Notification Number: 1998/401/F

Order amending the Order of 5 September 1989 on the use of enzyme preparations in the production of certain foodstuffs and beverages for human consumption.

Date received : 10/09/1998 End of Standstill : 11/12/1998

Issue of comments by : Austria, Commission, Spain

Message

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TELEX 002



COMMUNICATION FROM THE COMMISSION - SG (98) D/52233/2 DIRECTIVES 83/189/EEC, 88/182/EEC AND 94/10/EC TRANSLATION OF TELEX 001 NOTIFICATION 98/0401/F

- 3B1: 9802233.EN

1. Structured Information Line

TLX 002 IND- 98 0401 F-- EN ----- 980910 --- ---

2. Member State

France

3. Department Responsible

Commissaire à la Normalisation 32, rue Monge 75005 PARIS

3. Originating Department

Ministère de l'Economie 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

98/0401/F

5. Title

Order amending the Order of 5 September 1989 on the use of enzyme preparations in the production of certain foodstuffs and beverages for human consumption.

6. Products Concerned

The cereals industry (manufacture of biscuits and crackers, bread, cakes and Viennese bread and pastries) production of fibres, wheat starch processing.

7. Notification Under Another Act

8. Main Content

This Draft Order supplements the Annex of the Order of 5 September 1989:

- first, by extending the use of two enzymes:
- * Cellulase derived from Trichoderna reesei (ATCC 26.291) for the production of soluble fibres from pressed apple

pulp

* Phospholipase A2 extracted from pig pancreas used in the



production of Viennese bread and pastry products (Phospholipase is used to control the expansion in volume of the products while being cooked, and to prevent them going stale);

- second, by authorizing the use of two new enzymes:
- * Endoxylanase derived from a strain of Aspergillus niger obtained by homologous recombination (CBS 270-95) in the cereals industry.
- * Xylanase derived from Trichoderma longibrachiatum in wheat starch mill processing (xylanase hydrolyses cell wall substrata and thus improves the separation of starch from gluten).

9. Brief Statement of Grounds

These new provisions have been approved by the Higher Council for Public Health in France and by the National Academy of Medicine.

10. Reference Documents - Basic Texts

Amended Decree of 15 April 1912 implementing the Law on the prevention of fraud of 1 August 1905 relating to chemical products used in foodstuffs for human consumption. Amended text: Order of 5 September 1989 on the use of enzyme preparations in the production of certain foodstuffs and beverages 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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C. TROJAN COMEUR NNNN