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From:	Secretary-General of the European Commission, signed by Ms Martine DEPREZ, Director
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To:	Ms Thérèse BLANCHET, Secretary-General of the Council of the European Union

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Subject:	COMMISSION DELEGATED REGULATION (EU) .../... of 10.9.2026 amending Council Directive 2001/112/EC as regards processing aids for yeast fermentation

Delegations will find attached document C(2026) 6140 final.

Encl.: C(2026) 6140 final



EUROPEAN
COMMISSION

Brussels, 10.9.2026
C(2026) 6140 final

COMMISSION DELEGATED REGULATION (EU) .../...

of 10.9.2026

**amending Council Directive 2001/112/EC as regards processing aids for yeast
fermentation**

EXPLANATORY MEMORANDUM

1. CONTEXT OF THE DELEGATED ACT

Council Directive 2001/112/EC of 20 December 2001 relating to fruit juices and certain similar products intended for human consumption authorises the marketing of the products defined in its Annex I if they comply with the definitions and rules laid down in that Directive.

Directive (EU) 2024/1438 of the European Parliament and of the Council amended Directive 2001/112/EC and introduced new categories of products, the reduced-sugar fruit juices. Those products are to be obtained from fruit juice where the amount of naturally occurring sugars has been reduced by at least 30 % while maintaining all the other essential physical, chemical, organoleptic and nutritional characteristics of an average type of juice of the fruit from which it comes.

The introduction of these new categories of products was in line with the objective of the Farm to Fork strategy of reformulating processed products, in particular reducing the quantity of free sugars in food products and helping consumers switch to healthier diets.

The reduced-sugar fruit juices are to be produced using a technological process authorised in Directive 2001/112/EC. One of the authorised processes is yeast fermentation, a technique largely used in food processing which, applied in fruit juices, reduces the naturally occurring sugars.

Important technical progress in the application of yeast fermentation has been attained with the use of certain processing aids. The use of some processing aids improves considerably the conditions of application of the yeast fermentation and, as a result, the quality of the final product. Therefore, these processing aids should be included in the Directive to allow manufacturers to use the opportunity offered by technical progress and for consumers to be able to enjoy good quality products.

The functions of the processing aids to be used in yeast fermentation are yeast rehydration and yeasts nutrition. Those substances are sodium citrate, diammonium phosphate, yeast autolysate and thiamine hydrochloride.

Article 7 of the Directive empowers the Commission to adopt delegated acts to bring the Annexes to the Directive into line with developments in relevant international standards and to take into account technological progress.

2. CONSULTATIONS PRIOR TO THE ADOPTION OF THE ACT

Discussions involving experts from all 27 Member States were carried out within the Experts Group for the Common Organisation of Agricultural Markets, subgroup Horticultural products. The draft delegated act was presented by the Commission and discussed with experts at the meeting held on 30 March 2026. Experts from the European Parliament could participate as observers in these meetings.

Discussions also involved experts from all 27 Member States in the Working Party of Governmental Experts on Additives. Processing aids were discussed with the experts at the meeting on 26 January 2026 and on 19 March 2026. Experts also had the opportunity to submit comments in writing.

The general public consultation for feedback was carried out through “Have your say” portal, in the European Commission website. The initiative was announced on 20 February 2026, and

the draft Delegated Regulation was published from 28 April 2026 to 26 May 2026. Feedback was received from 9 stakeholders, including association and companies working in the sector as well as citizens. Stakeholders expressed their views on whether the substances to be used in yeast fermentation to produce reduced-sugar fruit juices are to be considered additives or processing aids. The contributions also indicated that other processing aids than yeast autolysate could be used for yeast nutrition, even if no evidence of their actual use in fruit juices was provided. The Commission deemed that the information was not sufficient at this stage to introduce changes in the Delegated Regulation. In addition, stakeholders raised issues beyond the scope of this consultation, notably the use of other micro-organisms for fermentation and the inclusion of enzymatic processes to produce reduced-sugar fruit juices. These options could be considered in the context of future amendments, subject to the submission of sufficient supporting evidence. WTO partners were notified.

3. LEGAL ELEMENTS OF THE DELEGATED ACT

This delegated act is based on Article 7(1) of Directive 2001/112/EC.

This delegated act amends Part II, point 3, of Annex I to Directive 2001/112/EC, specifying which processing aids and in which quantities may be used in the yeast fermentation process to produce reduced-sugar fruit juice.

COMMISSION DELEGATED REGULATION (EU) .../...

of 10.9.2026

amending Council Directive 2001/112/EC as regards processing aids for yeast fermentation

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Council Directive 2001/112/EC of 20 December 2001 relating to fruit juices and similar products intended for human consumption¹, and in particular Article 7(1) thereof,

Whereas:

- (1) Directive (EU) 2024/1438 of the European Parliament and of the Council² amended Directive 2001/112/EC by introducing new categories of products in which the content of naturally occurring sugars has been reduced while maintaining the other essential physical, chemical, organoleptic and nutritional characteristics of the average type of juice from the fruit from which it is obtained, namely ‘reduced-sugar fruit juice’, ‘reduced-sugar fruit juice from concentrate’ and ‘concentrated reduced-sugar fruit juice’.
- (2) Point 3 of Part II of Annex I to Directive 2001/112/EC regulates the authorised treatments that may be applied and the substances that may be added to the products defined in Part I of that Annex. Directive (EU) 2024/1438 amended that provision, to lay down the authorised processes to reduce the amount of naturally occurring sugar, namely membrane filtration and yeast fermentation.
- (3) The technical progress in the use of certain processing aids has led to substantial improvement in the application of the yeast fermentation process and in the quality of the final products obtained. Those processing aids have proven useful for the technological purposes of yeast rehydration and yeast nutrition during the yeast fermentation process used to reduce the content of naturally occurring sugars in fruit juices.
- (4) In order to ensure the effective application of the authorised yeast fermentation process and to facilitate innovation and the placing on the market of reduced-sugar fruit juices produced using that process, the use of those processing aids should be authorised. Furthermore, in order to ensure that, other than the sugar content, the reduced-sugar fruit juices maintain the other essential physical, chemical, organoleptic

¹ OJ L 10, 12.1.2002, p. 58, ELI: <http://data.europa.eu/eli/dir/2001/112/oj>.

² Directive (EU) 2024/1438 of the European Parliament and of the Council of 14 May 2024 amending Council Directives 2001/110/EC relating to honey, 2001/112/EC relating to fruit juices and certain similar products intended for human consumption, 2001/113/EC relating to fruit jams, jellies and marmalades and sweetened chestnut purée intended for human consumption, and 2001/114/EC relating to certain partly or wholly dehydrated preserved milk for human consumption (OJ L, 2024/1438, 24.5.2024, ELI: <http://data.europa.eu/eli/dir/2024/1438/oj>).

and nutritional characteristics of an average type of juice from the fruit from which it is obtained, the maximum quantities of processing aids authorised should be set out.

- (5) In order to take into account this technical progress, point 3 of Part II of Annex I to Directive 2001/112/EC should therefore be amended accordingly,

HAS ADOPTED THIS REGULATION:

Article 1

In point 3 of Part II of Annex I to Directive 2001/112/EC, the following indent is added:

‘— Only for reduced-sugar fruit juice, reduced-sugar fruit juice from concentrate and concentrated reduced-sugar fruit juice produced using the yeast fermentation process: the following processing aids for technological purposes and up to the maximum quantities indicated in the table may be used:

Technological purpose	Processing aid	Maximum quantities
Rehydration	sodium citrate	20 ppm
Nutrition	diammonium phosphate (DAP)	1 000 ppm
	yeast autolysate	<i>Quantum satis</i>
	thiamine hydrochloride	0,6 ppm

’.

Article 2

This Regulation shall enter into force on the third day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 10.9.2026

For the Commission
The President
Ursula VON DER LEYEN