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## ANNEX I

The Annexes to Directive 95/2/EC are amended as follows:

(1) Annex I is amended as follows:

(a) In the introductory note, the following note 4 is added:

'4. The substances listed under numbers E 400, E 401, E 402, E 403, E 404, E 406, E 407, E 407a, E 410, E 412, E 413, E 414, E 415, E 417, **E 418, E 440** may not be used in jelly mini-cups (\*).

(\*) For the purpose of this Directive, jelly mini-cups means 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.'

(b) In the table, the following row is inserted:

E 462	Ethyl cellulose
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(2) Annex II is amended as follows:

(a) The row for 'ripened cheese' is replaced by the following:

Ripened cheese	E 170 Calcium carbonate	quantum satis	
	E 504 Magnesium carbonates		
	E 509 Calcium chloride		
	E 575 Glucono-delta-lactone		quantum satis (only for sour milk cheese)
	E 500ii Sodium hydrogen carbonate		

(b) In the row for 'Pain courant français' after the words 'Pain courant français' the following words are added: '**Friss** Búzakenyér, fehér és félbarna kenyerek'.

(c) In the row for 'Foie gras, foie gras entier, blocs de foie gras' after the words 'Foie gras, foie gras entier, blocs de foie gras' the following words are added: 'Libamáj, libamáj egészben, libamáj tömbben'.

(3) Annex III is amended as follows:

(a) Part A is amended as follows:

(i) In the table 'Sorbates, benzoates and p-hydroxybenzoates', the rows for 'E 216 Propyl p-hydroxybenzoate' and 'E 217 Sodium propyl p-hydroxybenzoate' are deleted.

(ii) The table for foodstuffs is amended as follows:

— The following rows are deleted:

Shrimps, cooked				2000		
Crayfish tails, cooked, and pre-packed marinated cooked molluscs	2000					
Liquid dietary food supplements						2000

— The following rows are added:

Crustacean and molluscs, cooked		1000		2000		
Food supplements as defined in Directive 2002/46/EC <sup>(1)</sup> supplied in liquid <b>form</b>				2 000		

(<sup>1</sup>) Directive 2002/46/EC of the European Parliament and of the Council of 10 June 2002 (OJ L 183, 12.7.2002, p. 51).

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- (iii) The words 'Dietetic food intended for special medical purposes' are replaced by the words 'Dietary foods for special medical purposes' as defined in Directive 1999/21/EC (\*\*)

(\*\*) Commission Directive 1999/21/EC of 25 March 1999 (OJ L 91, 7.4.1999, p. 29).

(b) Part B is amended as follows:

- (i) The table for foodstuffs is amended as follows:

— The following row is amended as follows:

Dried salted fish of the <i>Gadidae</i> species	200
Crustaceans and cephalopods:	
— fresh, frozen and deep-frozen	150 <sup>(1)</sup>
— crustaceans, <i>penaeidae</i> , <i>solenoceridae</i> , <i>aristaeidae</i> family:	
— up to 80 units	150 <sup>(1)</sup>
— between 80 and 120 units	200 <sup>(1)</sup>
— over 120 units	300 <sup>(1)</sup>
Crustaceans and cephalopods	
— cooked	50 <sup>(1)</sup>
— cooked crustaceans, <i>penaeidae</i> , <i>solenoceridae</i> , <i>aristaeidae</i> family:	
— up to 80 units	135 <sup>(1)</sup>
— between 80 and 120 units	180 <sup>(1)</sup>
— over 120 units	270 <sup>(1)</sup>
<sup>(1)</sup> In edible parts.	

— The following rows are added:

Salsicha fresca	450
Table grapes	10
Fresh lychees	10 (measured on edible parts)

- (ii) The entry 'Starches (excluding starches for weaning foods, follow-on formulae and infant formulae)' is replaced by 'Starches (excluding starches in infant formulae, follow-on formulae and processed cereal-based foods and baby foods)'.

- (c) In Part C the rows for E 249 and E 250 and the rows for E 251 and E 252 are replaced by the following:

E No	Name	Foodstuff	Maximum amount that may be added during manufacture (expressed as NaNO <sub>2</sub> )	Maximum residual level (expressed as NaNO <sub>2</sub> )
E 249	Potassium nitrite <sup>(1)</sup>	Meat products	150 mg/kg	
E 250	Sodium nitrite <sup>(1)</sup>	Sterilised meat products (Fo > 3.00) <sup>(2)</sup>	100 mg/kg	
		Traditional immersion cured meat products <sup>(1)</sup> : Wiltshire bacon (1.1); Entremeada, Entrecosto, Chispe, Orelheira e Cabeça (salgados) Toucinho fumado (1.2); and similar products		175 mg/kg

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E No	Name	Foodstuff	Maximum amount that may be added during manufacture (expressed as NaNO <sub>2</sub> )	Maximum residual level (expressed as NaNO <sub>2</sub> )
		Wiltshire ham (1.1) and similar products		100 mg/kg
		Rohschinken nassgepökelt (1.6); and similar products		50 mg/kg
		Cured tongue (1.3)		
		Traditional dry cured meat products (2): Dry cured bacon (2.1); and similar products		175 mg/kg
		Dry cured ham (2.1); Jamón curado, paleta curada, lomo embuchado y cecina (2.2); Presunto, Presunto da Pá and Paio do Lombo (2.3); and similar products		100 mg/kg
		Rohschinken trockengepökelt (2.5); and similar products		50 mg/kg
		Other traditionally cured meat products (3): Vysočina Selský salám Turistický trvanlivý salám Poličan Herkules Lovecký salám Dunajská klobása Paprikáš (3.5); and similar products Rohschinken, trocken-/nassgepökelt (3.1); and similar products Jellied veal and brisket (3.2)	180 mg/kg	50 mg/kg
E 251	Sodium nitrate <sup>(3)</sup>	Non-heat-treated meat products	150 mg/kg	
E 252	Potassium nitrate <sup>(3)</sup>			
		Traditional immersion cured meat products (1):		
		Kylmäsavustettu poronliha; Kallrökt renkött (1.4);	300 mg/kg	
		Wiltshire bacon and Wiltshire ham(1.1); Entremeada, Entrecosto, Chispe, Orelheira e Cabeça (salgados) and Toucinho fumado (1.2); Rohschinken nassgepökelt (1.6); and similar products		250 mg/kg
		Bacon, Filet de bacon (1.5) and similar products		250 mg/kg without added E 249 or E 250
		Cured tongue (1.3)		10 mg/kg
		Traditional dry cured meat products (2): Dry cured bacon and Dry cured ham (2.1); Jamón curado, paleta curada, lomo embuchado y cecina (2.2); Presunto, Presunto da Pá and Paio do Lombo (2.3); Rohschinken trockengepökelt (2.5); and similar products		250 mg/kg

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E No	Name	Foodstuff	Maximum amount that may be added during manufacture (expressed as NaNO <sub>2</sub> )	Maximum residual level (expressed as NaNO <sub>2</sub> )
		<i>Jambon secs, jambons sel sec et autres pièces maturées séchées similaires (2.4)</i>		<b>250 mg/kg without added E 249 or E 250</b>
		<i>Other traditionally cured meat products (3): Rohwürste (Salami und Kantwurst) (3.3); Rohschinken, trocken-/nassgepökelt (3.1); and similar products</i>	<b>300 mg/kg (without added E 249 or E 250)</b>	<b>250 mg/kg</b>
		<i>Salchichón y chorizo tradicionales de larga curación (3.4); Saucissons secs (3.6) and similar products Jellied veal and brisket (3.2);</i>	<b>250 mg/kg (without added E 249 or E 250)</b>	<b>10 mg/kg</b>
		Hard, semi-hard and semi-soft cheese Dairy-based cheese analogue	<b>150 mg/kg in the cheese milk or equivalent level if added after removal of whey and addition of water</b>	
		Pickled herring and sprat	<b>500 mg/kg</b>	

(<sup>1</sup>) When labelled 'for food use', nitrite may only be sold in a mixture with salt or a salt substitute.

(<sup>2</sup>) Fo-value 3 is equivalent to 3 min 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).

(<sup>3</sup>) *Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment.*

**(1) Meat products are immersed in curing solution containing nitrites and/or nitrates, salt and other components. The meat products may undergo further treatments e.g. smoking.**

**(1.1) Meat is injected with curing solution followed by immersion curing for 3-10 days. The immersion brine solution also includes microbiological starter cultures.**

**(1.2) Immersion cured for 3-5 days. Product is not heat treated and has a high water activity.**

**(1.3) Immersion cured for at least 4 days and pre-cooked.**

**(1.4) Meat is injected with curing solution followed by immersion curing. Curing time is 14-21 days followed by maturation in cold-smoke for 4-5 weeks.**

**(1.5) Immersion cured for 4-5 days at 5-7 °C, matured for typically 24-40 hours at 22 °C, possibly smoked for 24 hrs at 20-25 °C and stored for 3-6 weeks at 12-14 °C.**

**(1.6) Curing time depending on the shape and weight of meat pieces for approx. 2 days/kg followed by stabilisation/maturation.**

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- (2) *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. The meat products may undergo further treatments e.g. smoking.*
- (2.1) *Dry curing followed by maturation for at least 4 days.*
- (2.2) *Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days.*
- (2.3) *Dry cured for 10-15 days followed by a 30-45 day stabilisation period and a maturation period of at least 2 months.*
- (2.4) *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.*
- (2.5) *Curing time depending on the shape and weight of meat pieces for approx. 10 to 14 days followed by stabilisation/maturation.*
- (3) *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. The products may undergo further treatments e.g. smoking.*
- (3.1) *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 approx. 14 to 35 days followed by stabilisation/maturation.*
- (3.2) *Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours.*
- (3.3) *Product has a minimum 4-week maturation period and a water/protein ratio of less than 1,7.*
- (3.4) *Maturation period of at least 30 days.*
- (3.5) *Dried product cooked to 70 °C followed by 8-12 day drying and smoking process. Fermented product subject to 14-30 day three-stage fermentation process followed by smoking.*
- (3.6) *Raw fermented dried sausage without added nitrites. Product is fermented at temperatures in the range of 18-22 °C or lower (10-12 °C) and then has a minimum ageing/ripening period of 3 weeks. Product has a water/protein ratio of less than 1,7.*
- (d) *Part D is amended as follows:*
- (i) *The Note is amended to read: The \* in the table refers to the proportionality rule: when combinations of gallates, TBHQ, BHA and BHT are used, the individual levels must be reduced proportionally.*
- (ii) *Rows E 310, E 311, E 312, E 320, and E 321 are replaced by the following:*

E No	Name	Foodstuff	Maximum level (mg/kg)
E 310	Propyl gallate	Fats and oils for the professional manufacture of heat-treated foodstuffs. Frying oil and frying fat, excluding olive pomace oil. Lard; fish oil; beef, poultry and sheep fat	200 * (gallates, TBHQ and BHA, individually or in combination) 100 * (BHT) both expressed on fat
E 311	Octyl gallate		
E 312	Dodecyl gallate		
E 319	Tertiary-butyl hydroquinone (TBHQ)		
E 320	Butylated hydroxyanisole (BHA)		

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E No	Name	Foodstuff	Maximum level (mg/kg)
E 321	Butylated hydroxytoluene (BHT)	Cake mixes Cereal-based snack foods Milk powder for vending machines Dehydrated soups and broths Sauces Dehydrated meat Processed nuts Pre-cooked cereals	200 (gallates, TBHQ and BHA, individually or in combination) expressed on fat
		Seasonings and condiments	200 (gallates and BHA, individually or in combination) expressed on fat
		Dehydrated potatoes	25 (gallates, TBHQ and BHA, individually or in combination)
		Chewing gum Food supplements as defined in Directive 2002/46/EC	400 (gallates, TBHQ, BHT and BHA, individually or in combination)
		Essential oils	1 000 (gallates, TBHQ and BHA, individually or in combination)
		Flavourings other than essential oils	100 * (gallates, individually or in combination) or 200 * (TBHQ and BHA, individually or in combination)

(iii) The following row is added:

E 586	4-hexylresorcinol	Fresh, frozen and deep-frozen crustaceans	2 mg/kg as residues in crustacean meat
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(4) Annex IV is amended as follows:

(a) The row for E 385 is replaced by the following:

E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	Emulsified sauces	75 mg/kg
		Canned and bottled pulses, legumes, mushrooms and artichokes	250 mg/kg
		Canned and bottled crustaceans and molluscs	75 mg/kg
		Canned and bottled fish	75 mg/kg
		Spreadable fats as defined in Annexes B and C of Regulation (EC) No 2991/94 (*), having a fat content of 41 % or less	100 mg/kg
		Frozen and deep-frozen crustaceans	75 mg/kg
		<i>Libamáj, egészben es tömbben</i>	250 mg/kg

(\*) OJ L 316, 9.12.1994, p. 2.

(b) The following row is inserted after the row for E 967:

E 968	Erythritol	Foodstuffs in general (except drinks and those foodstuffs referred to in Article 2(3))	<i>quantum satis</i>
		Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods	<i>quantum satis</i>
		Liqueurs	<i>quantum satis</i>
			For purposes other than sweetening

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(c) The following row is added:

E 426	Soybean hemicellulose	Dairy-based drinks <i>intended for retail sale</i>	5 g/l
		Food supplements as defined in Directive 2002/46/EC	1,5 g/l
		Emulsified sauces	30 g/l
		<i>Pre-packaged fine bakery wares intended for retail sale</i>	10 g/kg
		<i>Pre-packaged ready to eat oriental noodles intended for retail sale</i>	10 g/kg
		<i>Pre-packaged ready to eat rice intended for retail sale</i>	10 g/kg
		<i>Pre-packaged processed</i> potato and rice products (including frozen, deep-frozen, chilled and dried processed products) intended for retail sale	10 g/kg
		Dehydrated, concentrated, frozen and deep frozen egg products	10 g/kg
		Jelly confectionery, except jelly mini-cups	10 g/kg

(d) In row E 468 the words 'Solid dietary supplements' are replaced by the words 'Food supplements as defined in Directive 2002/46/EC supplied in solid form'.

(e) *In row E 338 to E 452 the words 'Dietary supplements' are replaced by the words 'Food supplements as defined in Directive 2002/46/EC'.*

(f) In **row E 405**, row E 416, row E 432 to E 436, row E 473 and E 474, row E 475, row E 491 to E 495, row E 551 to E 559, **and** row E 901 to **E 904**, the words 'Dietary food supplements' are replaced by the words 'Food supplements as defined in Directive 2002/46/EC'.

(g) *In row E 1201 and 1202 the words 'Dietary food supplements in tablet and coated tablet form' are replaced by the words 'Food supplements as defined in Directive 2002/46/EC in tablet and coated tablet form'.*

(h) In row E 405, row E 432 to E 436, row E 473 and E 474, row E 475, row E 477, row E 481 and E 482, row E 491 to E 495 the words 'Dietetic food intended for special medical purposes' are replaced by the words 'Dietary foods for special medical purposes as defined in Directive 1999/21/EC'.

(i) *The following row is replaced by the following:*

E 1505	Triethyl citrate	Flavourings	3 g/kg from all sources in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer; individually or in combination. In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 g/l.
E 1517	Glyceryl diacetate (diacetin)		
E 1518	Glyceryl triacetate (triacetin)		
E 1520	Propan-1,2-diol (propylene glycol)		

(j) *The following rows are added:*

E 1204	Pullulan	Food supplements as defined in Directive 2002/46/EC in capsule and tablet form	quantum satis
		Breath freshening micro-sweets in the form of films	quantum satis
E 1452	Starch aluminium octenyl succinate	Encapsulated vitamin preparations in food supplements as defined in Directive 2002/46/EC	35 g/kg in food supplement

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(5) Annex V is amended as follows:

(a) The following row is inserted after the row for E 967:

E 968	Erythritol	
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(b) The following row is inserted after the row for E 466:

E 462	Ethyl cellulose	
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(c) In the third column of the row for E 551 and E 552 the following sentence is added:

'For E 551, in E 171 titanium dioxide and E 172 iron oxides and hydroxides (max. 90 % relative to the pigment).'

(6) Annex VI is amended as follows:

(a) In the first, second and third paragraph of the introductory note the words 'weaning foods' are replaced by the words 'processed cereal-based foods and baby foods'.

(b) In Part 3, in the title, in row E 170 to 526, row E 500, E 501 and E 503, row E 338, row E 410 to E 440, row E 1404 to E 1450 and row E 1451 the words 'weaning foods' are replaced by the words 'processed cereal-based foods and baby foods'.

(c) **In Part 4, the following is added after row E 471:**

E 473	Sucrose esters of fatty acids	120 mg/l	Products containing hydrolysed proteins, peptides and amino acids
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## ANNEX II

The Annex to Directive 94/35/EC is amended as follows:

(a) In the first column of the row for E 420 to E 967, the word 'E 968' is added.

(b) In the second column of the row for E 420 to E 967, the word 'Erythritol' is added.

**P6\_TA(2005)0405**

### **Fight against organised crime \***

**European Parliament legislative resolution on the proposal for a Council framework decision on the fight against organised crime (COM(2005)0006 — C6-0061/2005 — 2005/0003(CNS))**

(Consultation procedure)

The European Parliament,

— having regard to the Commission proposal (COM(2005)0006) <sup>(1)</sup>,

— having regard to Article 34(2)(b) of the EU Treaty,

— having regard to Article 39(1) of the EU Treaty, pursuant to which the Council consulted Parliament (C6-0061/2005),

<sup>(1)</sup> Not yet published in OJ.