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Subject:	ANNEXES to the COMMISSION REGULATION amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards food additives nitrites (E 249-250) and nitrates (E 251-252)

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Delegations will find attached document D089496/03 ANNEX.

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Encl.: D089496/03 ANNEX



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ANNEXES 1 to 2

## **ANNEXES**

**to the**

### **COMMISSION REGULATION**

**amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards food additives nitrites (E 249-250) and nitrates (E 251-252)**

## ANNEX I

Annex II to Regulation (EC) No 1333/2008 is amended as follows:

(1) Part D is amended as follows:

(a) the entry for food category 08.3.4 is replaced by the following:

08.3.4	Traditional and traditionally cured meat products with specific provisions concerning nitrites and nitrates
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(b) the entry for food category 08.3.4.3 is replaced by the following:

08.3.4.3	Other traditional and traditionally cured products (including 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)
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(2) Part E is amended as follows:

(a) the entry for food category 08.3.4 is replaced by the following:

08.3.4	Traditional and traditionally cured meat products with specific provisions concerning nitrites and nitrates
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(b) the entry for food category 08.3.4.3 is replaced by the following:

08.3.4.3	Other traditional and traditionally cured products (including 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
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	to cooking)
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2.

(c) Category 01.7.2 (Ripened cheese) is amended as follows:

(i) the entry for E 251 – 252 (Nitrates) is replaced by the following:

	E 251 – 252	Nitrates	150	(30)	only hard, semi-hard and semi-soft cheese Period of application: until [36 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	75	(30) (XA) (XB)	only hard, semi-hard and semi-soft cheese Period of application: from [36 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	110	(30) (XA) (XB)	only traditional Swedish granular-eyed cheese from Gäsene ripened for a minimum of 11 months Period of application: until [48 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	110	(30) (XA) (XB)	only traditional Swedish

					Cheddar cheese from Kvibille ripened for a minimum of 4 months Period of application: until [48 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	110	(30) (XA) (XB)	only traditional Swedish granular-eyed cheese from Falköping ripened for a minimum of 12 months Period of application: until [48 months after the date of publication of this Regulation]

(ii) the following footnotes are added:

‘(XA): The maximum amount that may be added during the manufacturing expressed as NO<sub>3</sub> ion.

(XB): In case the residual amount from all sources for the product ready for marketing throughout the shelf-life of the product exceeds 35 mg/kg expressed as NO<sub>3</sub> ion, food business operators shall investigate the reason of this excess.’;

(d) Category 01.7.4 (Whey cheese) is amended as follows:

(i) the entry for E 251 – 252 (Nitrates) is replaced by the following:

	E 251 – 252	Nitrates	150	(30)	only cheese milk of hard, semi-hard and semi-soft cheese
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					Period of application: until [36 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	75	(30) (XA) (XB)	only cheese milk of hard, semi-hard and semi-soft cheese  Period of application: from [36 months after the date of publication of this Regulation]

(ii) the following footnotes are added:

‘(XA): The maximum amount that may be added during the manufacturing expressed as NO<sub>3</sub> ion.

(XB): In case the residual amount from all sources for the product ready for marketing throughout the shelf-life of the product exceeds 35 mg/kg expressed as NO<sub>3</sub> ion, food business operators shall investigate the reason of this excess.’;

(e) Category 01.7.6 (Cheese products (excluding products falling in category 16)) is amended as follows:

(i) the entry for E 251 – 252 (Nitrates) is replaced by the following:

	E 251 – 252	Nitrates	150	(30)	only hard, semi-hard and semi-soft ripened products  Period of application: until [36 months after the date of publication of this Regulation]
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	E 251 – 252	Nitrates	75	(30) (XA) (XB)	only hard, semi-hard and semi-soft ripened products Period of application: from [36 months after the date of publication of this Regulation]
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(ii) the following footnotes are added:

‘(XA): The maximum amount that may be added during the manufacturing expressed as NO<sub>3</sub> ion.

(XB): In case the residual amount from all sources for the product ready for marketing throughout the shelf-life of the product exceeds 35 mg/kg expressed as NO<sub>3</sub> ion, food business operators shall investigate the reason of this excess.’;

(f) Category 01.8 (Dairy analogues, including beverage whiteners) is amended as follows:

(i) the entry for E 251 – 252 (Nitrates) is replaced by the following:

	E 251 – 252	Nitrates	150	(30)	only dairy-based cheese analogue Period of application: until [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	75	(30) (XA) (XB)	only dairy-based cheese analogue Period of application: from

					[24 months after the date of publication of this Regulation]
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(ii) the following footnotes are added:

‘(XA): The maximum amount that may be added during the manufacturing expressed as NO<sub>3</sub> ion.

(XB): In case the residual amount from all sources for the product ready for marketing throughout the shelf-life of the product exceeds 35 mg/kg expressed as NO<sub>3</sub> ion, food business operators shall investigate the reason of this excess.’;

(g) Category 08.2 (Meat preparations as defined by Regulation (EC) No 853/2004) is amended as follows:

(i) the entry for E 249 – 250 (Nitrites) is replaced by the following:

	E 249 – 250	Nitrites	150	(7)	only <i>lomo de cerdo adobado</i> , <i>pincho moruno</i> , <i>careta de cerdo adobada</i> , <i>costilla de cerdo adobada</i> , <i>Kasseler</i> , <i>Bräte</i> , <i>Surfleisch</i> , <i>toorvorst</i> , <i>šášlôkk</i> , <i>ahjupraad</i> , <i>kielbasa surowa biala</i> , <i>kielbasa surowa metka</i> , <i>tatar wołowy (danie tatarskie)</i> and <i>golonka peklowana</i>  Period of application: until [24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	80	(XC) (XD)	only <i>lomo de cerdo adobado</i> ,



					<p><i>pincho moruno, careta de cerdo adobada, costilla de cerdo adobada, Kasseler, Bräte, Surfleisch, toorvorst, šašlōkk, ahjupraad, kielbasa surowa biala, kielbasa surowa metka, tatar wołowy (danie tatarskie) and golonka peklowana</i></p> <p>Period of application: from [24 months after the date of publication of this Regulation]</p>
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(ii) the following footnotes are added:

‘(XC): The maximum amount that may be added during the manufacturing expressed as NO<sub>2</sub> ion.

(XD): The maximum residual amount from all sources for the product ready for marketing throughout the shelf-life of the product shall not exceed 45 mg/kg expressed as NO<sub>2</sub> ion.’;

(h) Category 08.3.1 (Non-heat-treated meat products) is amended as follows:

(i) the entries for E 249 – 250 (Nitrites) and E 251 – 252 (Nitrates) are replaced by the following:

	E 249 – 250	Nitrites	150	(7)	Period of application: until [24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	80	(XC) (XD)	Period of application: from [24 months after the date of

					<i>publication of this Regulation]</i>
	E 251 – 252	Nitrates	150	(7)	Period of application: until [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	90	(XA) (XE)	Period of application: from [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	110	(XA) (XF)	only large bacon primals and dry sausages without nitrites added Period of application: from [24 months after the date of publication of this Regulation]

(ii) the following footnotes are added:

‘(XA): The maximum amount that may be added during the manufacturing expressed as NO<sub>3</sub> ion.

(XC): The maximum amount that may be added during the manufacturing expressed as NO<sub>2</sub> ion.

(XD): The maximum residual amount from all sources for the product ready for marketing throughout the shelf-life of the product shall not exceed 45 mg/kg expressed as NO<sub>2</sub> ion.

(XE): In case the residual amount from all sources for the product ready for marketing throughout the shelf-life of the product exceeds 90 mg/kg expressed as NO<sub>3</sub> ion, food business operators shall investigate the reason of this excess.

(XF): In case the residual amount from all sources for the product ready for marketing throughout the shelf-life of the product exceeds 110 mg/kg expressed as NO<sub>3</sub> ion, food business operators shall investigate the reason of this excess.’;

(i) Category 08.3.2 (Heat-treated meat products) is amended as follows:

(i) the entries for E 249 – 250 (Nitrites) are replaced by the following:

E 249 – 250	Nitrites	100	(7) (58) (59)	only sterilised meat products (Fo > 3,00) Period of application: until [24 months after the date of publication of this Regulation]
E 249 – 250	Nitrites	55	(58) (59) (XC) (XG)	only sterilised meat products (Fo > 3,00) Period of application: from [24 months after the date of publication of this Regulation]
E 249 – 250	Nitrites	150	(7) (59)	except sterilised meat products (Fo > 3,00) Period of application: until [24 months after the date of publication of this Regulation]
E 249 – 250	Nitrites	80	(59) (XC) (XD)	except sterilised meat products (Fo > 3,00) Period of application: from [24 months after the date of publication of this Regulation]

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,

(ii) the following footnotes are added:

‘(XC): The maximum amount that may be added during the manufacturing expressed as NO<sub>2</sub> ion.

(XD): The maximum residual amount from all sources for the product ready for marketing throughout the shelf-life of the product shall not exceed 45 mg/kg expressed as NO<sub>2</sub> ion.

(XG): The maximum residual amount from all sources for the product ready for marketing throughout the shelf-life of the product shall not exceed 25 mg/kg expressed as NO<sub>2</sub> ion.’;

(j) Category 08.3.4.1 (Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)) is amended as follows:

(i) the entries for E 249 – 250 (Nitrites) and E 251 – 252 (Nitrates) are replaced by the following:

	E 249 – 250	Nitrites	30	(XH)	only traditionally cured products Period of application: from [24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	175	(39)	<b>only Wiltshire bacon and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures Period of application: until

					[24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	105	(XH)	<p><b>only Wiltshire bacon and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures</p> <p>Period of application: from [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	250	(39) (59)	<p><b>only Wiltshire bacon and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures</p> <p>Period of application: until [24 months after the date of publication of this Regulation]</p>

	E 251 – 252	Nitrates	150	(59) (XI)	<p><b>only <i>Wiltshire bacon</i> and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures</p> <p>Period of application: from [24 months after the date of publication of this Regulation]</p>
	E 249 – 250	Nitrites	100	(39)	<p><b>only <i>Wiltshire ham</i> and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures</p> <p>Period of application: until [24 months after the date of publication of this Regulation]</p>
	E 249 – 250	Nitrites	65	(XH)	<p><b>only <i>Wiltshire ham</i> and similar products:</b> Meat is injected with curing solution</p>

					<p>followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures</p> <p>Period of application: from [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	250	(39) (59)	<p><b>only Wiltshire ham and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures</p> <p>Period of application: until [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	150	(59) (XI)	<p><b>only Wiltshire ham and similar products:</b> Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes</p>

					microbiological starter cultures Period of application: from [24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	175	(39)	<b>only</b> <i>entremeada, entrecosto, chispe, orelheira e cabeça (salgados), toucinho fumado and similar products</i> : Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity Period of application: until [24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	105	(XH)	<b>only</b> <i>entremeada, entrecosto, chispe, orelheira e cabeça (salgados), toucinho fumado and similar products</i> : Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity Period of application: from



					[24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	250	(39) (59)	<p><b>only</b> <i>entremeada, entrecosto, chispe, orelheira e cabeça (salgados), toucinho fumado and similar products</i>: Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity</p> <p>Period of application: until [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	150	(59) (XI)	<p><b>only</b> <i>entremeada, entrecosto, chispe, orelheira e cabeça (salgados), toucinho fumado and similar products</i>: Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity</p> <p>Period of application: from [24 months after the date of publication of this Regulation]</p>

	E 249 – 250	Nitrites	50	(39)	<b>only cured tongue:</b> Immersion cured for at least 4 days and pre-cooked Period of application: until [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	10	(39) (59)	<b>only cured tongue:</b> Immersion cured for at least 4 days and pre-cooked Period of application: until [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	7	(59) (XI)	<b>only cured tongue:</b> Immersion cured for at least 4 days and pre-cooked Period of application: from [24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	150	(7)	<b>only kylmäsavustettu poronliha/kallrökt renkött:</b> Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days

					followed by maturation in cold-smoke for 4 to 5 weeks Period of application: until [24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	100	(XC) (XJ)	<b>only kylmäsavustettu poronliha/kallrökt renkött:</b> Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks Period of application: from [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	300	(7)	<b>only kylmäsavustettu poronliha/kallrökt renkött:</b> Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks Period of application: until

					[24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	180	(XA) (XK)	<p><b>only kylmäsavustettu poronliha/kallrökt renkött:</b> Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks Period of application: from [24 months after the date of publication of this Regulation]</p>
	E 249 – 250	Nitrites	150	(7)	<p><b>only bacon, filet de bacon and similar products:</b> Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C Period of application: until [24 months after the date of publication of this Regulation]</p>

	E 249 – 250	Nitrites	100	(XC) (XJ)	<p><b>only bacon, filet de bacon and similar products:</b> Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C</p> <p>Period of application: from [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	250	(7) (40) (59)	<p><b>only bacon, filet de bacon and similar products:</b> Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C</p> <p>Period of application: until [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	180	(40) (59) (XA) (XK)	<p><b>only bacon, filet de bacon and similar products:</b> Immersion cured for 4 to 5</p>

					<p>days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C</p> <p>Period of application: from [24 months after the date of publication of this Regulation]</p>
	E 249 – 250	Nitrites	50	(39)	<p><b>only <i>Rohschinken, nassgepökelt</i> and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/maturation</p> <p>Period of application: until [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	250	(39)	<p><b>only <i>Rohschinken, nassgepökelt</i> and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/</p>

					maturation Period of application: until [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	150	(XI)	<b>only <i>Rohschinken, nassgepökelt</i> and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/maturation Period of application: from [24 months after the date of publication of this Regulation]

(ii) the following footnotes are added:

‘(XA): The maximum amount that may be added during the manufacturing expressed as NO<sub>3</sub> ion.

(XC): The maximum amount that may be added during the manufacturing expressed as NO<sub>2</sub> ion.

(XH): The maximum residual amount from all sources for the product ready for marketing throughout the shelf-life of the product expressed as NO<sub>2</sub> ion.

(XI): The maximum residual amount from all sources for the product ready for marketing throughout the shelf-life of the product expressed as NO<sub>3</sub> ion.

(XJ): The maximum residual amount from all sources for the product ready for marketing throughout the shelf-life of the product shall not exceed 50 mg/kg expressed as NO<sub>2</sub> ion.

(XK): In case the residual amount from all sources for the product ready for marketing throughout the shelf-life of the product exceeds 95 mg/kg expressed as NO<sub>3</sub> ion, food business operators shall investigate the reason of this excess.’;

(k) Category 08.3.4.2 (Traditional dry cured products. (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)) is amended as follows:

(i) the entries for E 249 – 250 (Nitrites) and E 251 – 252 (Nitrates) are replaced by the following:

	E 249 – 250	Nitrites	30	(XH)	only traditionally cured products Period of application: from [24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	175	(39)	<b>only dry cured bacon and similar products:</b> Dry curing followed by maturation for at least 4 days Period of application: until [24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	105	(XH)	<b>only dry cured bacon and similar products:</b> Dry curing followed by maturation for at least 4



					<p>days</p> <p>Period of application: from [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	250	(39) (59)	<p><b>only dry cured bacon and similar products:</b> Dry curing followed by maturation for at least 4 days</p> <p>Period of application: until [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	150	(59) (XI)	<p><b>only dry cured bacon and similar products:</b> Dry curing followed by maturation for at least 4 days</p> <p>Period of application: from [24 months after the date of publication of this Regulation]</p>
	E 249 – 250	Nitrites	100	(39)	<p><b>only dry cured ham and similar products:</b> Dry curing followed by maturation for at least 4 days</p> <p>Period of application: until</p>

					<i>[24 months after the date of publication of this Regulation]</i>
	E 249 – 250	Nitrites	65	(XH)	<b>only dry cured ham and similar products:</b> Dry curing followed by maturation for at least 4 days Period of application: from <i>[24 months after the date of publication of this Regulation]</i>
	E 251 – 252	Nitrates	250	(39) (59)	<b>only dry cured ham and similar products:</b> Dry curing followed by maturation for at least 4 days Period of application: until <i>[24 months after the date of publication of this Regulation]</i>
	E 251 – 252	Nitrates	150	(59) (XI)	<b>only dry cured ham and similar products:</b> Dry curing followed by maturation for at least 4 days Period of application: from <i>[24 months after the date of publication of this Regulation]</i>

					<i>Regulation]</i>
	E 249 – 250	Nitrites	100	(39)	<b>only jamón curado, paleta curada, lomo embuchado y cecina and similar products:</b> Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days Period of application: until [24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	65	(XH)	<b>only jamón curado, paleta curada, lomo embuchado y cecina and similar products:</b> Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days Period of application: from [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	250	(39) (59)	<b>only jamón curado, paleta curada, lomo embuchado y cecina and similar products:</b> Dry curing with a

					<p>stabilisation period of at least 10 days and a maturation period of more than 45 days</p> <p>Period of application: until [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	150	(59) (XI)	<p><b>only jamón curado, paleta curada, lomo embuchado y cecina and similar products:</b> Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days</p> <p>Period of application: from [24 months after the date of publication of this Regulation]</p>
	E 249 – 250	Nitrites	100	(39)	<p><b>only presunto, presunto da pá e paio do lombo and similar products:</b> Dry cured for 10 to 15 days followed by a 30 to 45-day stabilisation period and a maturation period of at least 2 months</p> <p>Period of application: until</p>

					[24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	65	(XH)	<b>only presunto, presunto da pá e paio do lombo and similar products:</b> Dry cured for 10 to 15 days followed by a 30 to 45-day stabilisation period and a maturation period of at least 2 months Period of application: from [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	250	(39) (59)	<b>only presunto, presunto da pá e paio do lombo and similar products:</b> Dry cured for 10 to 15 days followed by a 30 to 45-day stabilisation period and a maturation period of at least 2 months Period of application: until [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	150	(59) (XI)	<b>only presunto, presunto da pá e paio do lombo and</b>

					<p><b>similar products:</b> Dry cured for 10 to 15 days followed by a 30 to 45-day stabilisation period and a maturation period of at least 2 months</p> <p>Period of application: from [24 months after the date of publication of this Regulation]</p>
	E 249 – 250	Nitrites	50	(39)	<p><b>only <i>Rohschinken, trockengepökelt</i> and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/maturation</p> <p>Period of application: until [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	250	(39) (59)	<p><b>only <i>Rohschinken, trockengepökelt</i> and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by</p>

					<p>stabilisation/maturation</p> <p>Period of application: until [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	150	(59) (XI)	<p><b>only <i>Rohschinken, trockengepökelt</i> and similar products:</b> Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/maturation</p> <p>Period of application: from [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	250	(39) (40) (59)	<p><b>only <i>jambon sec, jambon sel</i> and other similar dried cured products:</b> 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</p> <p>Period of application: until [24 months after the date of publication of this Regulation]</p>

	E 251 – 252	Nitrates	150	(40) (59) (XI)	<p><b>only <i>jambon sec, jambon sel</i> and other similar dried cured products:</b> 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</p> <p>Period of application: from [24 months after the date of publication of this Regulation]</p>
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(ii) the following footnotes are added:

‘(XH): The maximum residual amount from all sources for the product ready for marketing throughout the shelf-life of the product expressed as NO<sub>2</sub> ion.

(XI): The maximum residual amount from all sources for the product ready for marketing throughout the shelf-life of the product expressed as NO<sub>3</sub> ion.’;

(l) Category 08.3.4.3 (Other traditional and traditionally cured products (including 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)) is amended as follows:

(i) the entries for E 249 – 250 (Nitrites) and E 251 – 252 (Nitrates) are replaced by the following:

	E 249 – 250	Nitrites	30	(XH)	<p>only traditionally cured products</p> <p>Period of application: from [24 months after the date of</p>
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					<i>publication of this Regulation]</i>
	E 249 – 250	Nitrites	50	(39)	<p><b>only Rohschinken, trocken-/nassgepökelt and similar products:</b> 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 approximately 14 to 35 days followed by stabilisation/maturation</p> <p>Period of application: until [24 months after the date of publication of this Regulation]</p>
	E 251 – 252	Nitrates	250	(39) (59)	<p><b>only Rohschinken, trocken-/nassgepökelt and similar products:</b> 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 approximately 14 to 35 days followed by stabilisation/maturation</p>

					Period of application: until [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	150	(59) (XI)	<b>only Rohschinken, trocken- /nassgepökelt and similar products:</b> 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 approximately 14 to 35 days followed by stabilisation/maturation Period of application: from [24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	50	(39)	<b>only jellied veal and brisket:</b> Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours Period of application: until [24 months after the date of publication of this

					<i>Regulation]</i>
	E 251 – 252	Nitrates	10	(39) (59)	<b>only jellied veal and brisket:</b> Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours Period of application: until [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	7	(59) (XI)	<b>only jellied veal and brisket:</b> Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours Period of application: from [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	300	(40) (7)	<b>only Rohwürste (Salami and Kantwurst):</b> Product has a minimum 4-week maturation period and a water/protein ratio of less than 1,7 Period of application: until [24 months after the date of

					<i>publication of this Regulation]</i>
	E 251 – 252	Nitrates	180	(40) (XA) (XK)	<b>only Rohwürste (Salami and Kantwurst):</b> Product has a minimum 4-week maturation period and a water/protein ratio of less than 1,7 Period of application: from [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	250	(40) (7) (59)	<b>only salchichón y chorizo tradicionales de larga curación and similar products:</b> Maturation period of at least 30 days Period of application: until [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	180	(40) (59) (XA) (XK)	<b>only salchichón y chorizo tradicionales de larga curación and similar products:</b> Maturation period of at least 30 days Period of application: from [24 months after the date of publication of this

					<i>Regulation]</i>
	E 249 – 250	Nitrites	180	(7)	<p><b>only vysočina, selský salám, turistický trvanlivý salám, poličan, herkules, lovecký salám, dunajská klobása, paprikáš and similar products:</b> Dried product cooked to 70 °C followed by 8 to 12-day drying and smoking process. Fermented product subject to 14 to 30-day three-stage fermentation process followed by smoking</p> <p>Period of application: until [24 months after the date of publication of this Regulation]</p>
	E 249 – 250	Nitrites	105	(XC) (XJ)	<p><b>only vysočina, selský salám, turistický trvanlivý salám, poličan, herkules, lovecký salám, dunajská klobása, paprikáš and similar products:</b> Dried product cooked to 70 °C followed by 8 to 12-day drying and smoking process. Fermented product subject to 14 to 30-day three-stage fermentation process followed by</p>

					smoking Period of application: from [24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	100	(XC) (XJ)	<b>only <i>Svensk julskinka</i> and <i>Svensk leverpastej</i> and similar products:</b> Cured / uncooked or cooked in its consumer package Period of application: from [24 months after the date of publication of this Regulation]
	E 249 – 250	Nitrites	100	(XC) (XJ)	<b>only <i>Mettwurst, Teewurst</i> and similar products:</b> Spreadable, soft, short- ripened raw sausages Period of application: from [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	250	(40) (7) (59)	<b>only <i>saucisson sec</i> and similar products:</b> raw fermented dried sausage without added nitrites. Product is fermented at temperatures in the range of 18 to 22 °C or lower (10 to

					12 °C) and then has a minimum ageing/ripening period of 3 weeks. Product has a water/protein ratio of less than 1,7 Period of application: until [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	180	(40) (59) (XA) (XK)	<b>only saucisson sec and similar products:</b> raw fermented dried sausage without added nitrites. Product is fermented at temperatures in the range of 18 to 22 °C or lower (10 to 12 °C) and then has a minimum ageing/ripening period of 3 weeks. Product has a water/protein ratio of less than 1,7 Period of application: from [24 months after the date of publication of this Regulation]

(ii) the following footnotes are added:

‘(XA): The maximum amount that may be added during the manufacturing expressed as NO<sub>3</sub> ion.

(XC): The maximum amount that may be added during the manufacturing expressed as NO<sub>2</sub> ion.

(XH): The maximum residual amount from all sources for the product ready for marketing throughout the shelf-life of the product expressed as NO<sub>2</sub> ion.

(XI): The maximum residual amount from all sources for the product ready for marketing throughout the shelf-life of the product expressed as NO<sub>3</sub> ion.

(XJ): The maximum residual amount from all sources for the product ready for marketing throughout the shelf-life of the product shall not exceed 50 mg/kg expressed as NO<sub>2</sub> ion.

(XK): In case the residual amount from all sources for the product ready for marketing throughout the shelf-life of the product exceeds 95 mg/kg expressed as NO<sub>3</sub> ion, food business operators shall investigate the reason of this excess.’;

(m) Category 09.2 (Processed fish and fishery products including molluscs and crustaceans) is amended as follows:

(i) the entry for E 251 – 252 (Nitrates) is replaced by the following:

	E 251 – 252	Nitrates	500		only pickled herring and sprat Period of application: until [24 months after the date of publication of this Regulation]
	E 251 – 252	Nitrates	270	(XA) (XD)	only pickled herring and sprat Period of application: from [24 months after the date of publication of this Regulation]

(ii) the following footnotes are added:

‘(XA): The maximum amount that may be added during the manufacturing expressed as NO<sub>3</sub> ion.



(XD): The maximum residual amount from all sources for the product ready for marketing throughout the shelf-life of the product shall not exceed 45 mg/kg expressed as NO<sub>2</sub> ion.'.

## ANNEX II

The Annex to Regulation (EU) No 231/2012 is amended as follows:

- (1) in the entry for ‘E 249 potassium nitrite’, the specification ‘Purity’ is replaced by the following:

<b>Purity</b>	
Loss on drying	Not more than 3 % (4 hours, over silica gel)
Arsenic	Not more than 0,1 mg/kg
Lead	Not more than 0,1 mg/kg
Mercury	Not more than 0,1 mg/kg

- (2) in the entry for ‘E 250 sodium nitrite’, the specification ‘Purity’ is replaced by the following:

<b>Purity</b>	
Loss on drying	Not more than 0,25 % (4 hours, over silica gel)
Arsenic	Not more than 0,1 mg/kg
Lead	Not more than 0,1 mg/kg
Mercury	Not more than 0,1 mg/kg

- (3) in the entry for ‘E 251 sodium nitrate’, part ‘(i) solid sodium nitrate’, the specification ‘Purity’ is replaced by the following:

<b>Purity</b>	
Loss on drying	Not more than 2 % (105 °C, 4 hours)
Nitrites	Not more than 30 mg/kg expressed as NaNO <sub>2</sub>
Arsenic	Not more than 0,1 mg/kg
Lead	Not more than 0,1 mg/kg
Mercury	Not more than 0,1 mg/kg

- (4) in the entry for ‘E 251 sodium nitrate’, part ‘(ii) liquid sodium nitrate’, the specification ‘Purity’ is replaced by the following:

<b>Purity</b>	
Free nitric acid	Not more than 0,01 %
Nitrites	Not more than 10 mg/kg expressed as NaNO <sub>2</sub>
Arsenic	Not more than 0,1 mg/kg
Lead	Not more than 0,1 mg/kg
Mercury	Not more than 0,1 mg/kg

- (5) in the entry for 'E 252 potassium nitrate', the specification 'Purity' is replaced by the following:

<b>Purity</b>	
Loss on drying	Not more than 1 % (105 °C, 4 hours)
Nitrites	Not more than 20 mg/kg expressed as KNO <sub>2</sub>
Arsenic	Not more than 0,1 mg/kg
Lead	Not more than 0,1 mg/kg
Mercury	Not more than 0,1 mg/kg