

Processing

Some amendments to the additives we allow resulting from a change to Annex VI of Regulation 2092/91 which would allow licensees to use:

- sodium carbonates (E500) for the production of sour milk cheese
- lactic acid for the regulation of the pH of the brine bath in cheese production.
- bentonite as a sticking agent for mead. In compliance with the specific purity criteria for food additive E558.
- citric acid for the regulation of the pH of the brine bath in cheese production.
- sulphuric acid in sugar(s) production⁽²⁾ and gelatine production⁽¹⁾
- hydrochloric acid in gelatine production. Also for the regulation of the pH of the brine bath in the processing of Gouda-, Edam and Maasdammer cheeses, Boerenkaas, Friese and Leidse Nagelkaas.
- ammonium hydroxide, hydrogen peroxide, cellulose⁽¹⁾, diatomaceous earth⁽¹⁾ and perlite⁽¹⁾ for gelatine production.
- hydrochloric acid for the regulation of the pH of the brine bath in cheese production⁽¹⁾

⁽¹⁾ The restriction concerns only animal products

⁽²⁾ The restriction concerns only plant products

- allowing the addition of water-extracted annatto to any Cheddar cheese, not just Scottish Cheddar.

We are considering adding the following specific conditions and new processing aids for the production of herbal medicines:

- E464 hydroxypropyl methyl cellulose (HPMC) for film coating of tablets.
- E460 microcrystalline cellulose as a binding agent in tablets.