

## Standards consultation - rosemary extract Spring 2012

Organic rosemary extract has been broadly used in organic processing as a 'food' for many years, and has been labelled as a normal ingredient from agricultural origin. However, from a technological point of view, rosemary extract has antioxidant properties that require it to be treated as an additive.

In 2009 DG Sanco finalised the decision to list rosemary extract as an additive because of its technological role as antioxidant. Organic rosemary extract, therefore acquired the status of an additive (E 392). It has been added to the EU organic regulation 889/2008 to permits its use in organic products as below. For this additive, for the first time in the history of EU organic regulations, a clarification "only in organic quality" has been added under "specific conditions"

The Processing Standards Committee recommends adding it to our standard 40.8.6 allowing its use as an antioxidant.

### Additives

#### 40.8.6

Food additives, including carriers

<i>E no.</i>	<i>Name</i>	<i>Specific conditions</i>	<i>Organic origin by</i>
E170	Calcium carbonates	All authorised functions except colouring or calcium enrichment	-
E250	Sodium nitrite (see note)	For curing meat. The ingoing amount must <b>not</b> exceed 80mg/kg and the residual amount must <b>not</b> exceed 50mg/kg	-
E252	Potassium nitrate (saltpetre) (see note)	For curing meat. The ingoing amount must <b>not</b> exceed 80mg/kg and the residual amount must <b>not</b> exceed 50mg/kg	Date under review
E270	Lactic acid	-	-
E290	Carbon dioxide	-	-
E296	Malic acid	Plant products	Date under review
E300	Ascorbic acid	Plant and meat products	Date under review
E301	Sodium ascorbate	For use with nitrites or nitrates in meat products	Date under review
E306	Tocopherol rich extract (Vit E)*	Antioxidant in fats and oils (natural concentrate only)	2013
E322	Lecithins*	Plant and milk products	2009
E325	Sodium lactate	For milk and meat products	Date under review
E330	Citric acid	Plant products	Date under review
E331	Sodium citrate	Products of animal origin	Date under review
E333	Calcium citrates	Plant products	Date under review
E334	Tartaric acid (L(+)-)	Plant products	2013
E335	Sodium tartrate	Plant products	-
E336	Potassium tartrate	Plant products	-
E341	Monocalcium phosphate	Raising agent for self raising flour	-
<u>E392</u>	<u>Extracts of rosemary</u>	<u>From organic rosemary, extracted using ethanol</u>	<u>2012</u>
E406	Agar	Plant, milk and meat products	-
E407	Carrageenan	Plant and milk products	Date under

E410	Locust bean gum*	-	review 2009
E412	Guar gum*	-	2009
E414	Arabic gum*	-	2009
E415	Xanthan gum	-	2013
E422	Glycerol	For plant extracts	2010
E440 a	Pectin*	Plant and milk products	Date under review
E460	Microcrystalline cellulose	As a binding agent in tablets	-
E464	Hydroxy-propyl- methylcellulose (HPMC)	Vegetarian capsules and for film coating of tablets	-
E500	Sodium carbonates	Plant products, dulce de leche, soured cream, butter and sour milk cheese	-
E501	Potassium carbonates	Plant products	-
E503	Ammonium carbonates	Raising agent in flour	-
E516	Calcium sulphate	Carrier in plant products	-
E524	Sodium hydroxide	Surface treatment of Laugengebäck (a type of traditional German pastry)	-
E551	Silicon dioxide	Anti-caking agent for herbs and spices	-
E941	Nitrogen	-	-
E948	Oxygen	-	-
E938	Argon	-	-
Other substances:			
E220	Sulphur dioxide	Wines and cider (for maximum levels see standard 40.8.7)	-

Note - The EU commission will be reviewing the use of this additive in 2010 (sodium nitrite & potassium nitrite).

If you would like to comment, please email [consultation@soilassociation.org](mailto:consultation@soilassociation.org) by Friday 25<sup>th</sup> May 2012.

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