

This text is meant purely as a documentation tool and has no legal effect. The Union's institutions do not assume any liability for its contents. The authentic versions of the relevant acts, including their preambles, are those published in the Official Journal of the European Union and available in EUR-Lex. Those official texts are directly accessible through the links embedded in this document

► **B** **COMMISSION IMPLEMENTING REGULATION (EU) No 1321/2013**
of 10 December 2013

establishing the Union list of authorised smoke flavouring primary products for use as such in or on foods and/or for the production of derived smoke flavourings

(Text with EEA relevance)

(OJ L 333, 12.12.2013, p. 54)

Amended by:

		Official Journal		
		No	page	date
► <u>M1</u>	Commission Implementing Regulation (EU) 2022/502 of 29 March 2022	L 102	6	30.3.2022
► <u>M2</u>	Commission Implementing Regulation (EU) 2023/952 of 12 May 2023	L 128	79	15.5.2023



**COMMISSION IMPLEMENTING REGULATION (EU) No
1321/2013**

of 10 December 2013

**establishing the Union list of authorised smoke flavouring primary
products for use as such in or on foods and/or for the production of
derived smoke flavourings**

(Text with EEA relevance)

Article 1

The list of the smoke flavouring primary products authorised to the exclusion of all others in the Union for use in or on foods and/or for the production of derived smoke flavourings, as referred to in Article 6 of Regulation (EC) No 2065/2003, is laid down in the Annex to this Regulation.

Article 2

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

The list of the authorised smoke flavourings is established with the effect from 1 January 2014.

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



ANNEX

Union list of authorised smoke flavouring primary products for use as such in or on foods and/or for the production of derived smoke flavourings

Note 1: Maximum levels refer to levels in or on food as marketed. By way of derogation from this principle, for dried and/or concentrated foods which need to be reconstituted the maximum levels shall apply to the food as reconstituted according to the instructions on the label taking into account the minimum dilution factor. If primary products are used for the production of the derived smoke flavourings, the maximum levels shall be adjusted accordingly.

Note 2: When combinations of smoke flavourings are used in or on foodstuffs, the individual levels shall be reduced proportionally.

Note 3: In case smoke flavourings are permitted to be used in processed meat (food category 8.2) or in processed fish and fishery products (food category 9.2) and these foods are smoked in a smoking chamber by regenerating smoke by using these permitted smoke flavourings, the use shall be in accordance with good manufacturing practices.

Note 4: The presence of a smoke flavouring shall be permitted:

- (a) in a compound food other than as referred to in the Annex, where the primary product is permitted in one of the ingredients of the compound food;
- (b) in a food which is to be used solely in the preparation of a compound food and provided that the compound food complies with this Regulation.

This shall not apply to infant formulae, follow-on formulae, processed cereal-based foods and baby foods and dietary foods for special medical purposes intended for infants and young children as referred to in Directive 2009/39/EC of the European Parliament and of the Council of 6 May 2009 on foodstuffs intended for particular nutritional uses ⁽¹⁾.

Unique code	SF-001
Name of the product	Scansmoke PB 1110
Name of the authorisation holder	► M1 proFagus GmbH ◀
Address of the authorisation holder	► M1 Uslarer Str. 30 37194 Bodenfelde GERMANY ◀

⁽¹⁾ OJ L 124, 20.5.2009, p. 21.



Description and characterisation of the product	<p>1. Source materials: 90 % beech (<i>Fagus sylvatica</i>), 10 % oak (<i>Quercus alba</i>)</p> <p>2. Specifications:</p> <ul style="list-style-type: none"> — pH: 2,1 – 2,9 — Water: 47,0 – 56,0 % — Acid % (expressed as acetic acid): 8 – 12 % — Carbonyl compounds: 17 – 25 % — Phenols (as syringol, mg/g): 10,5 – 20,1 <p>3. Purity criteria:</p> <ul style="list-style-type: none"> — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg/kg — Mercury: < 1,0 mg/kg 																																
	Conditions of use	<table border="1"> <thead> <tr> <th>Food category</th> <th>Maximum level g/kg</th> </tr> </thead> <tbody> <tr> <td>1.7. Cheese and cheese products</td> <td>2,0</td> </tr> <tr> <td>2. Fats and oils and fat and oil emulsions</td> <td>0,002</td> </tr> <tr> <td>3. Edible ices</td> <td>0,005</td> </tr> <tr> <td>5. Confectionery</td> <td>0,05</td> </tr> <tr> <td>8.1.2. Meat preparations as defined by Regulation (EC) No 853/2004 of the European Parliament and of the Council ⁽¹⁾</td> <td>2,0</td> </tr> <tr> <td>8.2. Processed meat</td> <td>2,0</td> </tr> <tr> <td>9.2. Processed fish and fishery products including crustaceans and molluscs</td> <td>2,0</td> </tr> <tr> <td>9.3. Fish roe</td> <td>2,0</td> </tr> <tr> <td>12.2. Herbs, spices, seasonings</td> <td>2,3</td> </tr> <tr> <td>12.5. Soups and broths</td> <td>0,23</td> </tr> <tr> <td>12.6. Sauces</td> <td>1,0</td> </tr> <tr> <td>12.7. Salads and savoury based sandwich spreads</td> <td>0,23</td> </tr> <tr> <td>14.1. Non-alcoholic beverages</td> <td>0,02</td> </tr> <tr> <td>14.2. Alcoholic beverages, including alcohol-free and low-alcohol counterparts</td> <td>0,02</td> </tr> <tr> <td>15. Ready-to-eat savouries and snacks</td> <td>2,0</td> </tr> </tbody> </table>	Food category	Maximum level g/kg	1.7. Cheese and cheese products	2,0	2. Fats and oils and fat and oil emulsions	0,002	3. Edible ices	0,005	5. Confectionery	0,05	8.1.2. Meat preparations as defined by Regulation (EC) No 853/2004 of the European Parliament and of the Council ⁽¹⁾	2,0	8.2. Processed meat	2,0	9.2. Processed fish and fishery products including crustaceans and molluscs	2,0	9.3. Fish roe	2,0	12.2. Herbs, spices, seasonings	2,3	12.5. Soups and broths	0,23	12.6. Sauces	1,0	12.7. Salads and savoury based sandwich spreads	0,23	14.1. Non-alcoholic beverages	0,02	14.2. Alcoholic beverages, including alcohol-free and low-alcohol counterparts	0,02	15. Ready-to-eat savouries and snacks
Food category	Maximum level g/kg																																
1.7. Cheese and cheese products	2,0																																
2. Fats and oils and fat and oil emulsions	0,002																																
3. Edible ices	0,005																																
5. Confectionery	0,05																																
8.1.2. Meat preparations as defined by Regulation (EC) No 853/2004 of the European Parliament and of the Council ⁽¹⁾	2,0																																
8.2. Processed meat	2,0																																
9.2. Processed fish and fishery products including crustaceans and molluscs	2,0																																
9.3. Fish roe	2,0																																
12.2. Herbs, spices, seasonings	2,3																																
12.5. Soups and broths	0,23																																
12.6. Sauces	1,0																																
12.7. Salads and savoury based sandwich spreads	0,23																																
14.1. Non-alcoholic beverages	0,02																																
14.2. Alcoholic beverages, including alcohol-free and low-alcohol counterparts	0,02																																
15. Ready-to-eat savouries and snacks	2,0																																
Date from which the product is authorised	1 January 2014																																
Date until which the product is authorised	1 January 2024																																

⁽¹⁾ OJ L 139, 30.4.2004, p. 55.

▼B

Unique code	SF-002	
Name of the product	Zesti Smoke Code 10	
Name of the authorisation holder	Mastertaste	
Address of the authorisation holder	Draycott Mills Cam Dursley Gloucestershire GL11 5NA UNITED KINGDOM	
Description and characterisation of the product	<p>1. Source material: 50 – 60 % of hickory (<i>Carya ovata</i>), 40 – 50 % oak (<i>Quercus alba</i>)</p> <p>2. Specifications: — pH: 2,0 – 2,5 — Water: 62,3 – 65,7 % — Acid % (expressed as acetic acid): 10,5 – 11 % — Carbonyl compounds (g/100 ml): 15 – 25 — Phenols (mg/ml): 12 – 22</p> <p>3. Purity criteria: — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg/kg — Mercury: < 1,0 mg/kg</p>	
Conditions of use	Food category	Maximum level g/kg
	1.7. Cheese and cheese products	0,50
	1.8. Dairy analogues, including beverage whiteners	0,50
	4.2. Processed fruits and vegetables	0,30
	8.1.2. Meat preparations as defined by Regulation (EC) No 853/2004	2,5
	8.2. Processed meat	2,5
	9.2. Processed fish and fishery products including crustaceans and molluscs	2,0
	9.3. Fish roe	2,0
	12.2. Herbs, spices, seasonings	3,0
	12.5. Soups and broths	0,30
	12.6. Sauces	1,0
	12.9. Protein products, excluding products covered in category 1.8	1,0
15. Ready-to-eat savouries and snacks	3,0	
Date from which the product is authorised	1 January 2014	
Date until which the product is authorised	1 January 2024	



Unique code	SF-003	
Name of the product	Smoke Concentrate 809045	
Name of the authorisation holder	Symrise AG	
Address of the authorisation holder	Mühlenfeldstraße 1 37603 Holzminden GERMANY	
Description and characterisation of the product	<p>1. Source material: Beech (<i>Fagus sylvatica</i>)</p> <p>2. Specifications:</p> <ul style="list-style-type: none"> — pH: 2 – 3 — Water: 5 – 15 % — Acid % (expressed as acetic acid): 8 – 15 % — Carbonyl compounds: 10 – 20 % — Phenols: 0,2 – 0,6 % <p>3. Purity criteria:</p> <ul style="list-style-type: none"> — Lead: < 5 mg/kg — Arsenic: < 3 mg/kg — Cadmium: < 1 mg/kg — Mercury: < 1 mg/kg 	
Conditions of use	Food category	Maximum level g/kg
	1. Dairy products and analogue	0,50
	4.2. Processed fruits and vegetables	0,30
	6.4.5. Fillings of stuffed pasta (ravioli and similar)	1,0
	7.1. Breads and rolls	0,60
	7.2. Fine bakery wares	0,60
	8. Meat	0,60
	9.2. Processed fish and fishery products including crustaceans and molluscs	0,60
	9.3. Fish roe	0,60
	12.2. Herbs, spices, seasonings	3,0
	12.5. Soups and broths	0,60
	12.6. Sauces	4,0
	12.7. Salads and savoury based sandwich spreads	1,0
12.9. Protein products, excluding products covered in category 1.8	1,0	
15. Ready-to-eat savouries and snacks	3,0	
Date from which the product is authorised	1 January 2014	
Date until which the product is authorised	1 January 2024	

▼B

Unique code	SF-004	
Name of the product	Scansmoke SEF 7525	
Name of the authorisation holder	Azelis Denmark A/S	
Address of the authorisation holder	Lundtoftegaardsvej 95 2800 Lyngby DENMARK	
Description and characterisation of the product	<p>1. Source materials: 35 % red oak (<i>Quercus rubra</i>), 35 % white oak (<i>Quercus alba</i>), 10 % maple (<i>Acer saccharum</i>), 10 % beech (<i>Fagus grandifolia</i>) and 10 % hickory (<i>Carya ovata</i>).</p> <p>2. Specifications:</p> <ul style="list-style-type: none"> — Water: 0,3 – 0,9 wt. % — Acid (expressed as acetic acid): 0,09 – 0,25 meq/g — Carbonyl compounds: 1,2 – 3,0 wt. % — Phenols: 8 – 12 wt. % <p>3. Purity criteria:</p> <ul style="list-style-type: none"> — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg/kg — Mercury: < 1,0 mg/kg 	
Conditions of use	Food category	Maximum level g/kg
	1. Dairy products and analogue	0,16
	2. Fats and oils and fat and oil emulsions	0,05
	4.2. Processed fruits and vegetables	0,05
	5. Confectionery	0,08
	6. Cereals and cereal products	0,05
	7.1. Breads and rolls	0,08
	7.2. Fine bakery wares	0,08
	8. Meat	0,16
	9.2. Processed fish and fishery products including crustaceans and molluscs	0,16
	9.3. Fish roe	0,16
	10.2. Processed eggs and egg products	0,05
	12.2. Herbs, spices, seasonings	0,18

▼ B

	12.5. Soups and broths	0,05
	12.6. Sauces	0,05
	12.7. Salads and savoury based sandwich spreads	0,05
	12.9. Protein products, excluding products covered in category 1.8	0,05
	14.1. Non-alcoholic beverages	0,05
	14.2. Alcoholic beverages, including alcohol-free and low-alcohol counterparts	0,05
	15. Ready-to-eat savouries and snacks	0,08
Date from which the product is authorised	1 January 2014	
Date until which the product is authorised	1 January 2024	
Unique code	SF-005	
Name of the product	SmokEz C-10	
Name of the authorisation holder	Red Arrow Products Company LLC	
Address of the authorisation holder	P.O. Box 1537 633 South 20th street Manitowoc, WI 54221- 1537 USA	
Description and characterisation of the product	<p>1. Source materials:</p> <p>Maple (<i>Acer saccharum</i>): 25 – 60 %</p> <p>Oak (<i>Quercus alba</i>): 10 – 40 %</p> <p>Hickory (<i>Carya ovata</i>): 10 – 25 %</p> <p>Ash (<i>Fraxinus americana</i>), birch (<i>Betula papyrifera</i> and <i>Betula alleghensis</i>), cherry (<i>Prunus serotina</i>), beech (<i>Fagus grandifolia</i>): 0 – 15 % (in total)</p> <p>2. Specifications:</p> <p>— pH: 2,15 – 2,6</p> <p>— Water: 60,7 – 65,1 %</p> <p>— Acid % (expressed as acetic acid): 10,5 – 12,0 wt. %</p> <p>— Carbonyl compounds: 12,0 – 17,0 wt. %</p> <p>— Phenols: 10,0 – 15,0 mg/ml</p> <p>3. Purity criteria:</p> <p>— Lead: < 5,0 mg/kg</p> <p>— Arsenic: < 3,0 mg/kg</p> <p>— Cadmium: < 1,0 mg/kg</p> <p>— Mercury: < 1,0 mg/kg</p>	



Conditions of use	Food category	Maximum level g/kg
	1.7. Cheese and cheese products	0,20
	8.1.2. Meat preparations as defined by Regulation (EC) no 853/2004	2,5
	8.2. Processed meat	2,5
	9.2. Processed fish and fishery products including crustaceans and molluscs	2,0
	9.3. Fish roe	2,0
	12.2. Herbs, spices, seasoning and condiments	3,0
	12.6. Sauces and like products	3,0
	15. Ready-to-eat savouries and snacks	3,0
Date from which the product is authorised	1 January 2014	
Date until which the product is authorised	1 January 2024	
Unique code	SF-006	
Name of the product	SmokEz Enviro-23	
Name of the authorisation holder	Red Arrow Products Company LLC	
Address of the authorisation holder	P.O. Box 1537 633 South 20th street Manitowoc, WI 54221- 1537 USA	
Description and characterisation of the product	<p>1. Source materials:</p> <p>Maple (<i>Acer saccharum</i>): 25 – 65 %</p> <p>Oak (<i>Quercus alba</i>): 20 – 75 %</p> <p>Hickory (<i>Carya ovata</i>), ash (<i>Fraxinus americana</i>), birch (<i>Betula papyrifera</i> and <i>Betula alleghaniensis</i>), cherry (<i>Prunus serotina</i>), beech (<i>Fagus grandifolia</i>): 0 – 15 % (in total)</p> <p>2. Specifications:</p> <ul style="list-style-type: none"> — pH: 2,8 – 3,2 — Water: 57,0 – 64,4 % — Acid % (expressed as acetic acid): 6,0 – 7,0 wt. % — Carbonyl compounds: 16,0 – 24,0 wt. % — Phenols: 10,0 – 16,0 mg/ml <p>3. Purity criteria:</p> <ul style="list-style-type: none"> — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg/kg — Mercury: < 1,0 mg/kg 	

▼ **B**

Conditions of use	Food category	Maximum level g/kg
	1.7. Cheese and cheese products	2,0
	8.1.2. Meat preparations as defined by Regulation (EC) no 853/2004	5,0
	8.2. Processed meat	5,0
	9.2. Processed fish and fishery products including crustaceans and molluscs	2,0
	9.3. Fish roe	2,0
Date from which the product is authorised	1 January 2014	
Date until which the product is authorised	1 January 2024	
Unique code	SF-007	
Name of the product	Tradismoke™ A MAX	
Name of the authorisation holder	► M2 JRS, J. Rettenmaier & Söhne GmbH & Co. KG ◀	
Address of the authorisation holder	► M2 Holzmühle 1 73494 Rosenberg GERMANY ◀	
Description and characterisation of the product	<p>1. Source materials: Beech (<i>Fagus grandifolia</i>)</p> <p>2. Specifications:</p> <ul style="list-style-type: none"> — pH: 1,5 – 2,5 — Water: 50 – 58 wt. % — Acid % (expressed as acetic acid): 13 – 16 wt. % — Carbonyl compounds: 17 – 22 wt. % — Phenols: 30 – 45 mg/ml <p>3. Purity criteria:</p> <ul style="list-style-type: none"> — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg/kg — Mercury: < 1,0 mg/kg 	

▼B

Conditions of use	Food category	Maximum level g/kg
	1.4. Flavoured fermented milk products including heat treated products	1,0
	1.6.3. Other creams	1,0
	1.7.3. Edible cheese rind	1,0
	1.7.5. Processed cheeses	1,0
	2. Fats and oils and fat and oil emulsions	1,0
	8.1.2. Meat preparations as defined by Regulation (EC) No 853/2004	4,0
	8.2. Processed meat	4,0
	9.2. Processed fish and fishery products including crustaceans and molluscs	4,0
	9.3. Fish roe	4,0
	12.2. Herbs, spices, seasonings	1,0
	12.5. Soups and broths	0,50
	12.6. Sauces	1,0
	14.1. Non-alcoholic beverages	0,10
	14.2. Alcoholic beverages, including alcohol-free and low-alcohol counterparts	0,10
	15. Ready-to-eat savouries and snacks	1,0
Date from which the product is authorised	1 January 2014	
Date until which the product is authorised	1 January 2024	

▼B

Unique code	SF-008	
Name of the product	proFagus-Smoke R709	
Name of the authorisation holder	ProFagus GmbH	
Address of the authorisation holder	Uslarer Strasse 30 37194 Bodenfelde GERMANY	
Description and characterisation of the product	<p>1. Source materials: 90 % beech (<i>Fagus sylvatica</i>), 10 % oak (<i>Quercus alba</i>)</p> <p>2. Specifications:</p> <ul style="list-style-type: none"> — pH: 2,0 – 2,5 — Water: 76,7 – 83,5 % — Acid (expressed as acetic acid): 10,5 – 12,5 meq/g — Carbonyl compounds: 5 – 10 wt. % — Phenols: 5 – 10 wt. % <p>3. Purity criteria:</p> <ul style="list-style-type: none"> — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg/kg — Mercury: < 1,0 mg/kg 	
Conditions of use	Food category	Maximum level g/kg
	1.7. Cheese and cheese products	2,5
	2. Fats and oils and fat and oil emulsions	0,002
	3. Edible ices	0,005
	4.2. Processed fruits and vegetables	0,55
	5. Confectionery	0,10
	8.1.2. Meat preparations as defined by Regulation (EC) No 853/2004	2,5
	8.2. Processed meat	2,5
	9.2. Processed fish and fishery products including crustaceans and molluscs	2,5
	9.3. Fish roe	2,5
	12.2. Herbs, spices, seasonings	4,0
	12.4. Mustard	0,10

▼B

	12.5. Soups and broths	0,28
	12.6. Sauces	1,5
	12.7. Salads and savoury based sandwich spreads	0,40
	14.1. Non-alcoholic beverages	0,10
	14.2. Alcoholic beverages, including alcohol-free and low-alcohol counterparts	0,02
	15. Ready-to-eat savouries and snacks	2,5
Date from which the product is authorised	1 January 2014	
Date until which the product is authorised	1 January 2024	
Unique code	SF-009	
Name of the product	Fumokomp	
Name of the authorisation holder	Kompozíció Kft	
Address of the authorisation holder	Kompozíció Kft 2053 Herceghalom HUNGARY	
Description and characterisation of the product	<p>1. Source materials: 85 % beech (<i>Fagus sylvatica</i>), 15 % hornbeam (<i>Carpinus betulus</i>)</p> <p>2. Specifications:</p> <ul style="list-style-type: none"> — Water content: < 2 w/w % — Acid % (expressed as acetic acid): 1 – 8 w/w % — Carbonyl compounds: 25 – 30 w/w % — Phenols: 15 – 60 w/w % <p>3. Purity criteria:</p> <ul style="list-style-type: none"> — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg/kg — Mercury: < 1,0 mg/kg 	

▼B

Conditions of use	Food category	Maximum level g/kg
	1.4. Flavoured fermented milk products including heat treated products	0,06
	1.6.3. Other creams	0,06
	1.7. Cheese and cheese products	0,06
	1.8. Dairy analogues, including beverage whiteners	0,06
	2. Fats and oils and fat and oil emulsions	0,06
	3. Edible ices	0,06
	4.2. Processed fruit and vegetables	0,06
	5. Confectionery	0,06
	6.3. Breakfast cereals	0,06
	6.4.5. Fillings of stuffed pasta (ravioli and similar)	0,06
	6.5. Noodles	0,06
	6.6. Batters	0,06
	6.7. Pre-cooked or processed cereals	0,06
	7.1. Breads and rolls	0,06
	7.2. Fine bakery wares	0,06
	8. Meat	0,06
	9.2. Processed fish and fishery products including crustaceans and molluscs	0,06
	9.3. Fish roe	0,06
	10.2. Processed eggs and egg products	0,06
	12.2. Herbs, spices, seasonings	0,06

▼B

	12.3. Vinegar	0,06
	12.4. Mustard	0,06
	12.5. Soups and broths	0,06
	12.6. Sauces	0,06
	12.7. Salads and savoury based sandwich spreads	0,06
	12.9. Protein products, excluding products covered in category 1.8	0,06
	13.3. Dietary foods for weight control diets intended to replace total daily food intake or an individual meal	0,06
	13.4. Foodstuffs suitable for people intolerant to gluten as defined by Regulation (EC) No 41/2009 ⁽¹⁾	0,06
	14.1.4. Flavoured drinks	0,06
	14.1.5.2. Other	0,06
	14.2. Alcoholic beverages, including alcohol-free and low-alcohol counterparts	0,06
	15. Ready-to-eat savouries and snacks	0,06
	16. Desserts excluding products covered in category 1, 3 and 4	0,06
Date from which the product is authorised	1 January 2014	
Date until which the product is authorised	1 January 2024	

⁽¹⁾ OJ L 16, 21.1.2009, p. 3.

▼B

Unique code	SF-010	
Name of the product	AM 01	
Name of the authorisation holder	AROMARCO, s.r.o	
Address of the authorisation holder	Mlynská 15 929 01 Dunajská Streda SLOVAKIA	
Description and characterisation of the product	<p>1. Source materials: Beech (<i>Fagus sylvatica</i>)</p> <p>2. Specifications:</p> <ul style="list-style-type: none"> — Solvent: ethanol/water mixture (approx. 60/40 wt. %) — Acid (expressed as acetic acid): 3,5 – 5,2 g/kg — Carbonyl compounds: 6,0 – 10,0 g/kg — Phenols: 8,0 – 14,0 g/kg <p>3. Purity criteria:</p> <ul style="list-style-type: none"> — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg/kg — Mercury: < 1,0 mg/kg 	
Conditions of use	Food category	Maximum level g/kg
	1.4. Flavoured fermented milk products including heat treated products	0,60
	1.6.3. Other creams	0,60
	1.7. Cheese and cheese products	0,60
	1.8. Dairy analogues, including beverage whiteners	0,60
	2. Fats and oils and fat and oil emulsions	0,40
	8.1.2. Meat preparations as defined by Regulation (EC) no 853/2004	0,85
	8.2. Processed meat	0,85
	9.2. Processed fish and fishery products including crustaceans and molluscs	0,80
	9.3. Fish roe	0,80
	14.2. Alcoholic beverages, including alcohol-free and low-alcohol counterparts	0,02
	15. Ready-to-eat savouries and snacks	1,30
Date from which the product is authorised	1 January 2014	
Date until which the product is authorised	1 January 2024	