Notification Number: 1997/166/F

Order amending the Order of 5 September 1989 relating to the use of enzymatic preparations in the production of certain foodstuffs and beverages intended for human consumption.

Date received : 01/04/1997

End of Standstill : 02/07/1997 (02/10/1997)

Issue of comments by : Commission

Issue of detailed opinion by : Spain

Message

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TELEX 002



COMMUNICATION FROM THE COMMISSION - SG (97) D/50778/2 DIRECTIVES 83/189/EEC, 88/182/EEC AND 94/10/EC TRANSLATION OF TELEX 001 NOTIFICATION 97/0166/F

- 3B1: 9700778.EN

1. Structured Information Line

TLX 002 IND- 97 0166 F-- EN ----- 970401 --- ---

2. Member State

France

3. Department Responsible

Délégué interministériel aux normes 32, rue Monge 75005 Paris

3. Originating Department

Ministère de l'Économie et des Finances Direction Générale de la Concurrence, de la Consommation et de la Répression des Fraudes 59, boulevard Vincent Auriol 75703 Paris Cedex 13

4. Notification Number

97/0166/F

5. Title

Order amending the Order of 5 September 1989 relating to the use of enzymatic preparations in the production of certain foodstuffs and beverages intended for human consumption.

6. Products Concerned

Ready-made teas, maltose and glucose syrups, protein hydrolysates, cheese-, bread- and biscuit-making.

7. Notification Under Another Act

8. Main Content

This draft Order is intended to supplement the appendix to the Order of 5 September 1989:

- on the one hand by authorising the use of six new enzymes: cellulase from Trichoderma longibrachiatum in bread-making, aspartyl protease from modified Aspergillus orizae as a coagulant in cheese-making, pullulanase from modified Bacillus licheniformis for the saccharification of starch, ß-amylase from barley for the production of syrups with a high maltose content, tannase from Aspergillus orizae for

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the purification of ready-made teas, hemicellulase from Bacillus subtilis for bread- and biscuit-making.

- on the other hand by extending the use pepsin and papain for the production of protein hydrolysates with expanding properties.

9. Brief Statement of Grounds

These new provisions have been favourably received by the French Public Health Board and the French National Academy of Medicine.

10. Reference Documents - Basic Texts

Amended Decree of 15 April 1912 applying the Law of 1 August 1905 on the suppression of frauds with regard to chemical products in human foodstuffs.

Amended text: Order of 5 September 1989 relating to the use of enzymatic preparations in the production of certain foodstuffs and beverages intended for human consumption.

11. Invocation of the Emergency Procedure No

12. Grounds for the Emergency

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13. Confidentiality

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14. Fiscal measures

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D. WILLIAMSON COMEUR NNNN