



Notification Number: 1998/70/F

Order authorising the use of processing aids in the manufacture of foodstuffs.

Date received : 11/02/1998

End of Standstill : 12/05/1998

Issue of comments by : Commission,Denmark,Spain

Message

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TELEX 002

COMMUNICATION FROM THE COMMISSION - SG (98) D/50415/2



DIRECTIVES 83/189/EEC, 88/182/EEC AND 94/10/EC
TRANSLATION OF TELEX 001
NOTIFICATION 98/0070/F

- 3B1 : 9800415.EN

1. Structured Information Line

TLX 002 IND- 98 0070 F-- EN ----- 980211 --- ---

2. Member State

France

3. Department Responsible

Délégué interministériel aux normes
32, rue Monge
75005 Paris

3. Originating Department

Ministère de l'Économie, des Finances et de l'Industrie
Direction Générale de la Concurrence, de la Consommation et
de la Répression des Fraudes
59, boulevard Vincent Auriol
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4. Notification Number

98/0070/F

5. Title

Order authorising the use of processing aids in the
manufacture of foodstuffs.

6. Products Concerned

Pieces of cooked salted meat, pre-fried deep frozen potatoes,
sauerkraut.

7. Notification Under Another Act

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8. Main Content

This draft Order is to authorise the use of three substances,
mono and diglycerides of fatty acids, citric acid and sodium
pyrophosphate acid, listed moreover as food additives under
the codes E 471, E 330 and E 450a in the manufacturing of,
respectively:

- pieces of cooked salted meat (mono and diglycerides are
added to the brine to prevent the formation of froth during
the churning process);

- sauerkraut (citric acid is added to the transfer juices to
limit the loss of acidity from the sauerkraut);



- prefried deep frozen potatoes (sodium pyrophosphate acid makes it possible to avoid the non enzymatic blackening of potatoes).

The doses stated in the present Order correspond to the doses which are necessary from a processing point of view to achieve the required effect and whose implementation, bearing in mind the weakness of the residual doses, has been verified as corresponding to that for the processing aids.

9. Brief Statement of Grounds

Said usage has been subject to favourable opinions from the Public Health Council in France and the National Academy for Medicine.

10. Reference Documents - Basic Texts

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

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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COMEUR
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