineal red A
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 BN, Black BN
E 155	Brown HT
E 160e	Beta-apo-8'-carotenal (C 30)
E 161b	Lutein

(4) **Group IV: Polyols**

E-number	Name
E 420	Sorbitols
E 421	Mannitol
E 953	Isomalt
E 965	Maltitols
E 966	Lactitol

E-number	Name
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
E 212	Potassium benzoate
E 213	Calcium benzoate

**(c) E 200–213: Sorbic acid — sorbates; Benzoic acid — benzoates (SA + BA)**

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate

**(d) E 200–219: Sorbic acid — sorbates; Benzoic acid — benzoates; p-hydroxybenzoates (SA + BA + PHB)**

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate

E-number	Name
E 213	Calcium benzoate
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

(e) E 200–203; 214–219: Sorbic acid — sorbates; p-hydroxybenzoates (SA + PHB)

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

(f) E 214–219: p-hydroxybenzoates (PHB)

E-number	Name
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

(g) E 220–228: Sulphur dioxide — sulphites

E-number	Name
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite



## (h) E 249–250: Nitrites

E-number	Name
E 249	Potassium nitrite
E 250	Sodium nitrite

## (i) E 251–252: Nitrates

E-number	Name
E 251	Sodium nitrate
E 252	Potassium nitrate

## (j) E 280–283: Propionic acid — propionates

E-number	Name
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate

## (k) E 310–320: Gallates, TBHQ and BHA

E-number	Name
E 310	Propyl gallate
E 311	Octyl gallate
E 312	Dodecyl gallate
E 319	Tertiary-butyl hydroquinone (TBHQ)
E 320	Butylated hydroxyanisole (BHA)

## (l) E 338–341, E 343 and E 450 — 452: Phosphoric acid — phosphates — di-, tri- and polyphosphates

E-number	Name
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Magnesium phosphates
E 450	Diphosphates
E 451	Triphosphates
E 452	Polyphosphates

(m) E 355–357: Adipic acid — adipates

E-number	Name
E 355	Adipic acid
E 356	Sodium adipate
E 357	Potassium adipate

(n) E 432–436: Polysorbates

E-number	Name
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)

(o) E 473–474: Sucrose esters of fatty acids, Sucroglycerides

E-number	Name
E 473	Sucrose esters of fatty acids
E 474	Sucroglycerides

(p) E 481–482: Stearoyl-2-lactylates

E-number	Name
E 481	Sodium stearoyl-2-lactylate
E 482	Calcium stearoyl-2-lactylate

(q) E 491–495: Sorbitan esters

E-number	Name
E 491	Sorbitan monostearate
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate

## (r) E 520–523: Aluminium sulphates

E-number	Name
E 520	Aluminium sulphate
E 521	Aluminium sodium sulphate
E 522	Aluminium potassium sulphate
E 523	Aluminium ammonium sulphate

## (s) E 551–559: Silicon dioxide — silicates

E-number	Name
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicate
E 553b	Talc
E 554	Sodium aluminium silicate
E 555	Potassium aluminium silicate
E 556	Calcium aluminium silicate
E 559	Aluminium silicate (Kaolin)

## (t) E 620–625: Glutamic acid — glutamates

E-number	Name
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassium glutamate
E 623	Calcium diglutamate
E 624	Monoammonium glutamate
E 625	Magnesium diglutamate

## (u) E 626–635: Ribonucleotides

E-number	Name
E 626	Guanylic acid
E 627	Disodium guanylate
E 628	Dipotassium guanylate
E 629	Calcium guanylate
E 630	Inosinic acid
E 631	Disodium inosinate

E-number	Name
E 632	Dipotassium inosinate
E 633	Calcium inosinate
E 634	Calcium 5'-ribonucleotides
E 635	Disodium 5'-ribonucleotides

PART D

FOOD CATEGORIES

Number	Name
<b>0.</b>	<b>All categories of foods</b>
<b>01.</b>	<b>Dairy products and analogues</b>
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)
01.6.2	Unflavoured live fermented cream products and substitute products with a fat content of less than 20 %
01.6.3	Other creams
01.7	Cheese and cheese products
01.7.1	Unripened cheese excluding products falling in category 16
01.7.2	Ripened cheese
01.7.3	Edible cheese rind
01.7.4	Whey cheese
01.7.5	Processed cheese
01.7.6	Cheese products (excluding products falling in category 16)
01.8	Dairy analogues, including beverage whiteners
<b>02.</b>	<b>Fats and oils and fat and oil emulsions</b>
02.1	Fats and oils essentially free from water (excluding anhydrous milkfat)
02.2	Fat and oil emulsions mainly of type water-in-oil
02.2.1	Butter and concentrated butter and butter oil and anhydrous milkfat
02.2.2	Other fat and oil emulsions including spreads as defined by Regulation (EC) No 1234/2007 and liquid emulsions
02.3	Vegetable oil pan spray

Number	Name
<b>03.</b>	<b>Edible ices</b>
<b>04.</b>	<b>Fruit and vegetables</b>
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
04.2.4.1	Fruit and vegetable preparations excluding compote
04.2.4.2	Compote, excluding products covered by category 16
04.2.5	Jam, jellies and marmalades and similar products
04.2.5.1	Extra jam and extra jelly as defined by Directive 2001/113/EC
04.2.5.2	Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC
04.2.5.3	Other similar fruit or vegetable spreads
04.2.5.4	Nut butters and nut spreads
04.2.6	Processed potato products
<b>05.</b>	<b>Confectionery</b>
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
<b>06.</b>	<b>Cereals and cereal products</b>
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
06.6	Batters
06.7	Pre-cooked or processed cereals
<b>07.</b>	<b>Bakery wares</b>
07.1	Bread and rolls
07.1.1	Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt
07.1.2	Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek
07.2	Fine bakery wares
<b>08.</b>	<b>Meat</b>
08.1	Unprocessed meat
08.1.1	Unprocessed meat other than meat preparations as defined by Regulation (EC) No 853/2004
08.1.2	Meat preparations as defined by Regulation (EC) No 853/2004
08.2	Processed meat
08.2.1	Non-heat-treated processed meat
08.2.2	Heat-treated processed meat
08.2.3	Casings and coatings and decorations for meat
08.2.4	Traditionally cured meat products with specific provisions concerning nitrites and nitrates
08.2.4.1	Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)
08.2.4.2	Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation).
08.2.4.3	Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking)
<b>09.</b>	<b>Fish and fisheries products</b>
09.1	Unprocessed fish and fisheries products
09.1.1	Unprocessed fish
09.1.2	Unprocessed molluscs and crustaceans
09.2	Processed fish and fishery products including mollusks and crustaceans
09.3	Fish roe
<b>10.</b>	<b>Eggs and egg products</b>
10.1	Unprocessed eggs
10.2	Processed eggs and egg products
<b>11.</b>	<b>Sugars, syrups, honey and table-top sweeteners</b>
11.1	Sugars and syrups as defined by Directive 2001/111/EC
11.2	Other sugars and syrups
11.3	Honey as defined in Directive 2001/110/EC
11.4	Table-top sweeteners
11.4.1	Table-top sweeteners in liquid form

Number	Name
11.4.2	Table-top sweeteners in powder form
11.4.3	Table-top sweeteners in tablets
<b>12.</b>	<b>Salts, spices, soups, sauces, salads and protein products</b>
12.1	Salt and salt substitutes
12.1.1	Salt
12.1.2	Salt substitutes
12.2	Herbs, spices, seasonings
12.2.1	Herbs and spices
12.2.2	Seasonings and condiments
12.3	Vinegars
12.4	Mustard
12.5	Soups and broths
12.6	Sauces
12.7	Salads and savoury based sandwich spreads
12.8	Yeast and yeast products
12.9	Protein products, excluding products covered in category 1.8
<b>13.</b>	<b>Foods intended for particular nutritional uses as defined by Directive 2009/39/EC</b>
13.1	Foods for infants and young children
13.1.1	Infant formulae as defined by Commission Directive 2006/141/EC <sup>(1)</sup>
13.1.2	Follow-on formulae as defined by Directive 2006/141/EC
13.1.3	Processed cereal-based foods and baby foods for infants and young children as defined by Commission Directive 2006/125/EC <sup>(2)</sup>
13.1.4	Other foods for young children
13.1.5	Dietary foods for infants and young children for special medical purposes as defined by Commission Directive 1999/21/EC <sup>(3)</sup> and special formulae for infants
13.1.5.1	Dietary foods for infants for special medical purposes and special formulae for infants
13.1.5.2	Dietary foods for babies and young children for special medical purposes as defined in Directive 1999/21/EC
13.2	Dietary foods for special medical purposes defined in Directive 1999/21/EC (excluding products from food category 13.1.5)
13.3	Dietary foods for weight control diets intended to replace total daily food intake or an individual meal (the whole or part of the total daily diet)
13.4	Foods suitable for people intolerant to gluten as defined by Commission Regulation (EC) No 41/2009 <sup>(4)</sup>
<b>14.</b>	<b>Beverages</b>
14.1	Non-alcoholic beverages
14.1.1	Water, including natural mineral water as defined in Directive 2009/54/EC and spring water and all other bottled or packed waters

Number	Name
14.1.2	Fruit juices as defined by Directive 2001/112/EC and vegetable juices
14.1.3	Fruit nectars as defined by Directive 2001/112/EC and vegetable nectars and similar products
14.1.4	Flavoured drinks
14.1.5	Coffee, tea, herbal and fruit infusions, chicory; tea, herbal and fruit infusions and chicory extracts; tea, plant, fruit and cereal preparations for infusions, as well as mixes and instant mixes of these products
14.1.5.1	Coffee, coffee extracts
14.1.5.2	Other
14.2	Alcoholic beverages, including alcohol-free and low-alcohol counterparts
14.2.1	Beer and malt beverages
14.2.2	Wine and other products defined by Regulation (EEC) No 1234/2007, and alcohol-free counterparts
14.2.3	Cider and perry
14.2.4	Fruit wine and made wine
14.2.5	Mead
14.2.6	Spirit drinks as defined in Regulation (EC) No 110/2008
14.2.7	Aromatised wine-based products as defined by Regulation (EEC) No 1601/91
14.2.7.1	Aromatised wines
14.2.7.2	Aromatised wine-based drinks
14.2.7.3	Aromatised wine-product cocktails
14.2.8	Other alcoholic drinks including mixtures of alcoholic drinks with non-alcoholic drinks and spirits with less than 15 % of alcohol
<b>15.</b>	<b>Ready-to-eat savouries and snacks</b>
15.1	Potato-, cereal-, flour- or starch-based snacks
15.2	Processed nuts
<b>16.</b>	<b>Desserts excluding products covered in categories 1, 3 and 4</b>
<b>17.</b>	<b>Food supplements as defined in Directive 2002/46/EC of the European Parliament and of the Council <sup>(1)</sup> excluding food supplements for infants and young children</b>
17.1	Food supplements supplied in a solid form including capsules and tablets and similar forms, excluding chewable forms
17.2	Food supplements supplied in a liquid form
17.3	Food supplements supplied in a syrup-type or chewable form
<b>18.</b>	<b>Processed foods not covered by categories 1 to 17, excluding foods for infants and young children</b>

<sup>(1)</sup> OJ L 401, 30.12.2006, p. 1.

<sup>(2)</sup> OJ L 339, 6.12.2006, p. 16.

<sup>(3)</sup> OJ L 91, 7.4.1999, p. 29.

<sup>(4)</sup> OJ L 16, 21.1.2009, p. 3.

<sup>(5)</sup> OJ L 183, 12.7.2002, p. 51.



## PART E

## AUTHORISED FOOD ADDITIVES AND CONDITIONS OF USE IN FOOD CATEGORIES

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
<b>0.</b>	<b>Food additives permitted in all categories of foods</b>					
	E 290	Carbon dioxide	quantum satis			
	E 938	Argon	quantum satis			
	E 939	Helium	quantum satis			
	E 941	Nitrogen	quantum satis			
	E 942	Nitrous oxide	quantum satis			
	E 948	Oxygen	quantum satis			
	E 949	Hydrogen	quantum satis			
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4) (57)	only foods in dried powdered form (i.e. foods dried during the production process, and mixtures thereof), excluding foods listed in table 1 of Part A of this Annex	
	E 551-559	Silicon dioxide — silicates	10 000	(1) (57)	only foods in dried powdered form (i.e. foods dried during the production process, and mixtures thereof), excluding foods listed in table 1 of Part A of this Annex	
	E 459	Beta-cyclodextrin	quantum satis		only foods in tablet and coated tablet form, excluding the foods listed in table 1 of Part A of this Annex	
	E 551-559	Silicon dioxide — silicates	quantum satis	(1)	only foods in tablet and coated tablet form, excluding the foods listed in table 1 of Part A of this Annex	
	(1): The additives may be added individually or in combination					
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>					
(57): The maximum level shall apply unless a different maximum level is specified in points 01 to 18 of this Annex in relation to individual foods or categories of foods						
<b>01</b>	<b>Dairy products and analogues</b>					
<b>01.1</b>	<b>Unflavoured pasteurised and sterilised (including UHT) milk</b>					
E 331	Sodium citrates	4 000		only UHT goat milk		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	only sterilised and UHT milk
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
<b>01.2</b>	<b>Unflavoured fermented milk products, including natural unflavoured buttermilk (excluding sterilised buttermilk) non-heat-treated after fermentation</b>				
<b>01.3</b>	<b>Unflavoured fermented milk products, heat-treated after fermentation</b>				
	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			
<b>01.4</b>	<b>Flavoured fermented milk products including heat-treated products</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>			
	Group III	Colours with combined maximum limit	150		
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced products or with no added sugar
	E 160b	Annatto, Bixin, Norbixin	10		
	E 160d	Lycopene	30		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	300	(1) (2)	only non-heat-treated dairy-based desserts
	E 297	Fumaric acid	4 000		only fruit-flavoured desserts
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
	E 355-357	Adipic acid — adipates	1 000		only fruit-flavoured desserts

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 363	Succinic acid	6 000		
	E 416	Karaya gum	6 000		
	E 427	Cassia gum	2 500		
	E 432-436	Polysorbates	1 000		
	E 473-474	Sucrose esters of fatty acids — suroglycerides	5 000		
	E 475	Polyglycerol esters of fatty acids	2 000		
	E 477	Propane-1,2-diol esters of fatty acids	5 000		
	E 481-482	Stearoyl-2-lactylates	5 000		
	E 483	Stearyl tartrate	5 000		
	E 491-495	Sorbitan esters	5 000		
	E 950	Acesulfame K	350		only energy-reduced products or with no added sugar
	E 951	Aspartame	1 000		only energy-reduced products or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced products or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	only energy-reduced products or with no added sugar
	E 955	Sucralose	400		only energy-reduced products or with no added sugar
	E 957	Thaumatin	5		only as flavour enhancer
	E 959	Neohesperidine DC	50		only energy-reduced products or with no added sugar
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced products or with no added sugar
	E 961	Neotame	32		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				

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
<b>01.5</b>	<b>Dehydrated milk as defined by Directive 2001/114/EC</b>				
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		except unflavoured products
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>		
	E 310-320	Gallates, TBHQ and BHA	200	(1)	only milk powder for vending machines
	E 322	Lecithins	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	only partly dehydrated milk with less than 28 % solids
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 500	(1) (4)	only partly dehydrated milk with more than 28 % solids
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 500	(1) (4)	only dried milk and dried skimmed milk
	E 392	Extracts of rosemary	200	(41) (46)	only milk powder for vending machines
	E 392	Extracts of rosemary	30	(46)	only dried milk for manufacturing of ice cream

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 407	Carrageenan	quantum satis		
	E 500(ii)	Sodium hydrogen carbonate	quantum satis		
	E 501(ii)	Potassium hydrogen carbonate	quantum satis		
	E 509	Calcium chloride	quantum satis		
	(1): The additives may be added individually or in combination				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(41): Expressed on fat basis				
	(46): As the sum of carnosol and carnosic acid				
<b>01.6</b>	<b>Cream and cream powder</b>				
<b>01.6.1</b>	<b>Unflavoured pasteurised cream (excluding reduced fat creams)</b>				
	E 401	Sodium alginate	quantum satis		
	E 402	Potassium alginate	quantum satis		
	E 407	Carrageenan	quantum satis		
	E 466	Carboxy methyl cellulose	quantum satis		
	E 471	Mono- and diglycerides of fatty acids	quantum satis		
<b>01.6.2</b>	<b>Unflavoured live fermented cream products and substitute products with a fat content of less than 20 %</b>				
	E 406	Agar	quantum satis		
	E 407	Carrageenan	quantum satis		
	E 410	Locust bean gum	quantum satis		
	E 412	Guar gum	quantum satis		
	E 415	Xanthan gum	quantum satis		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 440	Pectins	quantum satis		
	E 460	Cellulose	quantum satis		
	E 466	Carboxy methyl cellulose	quantum satis		
	E 471	Mono- and diglycerides of fatty acids	quantum satis		
	E 1404	Oxidised starch	quantum satis		
	E 1410	Monostarch phosphate	quantum satis		
	E 1412	Distarch phosphate	quantum satis		
	E 1413	Phosphated distarch phosphate	quantum satis		
	E 1414	Acetylated distarch phosphate	quantum satis		
	E 1420	Acetylated starch	quantum satis		
	E 1422	Acetylated distarch adipate	quantum satis		
	E 1440	Hydroxy propyl starch	quantum satis		
	E 1442	Hydroxy propyl distarch phosphate	quantum satis		
	E 1450	Starch sodium octenyl succinate	quantum satis		
	E 1451	Acetylated oxidised starch	quantum satis		
<b>01.6.3</b>	<b>Other creams</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only flavoured creams
	Group III	Colours with combined maximum limit	150		only flavoured creams
	E 234	Nisin	10		only <i>dotted cream</i>
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only sterilised, pasteurised, UHT cream and whipped cream

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	only sterilised cream and sterilised cream with reduced fat content
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
<b>01.7</b>	<b>Cheese and cheese products</b>				
<b>01.7.1</b>	<b>Unripened cheese excluding products falling in category 16</b>				
	Group I	Additives			except <i>mozzarella</i> , and unflavoured live fermented unripened cheese
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only flavoured unripened cheese
	Group III	Colours with combined maximum limit	150		only flavoured unripened cheese
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	
	E 234	Nisin	10		only <i>mascarpone</i>
	E 260	Acetic acid	<i>quantum satis</i>		only <i>mozzarella</i>
	E 270	Lactic acid	<i>quantum satis</i>		only <i>mozzarella</i>
	E 330	Citric acid	<i>quantum satis</i>		only <i>mozzarella</i>
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	except <i>mozzarella</i>
	E 460(ii)	Powdered cellulose	<i>quantum satis</i>		only grated and sliced <i>mozzarella</i>
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		only <i>mozzarella</i>
		(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			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
<b>01.7.2</b>	<b>Ripened cheese</b>				
	E 1105	Lysozyme	<i>quantum satis</i>		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 120	Cochineal, Carmine acid, Carmines	125		only red marbled cheese
	E 140	Chlorophylls, Chlorophyllins	quantum satis		only sage Derby cheese
	E 141	Copper complexes of chlorophylls and chlorophyllins	quantum satis		only sage Derby cheese
	E 153	Vegetable carbon	quantum satis		only marbled cheese
	E 160a	Carotenes	quantum satis		only ripened orange, yellow and broken-white cheese
	E 160b	Annatto, Bixin, Norbixin	15		only ripened orange, yellow and broken-white cheese
	E 160b	Annatto, Bixin, Norbixin	50		only red Leicester cheese
	E 160b	Annatto, Bixin, Norbixin	35		only Mimolette cheese
	E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		only ripened range, yellow and broken-white cheese
	E 163	Anthocyanins	quantum satis		only red marbled cheese
	E 170	Calcium carbonate	quantum satis		
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only cheese, prepacked, sliced and cut; layered cheese and cheese with added foods
	E 200-203	Sorbic acid — sorbates	quantum satis		only ripened products surface treatment
	E 234	Nisin	12,5	(29)	
	E 235	Natamycin	1	(8)	only surface treatment of hard, semi-hard and semi-soft cheese
	E 239	Hexamethylene tetramine	25 mg/kg residual amount, expressed as formaldehyde		only Provolone cheese
	E 251-252	Nitrates	150	(30)	only hard, semi-hard and semi-soft cheese
	E 280-283	Propionic acid — propionates	quantum satis		surface treatment only
	E 460	Powdered cellulose	quantum satis		only sliced and grated ripened cheese
	E 500(ii)	Sodium hydrogen carbonate	quantum satis		only sour milk cheese



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 504	Magnesium carbonates	<i>quantum satis</i>		
	E 509	Calcium chloride	<i>quantum satis</i>		
	E 551-559	Silicon dioxide — silicates	10 000	(1)	only sliced or grated cheese hard and semi-hard cheese
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
	(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				
	(8): mg/dm <sup>2</sup> surface, not present at a depth of 5 mm				
	(29): This substance may be present naturally in certain cheeses as a result of fermentation processes				
	(30): In the cheese milk or equivalent level if added after removal of whey and addition of water				
<b>01.7.3</b>	<b>Edible cheese rind</b>				
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	<i>quantum satis</i>		
	E 160d	Lycopene	30		
	E 180	Litholrubine BK	<i>quantum satis</i>		
	E 160b	Annatto, Bixin, Norbixin	20		
<b>01.7.4</b>	<b>Whey cheese</b>				
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	E 200-203	Sorbic acid — sorbates	1 000	(1), (2)	only cheese, prepacked, sliced; layered cheese and cheese with added foods
	E 251-252	Nitrates	150	(30)	only cheese milk of hard, semi-hard and semi-soft cheese
	E 260	Acetic acid	<i>quantum satis</i>		
	E 270	Lactic acid	<i>quantum satis</i>		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 330	Citric acid	<i>quantum satis</i>		
	E 460(ii)	Powdered cellulose	<i>quantum satis</i>		only grated and sliced cheese
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
	(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.				
	(30): In the cheese milk or equivalent level if added after removal of whey and addition of water				
<b>01.7.5</b>	<b>Processed cheese</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only flavoured processed cheese
	E 100	Curcumin	100	(33)	only flavoured processed cheese
	E 102	Tartrazine	100	(33)	only flavoured processed cheese
	E 104	Quinoline Yellow	100	(33)	only flavoured processed cheese
	E 110	Sunset Yellow FCF/Orange Yellow 5	100	(33)	only flavoured processed cheese
	E 120	Cochineal, Carmine acid, Carmines	100	(33)	only flavoured processed cheese
	E 122	Azorubine, Carmoisine	100	(33)	only flavoured processed cheese
	E 124	Ponceau 4R, Cochineal Red A	100	(33)	only flavoured processed cheese
	E 160e	Beta-apo-8'-carotenal (C 30)	100	(33)	only flavoured processed cheese
	E 161b	Lutein	100	(33)	only flavoured processed cheese
	E 160d	Lycopene	5		only flavoured processed cheese
	E 160a	Carotenes	<i>quantum satis</i>		
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 160b	Annatto, Bixin, Norbixin	15		
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	
	E 234	Nisin	12.5	(29)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	
	E 427	Cassia gum	2 500		
	E 551-559	Silicon dioxide — silicates	10 000	(1)	
		(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			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(29): This substance may be present naturally in certain cheeses as a result of fermentation processes			
		(33): Maximum individually or for the combination of E 100, E 102, E 104, E 110, E 120, E 122, E 124, E 160c and E 161b			
<b>01.7.6</b>	<b>Cheese products (excluding products falling in category 16)</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only flavoured unripened products
	Group III	Colours with combined maximum limit	100		only flavoured unripened products
	E 1105	Lysozyme	<i>quantum satis</i>		only ripened products
	E 120	Cochineal, Carmine acid, Carmines	125		only red marbled products
	E 160a	Carotenes	<i>quantum satis</i>		only ripened orange, yellow and broken-white products
	E 160b	Annatto, Bixin, Norbixin	15		only ripened orange, yellow and broken-white products
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only ripened orange, yellow and broken-white products

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 163	Anthocyanins	<i>quantum satis</i>		only red marbled products
	E 170	Calcium carbonate	<i>quantum satis</i>		only ripened products
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only unripened products; ripened products, prepacked, sliced; layered ripened products and ripened products with added foods
	E 200-203	Sorbic acid — sorbates	<i>quantum satis</i>		only ripened products surface treatment
	E 234	Nisin	12.5	(29)	only ripened and processed products
	E 235	Natamycin	1 mg/dm <sup>2</sup> surface (not present at a depth of 5 mm)		only surface treatment of hard, semi-hard and semi-soft products
	E 251-252	Nitrates	150	(30)	only hard, semi-hard and semi-soft ripened products
	E 280-283	Propionic acid — propionates	<i>quantum satis</i>		only ripened products surface treatment
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only unripened products
	E 460	Powdered cellulose	<i>quantum satis</i>		only grated and sliced ripened products and unripened products
	E 504	Magnesium carbonates	<i>quantum satis</i>		only ripened products
	E 509	Calcium chloride	<i>quantum satis</i>		only ripened products
	E 551-559	Silicon dioxide — silicates	10 000	(1)	only sliced or grated hard and semi-hard products
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		only ripened products
(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					
(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>					
(29): This substance may be present naturally in certain products as a result of fermentation processes					
(30): In the cheese milk or equivalent level if added after removal of whey and addition of water					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
<b>01.8</b>	<b>Dairy analogues, including beverage whiteners</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	E 200-203	Sorbic acid — sorbates	<i>quantum satis</i>	(1) (2)	only cheese analogues (surface treatment only)
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only analogues of cheese based on protein
	E 251-252	Nitrates	150	(30)	only dairy-based cheese analogue
	E 280-283	Propionic acid — propionates	<i>quantum satis</i>		only cheese analogues (surface treatment only)
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only whipped cream analogues
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only processed cheese analogues
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	30 000	(1) (4)	only beverage whiteners
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	50 000	(1) (4)	only beverage whiteners for vending machines
	E 432-436	Polysorbates	5 000	(1)	only milk and cream analogues
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	only cream analogues
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	20 000	(1)	only beverage whiteners
	E 475	Polyglycerol esters of fatty acids	5 000		only milk and cream analogues
	E 475	Polyglycerol esters of fatty acids	500		only beverage whiteners
	E 477	Propane-1,2-diol esters of fatty acids	1 000		only beverage whiteners
E 477	Propane-1,2-diol esters of fatty acids	5 000		only milk and cream analogues	
E 481-482	Stearoyl-2-lactylates	3 000	(1)	only beverage whiteners	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 491-495	Sorbitan esters	5 000	(1)	only milk and cream analogues; beverage whiteners
	E 551-559	Silicon dioxide — silicates	10 000	(1)	only sliced or grated cheese analogues and processed cheese analogue; beverage whiteners
	(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				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(30): In the cheese milk or equivalent level if added after removal of whey and addition of water				
<b>02</b>	<b>Fats and oils and fat and oil emulsions</b>				
<b>02.1</b>	<b>Fats and oils essentially free from water (excluding anhydrous milkfat)</b>				
	E 100	Curcumin	quantum satis		only fats
	E 160a	Carotenes	quantum satis		only fats
	E 160b	Annatto, bixin, norbixin	10		only fats
	E 270	Lactic acid	quantum satis		only cooking and/or frying purposes or the preparation of gravy
	E 300	Ascorbic acid	quantum satis		only cooking and/or frying purposes or the preparation of gravy
	E 304	Fatty acid esters of ascorbic acid	quantum satis		except virgin oils and olive oils
	E 306	Tocopherol-rich extract	quantum satis		except virgin oils and olive oils
	E 307	Alpha-tocopherol	quantum satis		except virgin oils and olive oils
	E 307	Alpha-tocopherol	200		only refined olive oils, including olive pomace oil
	E 308	Gamma tocopherol	quantum satis		except virgin oils and olive oils
	E 309	Delta-tocopherol	quantum satis		except virgin oils and olive oils
	E 310-320	Gallates, TBHQ and BHA, individually or in combination	200	(1) (41)	only fats and oils for the professional manufacture of heat-treated foods: frying oil and frying fat (excluding olive pomace oil) and lard, fish oil, beef, poultry and sheep fat

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 321	Butyated hydroxytoluene (BHT)	100	(41)	only fats and oils for the professional manufacture of heat-treated foods; frying oil and frying fat (excluding olive an pomace oil) and lard, fish oil, beef, poultry and sheep fat
	E 322	Lecithins	30 000		except virgin oils and olive oils
	E 330	Citric acid	quantum satis		except virgin oils and olive oils
	E 331	Sodium citrates	quantum satis		except virgin oils and olive oils
	E 332	Potassium citrates	quantum satis		except virgin oils and olive oils
	E 333	Calcium citrates	quantum satis		except virgin oils and olive oils
	E 392	Extracts of rosemary	30	(41) (46)	only vegetable oils (excluding virgin oils and olive oils) and fat where content of polyunsaturated fatty acids is higher than 15 % w/w of the total fatty acid, for the use in non-heat-treated food products
	E 392	Extracts of rosemary	50	(41) (46)	only fish oil and algal oil; lard, beef, poultry sheep and porcine fat; fat and oils for the professional manufacture of heat-treated foods; frying oils and frying fat, excluding olive oil and pomace oil
	E 471	Mono- and diglycerides of fatty acids	10 000		except virgin oils and olive oils
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	quantum satis		only for cooking and/or frying purposes or for the preparation of gravy
	E 900	Dimethyl polysiloxane	10		only oils and fats for frying
	(1): The additives may be added individually or in combination				
	(41): Expressed on fat basis				
	(46): As the sum of carnosol and carnosic acid				
<b>02.2</b>	<b>Fat and oil emulsions mainly of type water-in-oil</b>				
<b>02.2.1</b>	<b>Butter and concentrated butter and butter oil and anhydrous milkfat</b>				
	E 160a	Carotenes	quantum satis		except butter from sheep and goats milk
	E 500	Sodium carbonates	quantum satis		only soured cream butter
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only soured cream butter

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
<b>02.2.2</b>		<b>Other fat and oil emulsions including spreads as defined by Council Regulation (EC) No 1234/2007 and liquid emulsions</b>			
	Group I	Additives			
	E 100	Curcumin	quantum satis		excluding reduced fat butter
	E 160a	Carotenes	quantum satis		
	E 160b	Annatto, bixin, norbixin	10		excluding reduced fat butter
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only fat emulsions (excluding butter) with a fat content of 60 % or more
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only fat emulsions with a fat content less than 60 %
	E 310-320	Gallates, TBHQ and BHA, individually or in combination	200	(1) (2)	only frying fat
	E 321	Butylated hydroxytoluene (BHT)	100		only frying fat
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only spreadable fats
	E 385	Calcium disodium ethylene diamine tetraacetate (Calcium disodium EDTA)	100		only spreadable fats as defined in Article 115 of and Annex XV to Regulation (EC) No 1234/2007, having a fat content of 41 % or less
	E 405	Propane-1, 2-diol alginate	3 000		
	E 432-436	Polysorbates	10 000	(1)	only fat emulsions for baking
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	only fat emulsions for baking
	E 475	Polyglycerol esters of fatty acids	5 000		
	E 476	Polyglycerol polyricinoleate	4 000		only spreadable fats as defined in Article 115 of and Annex XV to Regulation (EC) No 1234/2007, having a fat content of 41 % or less and similar spreadable products with a fat content of less than 10 % fat



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 477	Propane-1,2-diol esters of fatty acids	10 000		only fat emulsions for baking purposes
	E 479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids	5 000		only fat emulsions for frying purposes
	E 481-482	Stearoyl-2-lactylates	10 000	(1)	
	E 491-495	Sorbitan esters	10 000	(1)	
	E 551-559	Silicon dioxide — silicates	30 000	(1)	only tin greasing products
	E 900	Dimethyl polysiloxane	10		only oils and fats for frying
	E 959	Neohesperidine DC	5		only as flavour enhancer, only in the fat groups B & C in Annex XV to Regulation (EC) No 1234/2007
		(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			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
<b>02.3</b>	<b>Vegetable oil pan spray</b>				
	Group I	Additives			
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	30 000	(1) (4)	only water-based emulsion sprays for coating baking tins
	E 392	Extracts of rosemary	50	(41) (46)	only fats and oils for the professional manufacture of heat-treated foods
	E 551-559	Silicon dioxide — silicates	30 000	(1)	only tin greasing products
	E 943a	Butane	<i>quantum satis</i>		only vegetable oil pan spray (for professional use only) and water-based emulsion spray
	E 943b	Isobutane	<i>quantum satis</i>		only vegetable oil pan spray (for professional use only) and water-based emulsion spray
	E 944	Propane	<i>quantum satis</i>		only vegetable oil pan spray (for professional use only) and water-based emulsion spray

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
<b>03</b>		<b>Edible ices</b>			
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	150	(25)	
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced or with no added sugar
	E 160b	Annatto, Bixin, Norbixin	20		
	E 160d	Lycopene	40		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 405	Propane-1, 2-diol alginate	3 000		only water-based edible ices
	E 427	Cassia gum	2 500		
	E 432-436	Polysorbates	1 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 477	Propane-1,2-diol esters of fatty acids	3 000		
	E 491-495	Sorbitan esters	500	(1)	
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		only prepacked wafers containing ice cream
	E 950	Accesulfame K	800		only energy-reduced or with no added sugar

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 951	Aspartame	800		only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	only energy-reduced or with no added sugar
	E 955	Sucralose	320		only energy-reduced or with no added sugar
	E 957	Thaumatococin	50		only energy-reduced or with no added sugar
	E 959	Neohesperidine DC	50		only energy-reduced or with no added sugar
	E 961	Neotame	26		only energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	800	(11)b (49) (50)	only energy-reduced 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			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(25): The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
<b>04</b>	<b>Fruit and vegetables</b>				
<b>04.1</b>	<b>Unprocessed fruit and vegetables</b>				
<b>04.1.1</b>	<b>Entire fresh fruit and vegetables</b>				
	E 200-203	Sorbic acid — sorbates	20		only surface treatment of unpeeled fresh citrus fruit
	E 220-228	Sulphur dioxide — sulphites	10	(3)	only table grapes, fresh lychees (measured on edible parts) and blueberries ( <i>Vaccinium corymbosum</i> )

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only vacuum-packed sweetcorn
	E 445	Glycerol esters of wood rosins	50		only surface treatment of citrus fruit
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	quantum satis	(1)	only fresh fruits, surface treatment
	E 901	Beeswax, white and yellow	quantum satis		only surface treatment of citrus fruit, melons, apples, pears, peaches and pineapples and glazing agent on nuts
	E 902	Candelilla wax	quantum satis		only surface treatment of citrus fruit, melons, apples, pears, peaches and pineapples and glazing agent on nuts
	E 903	Carnauba wax	200		only surface treatment of citrus fruit, melons, apples, pears, peaches and pineapples and glazing agent on nuts
	E 904	Shellac	quantum satis		only surface treatment of citrus fruit, melons, apples, pears, peaches and pineapples and glazing agent on nuts
	E 905	Microcrystalline wax	quantum satis		only surface treatment of melons, papaya, mango, and avocado
	E 912	Montan acid esters	quantum satis		only surface treatment of citrus fruit, melons, papaya, mango, avocado and pineapple
	E 914	Oxidised polyethylene wax	quantum satis		only surface treatment of citrus fruit, melons, papaya, mango, avocado and pineapple
	(1): The additives may be added individually or in combination				
	(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
<b>04.1.2</b>	<b>Peeled, cut and shredded fruit and vegetables</b>				
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only peeled potatoes
	E 220-228	Sulphur dioxide — sulphites	300	(3)	only onion, garlic and shallot pulp
	E 220-228	Sulphur dioxide — sulphites	800	(3)	only horseradish pulp
	E 296	Malic acid	quantum satis		only prepacked unprocessed and peeled potatoes only
	E 300	Ascorbic acid	quantum satis		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 301	Sodium ascorbate	<i>quantum satis</i>		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 302	Calcium ascorbate	<i>quantum satis</i>		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 330	Citric acid	<i>quantum satis</i>		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 331	Sodium citrates	<i>quantum satis</i>		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 332	Potassium citrates	<i>quantum satis</i>		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 333	Calcium citrates	<i>quantum satis</i>		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
<b>04.1.3</b>	<b>Frozen fruit and vegetables</b>				
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only white vegetables including mushrooms and white pulses
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only frozen and deep-frozen potatoes
	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 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
<b>04.2</b>	<b>Processed fruit and vegetables</b>				
<b>04.2.1</b>	<b>Dried fruit and vegetables</b>				
	Group 1	Additives			E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion
	E 101	Riboflavin	<i>quantum satis</i>		only preserves of red fruit
	E 120	Cochineal, Carmine acid, Carmines	200	(34)	only preserves of red fruit
	E 122	Azorubine, Carmoisine	200	(34)	only preserves of red fruit
	E 124	Ponceau 4R, Cochineal Red A	200	(34)	only preserves of red fruit
	E 129	Allura Red AG	200	(34)	only preserves of red fruit
	E 131	Patent Blue V	200	(34)	only preserves of red fruit
	E 133	Brilliant Blue FCF	200	(34)	only preserves of red fruit
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 150a-d	Caramels	<i>quantum satis</i>		only preserves of red fruit
	E 160a	Carotenes	<i>quantum satis</i>		only preserves of red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only preserves of red fruit
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only preserves of red fruit
	E 163	Anthocyanins	<i>quantum satis</i>		only preserves of red fruit
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only dried fruit
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only dried coconut
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only white vegetables, processed, including pulses
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only dried mushrooms

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 220-228	Sulphur dioxide — sulphites	150	(3)	only dried ginger
	E 220-228	Sulphur dioxide — sulphites	200	(3)	only dried tomatoes
	E 220-228	Sulphur dioxide — sulphites	400	(3)	only white vegetables, dried
	E 220-228	Sulphur dioxide — sulphites	500	(3)	only dried fruit and nuts in shell excluding dried apples, pears, bananas, apricots, peaches, grapes, prunes and figs
	E 220-228	Sulphur dioxide — sulphites	600	(3)	only dried apples and pears
	E 220-228	Sulphur dioxide — sulphites	1 000	(3)	only dried bananas
	E 220-228	Sulphur dioxide — sulphites	2 000	(3)	only dried apricots, peaches, grapes, prunes, and figs
	E 907	Hydrogenated poly-1-decene	2 000		only dried fruit as glazing agent
		(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(34): Maximum individually or for the combination of E 120, E 122, E 124, E 129, E 131, E 133			
<b>04.2.2</b>	<b>Fruit and vegetables in vinegar, oil, or brine</b>				
	Group I	Additives			
	E 101	Riboflavins	quantum satis		only preserves of red fruit
	E 120	Cochineal, Carmine acid, Carmines	200	(34)	only preserves of red fruit
	E 122	Azorubine, Carmoisine	200	(34)	only preserves of red fruit
	E 124	Ponceau 4R, Cochineal Red A	200	(34)	only preserves of red fruit
	E 129	Allura Red AG	200	(34)	only preserves of red fruit
	E 131	Patent Blue V	200	(34)	only preserves of red fruit

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 133	Brilliant Blue FCF	200	(3) (4)	only preserves of red fruit
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 150a-d	Caramels	<i>quantum satis</i>		only preserves of red fruit
	E 160a	Carotenes	<i>quantum satis</i>		only preserves of red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only preserves of red fruit
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only preserves of red fruit
	E 163	Anthocyanins	<i>quantum satis</i>		only preserves of red fruit
	E 101	Riboflavins	<i>quantum satis</i>		only vegetables (excluding olives)
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only vegetables (excluding olives)
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only vegetables (excluding olives)
	E 150a-d	Caramels	<i>quantum satis</i>		only vegetables (excluding olives)
	E 160a	Carotenes	<i>quantum satis</i>		only vegetables (excluding olives)
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only vegetables (excluding olives)
	E 163	Anthocyanins	<i>quantum satis</i>		only vegetables (excluding olives)
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	only vegetables (excluding olives)
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only olives and olive-based preparations
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only olives and olive-based preparations
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only olives and olive-based preparations



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 220-228	Sulphur dioxide — sulphites	100	(3)	except olives and golden peppers in brine
	E 220-228	Sulphur dioxide — sulphites	500	(3)	only golden peppers in brine
	E 579	Ferrous gluconate	150	(56)	only olives darkened by oxidation
	E 585	Ferrous lactate	150	(56)	only olives darkened by oxidation
	E 950	Acesulfame K	200		only sweet-sour preserves of fruit and vegetables
	E 951	Aspartame	300		only sweet-sour preserves of fruit and vegetables
	E 954	Saccharin and its Na, K and Ca salts	160	(52)	only sweet-sour preserves of fruit and vegetables
	E 955	Sucralose	180		only sweet-sour preserves of fruit and vegetables
	E 959	Neohesperidine DC	100		only sweet-sour preserves of fruit and vegetables
	E 961	Neotame	10		only sweet-sour preserves of fruit and vegetables
	E 962	Salt of aspartame-acesulfame	200	(11)a (49) (50)	only sweet-sour preserves of fruit and vegetables
(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present					
(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent					
(34): Maximum individually or for the combination of E 120, E 122, E 124, E 129, E 131, E 133					
(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)					
(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951					
(52): Maximum usable levels are expressed in free imide					
(56): Expressed as Fe					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
04.2.3	<b>Canned or bottled fruit and vegetables</b>				
	E 101	Riboflavins	<i>quantum satis</i>		only preserves of red fruit
	E 120	Cochineal, Carmine acid, Carmines	200	(3-4)	only preserves of red fruit
	E 122	Azorubine, Carmoisine	200	(3-4)	only preserves of red fruit
	E 124	Ponceau 4R, Cochineal Red A	200	(3-4)	only preserves of red fruit
	E 129	Allura Red AG	200	(3-4)	only preserves of red fruit
	E 131	Patent Blue V	200	(3-4)	only preserves of red fruit
	E 133	Brilliant Blue FCF	200	(3-4)	only preserves of red fruit
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 150a-d	Caramels	<i>quantum satis</i>		only preserves of red fruit
	E 160a	Carotenes	<i>quantum satis</i>		only preserves of red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only preserves of red fruit
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only preserves of red fruit
	E 163	Anthocyanins	<i>quantum satis</i>		only preserves of red fruit
	E 102	Tartrazine	100		only processed mushy and garden peas (canned)
	E 133	Brilliant Blue FCF	20		only processed mushy and garden peas (canned)
E 142	Green S	10		only processed mushy and garden peas (canned)	
E 127	Erythrosine	200		only cocktail cherries and candied cherries	
E 127	Erythrosine	150		only bigareaux cherries in syrup and in cocktails	
E 220-228	Sulphur dioxide — sulphites	50	(3)	only white vegetables, including pulses	
E 220-228	Sulphur dioxide — sulphites	250	(3)	only bottled, sliced lemon	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only bottled whiteheart cherries; vacuum-packed sweetcorn
	E 260	Acetic acid	<i>quantum satis</i>		
	E 261	Potassium acetate	<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 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 325	Sodium lactate	<i>quantum satis</i>		
	E 326	Potassium lactate	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 335	Sodium tartrates	<i>quantum satis</i>		
	E 336	Potassium tartrates	<i>quantum satis</i>		
	E 337	Sodium potassium tartrate	<i>quantum satis</i>		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 385	Calcium disodium ethylene diamine tetraacetate (Calcium disodium EDTA)	250		only pulses, legumes, mushrooms and artichokes
	E 410	Locust bean gum	<i>quantum satis</i>		only chestnuts in liquid
	E 412	Guar gum	<i>quantum satis</i>		only chestnuts in liquid
	E 415	Xanthan gum	<i>quantum satis</i>		only chestnuts in liquid
	E 509	Calcium chloride	<i>quantum satis</i>		
	E 512	Stannous chloride	25	(55)	only white asparagus
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
	E 579	Ferrous gluconate	150	(56)	only olives darkened by oxidation
	E 585	Ferrous lactate	150	(56)	only olives darkened by oxidation
	E 900	Dimethyl polysiloxane	10		
	E 950	Acesulfame K	350		only fruit energy-reduced or with no added sugar
	E 951	Aspartame	1 000		only fruit energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	1 000	(51)	only fruit energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	200	(52)	only fruit energy-reduced or with no added sugar
	E 955	Sucralose	400		only fruit energy-reduced or with no added sugar
	E 959	Neohesperidine DC	50		only fruit energy-reduced or with no added sugar
	E 961	Neotame	32		only fruit energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only fruit energy-reduced or with no added sugar
<p>(3): Maximum levels are expressed as SO<sub>2</sub> relate to the total quantity, available from all sources, an SO<sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present</p>					
<p>(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent</p>					
<p>(34): Maximum individually or for the combination of E 120, E 122, E 124, E 129, E 131, E 133</p>					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
					(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
					(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951
					(51): Maximum usable levels are expressed in free acid
					(52): Maximum usable levels are expressed in free imide
					(55): Expressed as Sn
					(56): Expressed as Fe
<b>04.2.4</b>	<b>Fruit and vegetable preparations, excluding products covered by 5.4</b>				
<b>04.2.4.1</b>	<b>Fruit and vegetable preparations excluding compote</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only mostarda di frutta
	Group III	Colours with combined maximum limit	200		only mostarda di frutta
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced or with no added sugar, with the exception of those intended for the manufacture of fruit-juice based drinks
	E 101	Riboflavins	<i>quantum satis</i>		only preserves of red fruit
	E 120	Cochineal, Carmine acid, Carmines	200	(34)	only preserves of red fruit
	E 122	Azorubine, Carmoisine	200	(34)	only preserves of red fruit
	E 124	Ponceau 4R, Cochineal Red A	200	(34)	only preserves of red fruit
	E 129	Allura Red AG	200	(34)	only preserves of red fruit
	E 131	Patent Blue V	200	(34)	only preserves of red fruit
	E 133	Brilliant Blue FCF	200	(34)	only preserves of red fruit
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only preserves of red fruit

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 150a-d	Caramels	quantum satis		only preserves of red fruit
	E 160a	Carotenes	quantum satis		only preserves of red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		only preserves of red fruit
	E 162	Beetroot Red, betanin	quantum satis		only vegetables (excluding olives)
	E 163	Anthocyanins	quantum satis		only preserves of red fruit
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only fruit and vegetable preparations including seaweed based preparations, fruit-based sauces, aspice, excluding purée, mousse, compote, salads and similar products, canned or bottled
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only seaweed preparations, olives and olive-based preparations
	E 210-213	Benzoic acid — benzoates	2 000	(1) (2)	only cooked red beet
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only olive-based preparations
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only processed white vegetables and mushrooms
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only rehydrated dried fruit and lychees, mostarda di frutta
	E 220-228	Sulphur dioxide — sulphites	300	(3)	only onion, garlic and shallot pulp
	E 220-228	Sulphur dioxide — sulphites	800	(3)	only horseradish pulp
	E 220-228	Sulphur dioxide — sulphites	800	(3)	only jellying fruit extract, liquid pectin for sale to the final consumer
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	800	(1) (4)	only fruit preparations
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(1) (4)	only glazings for vegetable products
	E 405	Propane-1, 2-diol alginate	5 000		
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	only mostarda di frutta

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 950	Acesulfame K	350		only energy-reduced
	E 951	Aspartame	1 000		only energy-reduced
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced
	E 954	Saccharin and its Na, K and Ca salts	200	(52)	only energy-reduced
	E 955	Sucralose	400		only energy-reduced
	E 959	Neohesperidine DC	50		only energy-reduced
	E 961	Neotame	32		only energy-reduced
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced
		(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(34): Maximum individually or for the combination of E 120, E 122, E 124, E 129, E 131, E 133			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
<b>04.2.4.2</b>	<b>Compote, excluding products covered by category 16</b>				
	E 300	Ascorbic acid	quantum satis		
	E 301	Sodium ascorbate	quantum satis		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 302	Calcium ascorbate	quantum satis		
	E 330	Citric acid	quantum satis		
	E 331	Sodium citrates	quantum satis		
	E 332	Potassium citrates	quantum satis		
	E 333	Calcium citrates	quantum satis		
	E 440	Pectins	quantum satis		only fruit compote other than apple
	E 509	Calcium chloride	quantum satis		only fruit compote other than apple
<b>04.2.5</b>	<b>Jam, jellies and marmalades and similar products</b>				
<b>04.2.5.1</b>	<b>Extra jam and extra jelly as defined by Directive 2001/113/EC</b>				
	Group IV	Polyols	quantum satis		only energy-reduced jams, jellies, marmalades or with no added sugar
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only low-sugar and similar low calorie or sugar-free products, <i>marmeladas</i>
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only low-sugar and similar low calorie or sugar-free products, <i>marmeladas</i>
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only jams, jellies and <i>marmeladas</i> made with sulphited fruit
	E 270	Lactic acid	quantum satis		
	E 296	Malic acid	quantum satis		
	E 300	Ascorbic acid	quantum satis		
	E 327	Calcium lactate	quantum satis		
	E 330	Citric acid	quantum satis		
	E 331	Sodium citrates	quantum satis		
	E 333	Calcium citrates	quantum satis		
	E 334	Tartaric acid (L(+)-)	quantum satis		



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 335	Sodium tartrates	<i>quantum satis</i>		
	E 350	Sodium malates	<i>quantum satis</i>		
	E 440	Pectins	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 950	Acesulfame K	1 000		only energy-reduced jams jellies and marmalades
	E 951	Aspartame	1 000		only energy-reduced jams jellies and marmalades
	E 952	Cyclamic acid and its Na and Ca salts	1 000		only energy-reduced jams jellies and marmalades
	E 954	Saccharin and its Na, K and Ca salts	200	(51)	only energy-reduced jams jellies and marmalades
	E 955	Sucralose	400	(52)	only energy-reduced jams jellies and marmalades
	E 959	Neohesperidine DC	50		only energy-reduced jams jellies and marmalades
	E 961	Neotame	32		only energy-reduced jams jellies and marmalades
	E 961	Neotame	2		only energy-reduced jams jellies and marmalades, as flavour enhancer
	E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only energy-reduced jams jellies and marmalades
(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					
(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent					
(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)					
(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951					
(51): Maximum usable levels are expressed in free acid					
(52): Maximum usable levels are expressed in free imide					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
04.2.5.2	<b>Jam, jellies and marmalades and sweetened chestnut purée as defined by Directive 2001/113/EC</b>				
	Group IV	Polyols	quantum satis		only energy-reduced or with no added sugar
	E 100	Curcumin	quantum satis		except chestnut purée
	E 104	Quinoline Yellow	100	(31)	except chestnut purée
	E 110	Sunset Yellow FCF/Orange Yellow S	100	(31)	except chestnut purée
	E 120	Cochineal, Carmine acid, Carmines	100	(31)	except chestnut purée
	E 124	Ponceau 4R, Cochineal Red A	100	(31)	except chestnut purée
	E 140	Chlorophylls, Chlorophyllins	quantum satis		except chestnut purée
	E 141	Copper complexes of chlorophylls and chlorophyllins	quantum satis		except chestnut purée
	E 142	Green S	100	(31)	except chestnut purée
	E 150a-d	Caramels	quantum satis		except chestnut purée
	E 160a	Carotenes	quantum satis		except chestnut purée
	E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		except chestnut purée
	E 160d	Lycopene	10	(31)	except chestnut purée
	E 161b	Lutein	100	(31)	except chestnut purée
	E 162	Beetroot Red, betanin	quantum satis		except chestnut purée
	E 163	Anthocyanins	quantum satis		except chestnut purée
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only low-sugar and similar low calorie or sugar-free products, spreads, mermeladas
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only low-sugar and similar low calorie or sugar-free products, mermeladas
	E 220-228	Sulphur dioxide — sulphites	50	(3)	
E 220-228	Sulphur dioxide — sulphites	100	(3)	only jams, jellies and marmalades made with sulphited fruit	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 270	Lactic acid	quantum satis		
	E 296	Malic acid	quantum satis		
	E 300	Ascorbic acid	quantum satis		
	E 327	Calcium lactate	quantum satis		
	E 330	Citric acid	quantum satis		
	E 331	Sodium citrates	quantum satis		
	E 333	Calcium citrates	quantum satis		
	E 334	Tartaric acid (L(+)-)	quantum satis		
	E 335	Sodium tartrates	quantum satis		
	E 350	Sodium malates	quantum satis		
	E 400-404	Alginate acid — alginates	10 000	(32)	
	E 406	Agar	10 000	(32)	
	E 407	Carraegenan	10 000	(32)	
	E 410	Locust bean gum	10 000	(32)	
	E 412	Guar gum	10 000	(32)	
	E 415	Xanthan gum	10 000	(32)	
	E 418	Gellan gum	10 000	(32)	
	E 440	Pectins	quantum satis		
	E 471	Mono- and diglycerides of fatty acids	quantum satis		
	E 493	Sorbitan monolaurate	25		only jelly marmalade
	E 509	Calcium chloride	quantum satis		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 524	Sodium hydroxide	<i>quantum satis</i>		
	E 900	Dimethyl polysiloxane	10		
	E 950	Acetosulfame K	1 000		only energy-reduced jams, jellies and marmalades
	E 951	Aspartame	1 000		only energy-reduced jams, jellies and marmalades
	E 952	Cyclamic acid and its Na and Ca salts	1 000	(51)	only energy-reduced jams, jellies and marmalades
	E 954	Saccharin and its Na, K and Ca salts	200	(52)	only energy-reduced jams, jellies and marmalades
	E 955	Sucralose	400		only energy-reduced jams, jellies and marmalades
	E 959	Neohesperidine DC	50		only energy-reduced jams, jellies and marmalades
	E 959	Neohesperidine DC	5		only fruit jellies as flavour enhancer
	E 961	Neotame	32		only energy-reduced jams, jellies and marmalades
	E 961	Neotame	2		only energy-reduced jams jellies and marmalades, as flavour enhancer
	E 962	Salt of aspartame-acetosulfame	1 000	(11)b (49) (50)	only energy-reduced jams, jellies and marmalades
(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					
(11): Limits are expressed as (a) acetosulfame K equivalent or (b) aspartame equivalent					
(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acetosulfame-K (E 950)					
(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acetosulfame, either alone or in combination with E 950 or E 951					
(51): Maximum usable levels are expressed in free acid					
(52): Maximum usable levels are expressed in free imide					
(31): Maximum individually or in combination with E 104, E 110, E 120, E 124, E 142, E 160d and E 161b					
(32): Maximum individually or in combination with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
<b>04.2.5.3</b>	<b>Other similar fruit or vegetable spreads</b>				
	Group II	Colours at <i>quantum satis</i>			except <i>crème de pruneaux</i>
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced or with no added sugar
	E 100	Curcumin	<i>quantum satis</i>		except <i>crème de pruneaux</i>
	E 104	Quinoline Yellow	100	(31)	except <i>crème de pruneaux</i>
	E 110	Sunset Yellow FCF/Orange Yellow S	100	(31)	except <i>crème de pruneaux</i>
	E 120	Cochineal, Carmine acid, Carmines	100	(31)	except <i>crème de pruneaux</i>
	E 124	Ponceau 4R, Cochineal Red A	100	(31)	except <i>crème de pruneaux</i>
	E 142	Green S	100	(31)	except <i>crème de pruneaux</i>
	E 160d	Lycopene	10	(31)	except <i>crème de pruneaux</i>
	E 161b	Lutein	100	(31)	except <i>crème de pruneaux</i>
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	other fruit-based spreads, <i>marmeladas</i>
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)	only <i>marmelada</i>
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	other fruit-based spreads, <i>marmeladas</i>
	E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	only <i>dulce de membrillo</i>
	E 220-228	Sulphur dioxide — sulphites	50	(3)	
	E 270	Lactic acid	<i>quantum satis</i>		
E 296	Malic acid	<i>quantum satis</i>			
E 300	Ascorbic acid	<i>quantum satis</i>			
E 327	Calcium lactate	<i>quantum satis</i>			
E 330	Citric acid	<i>quantum satis</i>			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 331	Sodium citrates	quantum satis		
	E 333	Calcium citrates	quantum satis		
	E 334	Tartaric acid (L(+)-)	quantum satis		
	E 335	Sodium tartrates	quantum satis		
	E 350	Sodium malates	quantum satis		
	E 400-404	Alginic acid — alginates	10 000	(32)	
	E 406	Agar	10 000	(32)	
	E 407	Carrageenan	10 000	(32)	
	E 410	Locust bean gum	10 000	(32)	
	E 412	Guar gum	10 000	(32)	
	E 415	Xanthan gum	10 000	(32)	
	E 418	Gellan gum	10 000	(32)	
	E 440	Pectins	quantum satis		
	E 471	Mono- and diglycerides of fatty acids	quantum satis		
	E 509	Calcium chloride	quantum satis		
	E 524	Sodium hydroxide	quantum satis		
	E 900	Dimethyl polysiloxane	10		
	E 950	Accesulfame K	1 000		only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 951	Aspartame	1 000		only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	500	(51)	only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	200	(52)	only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 955	Sucralose	400		only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 959	Neohesperidine DC	50		only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 961	Neotame	32		only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 962	Salt of aspartame-accesulfame	1 000	(11)b (49) (50)	only dried-fruit-based sandwich spreads, energy-reduced 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			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-accesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(31): Maximum individually or in combination with E 104, E 110, E 120, E 124, E 142, E 160d and E 161b			
		(32): Maximum individually or in combination with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418			
<b>04.2.5.4</b>	<b>Nut butters and nut spreads</b>				
Group I	Additives				
E 310-320	Gallates, TBHQ and BHA				
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates				
			200	(1) (41)	only processed nuts
			5 000	(1), (4)	only spreadable fats excluding butter

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 392	Extracts of rosemary	200	(41) (46)	
	(1): The additives may be added individually or in combination				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(41): Expressed on fat basis				
	(46): As the sum of carnosol and carnosic acid				
<b>04.2.6</b>	<b>Processed potato products</b>				
	Group I	Additives			
	E 100	Curcumin	quantum satis		only dried potato granules and flakes
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only potato dough and pre-fried potato slices
	E 220-228	Sulphur dioxide — sulphites	400	(3)	only dehydrated potatoes products
	E 220-228	Sulphur dioxide — sulphites	100	(3)	
	E 310-320	Gallates, TBHQ and BHA	25	(1)	only dehydrated potatoes
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	including pre-fried frozen en deep-frozen potatoes
	E 392	Extracts of rosemary	200	(46)	only dehydrated potatoes products
	E 426	Soybean hemicellulose	10 000		only prepacked processed potato products
	(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(46): As the sum of carnosol and carnosic acid				



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
<b>05</b>	<b>Confectionery</b>				
<b>05.1</b>	<b>Cocoa and Chocolate products as covered by Directive 2000/36/EC</b>				
	Group I	Additives			only energy-reduced or with no added sugar
	Group IV	Polys	quantum satis		only energy-reduced or with no added sugar
	E 170	Calcium carbonate	70 000	(*)	
	E 322	Lecithins	quantum satis		
	E 330	Citric acid	5 000		
	E 334	Tartaric acid (L(+)-)	5 000		
	E 414	Gum arabic (acacia gum)	quantum satis		as glazing agent only
	E 422	Glycerol	quantum satis		
	E 440	Pectins	quantum satis		as glazing agent only
	E 442	Ammonium phosphatides	10 000		
	E 471	Mono- and diglycerides of fatty acids	quantum satis		
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	quantum satis		
	E 476	Polyglycerol polycrinoleate	5 000		
	E 492	Sorbitan tristearate	10 000		
	E 500-504	Carbonates	70 000	(*)	
	E 524-528	Hydroxides	70 000	(*)	
	E 530	Magnesium oxide	70 000	(*)	
	E 901	Beeswax, white and yellow	quantum satis		as glazing agent only
	E 902	Candelilla wax	quantum satis		as glazing agent only
	E 903	Carnauba wax	500		as glazing agent only
	E 904	Shellac	quantum satis		as glazing agent only

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 950	Acesulfame K	500		only energy-reduced or with no added sugar
	E 951	Aspartame	2 000		only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	500	(52)	only energy-reduced or with no added sugar
	E 955	Sucralose	800		only energy-reduced or with no added sugar
	E 957	Thaumatococin	50		only energy-reduced or with no added sugar
	E 959	Neohesperidine DC	100		only energy-reduced or with no added sugar
	E 961	Neotame	65		only energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only energy-reduced or with no added sugar
		(*) E 170, E 500-504, E 524-528 and E 530: 7 % on dry matter, without fat, expressed as potassium carbonates			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
<b>05.2</b>	<b>Other confectionery including breath freshening microsweets</b>				
	Group I	Additives			The substances listed under numbers E 400, E 401, E 402, E 403, E 404, E 406, E 407, 407a, E 410, E 412, E 413, E 414, E 415, E 417, E 418, E 425 and E 440 may not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or mini-capsule to project the confectionery into the mouth; E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion. E425 may not be used in jelly confectionery
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	300	(25)	except candied fruit and vegetables
	Group III	Colours with combined maximum limit	200		only candied fruit and vegetables

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group IV	Polyols	<i>quantum satis</i>		only with no added sugar
	Group IV	Polyols	<i>quantum satis</i>		only starch-based confectionery energy-reduced or with no added sugar
	Group IV	Polyols	<i>quantum satis</i>		only cocoa or dried fruit-based, milk or fat-based sandwich spreads, energy-reduced or with no added sugar
	Group IV	Polyols	<i>quantum satis</i>		only cocoa-based or dried fruit-based confectionery, energy-reduced or with no added sugar
	Group IV	Polyols	<i>quantum satis</i>		only for crystallised fruit, energy-reduced or with no added sugar
	E 160d	Lycopene	30		
	E 173	Aluminium	<i>quantum satis</i>		only external coating of sugar confectionery for the decoration of cakes and pastries
	E 174	Silver	<i>quantum satis</i>		only external coating of confectionery
	E 175	Gold	<i>quantum satis</i>		only external coating of confectionery
	E 200-219	Sorbic acid — sorbates; Benzoic acid — benzoates; p-hydroxybenzoates	1 500	(1) (2) (5)	except candied, crystallised or glacé fruit and vegetables
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only candied, crystallised or glacé fruit and vegetables
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only candied, crystallised or glacé fruit, vegetables, angelica and citrus peel
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only glucose syrup-based confectionery (carry over from the glucose syrup only)
	E 297	Fumaric acid	1 000		only sugar confectionery
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only sugar confectionery, except candied fruit
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	800	(1) (4)	only candied fruit
	E 405	Propane-1, 2-diol alginate	1 500		only sugar confectionery
	E 426	Soybean hemicellulose	10 000		only jelly confectionery, except jelly mini-cups

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 432-436	Polysorbates	1 000	(1)	only sugar confectionery
	E 442	Ammonium phosphatides	10 000		only cocoa-based confectionery
	E 459	Beta-cyclodextrin	quantum satis		only foods in tablet and coated tablet form
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		only sugar confectionery
	E 475	Polyglycerol esters of fatty acids	2 000		only sugar confectionery
	E 476	Polyglycerol polyricinoleate	5 000		only cocoa-based confectionery
	E 477	Propane-1,2-diol esters of fatty acids	5 000		only sugar confectionery
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	only sugar confectionery
	E 491-495	Sorbitan esters	5 000	(1)	only sugar confectionery
	E 492	Sorbitan tristearate	10 000		only cocoa-based confectionery
	E 520-523	Aluminium sulphates	200	(1) (38)	only candied, crystallised or glacé fruit and vegetables
	E 551-559	Silicon dioxide — silicates	quantum satis	(1)	surface treatment only
	E 900	Dimethyl polysiloxane	10		
	E 901	Beeswax, white and yellow	quantum satis		as glazing agent only
	E 902	Candelilla wax	quantum satis		as glazing agent only
	E 903	Carnauba wax	500		as glazing agent only
	E 904	Shellac	quantum satis		as glazing agent only
	E 905	Microcrystalline wax	quantum satis		surface treatment only
	E 907	Hydrogenated poly-1-decene	2 000		only as glazing agent for sugar confectionery
	E 950	Accesulfame K	500		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 951	Aspartame	2 000		only cocoa or dried fruit-based, energy-reduced or with no added sugar

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 954	Saccharin and its Na, K and Ca salts	500		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 955	Sucralose	800		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 957	Thaumatin	50		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 959	Neohesperidine DC	100		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 961	Neotame	65		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	500	(11)a	only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 950	Acesulfame K	500		only energy-reduced tablet form confectionery
	E 955	Sucralose	200		only energy-reduced tablet form confectionery
	E 961	Neotame	15		only energy-reduced tablet form confectionery
	E 950	Acesulfame K	1 000		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 951	Aspartame	1 000		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	500	(51)	only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	200	(52)	only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 955	Sucralose	400		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 959	Neohesperidine DC	50		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 961	Neotame	32		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 950	Acesulfame K	1 000		only starch-based confectionery energy-reduced or with no added sugar

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 951	Aspartame	2 000		only starch-based confectionery energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	300	(52)	only starch-based confectionery energy-reduced or with no added sugar
	E 955	Sucralose	1 000		only starch-based confectionery energy-reduced or with no added sugar
	E 959	Neohesperidine DC	150		only starch-based confectionery energy-reduced or with no added sugar
	E 961	Neotame	65		only starch-based confectionery energy-reduced or with no added sugar
	E 961	Neotame	2		only starch-based confectionery energy-reduced or with no added sugar, as flavour enhancer
	E 962	Salt of aspartame-acesulfame	1 000	(11)a (49) (50)	only starch-based confectionery energy-reduced or with no added sugar
	E 950	Acesulfame K	500		only confectionery with no added sugar
	E 951	Aspartame	1 000		only confectionery with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	500	(52)	only confectionery with no added sugar
	E 955	Sucralose	1 000		only confectionery with no added sugar
	E 957	Thaumatococin	50		only confectionery with no added sugar
	E 959	Neohesperidine DC	100		only confectionery with no added sugar
	E 961	Neotame	32		only confectionery with no added sugar
	E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only confectionery with no added sugar
	E 950	Acesulfame K	2 500		only breath-freshening micro-sweets, with no added sugar
	E 951	Aspartame	6 000		only breath-freshening micro-sweets, with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	3 000	(52)	only breath-freshening micro-sweets, with no added sugar
	E 955	Sucralose	2 400		only breath-freshening micro-sweets, with no added sugar
	E 959	Neohesperidine DC	400		only breath-freshening micro-sweets, with no added sugar
	E 961	Neotame	200		only breath-freshening micro-sweets, with no added sugar

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 961	Neotame	3		only breath-freshening micro-sweets and strongly flavoured throat pastilles with no added sugar, as flavour enhancer
	E 962	Salt of aspartame-accesulfame	2 500	(11)a (49) (50)	only breath-freshening micro-sweets, with no added sugar
	E 951	Aspartame	2 000		only strongly flavoured freshening throat pastilles with no added sugar
	E 955	Sucralose	1 000		only strongly flavoured freshening throat pastilles with no added sugar
	E 961	Neotame	65		only strongly flavoured freshening throat pastilles with no added sugar
	E 1204	Pullulan	<i>quantum satis</i>		only breath freshening microsweets in the form of films
		(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(5): E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-accesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(25): The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l			
		(38): Expressed as aluminium			
<b>05.3</b>	<b>Chewing gum</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group III	Colours with combined maximum limit	300	(25)	
	Group IV	Polyols	quantum satis		only with no added sugar
	E 160d	Lycopene	300		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)	
	E 297	Fumaric acid	2 000		
	E 310-321	Gallates, TBHQ, BHA and BHT	400	(1)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	quantum satis	(1) (4)	
	E 392	Extracts of rosemary	200	(46)	
	E 405	Propane-1, 2-diol alginate	5 000		
	E 416	Karaya gum	5 000		
	E 432-436	Polysorbates	5 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
	E 475	Polyglycerol esters of fatty acids	5 000		
	E 477	Propane-1,2-diol esters of fatty acids	5 000		
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	
	E 491-495	Sorbitan esters	5 000	(1)	
	E 551	Silicon dioxide	quantum satis		surface treatment only
	E 552	Calcium silicate	quantum satis		surface treatment only
	E 553a	Magnesium silicate	quantum satis		surface treatment only
	E 553b	Talc	quantum satis		



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 650	Zinc acetate	1 000		
	E 900	Dimethyl polysiloxane	100		
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		as glazing agent only
	E 902	Candelilla wax	<i>quantum satis</i>		as glazing agent only
	E 903	Carnauba wax	1 200	(47)	as glazing agent only
	E 904	Shellac	<i>quantum satis</i>		as glazing agent only
	E 905	Microcrystalline wax	<i>quantum satis</i>		surface treatment only
	E 907	Hydrogenated poly-1-decene	2 000		as glazing agent only
	E 927b	Carbamide	30 000		only with no added sugar
	E 950	Acesulfame K	800	(12)	only with added sugar or polyols, as flavour enhancer
	E 951	Aspartame	2 500	(12)	only with added sugar or polyols, as flavour enhancer
	E 959	Neohesperidine DC	150	(12)	only with added sugar or polyols, as flavour enhancer
	E 957	Thaumatococin	10	(12)	only with added sugar or polyols, as flavour enhancer
	E 961	Neotame	3	(12)	only with added sugar or polyols, as flavour enhancer
	E 950	Acesulfame K	2 000		only with no added sugar
	E 951	Aspartame	5 500		only with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	1 200	(52)	only with no added sugar
	E 955	Sucralose	3 000		only with no added sugar
	E 957	Thaumatococin	50		only with no added sugar
	E 959	Neohesperidine DC	400		only with no added sugar
	E 961	Neotame	250		only with no added sugar

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 962	Salt of aspartame-acesulfame	2 000	(11)a (49) (50)	only with no added sugar
	E 1518	Glyceryl triacetate (triacetin)	<i>quantum satis</i>		
		(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			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(12): If E 950, E 951, E 957, E 959 and E 961 are used in combination in chewing gum, the maximum level for each is reduced proportionally			
		(25): The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l			
		(46): As the sum of carnosol and carnosic acid			
		(47): The maximum amount applies to all uses covered by this regulation, including the provisions set out in Annex III			
<b>05.4</b>	<b>Decorations, coatings and fillings, except fruit-based fillings covered by category 4.2.4</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	500		only decorations, coatings and sauces, except fillings
	Group III	Colours with combined maximum limit	300	(25)	only fillings
	Group IV	Polyols	<i>quantum satis</i>		only decorations, coatings and fillings with not added sugar
	Group IV	Polyols	<i>quantum satis</i>		only sauces
	E 160b	Annatto, Bixin, Norbixin	20		only decorations and coatings

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 160d	Lycopene	30		except red coating of hard-sugar coated chocolate confectionery
	E 160d	Lycopene	200		only red coating of hard-sugar coated chocolate confectionery
	E 173	Aluminium	<i>quantum satis</i>		only external coating of sugar confectionery for the decoration of cakes and pastries
	E 174	Silver	<i>quantum satis</i>		only decoration of chocolates
	E 175	Gold	<i>quantum satis</i>		only decoration of chocolates
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)
	E 200-219	Sorbic acid — sorbates; Benzoic acid — benzoates; p-hydroxybenzoates	1 500	(1) (2) (5)	
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only glucose syrup-based confectionery (carry over from the glucose syrup only)
	E 220-228	Sulphur dioxide — sulphites	40	(3)	only toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only fruit fillings for pastries
	E 297	Fumaric acid	1 000		
	E 297	Fumaric acid	2 500		only fillings and toppings for fine bakery ware
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	only toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)
	E 355-357	Adipic acid — adipates	2 000	(1)	only fillings and toppings for fine bakery ware
	E 392	Extracts of rosemary	100	(41) (46)	only sauces
	E 405	Propane-1, 2-diol aigmate	1 500		
	E 405	Propane-1, 2-diol aigmate	5 000		only fillings, toppings and coatings for fine bakery wares and desserts
	E 416	Karaya gum	5 000		only fillings, toppings and coatings for fine bakery wares and desserts

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 426	Soybean hemicellulose	10 000		only jelly confectionery (other than jelly mini-cups)
	E 427	Cassia gum	2 500		only fillings toppings and coatings for fine bakery wares and dessert
	E 432-436	Polysorbates	1 000	(1)	
	E 442	Ammonium phosphatides	10 000		only cocoa-based confectionery
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
	E 475	Polyglycerol esters of fatty acids	2 000		
	E 476	Polyglycerol polyricinoleate	5 000		only cocoa-based confectionery
	E 477	Propane-1,2-diol esters of fatty acids	5 000		
	E 477	Propane-1,2-diol esters of fatty acids	30 000		only whipped dessert toppings other than cream
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	
	E 491-495	Sorbitan esters	5 000	(1)	
	E 492	Sorbitan tristearate	10 000		only cocoa-based confectionery
	E 551-559	Silicon dioxide — silicates	<i>quantum satis</i>		surface treatment only
	E 900	Dimethyl polysiloxane	10		
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		as glazing agent only
	E 902	Candelilla wax	<i>quantum satis</i>		as glazing agent only
	E 903	Carnauba wax	500		as glazing agent only
	E 903	Carnauba wax	200		as glazing agent only for small fine bakery wares, coated with chocolate
	E 904	Shellac	<i>quantum satis</i>		as glazing agent only
	E 905	Microcrystalline wax	<i>quantum satis</i>		surface treatment only
	E 907	Hydrogenated poly-1-decene	2 000		as glazing agent only

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 950	Acesulfame K	1 000		only starch-based confectionery energy-reduced or with no added sugar
	E 951	Aspartame	2 000		only starch-based confectionery energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	300	(52)	only starch-based confectionery energy-reduced or with no added sugar
	E 955	Sucralose	1 000		only starch-based confectionery energy-reduced or with no added sugar
	E 959	Neohesperidine DC	150		only starch-based confectionery energy-reduced or with no added sugar
	E 961	Neotame	65		only starch-based confectionery energy-reduced or with no added sugar
	E 961	Neotame	2		only starch-based confectionery energy-reduced or with no added sugar, as flavour enhancer
	E 962	Salt of aspartame-acesulfame	1 000	(11)a (49) (50)	only starch-based confectionery energy-reduced or with no added sugar
	E 950	Acesulfame K	500		only confectionery with no added sugar
	E 951	Aspartame	1 000		only confectionery with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	500	(52)	only confectionery with no added sugar
	E 955	Sucralose	1 000		only confectionery with no added sugar
	E 957	Thaumatococin	50		only confectionery with no added sugar
	E 959	Neohesperidine DC	100		only confectionery with no added sugar
	E 961	Neotame	32		only confectionery with no added sugar
	E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only confectionery with no added sugar
	E 950	Acesulfame K	500		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 951	Aspartame	2 000		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	500	(52)	only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 955	Sucralose	800		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 957	Thaumatococin	50		only cocoa or dried fruit-based, energy-reduced or with no added sugar

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 959	Neohesperidine DC	100		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 961	Neotame	65		only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 962	Salt of aspartame-accesulfame	500	(11)a (49) (50)	only cocoa or dried fruit-based, energy-reduced or with no added sugar
	E 950	Acacesulfame-K	350		only sauces
	E 951	Aspartame	350		only sauces
	E 954	Saccharin and its Na, K and Ca salts	160	(52)	only sauces
	E 955	Sucralose	450		only sauces
	E 959	Neohesperidine DC	50		only sauces
	E 961	Neotame	12		only sauces
	E 961	Neotame	2		only sauces as flavour enhancer
	E 962	Salt of aspartame-accesulfame	350	(11)b (49) (50)	only sauces
(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present					
(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>					
(5): E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg					
(11): Limits are expressed as (a) acacesulfame K equivalent or (b) aspartame equivalent					
(41): Expressed on fat basis					
(46): As the sum of carnosol and carnosic acid					
(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acacesulfame-K (E 950)					
(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-accesulfame, either alone or in combination with E 950 or E 951					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
			(52): Maximum usable levels are expressed in free imide		
			(25): The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l		
<b>06</b>	<b>Cereals and cereal products</b>				
<b>06.1</b>	<b>Whole, broken, or flaked grain</b>				
	E 220-228	Sulphur dioxide — sulphites	30	(3)	only sago and pearl barley
	E 553b	Talc	<i>quantum satis</i>		only rice
			(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present		
<b>06.2</b>	<b>Flours and other milled products and starches</b>				
<b>06.2.1</b>	<b>Flours</b>				
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 500	(1) (4)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only self-raising flour
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 920	L-cysteine	<i>quantum satis</i>		
			(1): The additives may be added individually or in combination		
			(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>		
<b>06.2.2</b>	<b>Starches</b>				
	Group I	Additives			
	E 220-228	Sulphur dioxide — sulphites	50	(3)	excluding starches in infant formulae, follow on formulae and processed cereal-based foods and baby foods
			(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
06.3	<b>Breakfast cereals</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only breakfast cereals other than extruded, puffed and/or fruit-flavoured breakfast cereals
	Group IV	Polyols	<i>quantum satis</i>		only breakfast cereals or cereal-based products, energy-reduced or with no added sugar
	E 120	Cochineal, Carmine acid, Carmines	200	(53)	only fruit-flavoured breakfast cereals
	E 150c	Ammonia caramel	<i>quantum satis</i>		only extruded puffed and or fruit-flavoured breakfast cereals
	E 160a	Carotenes	<i>quantum satis</i>		only extruded puffed and or fruit-flavoured breakfast cereals
	E 160b	Annatto, Bixin, Norbixin	25		only extruded puffed and or fruit-flavoured breakfast cereals
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only extruded puffed and or fruit-flavoured breakfast cereals
	E 162	Beetroot Red, betanin	200	(53)	only fruit-flavoured breakfast cereals
	E 163	Anthocyanins	200	(53)	only fruit-flavoured breakfast cereals
	E 310-320	Gallates, TBHQ and BHA	200	(1) (13)	only pre-cooked cereals
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 475	Polyglycerol esters of fatty acids	10 000		only granola-type breakfast cereal
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	
	E 950	Acetylulame K	1 200		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
	E 951	Aspartame	1 000		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
E 954	Saccharin and its Na, K and Ca salts	100	(52)	only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar	
E 955	Sucralose	400		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar	



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 959	Neohesperidine DC	50		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
	E 961	Neotame	32		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
	E 962	Salt of aspartame-accesulfame	1 000	(11)b (49) (50)	only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy-reduced or with no added sugar
(1): The additives may be added individually or in combination					
(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>					
(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent					
(13): Maximum limit expressed on fat					
(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)					
(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-accesulfame, either alone or in combination with E 950 or E 951					
(52): Maximum usable levels are expressed in free imide					
(53): E 120, E 162 and E 163 may be added individually or in combination					
<b>06.4</b>	<b>Pasta</b>				
<b>06.4.1</b>	<b>Fresh pasta</b>				
	E 270	Lactic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 322	Lecithins	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
06.4.2	E 471	Mono- and diglycerides of fatty acids	quantum satis			
	E 575	Glucono-delta-lactone	quantum satis			
<b>Dry pasta</b>						
06.4.3	Group 1	Additives			only gluten free and/or pasta intended for hypoproteic diets in accordance with Directive 2009/39/EC	
	<b>Fresh pre-cooked pasta</b>					
	E 270	Lactic acid	quantum satis			
	E 300	Ascorbic acid	quantum satis			
	E 301	Sodium ascorbate	quantum satis			
	E 322	Lecithins	quantum satis			
	E 330	Citric acid	quantum satis			
	E 334	Tartaric acid (L(+)-)	quantum satis			
	E 471	Mono- and diglycerides of fatty acids	quantum satis			
	E 575	Glucono-delta-lactone	quantum satis			
	<b>Potato Gnocchi</b>					
06.4.4	Group 1	Additives				
	E 200-203	Sorbic acid — sorbates	1 000	(1)		
<b>Fillings of stuffed pasta (ravioli and similar)</b>						
06.4.5	Group 1	Additives				
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)		
(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						

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
<b>06.5</b>	<b>Noodles</b>				
	group I	Additives			
	group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	
	E 426	Soybean hemicellulose	10 000		only prepackaged ready to eat oriental noodles intended for retail sale
		(1): The additives may be added individually or in combination			
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
<b>06.6</b>	<b>Batters</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	500		only batters for coating
	E 160b	Annatto, Bixin, Norbixin	20		only batters for coating
	E 160d	Lycopene	30		only batters for coating
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	12 000	(1) (4)	
	E 900	Dimethyl polysiloxane	10		
	(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				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
06.7	<b>Pre-cooked or processed cereals</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	only polenta
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only <i>semmelknödelteig</i>
	E 310-320	Gallates, TBHQ and BHA	200	(1)	only pre-cooked cereals
	E 426	Soybean hemicellulose	10 000		only prepackaged ready to eat rice and rice products intended for retail sale
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		only quick-cook rice
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>		only quick-cook rice
	E 481-482	Stearoyl-2-lactylates	4 000	(2)	only quick-cook rice
			(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			
07	<b>Bakery wares</b>				
07.1	<b>Bread and rolls</b>				
	Group I	Additives			except products in 7.1.1 and 7.1.2
	E 150a-d	Caramels	<i>quantum satis</i>		only malt bread
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only prepacked sliced bread and rye-bread, partially baked, prepacked bakery wares intended for retail sale and energy-reduced bread intended for retail sale
	E 280-283	Propionic acid — propionates	3 000	(1) (6)	only prepacked sliced bread and rye bread
	E 280-283	Propionic acid — propionates	2 000	(1) (6)	only energy-reduced bread, partially baked prepacked bread and prepacked rolls and pitta, prepacked polsebrod, boller and dansk flutes
	E 280-283	Propionic acid — propionates	1 000	(1) (6)	only prepacked bread
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only soda bread

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 481-482	Stearoyl-2-lactylates	3 000	(1)	except products in 7.1.1 and 7.1.2
	E 483	Stearyl tartrate	4 000		except products in 7.1.1 and 7.1.2
(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					
(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>					
(6): Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice					
<b>07.1.1</b>	<b>Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt</b>				
	E 260	Acetic acid	<i>quantum satis</i>		
	E 261	Potassium acetate	<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 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 322	Lecithins	<i>quantum satis</i>		
	E 325	Sodium lactate	<i>quantum satis</i>		
	E 326	Potassium lactate	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 471	Mono- and diglycerides of fatty acids	quantum satis		
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	quantum satis		
	E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	quantum satis		
	E 472e	Mono- and diacety tartaric acid esters of mono- and diglycerides of fatty acids	quantum satis		
	E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	quantum satis		
<b>07.1.2</b>	<b>Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek</b>				
	E 260	Acetic acid	quantum satis		
	E 261	Potassium acetate	quantum satis		only Friss búzakenyér, fehér és félbarna kenyerek
	E 262	Sodium acetates	quantum satis		only Friss búzakenyér, fehér és félbarna kenyerek
	E 263	Calcium acetate	quantum satis		only Friss búzakenyér, fehér és félbarna kenyerek
	E 270	Lactic acid	quantum satis		only Friss búzakenyér, fehér és félbarna kenyerek
	E 300	Ascorbic acid	quantum satis		
	E 301	Sodium ascorbate	quantum satis		only Friss búzakenyér, fehér és félbarna kenyerek
	E 302	Calcium ascorbate	quantum satis		only Friss búzakenyér, fehér és félbarna kenyerek
	E 304	Fatty acid esters of ascorbic acid	quantum satis		only Friss búzakenyér, fehér és félbarna kenyerek
	E 322	Lecithins	quantum satis		
	E 325	Sodium lactate	quantum satis		only Friss búzakenyér, fehér és félbarna kenyerek
	E 326	Potassium lactate	quantum satis		only Friss búzakenyér, fehér és félbarna kenyerek
	E 327	Calcium lactate	quantum satis		only Friss búzakenyér, fehér és félbarna kenyerek
	E 471	Mono- and diglycerides of fatty acids	quantum satis		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
07.2	<b>Fine bakery wares</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	200	(25)	
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced or with no added sugar
	E 160b	Annatto, Bixin, Norbixin	10		
	E 160d	Lycopene	25		
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only with a water activity of more than 0,65
	E 220-228	Sulphur dioxide — sulphites	50		only dry biscuits
	E 280-283	Propionic acid — propionates	2 000	(1) (6)	only prepackaged fine bakery wares, (including flour confectionery) with a water activity of more than 0,65
	E 310-320	Gallates, TBHQ and BHA	200	(1)	only cake mixes
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	
	E 392	Extracts of rosemary	200	(41) (46)	
	E 405	Propane-1, 2-diol alginate	2 000		
	E 426	Soybean hemicellulose	10 000		only prepackaged fine bakery wares intended for retail sale
E 432-436	Polysorbates	3 000	(1)		
E 473-474	Sucrose esters of fatty acids — sucroglycides	10 000	(1)		
E 475	Polyglycerol esters of fatty acids	10 000			
E 477	Propane-1,2-diol esters of fatty acids	5 000			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	
	E 483	Stearyl tartrate	4 000		
	E 491-495	Sorbitan esters	10 000	(1)	
	E 541	Sodium aluminium phosphate acidic	1 000	(38)	only scones and sponge wares
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		only as glazing agents only for small products of fine bakery wares coated with chocolate
	E 902	Candelilla wax	<i>quantum satis</i>		only as glazing agents only for small products of fine bakery wares coated with chocolate
	E 903	Carnauba wax	200		only as glazing agents only for small products of fine bakery wares coated with chocolate
	E 904	Shellac	<i>quantum satis</i>		only as glazing agents only for small products of fine bakery wares coated with chocolate
	E 950	Acetosulfame K	2 000		only cornets and wafers, for ice-cream, with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	800	(52)	only cornets and wafers, for ice-cream, with no added sugar
	E 955	Sucralose	800		only cornets and wafers, for ice-cream, with no added sugar
	E 959	Neohesperidine DC	50		only cornets and wafers, for ice-cream, with no added sugar
	E 961	Neotame	60		only cornets and wafers, for ice-cream, with no added sugar
	E 950	Acetosulfame K	2 000		only essoblaten — wafer paper
	E 951	Aspartame	1 000		only essoblaten — wafer paper
	E 954	Saccharin and its Na, K and Ca salts	800	(52)	only essoblaten — wafer paper
	E 955	Sucralose	800		only essoblaten — wafer paper
	E 961	Neotame	60		only essoblaten — wafer paper
	E 962	Salt of aspartame-acetosulfame	1 000	(11)b (49) (50)	only essoblaten — wafer paper



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 950	Acesulfame K	1 000		only fine bakery products for special nutritional uses
	E 951	Aspartame	1 700		only fine bakery products for special nutritional uses
	E 952	Cyclamic acid and its Na and Ca salts	1 600	(51)	only fine bakery products for special nutritional uses
	E 954	Saccharin and its Na, K and Ca salts	170	(52)	only fine bakery products for special nutritional uses
	E 955	Sucralose	700		only fine bakery products for special nutritional uses
	E 959	Neohesperidine DC	150		only fine bakery products for special nutritional uses
	E 961	Neotame	55		only fine bakery products for special nutritional uses
	E 962	Salt of aspartame-acesulfame	1 000	(11)a (49) (50)	only fine bakery products for special nutritional uses
		(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			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(6): Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(41): Expressed on fat basis			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(25): The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l			
		(38): Expressed as aluminium			
		(46): As the sum of carnosol and carnosic acid			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
<b>08</b>	<b>Meat</b>				
<b>08.1</b>	<b>Unprocessed meat</b>				
<b>08.1.1</b>	<b>Unprocessed meat other than meat preparations as defined by Regulation (EC) No 853/2004</b>				
	E 129	Allura Red AG	quantum satis		only for the purpose of health marking
	E 133	Brilliant Blue FCF	quantum satis		only for the purpose of health marking
	E 155	Brown HT	quantum satis		only for the purpose of health marking
<b>08.1.2</b>	<b>Meat preparations as defined by Regulation (EC) No 853/2004</b>				
	E 120	Cochineal, Carmine, Carmines	100		only breakfast sausages with a minimum cereal content of 6 % and burger meat with a minimum vegetable and/or cereal content of 4 % mixed within the meat. In these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance
	E 129	Allura Red AG	25		only breakfast sausages with a minimum cereal content of 6 % and burger meat with a minimum vegetable and/or cereal content of 4 % mixed within the meat. In these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance
	E 150a-d	Caramels	quantum satis		only breakfast sausages with a minimum cereal content of 6 % and burger meat with a minimum vegetable and/or cereal content of 4 % mixed within the meat. In these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance
	E 220-228	Sulphur dioxide — sulphites	450	(1) (3)	only breakfast sausages: Burger meat with a minimum vegetable and/or cereal content of 4 % mixed within the meat
	E 220-228	Sulphur dioxide — sulphites	450	(1) (3)	only <i>salsiccia fresca</i> , <i>longaniza fresca</i> , <i>butifarra fresca</i>
	E 261	Potassium acetate	quantum satis		only prepacked preparations of fresh minced meat
	E 262	Sodium acetates	quantum satis		only prepacked preparations of fresh minced meat
	E 300	Ascorbic acid	quantum satis		only <i>gehakt</i> and prepacked preparations of fresh minced meat
	E 301	Sodium ascorbate	quantum satis		only <i>gehakt</i> and prepacked preparations of fresh minced meat

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 302	Calcium ascorbate	quantum satis		only <i>gehakt</i> and prepacked preparations of fresh minced meat
	E 325	Sodium lactate	quantum satis		only prepacked preparations of fresh minced meat
	E 326	Potassium lactate	quantum satis		only prepacked preparations of fresh minced meat
	E 330	Citric acid	quantum satis		only <i>gehakt</i> and prepacked preparations of fresh minced meat
	E 331	Sodium citrates	quantum satis		only <i>gehakt</i> and prepacked preparations of fresh minced meat
	E 332	Potassium citrates	quantum satis		only <i>gehakt</i> and prepacked preparations of fresh minced meat
	E 333	Calcium citrates	quantum satis		only <i>gehakt</i> and prepacked preparations of fresh minced meat
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only <i>breakfast sausages</i> ; in this product, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving the product its typical appearance
	E 553b	Talc	quantum satis		only surface treatment of sausages
	(1): The additives may be added individually or in combination				
	(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
<b>08.2</b>	<b>Processed meat</b>				
<b>08.2.1</b>	<b>Non-heat-treated processed meat</b>				
	Group I	Additives			
	E 100	Curcumin	20		only sausages
	E 100	Curcumin	quantum satis		only <i>pasturmas</i>
	E 101	Riboflavin	quantum satis		only <i>pasturmas</i>
	E 110	Sunset yellow ECF/Orange Yellow S	135		only <i>sobrasada</i>
	E 120	Cochineal, Carmine acid, Carmines	100		only sausages

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 120	Cochineal, Carminic acid, Carmines	200		only chorizo sausage/salchichon
	E 120	Cochineal, Carminic acid, Carmines	quantum satis		only pastirma
	E 124	Ponceau 4R, Cochineal Red A	250		only chorizo sausage/salchichon
	E 124	Ponceau 4R, Cochineal Red A	200		only sobrasada
	E 150a-d	Caramels	quantum satis		only sausages
	E 160a	Carotenes	20		only sausages
	E 160c	Paprika extract, capsanthin, capsorubin	10		only sausages
	E 162	Beetroot Red, betanin	quantum satis		only sausages
	E 200-219	Sorbic acid — sorbates; Benzoic acid — benzoates; p-hydroxybenzoates	quantum satis	(1) (2)	only surface treatment of dried meat products
	E 235	Natamycin	1	(8)	only surface treatment of dried cured sausages
	E 249-250	Nitrites	150	(7)	
	E 251-252	Nitrates	150	(7)	
	E 315	Erythorbic acid	500		only cured meat products and preserved meat products
	E 316	Sodium erythorbate	500		only cured meat products and preserved meat products
	E 310-320	Gallates, TBHQ and BHA	200	(1) (13)	only dehydrated meat
	E 315	Erythorbic acid	500	(9)	only cured products and preserved products
	E 316	Sodium erythorbate	500	(9)	only cured products and preserved products
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 392	Extracts of rosemary	100	(46)	only dried sausages
	E 392	Extracts of rosemary	150	(41) (46)	excluding dried sausages

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 392	Extracts of rosemary	150	(46)	only dehydrated meat
	E 553b	Talc	quantum satis		surface treatment of sausages
	E 959	Neohesperidine DC	5		as flavour enhancer only
	(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				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(7): Maximum amount that may be added during manufacturing				
	(8): mg/dm <sup>2</sup> surface, not present at a depth of 5 mm				
	(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid				
	(13): Maximum limit expressed on fat				
	(41): Expressed on fat basis				
	(46): As the sum of carnosol and carnosic acid				
<b>08.2.2</b>	<b>Heat-treated processed meat</b>				
	Group I	Additives			except <i>foie gras</i> , <i>foie gras entier</i> , <i>blocs de foie gras</i> , <i>Libamáj</i> , <i>libamájj</i> , <i>egészen</i> , <i>libamáj tömbben</i>
	E 100	Curcumin	20		only sausages, pâtés and terrines
	E 120	Cochineal, Carminic acid, Carmines	100		only sausages, pâtés and terrines
	E 129	Allura Red AG	25		only luncheon meat
	E 150a-d	Caramels	quantum satis		only sausages, pâtés and terrines
	E 160a	Carotenes	20		only sausages, pâtés and terrines
	E 160c	Paprika extract, capsanthin, capsorubin	10		only sausages, pâtés and terrines
	E 162	Beetroot Red, betanin	quantum satis		only sausages, pâtés and terrines

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-203; 214-219	Sorbic acid — sorbates; p-hydroxybenzoates	1 000	(1) (2)	only pâté
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only aspic
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only aspic
	E 249-250	Nitrites	150	(7) (59)	Except sterilised meat products (Fo > 3,00)
	E 249-250	Nitrites	100	(7) (58) (59)	only sterilised meat products (Fo > 3,00)
	E 300	Ascorbic acid	quantum satis		only foie gras, foie gras entier, blocs de foie gras / Libamáj, libamáj egészben, libamáj tömbben
	E 301	Sodium ascorbate	quantum satis		only foie gras, foie gras entier, blocs de foie gras / Libamáj, libamáj egészben, libamáj tömbben
	E 315	Erythorbic acid	500	(9)	only cured meat products and preserved meat products
	E 316	Sodium erythorbate	500	(9)	only cured meat products and preserved meat products
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	except foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben
	E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	250		only libamáj, libamáj egészben, libamáj tömbben
	E 392	Extracts of rosemary	150	(41) (46)	excluding dried sausages
	E 392	Extracts of rosemary	100	(46)	only dried sausages
	E 392	Extracts of rosemary	150	(46)	Only dehydrated meat
	E 427	Cassia gum	1 500		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1), (41)	except foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben
	E 481-482	Stearoyl-2-lactylates	4 000	(1)	only minced and diced canned meat products
	E 553b	Talc	quantum satis		surface treatment of sausages only

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 959	Neohesperidine DC	5		as flavour enhancer only, except for foie gras, foie gras entier, blocs de foie gras, Libamaj, libamaj egészben, libamaj tömbben
		(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			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(7): Maximum amount that may be added during manufacturing			
		(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
		(58): Fo-value 3 is equivalent to 3 minutes heating at 121 °C (reduction of the bacterial load of one billion spores in each 1 000 cans to one spore in a thousand cans)			
		(59): Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment			
<b>08.2.3</b>	<b>Casings and coatings and decorations for meat</b>				
Group I	Additives				
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			except edible external coating of <i>pasturmas</i>
Group III	Colours with combined maximum limit	500			only decorations and coatings except edible external coating of <i>pasturmas</i>
Group III	Colours with combined maximum limit	<i>quantum satis</i>			only edible casings
E 100	Curcumin	<i>quantum satis</i>			only edible external coating of <i>pasturmas</i>
E 101	Riboflavin	<i>quantum satis</i>			only edible external coating of <i>pasturmas</i>
E 120	Cochineal, Carmine acid, Carmines	<i>quantum satis</i>			only edible external coating of <i>pasturmas</i>
E 160b	Annatto, Bixin, Norbixin	20			
E 160d	Lycopene	500			only decorations and coatings except edible external coating of <i>pasturmas</i>
E 160d	Lycopene	30			only edible casings

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-203	Sorbic acid — sorbates	<i>quantum satis</i>		only collagen-based casings with water activity greater than 0.6
	E 200-203; 214-219	Sorbic acid — sorbates; p-hydroxybenzoates	1 000	(1) (2)	only jelly coatings of meat products (cooked, cured or dried)
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(1) (4)	only glazings for meat
	(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				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
<b>08.2.4</b>	<b>Traditionally cured meat products with specific provisions concerning nitrites and nitrates</b>				
<b>08.2.4.1</b>	<b>Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)</b>				
	E 249-250	Nitrites	175	(39)	<b>only Wiltshire bacon and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures
	E 251-252	Nitrates	250	(39) (59)	<b>only Wiltshire bacon and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures
	E 249-250	Nitrites	100	(39)	<b>only Wiltshire ham and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures
	E 251-252	Nitrates	250	(39) (59)	<b>only Wiltshire ham and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures
	E 249-250	Nitrites	175	(39)	<b>only Entremada, entrecosto, chispe, orelheira e cabeca (salgados), toucinho fumado and similar products:</b> Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity
	E 251-252	Nitrates	250	(39) (59)	<b>only Entremada, entrecosto, chispe, orelheira e cabeca (salgados), toucinho fumado and similar products:</b> Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity
	E 249-250	Nitrites	50	(39)	<b>only cured tongue:</b> Immersion cured for at least 4 days and pre-cooked



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 251-252	Nitrates	10	(39) (59)	<b>only cured tongue:</b> Immersion cured for at least 4 days and pre-cooked
	E 249-250	Nitrites	150	(7)	<b>only kylinäsavustettu poronliha/kallroök renkööt:</b> Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks
	E 251-252	Nitrates	300	(7)	<b>only kylinäsavustettu poronliha/kallroök renkööt:</b> Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks
	E 249-250	Nitrites	150	(7)	<b>only bacon, filet de bacon and similar products:</b> Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C
	E 251-252	Nitrates	250	(7) (40) (59)	<b>only bacon, filet de bacon and similar products:</b> Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C.
	E 249-250	Nitrites	50	(39)	<b>only röhschinken, nassgepökelt and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/maturation
	E 251-252	Nitrates	250	(39)	<b>only röhschinken, nassgepökelt and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/maturation
		(7): Maximum added amount			
		(39): Maximum residual amount, residue level at the end the production process			
		(40): Without added nitrites			
		(59): Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites in a low-acid environment			
<b>08.2.4.2</b>	<b>Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation).</b>				
	E 249-250	Nitrites	175	(39)	<b>only dry cured bacon and similar products</b> Dry curing followed by maturation for at least 4 days
	E 251-252	Nitrites	250	(39) (59)	<b>only dry cured bacon and similar products:</b> Dry curing followed by maturation for at least 4 days
	E 249-250	Nitrites	100	(39)	<b>only dry cured ham and similar products:</b> Dry curing followed by maturation for at least 4 days

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 251-252	Nitrates	250	(39) (59)	<b>only dry cured ham and similar products:</b> Dry curing followed by maturation for at least 4 days
	E 251-252	Nitrates	250	(39) (59)	<b>only jamon curado, paleta curada, lomo embuchado y cecina and similar products:</b> Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days
	E 249-250	Nitrites	100	(39)	<b>only presunto, presunto da pa and paio do lombo and similar products:</b> Dry cured for 10 to 15 days followed by a 30 to 45-day stabilisation period and a maturation period of at least 2 months
	E 251-252	Nitrates	250	(39) (59)	<b>only presunto, presunto da pa and paio do lombo and similar products:</b> Dry cured for 10 to 15 days followed by a 30 to 45-day stabilisation period and a maturation period of at least 2 months
	E 251-252	Nitrates	250	(39) (40) (59)	<b>only jambon sec, jambon sel and other similar dried cured products:</b> Dry cured for 3 days + 1 day/kg followed by a 1-week post-salting period and an ageing/ripening period of 45 days to 18 months
	E 249-250	Nitrites	50	(39)	<b>only röschinken, trockenpökelt and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/maturation
	E 251-252	Nitrates	250	(39) (59)	<b>only röschinken, trockenpökelt and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/maturation
				(39): Maximum residual amount, residue level at the end the production process	
				(40): Without added nitrites	
				(59): Nitrites may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment	
<b>08.2.4.3</b>					<b>Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking)</b>
	E 249-250	Nitrites	50	(39)	<b>only röschinken, trocken-/nausepökelt and similar products:</b> Dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on the shape and weight of meat pieces for approximately 14 to 35 days followed by stabilisation/maturation

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 251-252	Nitrates	250	(39) (59)	<b>only röschinken, trocken-/nausepökel and similar products:</b> Dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on the shape and weight of meat: pieces for approximately 14 to 35 days followed by stabilisation/maturation
	E 249-250	Nitrites	50	(39)	<b>only jellied veal and brisket:</b> Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours
	E 251-252	Nitrates	10	(39) (59)	<b>only jellied veal and brisket:</b> Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours
	E 251-252	Nitrates	300	(40) (7)	<b>only rolwürste (salami and katterwurst):</b> Product has a minimum 4-week maturation period and a water/protein ratio of less than 1,7
	E 251-252	Nitrates	250	(40) (7) (59)	<b>only Salchichon y chorizo tradicionales de larga curacion and similar products:</b> Maturation period of at least 30 days
	E 249-250	Nitrites	180	(7)	<b>only vysocina, selský salám, turistický trvanlivý salám, poličan, hercules, lovecký salám, dunjaská klobása, paprikaš and similar products:</b> Dried product cooked to 70 °C followed by 8 to 12-day drying and smoking process. Fermented product subject to 14 to 30-day three-stage fermentation process followed by smoking
	E 251-252	Nitrates	250	(40) (7) (59)	<b>only saucissons sec and similar products:</b> raw fermented dried sausage without added nitrites. Product is fermented at temperatures in the range of 18 to 22 °C or lower (10 to 12 °C) and then has a minimum ageing/ripening period of 3 weeks. Product has a water/protein ratio of less than 1,7
		(7): Maximum added amount			
		(39): Maximum residual amount, residue level at the end the production process			
		(40): Without added nitrites			
		(59): Nitrites may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment			
<b>09</b>	<b>Fish and fisheries products</b>				
<b>09.1</b>	<b>Unprocessed fish and fisheries products</b>				
<b>09.1.1</b>	<b>Unprocessed fish</b>				
	Group IV	Polyols	quantum satis		only frozen and deep-frozen unprocessed fish for purposes other than sweetening
	E 300	Ascorbic acid	quantum satis		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 302	Calcium ascorbate	<i>quantum satis</i>		
	E 315	Erythorbic acid	1 500	(9)	only frozen and deep-frozen fish with red skin
	E 316	Sodium erythorbate	1 500	(9)	only frozen and deep-frozen fish with red skin
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only frozen and deep-frozen fish fillets
	(1): The additives may be added individually or in combination				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid				
<b>09.1.2</b>	<b>Unprocessed molluscs and crustaceans</b>				
	Group IV	Polyols	<i>quantum satis</i>		only frozen and deep-frozen unprocessed crustaceans, molluscs and cephalopods; for purposes other than sweetening
	E 220-228	Sulphur dioxide — sulphites	150	(3) (10)	only fresh, frozen and deep-frozen crustaceans and cephalopods; crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family up to 80 units
	E 220-228	Sulphur dioxide — sulphites	200	(3) (10)	only crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family between 80 and 120 units
	E 220-228	Sulphur dioxide — sulphites	300	(3) (10)	only crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family over 120 units
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 302	Calcium ascorbate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only frozen and deep-frozen molluscs and crustaceans
	E 385	Calcium disodium ethylene diamine tetraacetate (Calcium disodium EDTA)	(75)		only frozen and deep-frozen crustaceans
	E 586	4-Hexylresorcinol	2	(42)	only in fresh, frozen or deep-frozen crustacean meat
	(1): The additives may be added individually or in combination				
	(3): Maximum levels are expressed as SO <sub>2</sub> , relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(10): Maximum limits in edible parts				
	(42): As a residue				
<b>09.2</b>	<b>Processed fish and fishery products including molluscs and crustaceans</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only surimi and similar products and salmon substitutes
	Group III	Colours with combined maximum limit	500		only surimi and similar products and salmon substitutes
	E 100	Curcumin	<i>quantum satis</i>		only fish paste and crustacean paste
	E 101	Riboflavins	<i>quantum satis</i>		only fish paste and crustacean paste
	E 102	Tartrazine	100	(35)	only fish paste and crustacean paste

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 104	Quinoline Yellow	100	(35)	only fish paste and crustacean paste
	E 110	Sunset Yellow FCF/Orange Yellow S	100	(35)	only fish paste and crustacean paste
	E 120	Cochineal, Carmine acid, Carmines	100	(35)	only fish paste and crustacean paste
	E 122	Azorubine, Carmoisine	100	(35)	only fish paste and crustacean paste
	E 124	Ponceau 4R, Cochineal Red A	100	(35)	only fish paste and crustacean paste
	E 140	Chlorophylls, Chlorophyllins	quantum satis		only fish paste and crustacean paste
	E 141	Copper complexes of chlorophylls and chlorophyllins	quantum satis		only fish paste and crustacean paste
	E 142	Green S	100	(35)	only fish paste and crustacean paste
	E 150a-d	Caramels	quantum satis		only fish paste and crustacean paste
	E 151	Brilliant Black BN, Black BN	100	(35)	only fish paste and crustacean paste
	E 153	Vegetable carbon	quantum satis		only fish paste and crustacean paste
	E 160a	Carotenes	quantum satis		only fish paste and crustacean paste
	E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		only fish paste and crustacean paste
	E 160e	Beta-apo-8'-carotenal (C 30)	100	(35)	only fish paste and crustacean paste
	E 161b	Lutein	100	(35)	only fish paste and crustacean paste
	E 162	Beetroot Red, betanin	quantum satis		only fish paste and crustacean paste
	E 163	Anthocyanins	quantum satis		only fish paste and crustacean paste
	E 170	Calcium carbonate	quantum satis		only fish paste and crustacean paste
	E 171	Titanium dioxide	quantum satis		only fish paste and crustacean paste
	E 172	Iron oxides and hydroxides	quantum satis		only fish paste and crustacean paste
	E 100	Curcumin	250	(36)	only precooked crustacean

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 101	Riboflavins	quantum satis		only precooked crustacean
	E 102	Tartrazine	250	(36)	only precooked crustacean
	E 110	Sunset Yellow FCF/Orange Yellow S	250	(36)	only precooked crustacean
	E 120	Cochineal, Carmine acid, Carmines	250	(36)	only precooked crustacean
	E 122	Azorubine, Carmoisine	250	(36)	only precooked crustacean
	E 124	Ponceau 4R, Cochineal Red A	250	(36)	only precooked crustacean
	E 129	Allura Red AG	250	(36)	only precooked crustacean
	E 140	Chlorophylls, Chlorophyllins	quantum satis		only precooked crustacean
	E 141	Copper complexes of chlorophylls and chlorophyllins	quantum satis		only precooked crustacean
	E 142	Green S	250	(36)	only precooked crustacean
	E 150a-d	Caramels	quantum satis		only precooked crustacean
	E 151	Brilliant Black BN, Black BN	250	(36)	only precooked crustacean
	E 153	Vegetable carbon	quantum satis		only precooked crustacean
	E 155	Brown HT	quantum satis		only precooked crustacean
	E 160a	Carotenes	quantum satis		only precooked crustacean
	E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		only precooked crustacean
	E 160e	Beta-apo-8'-carotenal (C 30)	250	(36)	only precooked crustacean
	E 161b	Lutein	250	(36)	only precooked crustacean
	E 162	Beetroot Red, betanin	quantum satis		only precooked crustacean
	E 163	Anthocyanins	quantum satis		only precooked crustacean
	E 171	Titanium dioxide	quantum satis		only precooked crustacean

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 100	Curcumin	quantum satis		only smoked fish
	E 101	Riboflavin	quantum satis		only smoked fish
	E 102	Tartrazine	100	(37)	only smoked fish
	E 110	Sunset Yellow FCF/Orange Yellow S	100	(37)	only smoked fish
	E 120	Cochineal, Carmine acid, Carmines	100	(37)	only smoked fish
	E 124	Ponceau 4R, Cochineal Red A	100	(37)	only smoked fish
	E 141	Copper complexes of chlorophylls and chlorophyllins	quantum satis		only smoked fish
	E 151	Brilliant Black BN, Black BN	100	(37)	only smoked fish
	E 153	Vegetable carbon	quantum satis		only smoked fish
	E 160a	Carotenes	quantum satis		only smoked fish
	E 160b	Annatto, Bixin, Norbixin	10		only smoked fish
	E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		only smoked fish
	E 160e	Beta-apo-8'-carotenal (C 30)	100	(37)	only smoked fish
	E 171	Titanium dioxide	quantum satis		
	E 172	Iron oxides and hydroxides	quantum satis		
	E 163	Anthocyanins	quantum satis	(37)	only smoked fish
	E 160d	Lycopene	10		only salmon substitute
	E 160d	Lycopene	30		only fish and crustacean paste, pre-cooked crustaceans, surimi, smoked fish
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	aspic
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	200	(1) (2)	only salted, dried fish



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	only semi-preserved fish and fisheries products including crustaceans, molluscs, surimi and fish/crustacean paste; cooked crustaceans and molluscs
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	6 000		only cooked <i>Crangon crangon</i> and <i>Crangon vulgaris</i>
	E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	only cooked crustaceans and molluscs
	E 220-228	Sulphur dioxide — sulphites	50	(3) (10)	only cooked crustaceans and cephalopods
	E 220-228	Sulphur dioxide — sulphites	135	(3) (10)	only cooked crustaceans of the Penaeidae, Solenoceridae and Aristaecidae family up to 80 units
	E 220-228	Sulphur dioxide — sulphites	180	(3) (10)	only cooked crustaceans of the Penaeidae, Solenoceridae and Aristaecidae family between 80 and 120 units
	E 220-228	Sulphur dioxide — sulphites	200	(3)	only dried salted fish of the "Gadidae" species
	E 220-228	Sulphur dioxide — sulphites	270	(3) (10)	only cooked crustaceans of the Penaeidae, Solenoceridae and Aristaecidae family over 120 units
	E 251-252	Nitrates	500		only pickled herring and sprat
	E 315	Erythorbic acid	1 500	(9)	only preserved and semi-preserved fish products
	E 316	Sodium erythorbate	1 500	(9)	only preserved and semi-preserved fish products
	E 392	Extracts of rosemary	150	(41) (46)	
	E 950	Acesulfame K	200		only sweet-sour preserves and semi-preserveds of fish and marinades of fish, crustaceans and molluscs
	E 951	Aspartame	300		only sweet-sour preserves and semi-preserveds of fish and marinades of fish, crustaceans and molluscs
	E 954	Saccharin and its Na, K and Ca salts	160		only sweet-sour preserves and semi-preserveds of fish and marinades of fish, crustaceans and molluscs
	E 955	Sucralose	120		only sweet-sour preserves and semi-preserveds of fish and marinades of fish, crustaceans and molluscs
	E 959	Neohesperidine DC	30		only sweet-sour preserves and semi-preserveds of fish and marinades of fish, crustaceans and molluscs

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 961	Neotame	10		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
	E 962	Salt of aspartame-accesulfame	200	(11)a	only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	only canned crustaceans products; surimi and similar products
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only fish and crustacean paste and in processed frozen and deep-frozen molluscs and crustaceans
	E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	75		only canned and bottled fish, crustaceans and molluscs
(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 <sub>2</sub> , relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present					
(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>					
(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid					
(10): Maximum limits in edible parts					
(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent					
(35): Maximum individually or for the combination of E 102, E 104, E 110, E 120, E 122, E 124, E 142, E 151, E 160e, E 161b					
(36): Maximum individually or for the combination of E 102, E 110, E 120, E 122, E 124, E 129, E 142, E 151, E 160e, E 161b					
(37): Maximum individually or for the combination of E 102, E 110, E 120, E 124, E 151, E 160e					
(41): Expressed on fat basis					
(46): As the sum of carnosol and carnosic acid					
<b>Fish roe</b>					
Group I					
Additives					
only processed fish roe					

09.3

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		except Sturgeons' eggs (Caviar)
	Group III	Colours with combined maximum limit	300		except Sturgeons' eggs (Caviar)
	E 123	Amaranth	30		except Sturgeons' eggs (Caviar)
	E 160d	Lycopene	30		except Sturgeons' eggs (Caviar)
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	only semi-preserved fish products including fish roe products
	E 284	Boric acid	4 000	(54)	only Sturgeons' eggs (Caviar)
	E 285	Sodium tetraborate (borax)	4 000	(54)	only Sturgeons' eggs (Caviar)
	E 315	Erythorbic acid	1 500	(9)	only preserved and semi-preserved fish products
	E 316	Sodium erythorbate	1 500	(9)	only preserved and semi-preserved fish products
		(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			
		(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid			
		(54): Expressed as boric acid			
<b>10</b>	<b>Eggs and egg products</b>				
<b>10.1</b>	<b>Unprocessed eggs</b>				
	The food colours listed in Annex II, part B 1 may be used for the decorative colouring of egg shells or for the stamping of egg shells as provided in Regulation (EC) No 589/2008				
<b>10.2</b>	<b>Processed eggs and egg products</b>				
	The food colours listed in part B 1 of this Annex may be used for the decorative colouring of egg shells				
	Group I	Additives			
	E 1505	Triethyl citrate	<i>quantum satis</i>		only dried egg white
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only dehydrated and concentrated frozen and deep frozen egg products

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	5 000	(1) (2)	only liquid egg (white, yolk or whole egg)	
	E 234	Nisin	6,25		only pasteurised liquid egg (white, yolk or whole egg)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	only liquid egg (white, yolk or whole egg)	
	E 392	Extracts of rosemary	200	(46)		
	E 426	Soybean hemicellulose	10 000		only dehydrated and concentrated frozen and deep frozen egg products	
	E 475	Polyglycerol esters of fatty acids	1 000			
	E 520-523	Aluminium sulphates	30	(1) (38)	only egg white	
	E 1505	Triethyl citrate	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				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(38): Expressed as aluminium				
		(46): As the sum of carnosol and carnosic acid				
<b>11</b>	<b>Sugars, syrups, honey and table-top sweeteners</b>					
<b>11.1</b>	<b>Sugars and syrups as defined by Directive 2001/111/EC</b>					
	E 220-228	Sulphur dioxide — sulphites	10	(3)	only sugars, except glucose syrup	
	E 220-228	Sulphur dioxide — sulphites	20	(3)	only glucose syrup, whether or not dehydrated	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(4)	only dried powdered foods	
	E 551-559	Silicon dioxide — silicates	quantum satis	(1)	only foods in tablet and coated tablet form	
	E 551-559	Silicon dioxide — silicates	10 000	(1)	only dried powdered foods	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(1): The additives may be added individually or in combination			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
<b>11.2</b>	<b>Other sugars and syrups</b>				
	Group I	Additives			
	E 220-228	Sulphur dioxide — sulphites	40	(3)	
	E 220-228	Sulphur dioxide — sulphites	70	(3)	only treacle and molasses
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
<b>11.3</b>	<b>Honey as defined in Directive 2001/110/EC</b>				
<b>11.4</b>	<b>Table-top sweeteners</b>				
<b>11.4.1</b>	<b>Table-top sweeteners in liquid form</b>				
	Group IV	Polyols	quantum satis		
	E 950	Acesulfame K	quantum satis		
	E 951	Aspartame	quantum satis		
	E 952	Cyclamic acid and its Na and Ca salts	quantum satis		
	E 954	Saccharin and its Na, K and Ca salts	quantum satis		
	E 955	Sucralose	quantum satis		
	E 957	Thaumatococin	quantum satis		
	E 959	Neohesperidine DC	quantum satis		
	E 961	Neotame	quantum satis		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 962	Salt of aspartame-acessulfame	quantum satis		
	E 200-219	Sorbic acid — sorbates; Benzoic acid — benzoates; p-hydroxybenzoates	500	(1) (2)	only if the water content higher than 75 %
	E 330	Citric acid	quantum satis		
	E 331	Sodium citrates	quantum satis		
	E 407	Carrageenan	quantum satis		
	E 410	Locust bean gum	quantum satis		
	E 412	Guar gum	quantum satis		
	E 413	Tragacanth	quantum satis		
	E 414	Gum arabic (acacia gum)	quantum satis		
	E 415	Xanthan gum	quantum satis		
	E 418	Gellan gum	quantum satis		
	E 422	Glycerol	quantum satis		
	E 440	Pectins	quantum satis		
	E 460(i)	Microcrystalline cellulose	quantum satis		
	E 463	Hydroxypropyl cellulose	quantum satis		
	E 464	Hydroxypropyl methyl cellulose	quantum satis		
	E 465	Ethyl methyl cellulose	quantum satis		
	E 466	Carboxy methyl cellulose	quantum satis		
	E 500	Sodium carbonates	quantum satis		
	E 501	Potassium carbonates	quantum satis		
	E 575	Glucono-delta-lactone	quantum satis		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 640	Glycine and its sodium salt	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				
<b>11.4.2</b>	<b>Table-top sweeteners in powder form</b>					
	Group IV	Polyols	quantum satis			
	E 950	Acesulfame K	quantum satis			
	E 951	Aspartame	quantum satis			
	E 952	Cyclamic acid and its Na and Ca salts	quantum satis			
	E 954	Saccharin and its Na, K and Ca salts	quantum satis			
	E 955	Sucralose	quantum satis			
	E 957	Thaumatin	quantum satis			
	E 959	Neohesperidine DC	quantum satis			
	E 961	Neotame	quantum satis			
	E 962	Salt of aspartame-acesulfame	quantum satis			
	E 327	Calcium lactate	quantum satis			
	E 330	Citric acid	quantum satis			
	E 331	Sodium citrates	quantum satis			
	E 336	Potassium tartrates	quantum satis			
	E 341	Calcium phosphates	quantum satis			
	E 407	Carrageenan	quantum satis			
	E 410	Locust bean gum	quantum satis			
	E 412	Guar gum	quantum satis			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 413	Tragacanth	quantum satis		
	E 414	Gum arabic (acacia gum)	quantum satis		
	E 415	Xanthan gum	quantum satis		
	E 418	Gellan gum	quantum satis		
	E 440	Pectins	quantum satis		
	E 460	Cellulose	quantum satis		
	E 461	Methyl cellulose	quantum satis		
	E 463	Hydroxypropyl cellulose	quantum satis		
	E 464	Hydroxypropyl methyl cellulose	quantum satis		
	E 465	Ethyl methyl cellulose	quantum satis		
	E 466	Carboxy methyl cellulose	quantum satis		
	E 468	Cross-linked sodium carboxy methyl cellulose	50 000		
	E 500	Sodium carbonates	quantum satis		
	E 501	Potassium carbonates	quantum satis		
	E 551-559	Silicon dioxide — silicates	10 000	(1)	
	E 575	Glucono-delta-lactone	quantum satis		
	E 576	Sodium gluconate	quantum satis		
	E 577	Potassium gluconate	quantum satis		
	E 578	Calcium gluconate	quantum satis		
	E 640	Glycine and its sodium salt	quantum satis		
	E 1200	Polydextrose	quantum satis		



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 1521	Polyethylene glycol	quantum satis		
	(1): The additives may be added individually or in combination				
<b>11.4.3</b>	<b>Table-top sweeteners in tablets</b>				
	Group IV	Polyols	quantum satis		
	E 950	Acesulfame K	quantum satis		
	E 951	Aspartame	quantum satis		
	E 952	Cyclamic acid and its Na and Ca salts	quantum satis		
	E 954	Saccharin and its Na, K and Ca salts	quantum satis		
	E 955	Sucralose	quantum satis		
	E 957	Thaumatin	quantum satis		
	E 959	Neohesperidine DC	quantum satis		
	E 961	Neotame	quantum satis		
	E 962	Salt of aspartame-acesulfame	quantum satis		
	E 296	Malic acid	quantum satis		
	E 330	Citric acid	quantum satis		
	E 331	Sodium citrates	quantum satis		
	E 334	Tartaric acid (L(+)-)	quantum satis		
	E 336	Potassium tartrates	quantum satis		
	E 414	Gum arabic (acacia gum)	quantum satis		
	E 440	Pectins	quantum satis		
	E 460	Cellulose	quantum satis		
	E 460(i)	Microcrystalline cellulose	quantum satis		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 460(ii)	Powdered cellulose	quantum satis		
	E 461	Methyl cellulose	quantum satis		
	E 463	Hydroxypropyl cellulose	quantum satis		
	E 464	Hydroxypropyl methyl cellulose	quantum satis		
	E 465	Ethyl methyl cellulose	quantum satis		
	E 466	Carboxy methyl cellulose	quantum satis		
	E 468	Cross-linked sodium carboxy methyl cellulose	50 000		
	E 470a	Sodium, potassium and calcium salts of fatty acids	quantum satis		
	E 470b	Magnesium salts of fatty acids	quantum satis		
	E 471	Mono- and diglycerides of fatty acids	quantum satis		
	E 500	Sodium carbonates	quantum satis		
	E 501	Potassium carbonates	quantum satis		
	E 551-559	Silicon dioxide — silicates	quantum satis		
	E 575	Glucono-delta-lactone	quantum satis		
	E 576	Sodium gluconate	quantum satis		
	E 577	Potassium gluconate	quantum satis		
	E 578	Calcium gluconate	quantum satis		
	E 640	Glycine and its sodium salt	quantum satis		
	E 1200	Polydextrose	quantum satis		
	E 1201	Polyvinylpyrrolidone	quantum satis		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 1202	Polyvinylpyrrolidone	quantum satis		
	E 1521	Polyethylene glycol	quantum satis		
<b>12</b>	<b>Salts, spices, soups, sauces, salads and protein products</b>				
<b>12.1</b>	<b>Salt and salt substitutes</b>				
<b>12.1.1</b>	<b>Salt</b>				
	E 170	Calcium carbonate	quantum satis		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	
	E 535-538	Ferrocyanides	20	(1) (57)	
	E 500	Sodium carbonates	quantum satis		
	E 504	Magnesium carbonates	quantum satis		
	E 511	Magnesium chloride	quantum satis		only sea-salt
	E 530	Magnesium oxide	quantum satis		
	E 551-559	Silicon dioxide — silicates	10 000		
	(1): The additives may be added individually or in combination				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(57): The maximum level is expressed as anhydrous potassium ferrocyanide				
<b>12.1.2</b>	<b>Salt substitutes</b>				
	Group I	Additives			
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	
	E 535-538	Ferrocyanides	20	(1) (57)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 551-559	Silicon dioxide — silicates	20 000		
	E 620-625	Glutamic acid — glutamates	quantum satis		
	E 626-635	Ribonucleotides	quantum satis		
	(1): The additives may be added individually or in combination				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(57): The maximum level is expressed as anhydrous potassium ferrocyanide				
12.2	<b>Herbs, spices, seasonings</b>				
12.2.1	<b>Herbs and spices</b>				
	E 220-228	Sulphur dioxide — sulphites	150	(3)	only cinnamon ( <i>Cinnamomum ceylanicum</i> )
	E 460	Cellulose	quantum satis		only when dried
	E 470a	Sodium, potassium and calcium salts of fatty acids	quantum satis		only when dried
	(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
12.2.2	<b>Seasonings and condiments</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	quantum satis		only seasonings, for example curry powder, tandoori
	Group III	Colours with combined maximum limit	500		only seasonings, for example curry powder, tandoori
	E 160d	Lycopene	50		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	
	E 220-228	Sulphur dioxide — sulphites	200	(3)	only citrus-juice-based seasonings
	E 310-321	Gallates, TBHQ, BHA and BHT	200	(1) (13)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 392	Extracts of rosemary	200	(41) (46)	
	E 551-559	Silicon dioxide — silicates	30 000	(1)	only seasoning
	E 620-625	Glutamic acid — glutamates	<i>quantum satis</i>		
	E 626-635	Ribonucleotides	<i>quantum satis</i>		
		(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(13): Maximum limit expressed on fat			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
<b>12.3</b>	<b>Vinegars</b>				
	Group I	Additives			
	E 150a-d	Caramels	<i>quantum satis</i>		
	E 220-228	Sulphur dioxide — sulphites	170	(3)	only fermentation vinegar
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
<b>12.4</b>	<b>Mustard</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	300		
	Group IV	Polyols	<i>quantum satis</i>		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	
	E 220-228	Sulphur dioxide — sulphites	250	(3)	excluding Dijon mustard
	E 220-228	Sulphur dioxide — sulphites	500	(3)	only Dijon mustard
	E 392	Extracts of rosemary	100	(41) (46)	
	E 950	Acesulfame K	350		
	E 951	Aspartame	350		
	E 954	Saccharin and its Na, K and Ca salts	320	(52)	
	E 955	Sucralose	140		
	E 959	Neohesperidine DC	50		
	E 961	Neotame	12		
	E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	
<p>(1): The additives may be added individually or in combination</p> <p>(2): The maximum level is applicable to the sum and the levels are expressed as the free acid</p> <p>(3): Maximum levels are expressed as SO<sub>2</sub> relate to the total quantity, available from all sources, an SO<sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present</p> <p>(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent</p> <p>(41): Expressed on fat basis</p> <p>(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)</p> <p>(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951</p> <p>(52): Maximum usable levels are expressed in free imide</p> <p>(46): As the sum of carnosol and carnosic acid</p>					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
12.5	<b>Soups and broths</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	50		
	E 160d	Lycopene	20		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	500	(1) (2)	only liquid soups and broths (excluding canned)
	E 310-320	Gallates, TBHQ and BHA	200	(1) (13)	only dehydrated soups and broths
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
	E 363	Succinic acid	5 000		
	E 392	Extracts of rosemary	50	(46)	
	E 427	Cassia gum	2 500		only dehydrated soups and broths
	E 432-436	Polysorbates	1 000	(1)	only soups
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	2 000	(1)	
	E 900	Dimethyl polysiloxane	10		
	E 950	Acesulfame K	110		only energy-reduced soups
	E 951	Aspartame	110		only energy-reduced soups
	E 954	Saccharin and its Na, K and Ca salts	110	(52)	only energy-reduced soups
E 955	Sucralose	45		only energy-reduced soups	
E 959	Neohesperidine DC	50		only energy-reduced soups	
E 961	Neotame	5		only energy-reduced soups	
E 962	Salt of aspartame-acesulfame	110	(11)b (49) (50)	only energy-reduced soups	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(13): Maximum limit expressed on fat			
		(46): As the sum of carnosol and carnosic acid			
<b>12.6</b>		<b>Sauces</b>			
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		excluding tomato-based sauces
	Group III	Colours with combined maximum limit	500		including pickles, relishes, chutney and piccalilli; excluding tomato-based sauces
	Group IV	Polyols	<i>quantum satis</i>		
	E 160d	Lycopene	50		excluding tomato-based sauces
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only emulsified sauces with a fat content of less than 60 %
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only emulsified sauces with a fat content of 60 % or more
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only emulsified sauces with a fat content of 60 % or more; non-emulsified sauces
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	only emulsified sauces with a fat content of less than 60 %
	E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	only emulsified sauces with a fat content of less than 60 %



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only emulsified sauces with a fat content of 60 % or more
	E 310-320	Gallates, TBHQ and BHA	200	(1) (13)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 385	Calcium disodium ethylene diamine tetraacetate (Calcium disodium EDTA)	75		only emulsified sauces
	E 392	Extracts of rosemary	100	(41) (46)	
	E 427	Cassia gum	2 500		
	E 405	Propane-1, 2-diol alginate	8 000		
	E 416	Karaya gum	10 000		only emulsified sauces
	E 426	Soybean hemicellulose	30 000		only emulsified sauces
	E 432-436	Polysorbates	5 000	(1)	only emulsified sauces
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
	E 476	Polyglycerol polycinolate	4 000		only dressings
	E 491-495	Sorbitan esters	5 000	(1)	only emulsified sauces
	E 950	Accesulfame K	350		
	E 951	Aspartame	350		
	E 954	Saccharin and its Na, K and Ca salts	160	(52)	
	E 955	Sucralose	450		
	E 959	Neohesperidine DC	50		
	E 961	Neotame	12		
	E 961	Neotame	2		only as flavour enhancer

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)		
		(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				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(41): Expressed on fat basis				
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)				
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951				
		(52): Maximum usable levels are expressed in free imide				
		(13): Maximum limit expressed on fat				
		(46): As the sum of carnosol and carnosic acid				
12.7	<b>Salads and savoury-based sandwich spreads</b>					
	Group I	Additives				
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)		
	E 950	Acesulfame K	350		only Feinkossalat	
	E 951	Aspartame	350		only Feinkossalat	
	E 954	Saccharin and its Na, K and Ca salts	160	(52)	only Feinkossalat	
	E 955	Sucralose	140		only Feinkossalat	
	E 959	Neohesperidine DC	50		only Feinkossalat	
	E 961	Neotame	12		only Feinkossalat	
	E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	only Feinkossalat	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
<b>12.8</b>		<b>Yeast and yeast products</b>			
	Group I	Additives			
	E 491-495	Sorbitan esters	quantum satis		only dry yeast and yeast for baking
<b>12.9</b>		<b>Protein products, excluding products covered in category 1.8</b>			
	Group I	Additives			
	Group II	Colours at quantum satis	quantum satis		
	Group III	Colours with combined maximum limit	100		only meat and fish analogues based on vegetable proteins
	E 160d	Lycopene	30		only meat and fish analogues based on vegetable proteins
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only analogues of meat, fish, crustaceans and cephalopods and cheese based on protein
	E 220-228	Sulphur dioxide — sulphites	200	(3)	only analogues of meat, fish, crustaceans and cephalopods
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only gelatine
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only vegetable protein drinks
	E 959	Neohesperidine DC	5		only vegetable protein products, only as flavour enhancer

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
			(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present		
			(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>		
13		<b>Foods intended for particular nutritional uses as defined by Directive 2009/39/EC</b>			
13.1		<b>Foods for infants and young children</b>			
		INTRODUCTION PART, APPLIES TO ALL SUBCATEGORIES			
		The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturers' instructions			
		E 307, E 325, E 330, E 331, E 332, E 333, E 338, E 340, E 410, E472c and E 1450 shall be used in conformity with the limits set in the Annexes to Directive 2006/141/EC			
13.1.1		<b>Infant formulae as defined by Directive 2006/141/EC</b>			
		Note: For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used			
	E 270	Lactic acid	quantum satis		only L(+)-form
	E 304(i)	L-ascorbyl palmitate	10		
	E 306	Tocopherol-rich extract	10	(16)	
	E 307	Alpha-tocopherol	10	(16)	
	E 308	Gamma-tocopherol	10	(16)	
	E 309	Delta-tocopherol	10	(16)	
	E 322	Lecithins	1 000	(14)	
	E 330	Citric acid	quantum satis		
	E 331	Sodium citrates	2 000	(43)	
	E 332	Potassium citrates		(43)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338	Phosphoric acid	1 000	(4) (44)	
	E 339	Sodium phosphates	1 000	(4) (15)	
	E 340	Potassium phosphates		(4) (15)	
	E 412	Guar gum	1 000		only where the liquid product contains partially hydrolysed proteins
	E 471	Mono- and diglycerides of fatty acids	4 000	(14)	
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	only when sold as powder
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(14)	only sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids
	E 473	Sucrose esters of fatty acids	120	(14)	only products containing hydrolysed proteins, peptides or amino acids
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(14): If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff			
		(15): E 339 and E 340 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
		(16): E 306, E 307, E 308 and E 309 are authorised individually or in combination			
		(43): E 331 and E 332 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
		(44): In conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
<b>13.1.2</b>	<b>Follow-on formulae as defined by Directive 2006/141/EC</b>				
		Note: For the manufacture of acidified milks, non-pathogenic L-(+)-lactic acid producing cultures may be used			
	E 270	Lactic acid	<i>quantum satis</i>		only L-(+)-form
	E 304(i)	L-ascorbyl palmitate	10		
	E 306	Tocopherol-rich extract	10	(16)	
	E 307	Alpha-tocopherol	10	(16)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 308	Gamma-tocopherol	10	(16)		
	E 309	Delta-tocopherol	10	(16)		
	E 322	Lecithins	1 000	(14)		
	E 330	Citric acid	<i>quantum satis</i>			
	E 331	Sodium citrates	2 000	(43)		
	E 332	Potassium citrates	<i>quantum satis</i>	(43)		
	E 338	Phosphoric acid		(4) (44)		
	E 339	Sodium phosphates	1 000	(4) (15)		
	E 340	Potassium phosphates		(4) (15)		
	E 407	Carrageenan	300	(17)		
	E 410	Locust bean gum	1 000	(17)		
	E 412	Guar gum	1 000	(17)		
	E 440	Pectins	5 000		only acidified follow-on formulae	
	E 471	Mono- and diglycerides of fatty acids	4 000	(14)		
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	only when sold as powder	
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(14)	only when sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids	
	E 473	Sucrose esters of fatty acids	120	(14)	only products containing hydrolysed proteins, peptides or amino acids	
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(14): If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff				
		(15): E 339 and E 340 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC				

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(16): E 306, E 307, E 308 and E 309 are authorised individually or in combination			
		(17): If more than one of the substances E 407, E 410 and E 412 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff			
		(43): E 331 and E 332 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
		(44): In conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
<b>13.1.3</b>		<b>Processed cereal-based foods and baby foods for infants and young children as defined by Directive 2006/125/EC</b>			
	E 170	Calcium carbonate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 260	Acetic acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 261	Potassium acetate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 262	Sodium acetates	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 263	Calcium acetate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 270	Lactic acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
	E 296	Malic acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
	E 300	L-ascorbic acid	200	(18)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 301	Sodium L-ascorbate	200	(18)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 302	Calcium L-ascorbate	200	(18)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 304(i)	L-ascorbyl palmitate	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 306	Tocopherol-rich extract	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 307	Alpha-tocopherol	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 308	Gamma-tocopherol	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 309	Delta-tocopherol	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 322	Lecithins	10 000		only biscuits and rusks, cereal-based foods, baby foods
	E 325	Sodium lactate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
	E 326	Potassium lactate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
	E 327	Calcium lactate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
	E 330	Citric acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 331	Sodium citrates	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 332	Potassium citrates	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 333	Calcium citrates	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 334	Tartaric acid (L(+)-)	5 000	(42)	only L(+)-form; only biscuits and rusks and baby foods
	E 335	Sodium tartrates	5 000	(42)	only L(+)-form; only biscuits and rusks and baby foods
	E 336	Potassium tartrates	5 000	(42)	only L(+)-form; only biscuits and rusks and baby foods
	E 338	Phosphoric acid	1 000	(4)	only processed cereal-based foods and baby foods, only for pH adjustment
	E 339	Sodium phosphates	1 000	(4) (20)	only cereals
	E 340	Potassium phosphates	1 000	(4) (20)	only cereals
	E 341	Calcium phosphates	1 000	(4) (20)	only cereals
	E 341	Calcium phosphates	1 000	(4)	only in fruit-based desserts
	E 354	Calcium tartrate	5 000	(42)	only L(+)-form; only biscuits and rusks
	E 400	Alginate acid	500	(23)	only deserts and puddings
	E 401	Sodium alginate	500	(23)	only deserts and puddings
	E 402	Potassium alginate	500	(23)	only deserts and puddings



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 404	Calcium alginate	500	(23)	only deserts and puddings
	E 410	Locust bean gum	10 000	(21)	only processed cereal-based foods and baby foods
	E 412	Guar gum	10 000	(21)	only processed cereal-based foods and baby foods
	E 414	Gum arabic (acacia gum)	10 000	(21)	only processed cereal-based foods and baby foods
	E 415	Xanthan gum	10 000	(21)	only processed cereal-based foods and baby foods
	E 440	Pectin	10 000	(21)	only processed cereal-based foods and baby foods
	E 410	Locust bean gum	20 000	(21)	only gluten-free cereal-based foods
	E 412	Guar gum	20 000	(21)	only gluten-free cereal-based foods
	E 414	Gum arabic (acacia gum)	20 000	(21)	only gluten-free cereal-based foods
	E 415	Xanthan gum	20 000	(21)	only gluten-free cereal-based foods
	E 440	Pectin	20 000	(21)	only gluten-free cereal-based foods
	E 450	Diphosphates	5 000	(4) (42)	only biscuits and rusks
	E 471	Mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods
	E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods
	E 500	Sodium carbonates	<i>quantum satis</i>		only as rising agent
	E 501	Potassium carbonates	<i>quantum satis</i>		only as rising agent
	E 503	Ammonium carbonates	<i>quantum satis</i>		only as rising agent
	E 507	Hydrochloric acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 524	Sodium hydroxide	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 525	Potassium hydroxide	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 526	Calcium hydroxide	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 551	Silicon dioxide	2 000		only Dry cereals
	E 575	Glucono-delta-lactone	5 000	(4)	only biscuits and rusks
	E 920	L-cysteine	1 000		only biscuits for infants and young children
	E 1404	Oxidized starch	50 000		only processed cereal-based foods and baby foods
	E 1410	Monostarch phosphate	50 000		only processed cereal-based foods and baby foods
	E 1412	Distarch phosphate	50 000		only processed cereal-based foods and baby foods
	E 1413	Phosphated distarch phosphate	50 000		only processed cereal-based foods and baby foods
	E 1414	Acetylated distarch phosphate	50 000		only processed cereal-based foods and baby foods
	E 1420	Acetylated starch	50 000		only processed cereal-based foods and baby foods
	E 1422	Acetylated distarch adipate	50 000		only processed cereal-based foods and baby foods
	E 1450	Starch sodium octenyl succinate	50 000		only processed cereal-based foods and baby foods
	E 1451	Acetylated oxidised starch	50 000		only processed cereal-based foods and baby foods
	E 300	Ascorbic acid	300	(18)	only fruit — and vegetable based drinks, juices and baby foods
	E 301	Sodium ascorbate	300	(18)	only fruit — and vegetable based drinks, juices and baby foods
	E 302	Calcium ascorbate	300	(18)	only fruit — and vegetable based drinks, juices and baby foods
	E 333	Calcium citrates	<i>quantum satis</i>		only low sugar fruit-based products
(1): The additives may be added individually or in combination					
(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
					(18): E 300, E 301 and E 302 are authorised individually or in combination, levels expressed as ascorbic acid
					(19): E 304, E 306, E 307, E 308 and E 309 are authorised individually or in combination
					(20): E 339, E 340 and E 341 are authorised individually or in combination
					(21): E 410, E 412, E 414, E 415 and E 440 are authorised individually or in combination
					(22): E 471, E 472a, E 472b and E 472c are authorised individually or in combination
					(23): E 400, E 401, E 402 and E 404 are authorised individually or in combination
					(42): As a residue
<b>13.1.4</b>	<b>Other foods for young children</b>				
					Note: For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used
E 270	Lactic acid	quantum satis			only L(+)-form
E 304(i)	L-ascorbyl palmitate	100	(19)		
E 306	Tocopherol-rich extract	100	(19)		
E 307	Alpha-tocopherol	100	(19)		
E 308	Gamma-tocopherol	100	(19)		
E 309	Delta-tocopherol	100	(19)		
E 322	Lecithins	10 000	(14)		
E 330	Citric acid	quantum satis			
E 331	Sodium citrates	2 000			
E 332	Potassium citrates				
E 338	Phosphoric acid		(1) (4)		
E 339	Sodium phosphates	1 000	(1) (4) (15)		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 340	Potassium phosphates	1 000	(1) (4) (15)	
	E 407	Carrageenan	300		
	E 410	Locust bean gum	10 000	(21)	
	E 412	Guar gum	10 000	(21)	
	E 414	Gum arabic (acacia gum)	10 000	(21)	
	E 415	Xanthan gum	10 000	(21)	
	E 440	Pectins	5 000	(21)	
	E 471	Mono- and diglycerides of fatty acids	4 000	(14)	
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	only when sold as powder
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(14)	only when sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids
	E 473	Sucrose esters of fatty acids	120	(14)	only in products containing hydrolysed proteins, peptides or amino acids
	E 500	Sodium carbonates	<i>quantum satis</i>		
	E 501	Potassium carbonates	<i>quantum satis</i>		
	E 503	Ammonium carbonates	<i>quantum satis</i>		
	E 507	Hydrochloric acid	<i>quantum satis</i>		only for pH adjustment
	E 524	Sodium hydroxide	<i>quantum satis</i>		only for pH adjustment
	E 525	Potassium hydroxide	<i>quantum satis</i>		only for pH adjustment
	E 1404	Oxidized starch	50 000		
	E 1410	Monostarch phosphate	50 000		
	E 1412	Distarch phosphate	50 000		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 1413	Phosphated distarch phosphate	50 000		
	E 1414	Acetylated distarch phosphate	50 000		
	E 1420	Acetylated starch	50 000		
	E 1422	Acetylated distarch adipate	50 000		
	E 1450	Starch sodium octenyl succinate	50 000		
	(1): The additives may be added individually or in combination				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(14): If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff				
	(15): E 339 and E 340 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC				
	(16): E 304, E 306, E 307, E 308 and E 309 are authorised individually or in combination				
	(21): E 410, E 412, E 414, E 415 and E 440 are authorised individually or in combination				
13.1.5	<b>Dietary foods for infants and young children for special medical purposes as defined by Directive 1999/21/EC and special formulae for infants</b>				
13.1.5.1	<b>Dietary foods for infants for special medical purposes and special formulae for infants</b>				
	The additives of categories 13.1.1 and 13.1.2 are applicable				
	E 170	Calcium carbonate	<i>quantum satis</i>		
	E 304(f)	L-ascorbyl palmitate	100		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 338	Phosphoric acid	1 000	(1) (4)	only for pH adjustment
	E 339	Sodium phosphates	1 000	(1) (4) (20)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 340	Potassium phosphates	1 000	(1) (4) (20)	
	E 341	Calcium phosphates	1 000	(1) (4) (20)	
	E 401	Sodium alginate	1 000		From four months onwards in special food products with adapted composition, required for metabolic disorders and for general tube-feeding
	E 405	Propane-1, 2-diol alginate	200		From 12 months onwards in specialised diets intended for young children who have cow's milk intolerance or inborn errors of metabolism
	E 410	Locust bean gum	10 000		From birth onwards in products for reduction of gastro-oesophageal reflux
	E 412	Guar gum	10 000		From birth onwards in products in liquid formulae containing hydrolysed proteins, peptides or amino acids
	E 415	Xanthan gum	1 200		From birth onwards for use in products based on amino acids or peptides for use with patients who have problems with impairment of the gastrointestinal tract, protein mal-absorption or inborn errors of metabolism
	E 440	Pectins	10 000		From birth onwards in products used in case of gastro-intestinal disorders
	E 466	Carboxy methyl cellulose	10 000		From birth onwards in products for the dietary management of metabolic disorders
	E 471	Mono- and diglycerides of fatty acids	5 000		From birth onwards in specialised diets, particularly those devoid of proteins
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500		only when sold as powder; From birth onwards
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000		only when sold as liquid; From birth onwards
	E 473	Sucrose esters of fatty acids	120		only products containing hydrolysed proteins, peptides and amino acids
	E 500	Sodium carbonates	quantum satis		only as rising agent
	E 501	Potassium carbonates	quantum satis		only as rising agent
	E 507	Hydrochloric acid	quantum satis		only as rising agent
	E 524	Sodium hydroxide	quantum satis		only for pH adjustment
	E 525	Potassium hydroxide	quantum satis		only for pH adjustment

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 526	Calcium hydroxide	<i>quantum satis</i>		only for pH adjustment	
	E 1450	Starch sodium octenyl succinate	20 000		only in infant formulae and follow-on formulae	
		(1): The additives may be added individually or in combination				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(20): E 339, E 340 and E 341 are authorised individually or in combination				
<b>13.1.5.2</b>	<b>Dietary foods for babies and young children for special medical purposes as defined in Directive 1999/21/EC</b>					
	The additives of category 13.1.3 are applicable, except for E 270, E 333, E 341					
	E 401	Sodium alginate	1 000		From four months onwards in special food products with adapted composition, required for metabolic disorders and for general tube-feeding	
	E 405	Propane-1, 2-diol alginate	200		From 12 months onwards in specialised diets intended for young children who have cow's milk intolerance or inborn errors of metabolism	
	E 410	Locust bean gum	10 000		From birth onwards in products for reduction of gastro-oesophageal reflux	
	E 412	Guar gum	10 000		From birth onwards in products in liquid formulae containing hydrolysed proteins, peptides or amino acids	
	E 415	Xanthan gum	1 200		From birth onwards for use in products based on amino acids or peptides for use with patients who have problems with impairment of the gastrointestinal tract, protein mal-absorption or inborn errors of metabolism	
	E 440	Pectins	10 000		From birth onwards in products used in case of gastro-intestinal disorders	
	E 466	Carboxy methyl cellulose	10 000		From birth onwards in products for the dietary management of metabolic disorders	
	E 471	Mono- and diglycerides of fatty acids	5 000		From birth onwards in specialised diets, particularly those devoid of proteins	
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500		only when sold as powder; From birth onwards	
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000		only when sold as liquid; From birth onwards	
	E 473	Sucrose esters of fatty acids	120		only products containing hydrolysed proteins, peptides and amino acids	
	E 1450	Starch sodium octenyl succinate	20 000			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
13.2	<b>Dietary foods for special medical purposes defined in Directive 1999/21/EC (excluding products from food category 13.1.5)</b>					
	Products in this category can also contain additives that are allowed in the corresponding food categories					
	Group I	Additives				
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			
	Group III	Colours with combined maximum limit	50			
	Group IV	Polyols	<i>quantum satis</i>			
	E 160d	Lycopene	30			
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)		
	E 405	Propane-1, 2-diol alginate	1 200			
	E 406	Agar	<i>quantum satis</i>		only foods in tablet and coated tablet form	
	E 432-436	Polysorbates	1 000	(1)		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)		
	E 475	Polyglycerol esters of fatty acids	5 000			
	E 477	Propane-1,2-diol esters of fatty acids	1 000			
E 481-482	Stearoyl-2-lactylates	2 000	(1)			
E 491-495	Sorbitan esters	5 000	(1)			
E 950	Accesulfame K	450				
E 951	Aspartame	1 000				



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 952	Cyclamic acid and its Na and Ca salts	400	(51)	
	E 954	Saccharin and its Na, K and Ca salts	200	(52)	
	E 955	Sucralose	400		
	E 959	Neohesperidine DC	100		
	E 961	Neotame	32		
	E 962	Salt of aspartame-acesulfame	450	(11)a (49) (50)	
	(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				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent				
	(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)				
	(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951				
	(51): Maximum usable levels are expressed in free acid				
	(52): Maximum usable levels are expressed in free imide				
<b>13.3</b>	<b>Dietary foods for weight control diets intended to replace total daily food intake or an individual meal (the whole or part of the total daily diet)</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	50		
	Group IV	Polyols	<i>quantum satis</i>		
	E 160d	Lycopene	30		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 405	Propane-1, 2-diol alginate	1 200		
	E 432-436	Polysorbates	1 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 475	Polyglycerol esters of fatty acids	5 000		
	E 477	Propane-1,2-diol esters of fatty acids	1 000		
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	
	E 491-495	Sorbitan esters	5 000	(1)	
	E 950	Acesulfame K	450		
	E 951	Aspartame	800		
	E 952	Cyclamic acid and its Na and Ca salts	400	(51)	
	E 954	Saccharin and its Na, K and Ca salts	240	(52)	
	E 955	Sucralose	320		
	E 959	Neohesperidine DC	100		
	E 961	Neotame	26		
	E 962	Salt of aspartame-acesulfame	450	(11)a (49) (50)	
(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					
(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>					
(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent					
(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
					(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-accesulfame, either alone or in combination with E 950 or E 951
					(51): Maximum usable levels are expressed in free acid
					(52): Maximum usable levels are expressed in free imide
<b>13.4</b>	<b>Foods suitable for people intolerant to gluten as defined by Regulation (EC) No 41/2009</b>				
Products in this category can also use additives that are allowed in the corresponding food counterparts categories					
	Group I	Additives			including dry pasta
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group IV	Polyols	<i>quantum satis</i>		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
In addition, all additives in the gluten containing counterparts are authorised					
					(1): The additives may be added individually or in combination
					(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>
<b>14</b>	<b>Beverages</b>				
<b>14.1</b>	<b>Non-alcoholic beverages</b>				
<b>14.1.1</b>	<b>Water, including natural mineral water as defined in Directive 2009/54/EC and spring water and all other bottled or packed waters</b>				
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	500	(1) (4)	only prepared table waters
(1): The additives may be added individually or in combination					
(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>					
(48): Mineral salts added to prepared table waters for standardisation are not classified as additives					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
14.1.2	<b>Fruit juices as defined by Directive 2001/112/EC and vegetable juices</b>				
	Group I	Additives			only vegetable juices
	E 170	Calcium carbonate	<i>quantum satis</i>		only grape juice
	E 200-203	Sorbic acid — sorbates	500	(1) (2)	only Sed ... saft and sødet ... saft
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	only grape juice, unfermented, for sacramental use
	E 210-213	Benzoic acid — benzoates	200	(1) (2)	only Sed ... saft and sødet ... saft
	E 220-228	Sulphur dioxide — sulphites	2 000	(3)	only concentrated grape juice for home wine-making
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only orange, grapefruit, apple and pineapple juice for bulk dispensing in catering establishments
	E 220-228	Sulphur dioxide — sulphites	350	(3)	only lime and lemon juice
	E 220-228	Sulphur dioxide — sulphites	70	(3)	only grape juice, unfermented, for sacramental use
	E 296	Malic acid	3 000		only pineapple juice
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 330	Citric acid	3 000		
	E 336	Potassium tartrates	<i>quantum satis</i>		only grape juice
E 440	Pectins	3 000		only pineapple and passion fruit juice	
E 900	Dimethyl polysiloxane	10		only pineapple juice and Sed ... saft and sødet ... saft	
(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
14.1.3	<b>Fruit nectars as defined by Directive 2001/112/EC and vegetable nectars and similar products</b>				
	Group I	Additives			only vegetable nectars, E 420, E 421, E 953, E 965, E 966, E 967 and E 968 may not be used
	E 200-203	Sorbic acid — sorbates	300	(1) (2)	only traditional Swedish and Finnish fruit syrups
	E 200-203	Sorbic acid — sorbates	250	(1) (2)	only traditional Swedish fruit syrups, maximum applies if E 210-213, benzoic acid — benzoates, have also been used is
	E 210-213	Benzoic acid — benzoates	150	(1) (2)	only traditional Swedish and Finnish fruit syrups
	E 270	Lactic acid	5 000		
	E 296	Malic acid	quantum satis		only traditional Swedish and Finnish fruit syrups
	E 300	Ascorbic acid	quantum satis		
	E 330	Citric acid	5 000		
	E 440	Pectins	3 000		only pineapple and passion fruit
	E 466	Carboxy methyl cellulose	quantum satis		only traditional Swedish and Finnish fruit syrups from citrus
	E 950	Acesulfame K	350		only energy-reduced or with no added sugar
	E 951	Aspartame	600		only energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	only energy-reduced or with no added sugar
	E 955	Sucralose	300		only energy-reduced or with no added sugar
E 959	Neohesperidine DC	30		only energy-reduced or with no added sugar	
E 961	Neotame	20		only energy-reduced or with no added sugar	
E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced or with no added sugar	
(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent					
(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)					
(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
		(51): Maximum usable levels are expressed in free acid				
		(52): Maximum usable levels are expressed in free imide				
<b>14.1.4</b>	<b>Flavoured drinks</b>					
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used	
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		excluding chocolate milk and malt products	
	Group III	Colours with combined maximum limit	100	(25)	excluding chocolate milk and malt products	
	E 160d	Lycopene	12		excluding dilutable drinks	
	E 200-203	Sorbic acid — sorbates	300	(1) (2)	excluding dairy-based drinks	
	E 200-203	Sorbic acid — sorbates	250	(1) (2)	maximum applies if E 210-213, benzoic acid — benzoates, have also been used	
	E 210-213	Benzoic acid — benzoates	150	(1) (2)	excluding dairy-based drinks	
	E 220-228	Sulphur dioxide — sulphites	20	(3)	only carry over from concentrates in non-alcoholic flavoured drinks containing fruit juice	
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only non-alcoholic flavoured drinks containing at least 235 g/l glucose syrup	
	E 220-228	Sulphur dioxide — sulphites	350	(3)	only concentrates based on fruit juice and containing not less than 2,5 % barley (barley water)	
	E 220-228	Sulphur dioxide — sulphites	250	(3)	only other concentrates based on fruit juice or comminuted fruit; <i>capilé, groselha</i>	
	E 242	Dimethyl dicarbonate	250	(2-4)		
	E 297	Fumaric acid	1 000		only instant powders for fruit-based drinks	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	700	(1) (4)		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	500	(1) (4)	only sport drinks
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(1) (4)	only whey protein containing sport drinks
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only vegetable protein drinks
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only chocolate and malt dairy-based drinks
	E 555-557	Adipic acid — adipates	10 000	(1)	only powders for home preparation of drinks
	E 363	Succinic acid	3 000		only powders for home preparation of drinks
	E 405	Propane-1, 2-diol alginate	300		
	E 426	Soybean hemicellulose	5 000		only dairy-based drinks intended for retail sale
	E 444	Sucrose acetate isobutyrate	300		only cloudy drinks
	E 445	Glycerol esters of wood rosins	100		only cloudy drinks
	E 459	Beta-cyclodextrin	500		only flavoured powdered instant drinks
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	only aniseed-based, dairy-based, coconut and almond drinks
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	only powders for the preparation of hot beverages
	E 481-482	Sodium and Calcium stearoyl-2-lactylates	2 000	(1)	only powders for the preparation of hot beverages
	E 900	Dimethyl polysiloxane	10		
	E 950	Accesulfame K	350		only energy-reduced or with no added sugar
	E 951	Aspartame	600		only energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	only "gaseosa" energy-reduced or with no added sugar
	E 955	Sucralose	300		only energy-reduced or with no added sugar
	E 959	Neohesperidine DC	30		only energy-reduced or with no added sugar, except milk and milk derivative based flavoured drinks

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 959	Neohesperidine DC	50		only milk and milk derivative based flavoured drinks, energy-reduced or with no added sugar
	E 957	Thaumatococin	0,5		only water based flavoured non-alcoholic drinks, as flavour enhancer only
	E 961	Neotame	20		only energy-reduced or with no added sugar
	E 961	Neotame	2		only energy-reduced or with no added sugar, as flavour enhancer
	E 962	Salt of aspartame-accesulfame	350	(11)a (49) (50)	only energy-reduced or with no added sugar
	E 999	Quillaia extract	200	(45)	
(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present					
(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>					
(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent					
(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)					
(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-accesulfame, either alone or in combination with E 950 or E 951					
(51): Maximum usable levels are expressed in free acid					
(52): Maximum usable levels are expressed in free imide					
(24): Ingoing amount, residues not detectable					
(25): The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l					
(45): Calculated as anhydrous extract					



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
14.1.5	<b>Coffee, tea, herbal and fruit infusions, chicory; tea, herbal and fruit infusions and chicory extracts; tea, plant, fruit and cereal preparations for infusions, as well as mixes and instant mixes of these products</b>				
	<b>14.1.5.1</b>				
	<b>Coffee, coffee extracts</b>				
	E 901	Beeswax, white and yellow	quantum satis		only coffee beans, as glazing agent
	E 902	Candelilla wax	quantum satis		only coffee beans, as glazing agent
E 903	Carnauba wax	200		only coffee beans, as glazing agent	
E 904	Shellac	quantum satis		only coffee beans, as glazing agent	
14.1.5.2	<b>Other</b>				
	Group 1	Additives			excluding unflavoured leaf tea; including flavoured instant coffee; E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used in drinks
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	600	(1) (2)	only liquid tea concentrates and liquid fruit and herbal infusion concentrates
	E 242	Dimethyl dicarbonate	250	(2-4)	only liquid tea concentrate
	E 297	Fumaric acid	1 000		only instant products for preparation of flavoured tea and herbal infusions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only coffee-based drinks for vending machines; Instant tea and instant herbal infusions
	E 355-357	Adipic acid — adipates	10 000	(1)	only powders for home preparation of drinks
	E 363	Succinic acid	3 000		only powders for home preparation of drinks
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	1 000	(1)	only canned liquid coffee
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	only powders for the preparation of hot beverages
	E 481-482	Sodium and calcium Stearoyl-2-lactylate	2 000	(1)	only powders for the preparation of hot beverages
	E 491-495	Sorbitan esters	500	(1)	only liquid tea concentrates and liquid fruit and herbal infusion concentrates
	(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					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
					(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present
					(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>
					(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
					(24): Ingoing amount, residues not detectable
<b>14.2</b>	<b>Alcoholic beverages, including alcohol-free and low-alcohol counterparts</b>				
<b>14.2.1</b>	<b>Beer and malt beverages</b>				
	E 150a-d	Caramels	quantum satis		only beer
	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		
	E 301	Sodium ascorbate	quantum satis		
	E 330	Citric acid	quantum satis		
	E 405	Propane-1, 2-diol alginat	100		
	E 414	Gum arabic (acacia gum)	quantum satis		
	E 950	Acesulfame K	350		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; "Bière de table/Tafelbier/Table beer" (original wort content less than 6 %) except for "Oberwüriges Einfachbier"; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the "oud bruin" type

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 951	Aspartame	600		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; "Bière de table/Tafelbier/Table beer" (original wort content less than 6 %) except for "Obergängiges Einfachbier"; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the "oud bruin" type
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; "Bière de table/Tafelbier/Table beer" (original wort content less than 6 %) except for "Obergängiges Einfachbier"; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the "oud bruin" type
	E 955	Sucralose	250		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; "Bière de table/Tafelbier/Table beer" (original wort content less than 6 %) except for "Obergängiges Einfachbier"; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the "oud bruin" type
	E 959	Neohesperidine DC	10		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; "Bière de table/Tafelbier/Table beer" (original wort content less than 6 %) except for "Obergängiges Einfachbier"; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the "oud bruin" type
	E 961	Neotame	20		only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; "Bière de table/Tafelbier/Table beer" (original wort content less than 6 %) except for "Obergängiges Einfachbier"; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the "oud bruin" type
	E 962	Salt of aspartame-accesulfame	350	(11)a (49) (50)	only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; "Bière de table/Tafelbier/Table beer" (original wort content less than 6 %) except for "Obergängiges Einfachbier"; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the "oud bruin" type
	E 950	Acacesulfame K	25	(52)	only energy-reduced beer
	E 951	Aspartame	25		only energy-reduced beer
	E 955	Sucralose	10		only energy-reduced beer
	E 959	Neohesperidine DC	10		only energy-reduced beer
	E 961	Neotame	1		only energy-reduced beer
	E 962	Salt of aspartame-accesulfame	25	(11)b (49) (50)	only energy-reduced beer
(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					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
					(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950) (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 (52): Maximum usable levels are expressed in free imide
<b>14.2.2</b>	<b>Wine and other products defined by Regulation (EC) No 1234/2007, and alcohol-free counterparts</b>				
	The use of additives is authorised in accordance with Council Regulation (EC) No 1234/2007, Council Decision 2006/232/EC and Commission Regulation (EC) No 606/2009 and their implementing measures				
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	only alcohol-free
	E 220-228	Sulphur dioxide — sulphites	200	(3)	only alcohol-free
	E 242	Dimethyl dicarbonate	250	(24)	only alcohol-free
	(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present (24): Ingoing amount, residues not detectable				
<b>14.2.3</b>	<b>Cider and perry</b>				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		excluding <i>cidre bouché</i>
	Group III	Colours with combined maximum limit	200		excluding <i>cidre bouché</i>
	E 150a-d	Caramels	<i>quantum satis</i>		only <i>cidre bouché</i>
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	E 220-228	Sulphur dioxide — sulphites	200	(3)		
	E 242	Dimethyl dicarbonate	250	(2-4)		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)		
	E 405	Propane-1, 2-diol alginate	100		excluding <i>cidre bouché</i>	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)		
	E 900	Dimethyl polysiloxane	10		excluding <i>cidre bouché</i>	
	E 950	Acesulfame K	350			
	E 951	Aspartame	600			
	E 954	Saccharin and its Na, K and Ca salts	80	(52)		
	E 955	Sucralose	50			
	E 959	Neohesperidine DC	20			
	E 961	Neotame	20			
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)		
	E 999	Quillaja extract	200	(45)	excluding <i>cidre bouché</i>	
		(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent				
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)				

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acetulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(24): Ingoing amount, residues not detectable			
		(45): Calculated as anhydrous extract			
<b>14.2.4</b>	<b>Fruit wine and made wine</b>				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	200		
	E 160d	Lycopene	10		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	
	E 220-228	Sulphur dioxide — sulphites	200	(3)	
	E 220-228	Sulphur dioxide — sulphites	260	(3)	only <i>made wine</i>
	E 242	Dimethyl dicarbonate	250	(24)	only fruit wines and alcohol-reduced wine
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 353	Metatartaric acid	100		only <i>made wine</i>
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
		(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(24): Ingoing amount, residues not detectable			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
14.2.5	<b>Mead</b>					
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used	
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			
	E 200-203	Sorbic acid — sorbates	200	(1) (2)		
	E 220-228	Sulphur dioxide — sulphites	200	(3)		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)		
	E 473-474	Sucrose esters of fatty acids — sucroglycides	5 000	(24)		
		(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>					
	(24): Ingoing amount, residues not detectable					
14.2.6	<b>Spirit drinks as defined in Regulation (EC) No 110/2008</b>					
	Group I	Additives			except whisky or whiskey; E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used except in liqueurs	
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		except: spirit drinks as defined in article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà	
	Group III	Colours with combined maximum limit	200		except: spirit drinks as defined in article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 123	amaranth	30		except: spirit drinks as defined in article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
	E 150a-d	Caramels	quantum satis		except: fruit spirits, spirits (preceded by the name of the fruit) obtained by maceration and distillation, London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà. Whisky, whiskey can only contain E 150a
	E 160b	Annatto, Bixin, Norbixin	10		only liqueurs
	E 174	Silver	quantum satis		only liqueurs
	E 175	Gold	quantum satis		only liqueurs
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only distilled alcoholic beverages containing whole pears
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	except: whisky, whiskey
	E 405	Propane-1, 2-diol alginate	10 000		only emulsified liqueurs
	E 416	Karaya gum	10 000		only egg-based liqueurs
	E 445	Glycerol esters of wood rosins	100		only cloudy spirit drinks
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	except: whisky, whiskey
	E 475	Polyglycerol esters of fatty acids	5 000		only emulsified liqueurs
	E 481-482	Stearoyl-2-lactylates	8 000	(1)	only emulsified liqueurs
		(1): The additives may be added individually or in combination			
		(3): Maximum levels are expressed as SO <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
14.2.7	<b>Aromatised wine-based products as defined by Regulation (EEC) No 1601/91</b>				
14.2.7.1	<b>Aromatised wines</b>				
	Group 1	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group II	Colours at <i>quantum satis</i>			
	Group III	Colours with combined maximum limit	200		Except <i>americano</i> , <i>bitter vino</i>
	E 150a-d	Caramels	<i>quantum satis</i>		Except <i>americano</i> , <i>bitter vino</i>
	E 100	Curcumin	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 101	Riboflavins	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 102	Tartrazine	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 104	Quinoline Yellow	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 110	Sunset Yellow FCF/Orange Yellow S	100	(27)	only <i>bitter vino</i>
	E 120	Cochineal, Carminic acid, Carmines	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 122	Azorubine, Carmoisine	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 123	Amaranth	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 124	Ponceau 4R, Cochineal Red A	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 129	Allura Red AG	100	(27)	only <i>bitter vino</i>
	E 123	Amaranth	30		only aperitif wines
	E 150a-d	Caramels	<i>quantum satis</i>		only <i>americano</i> , <i>bitter vino</i>
	E 160d	Lycopene	10		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	
	E 242	Dimethyl dicarbonate	250	(24)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
		(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				
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
		(24): Ingoing amount, residues not detectable				
		(26): In americano E 100, E 101, E 102, E 104, E 120, E 122, E 123, E 124 are authorised individually or in combination				
		(27): In bitter vino E 100, E 101, E 102, E 104, E 110, E 120, E 122, E 123, E 124, E 129 are authorised individually or in combination				
<b>14.2.7.2</b>		<b>Aromatised wine-based drinks</b>				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used	
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		except bitter soda, <i>sangria, claria, zorra</i>	
	Group III	Colours with combined maximum limit	200		except bitter soda, <i>sangria, claria, zorra</i>	
	E 100	Curcumin	100	(28)	only bitter soda	
	E 101	Riboflavins	100	(28)	only bitter soda	
	E 102	Tartrazine	100	(28)	only bitter soda	
	E 104	Quinoline Yellow	100	(28)	only bitter soda	
	E 110	Sunset Yellow FCF/Orange Yellow S	100	(28)	only bitter soda	
	E 120	Cochineal, Carmine acid, Carmines	100	(28)	only bitter soda	
	E 122	Azorubine, Carmoisine	100	(28)	only bitter soda	
	E 123	Amaranth	100	(28)	only bitter soda	
	E 124	Ponceau 4R, Cochineal Red A	100	(28)	only bitter soda	
	E 129	Allura Red AG	100	(28)	only bitter soda	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 150a-d	Caramels	<i>quantum satis</i>		only bitter soda
	E 160d	Lycopene	10		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	
	E 242	Dimethyl dicarbonate	250	(2-4)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	(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				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(24): Ingoing amount, residues not detectable				
	(28): In bitter soda E 100, E 101, E 102, E 104, E 110, E 120, E 122, E 123, E 124, E 129 are authorised individually or in combination				
<b>14.2.7.3</b>	<b>Aromatised wine-product cocktails</b>				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	200		
	E 160d	Lycopene	10		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	
	E 242	Dimethyl dicarbonate	250	(2-4)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(24): Ingoing amount, residues not detectable			
<b>14.2.8</b>	<b>Other alcoholic drinks including mixtures of alcoholic drinks with non-alcoholic drinks and spirits with less than 15 % of alcohol</b>				
	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	200		only alcoholic drinks with less than 15 % of alcohol
	E 123	Amaranth	30		only alcoholic drinks with less than 15 % of alcohol
	E 160b	Annatto, Bixin, Norbixin	10		only alcoholic drinks with less than 15 % of alcohol
	E 160d	Lycopene	30		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	only alcoholic drinks with less than 15 % of alcohol
	E 210-213	Benzoic acid — benzoates	200	(1) (2)	only alcoholic drinks with less than 15 % of alcohol
	E 242	Dimethyl dicarbonate	250	(24)	only wine-based drinks
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 444	Sucrose acetate isobutyrate	300		only flavoured cloudy alcoholic drinks containing less than 15 % of alcohol
	E 445	Glycerol esters of wood rosins	100		only flavoured cloudy alcoholic drinks containing less than 15 % of alcohol
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 481-482	Stearoyl-2-lactylates	8 000	(1)	only flavoured drinks containing less than 15 % of alcohol

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 950	Acesulfame K	350		
	E 951	Aspartame	600		
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only mixtures of alcoholic drinks with non-alcoholic drinks
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	
	E 955	Sucralose	250		
	E 959	Neohesperidine DC	30		
	E 961	Neotame	20		
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	
		(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			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(24): Ingoing amount, residues not detectable			
15	<b>Ready-to-eat savouries and snacks</b>				
15.1	<b>Potato-, cereal-, flour- or starch-based snacks</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group III	Colours with combined maximum limit	100		excluding extruded or expanded savoury snack products
	Group III	Colours with combined maximum limit	200		only extruded or expanded savoury snack products
	E 160b	Annatto, Bixin, Norbixin	10		excluding extruded or expanded savoury snack products
	E 160b	Annatto, Bixin, Norbixin	20		only extruded or expanded savoury snack products
	E 160d	Lycopene	30		
	E 200-203; 214-219	Sorbic acid — sorbates; p-hydroxybenzoates	1 000	(1) (2) (5)	
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only cereal- and potato-based snacks
	E 310-320	Gallates, TBHQ and BHA	200	(1)	only cereal-based snack foods
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 392	Extracts of rosemary	50	(41) (46)	
	E 405	Propane-1, 2-diol aigmate	3 000		only cereal- and potato-based snacks
	E 416	Karaya gum	5 000		only cereal- and potato-based snacks
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	only cereal-based snacks
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	only cereal- and potato-based snacks
	E 901	Beeswax, white and yellow	quantum satis		as glazing agents only
	E 902	Candelilla wax	quantum satis		as glazing agents only
	E 903	Carnauba wax	200		as glazing agents only
	E 904	Shellac	quantum satis		as glazing agents only
	E 950	Acetylulame K	350		
	E 951	Aspartame	500		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	
	E 955	Sucralose	200		
	E 959	Neohesperidine DC	50		
	E 961	Neotame	18		
	E 961	Neotame	2		as flavour enhancer only
	E 962	Salt of aspartame-accesulfame	500	(11)b (49) (50)	
	(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
	(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>				
	(5): E 214-219; p-hydroxybenzoates (PHB), maximum 300 mg/kg				
	(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent				
	(41): Expressed on fat basis				
	(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)				
	(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-accesulfame, either alone or in combination with E 950 or E 951				
	(52): Maximum usable levels are expressed in free imide				
	(46): As the sum of carnosol and carnosic acid				
15.2	<b>Processed nuts</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	100		only savoury-coated nuts

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 160b	Annatto, Bixin, Norbixin	10		only savoury-coated nuts
	E 160d	Lycopene	30		
	E 200-203; 214-219	Sorbic acid — sorbates; p-hydroxybenzoates	1 000	(1) (2) (5)	only coated nuts
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only marinated nuts
	E 310-320	Gallates, TBHQ and BHA	200	(1) (13)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 392	Extracts of rosemary	200	(41) (46)	
	E 416	Karaya gum	10 000		only coating for nuts
	E 901	Beeswax, white and yellow	quantum satis		as glazing agents only
	E 902	Candelilla wax	quantum satis		as glazing agents only
	E 903	Carnauba wax	200		as glazing agents only
	E 904	Shellac	quantum satis		as glazing agents only
	E 950	Accesulfame K	350		
	E 951	Aspartame	500		
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	
	E 955	Sucralose	200		
	E 959	Neohesperidine DC	50		
	E 961	Neotame	18		
	E 961	Neotame	2		as flavour enhancer only
	E 962	Salt of aspartame-accesulfame	500	(11)b (49) (50)	



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
					(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 <sub>2</sub> relate to the total quantity, available from all sources, an SO <sub>2</sub> content of not more than 10 mg/kg or 10 mg/l is not considered to be present
					(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>
					(5): E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg
					(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
					(13): Maximum limit expressed on fat
					(41): Expressed on fat basis
					(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
					(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951
					(52): Maximum usable levels are expressed in free imide
					(46): As the sum of carnosol and carnosic acid
16	<b>Desserts excluding products covered in categories 1, 3 and 4</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	150		
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced or with no added sugar
	E 160b	Annatto, Bixin, Norbixin	10		
	E 160d	Lycopene	30		
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only <i>frugtagrad, rote Grütze and pusha</i>

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only ostkaka
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	300	(1) (2)	only non-heat-treated dairy-based desserts
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only <i>frugtkage</i> and rote Grütze
	E 234	Nisin	3		only semolina and tapioca puddings and similar products
	E 280-283	Propionic acid — propionates	1 000	(1) (6)	only <i>Christmas pudding</i>
	E 297	Fumaric acid	4 000		only gel-like desserts, fruit-flavoured desserts, dry powdered dessert mixes
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	7 000	(1) (4)	only dry powdered dessert mixes
	E 355-357	Adipic acid — adipates	1 000	(1)	only dry powdered dessert mixes
	E 355-357	Adipic acid — adipates	6 000	(1)	only gel-like desserts
	E 355-357	Adipic acid — adipates	1 000	(1)	only fruit-flavoured desserts
	E 363	Succinic acid	6 000		
	E 416	Karaya gum	6 000		
	E 427	Cassia gum	2 500		only for dairy-based dessert and similar products
	E 432-436	Polysorbates	3 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 475	Polyglycerol esters of fatty acids	2 000		
	E 477	Propane-1,2-diol esters of fatty acids	5 000		
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	
	E 483	Stearyl tartrate	5 000		
	E 491-495	Sorbitan esters	5 000	(1)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 950	Acesulfame K	350		only energy-reduced or with no added sugar
	E 951	Aspartame	1 000		only energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	250	(51)	only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	only energy-reduced or with no added sugar
	E 955	Sucralose	400		only energy-reduced or with no added sugar
	E 957	Thaumatin	5		as flavour enhancer only
	E 959	Neohesperidine DC	50		only energy-reduced or with no added sugar
	E 961	Neotame	32		only energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced 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			
		(4): The maximum level is expressed as P <sub>2</sub> O <sub>5</sub>			
		(6): Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
17	<b>Food supplements as defined in Directive 2002/46/EC excluding food supplements for infants and young children</b>				
17.1	<b>Food supplements supplied in a solid form including capsules and tablets and similar forms, excluding chewable forms</b>				
	Group 1	Additives			E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	300		
	Group IV	Polyols	<i>quantum satis</i>		
	E 160d	Lycopene	30		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only when supplied in dried form and containing preparations of vitamin A and of combinations of vitamins A and D
	E 310-321	Gallates, TBHQ, BHA and BHT	400	(1)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	<i>quantum satis</i>		
	E 392	Extracts of rosemary	400	(46)	
	E 405	Propane-1, 2-diol alginate	1 000		
	E 416	Karaya gum	<i>quantum satis</i>		
	E 426	Soybean hemicellulose	1 500		
	E 432-436	Polysorbates	<i>quantum satis</i>		
	E 459	Beta-cyclodextrin	<i>quantum satis</i>		only foods in tablet and coated tablet form
	E 468	Cross-linked sodium carboxy methyl cellulose	30 000		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	<i>quantum satis</i>	(1)	
	E 475	Polyglycerol esters of fatty acids	<i>quantum satis</i>		
	E 491-495	Sorbitan esters	<i>quantum satis</i>	(1)	
	E 551-559	Silicon dioxide — silicates	10 000		
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 902	Candelilla wax	<i>quantum satis</i>		
	E 903	Carnauba wax	200		
	E 904	Shellac	<i>quantum satis</i>		
	E 950	Acetosulfame K	500		
	E 951	Aspartame	2 000		
	E 952	Cyclamic acid and its Na and Ca salts	500	(51)	
	E 954	Saccharin and its Na, K and Ca salts	500	(52)	
	E 955	Sucralose	800		
	E 959	Neohesperidine DC	100		
	E 961	Neotame	60		
	E 961	Neotame	2		only as flavour enhancer
	E 962	Salt of aspartame-acetosulfame	500	(11)a (49) (50)	
	E 1201	Polyvinylpyrrolidone	<i>quantum satis</i>		only foods in tablet and coated tablet form
	E 1202	Polyvinylpyrrolidone	<i>quantum satis</i>		only foods in tablet and coated tablet form
	E 1203	Polyvinyl alcohol (PVA)	18 000		only in capsule and tablet form
	E 1204	Pullulan	<i>quantum satis</i>		only in capsule and tablet form
	E 1205	Basic methacrylate copolymer	100 000		
	E 1505	Triethyl citrate	3 500		only in capsule and tablet form
	E 1521	Polyethylene glycol	10 000		only in capsule and tablet form
(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					

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent				
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)				
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951				
		(51): Maximum usable levels are expressed in free acid				
		(52): Maximum usable levels are expressed in free imide				
		(46): As the sum of carnosol and carnosic acid				
17.2	<b>Food supplements supplied in a liquid form</b>					
	Group I	Additives				
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			
	Group III	Colours with combined maximum limit	100			
	E 160d	Lycopene	30			
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)		
	E 310-321	Gallates, TBHQ, BHA and BHT	400	(1)		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	<i>quantum satis</i>			
	E 392	Extracts of rosemary	400	(46)		
	E 405	Propane-1, 2-diol alginat	1 000			
	E 416	Karaya gum	<i>quantum satis</i>			
	E 426	Soybean hemicellulose	1 500			
	E 432-436	Polysorbates	<i>quantum satis</i>			
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	<i>quantum satis</i>	(1)		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 475	Polyglycerol esters of fatty acids	quantum satis		
	E 491-495	Sorbitan esters	quantum satis		
	E 551-559	Silicon dioxide — silicates	10 000		
	E 950	Acesulfame K	350		
	E 951	Aspartame	600		
	E 952	Cyclamic acid and its Na and Ca salts	400	(51)	
	E 954	Saccharin and its Na, K and Ca salts	80	(52)	
	E 955	Sucralose	240		
	E 959	Neohesperidine DC	50		
	E 961	Neotame	20		only as flavour enhancer
	E 961	Neotame	2		
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	
		(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			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
		(46): As the sum of carnosol and carnosic acid			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
17.3	<b>Food supplements supplied in a syrup-type or chewable form</b>				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group IV	Polyols	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	300		only solid food supplements
	Group III	Colours with combined maximum limit	100		only liquid food supplements
	E 160d	Lycopene	30		
	E 310-321	Gallates, TBHQ, BHA and BHT	400	(1)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	<i>quantum satis</i>		
	E 392	Extracts of rosemary	400	(46)	
	E 405	Propane-1, 2-diol alginate	1 000		
	E 416	Karaya gum	<i>quantum satis</i>		
	E 426	Soybean hemicellulose	1 500		
	E 432-436	Polysorbates	<i>quantum satis</i>		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	<i>quantum satis</i>	(1)	
	E 475	Polyglycerol esters of fatty acids	<i>quantum satis</i>		
	E 491-495	Sorbitan esters	<i>quantum satis</i>		
E 551-559	Silicon dioxide — silicates	10 000			
E 901	Beeswax, white and yellow	<i>quantum satis</i>			
E 902	Candelilla wax	<i>quantum satis</i>			
E 903	Carnauba wax	200			



Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 904	Shellac	<i>quantum satis</i>		
	E 950	Acesulfame K	2 000		
	E 951	Aspartame	5 500		
	E 952	Cyclamic acid and its Na and Ca salts	1 250	(51)	
	E 954	Saccharin and its Na, K and Ca salts	1 200	(52)	
	E 955	Sucralose	2 400		
	E 957	Thaumatin	400		
	E 959	Neohesperidine DC	400		
	E 961	Neotame	185		
	E 961	Neotame	2		only food supplements based on vitamin and/or mineral elements, as flavour enhancer
	E 962	Salt of aspartame-acesulfame	2 000	(11)a (49) (50)	
	(1): The additives may be added individually or in combination				
	(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent				
	(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951), and acesulfame-K (E 950)				
	(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951				
	(51): Maximum usable levels are expressed in free acid				
	(52): Maximum usable levels are expressed in free imide				
	(46): As the sum of carnosol and carnosic acid				
18	<b>Processed foods not covered by categories 1 to 17, excluding foods for infants and young children</b>				
	Group 1	Additives			



## 2013 주요 수출대상국의 식품첨가물 및 유해물질 조사(네덜란드)

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2013년 8월 인쇄

2013년 9월 발행

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