



Notification Number: 1990/231/F

## **Draft decree relating to the use of calcium sulphate in "crème pâtissière" (confectioner's custard) and certain similar products.**

Date received : 10/08/1990  
End of Standstill : Closed  
Issue of comments by : Spain  
Issue of detailed opinion by : Commission

### **Message**

25681 UKECBR B  
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226236 GSI GR  
ATT. MR. MITROPOULOS  
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ATT. MR. MELAGRAKIS  
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ATT. MR. J. WALKER  
32501 OLAS EI  
ATT. MR. J. NULTY  
COPY : III/B/2 - PRE 68

TELEX 002

COMMUNICATION FROM THE COMMISSION - SG (90) D/60011/2  
DIRECTIVES 83/189/EEC AND 88/182/EEC  
TRANSLATION OF TELEX 001  
NOTIFICATION 90/0231/F

- 3B2 : 9001026.EN

#### **1. Structured Information Line**

TLX 002 IND- 90 0231 F-- EN ----- 900810 --- ---

#### **2. Member State**

France

#### **3. Department Responsible**

Standardization Commission, 32 rue Guersant, 75017 Paris  
SGCI, 216, rue de l'Université, 75007 PARIS



### 3. Originating Department

Ministry of Economics, Finance and Budget, Directorate-General for Competition, Consumer Affairs and Fraud Prevention, 13, rue Saint Georges, 75009, PARIS

### 4. Notification Number

90/0231/F

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### 5. Title

Draft decree relating to the use of calcium sulphate in "crème pâtissière" (confectioner's custard) and certain similar products.

### 6. Products Concerned

Crème pâtissière and similar products, mixes for such "crèmes" and similar products.

### 7. Notification Under Another Act

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### 8. Main Content

Authorization to use calcium sulphate (No516) in instant crème pâtissière mixes and in similar products composed of vegetable fats which may not be called "crème" under French law. These "crèmes" and similar products are used to garnish confectionery products. The maximum amount of calcium sulphate which may be used is 4g/kg reconstituted product ready for use.

### 9. Brief Statement of Grounds

The calcium sulphate ensures the stability of these products by enabling the hydrocolloids they contain to remain stable during cooking. The maximum authorized amount was established in the light of the technical arguments put forward by the user industry.

### 10. Reference Documents - Basic Texts

Article1 of the Decree of 15April 1912, amended, INTER ALIA, by Decree No73-138 of 12February 1973, establishes the principle banning the addition of chemical products, other than those whose use has been declared legal by interministerial decree, to foodstuffs and beverages intended for human consumption.

### 11. Invocation of the Emergency Procedure

No

### 12. Grounds for the Emergency

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EUROPEAN COMMISSION  
GROWTH DIRECTORATE-GENERAL

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Prevention of Technical Barriers

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