



Council of the
European Union

Brussels, 20 April 2023
(OR. en)

8408/23
ADD 1

DENLEG 17
FOOD 25
SAN 191

COVER NOTE

From:	European Commission
date of receipt:	17 April 2023
To:	General Secretariat of the Council

No. Cion doc.:	D088018/03 ANNEXES 1 to 2
Subject:	ANNEXES to the COMMISSION REGULATION amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the use of polyglycerol polyricinoleate (E 476) and the Annex to Commission Regulation (EU) No 231/2012 as regards specifications for glycerol (E 422), polyglycerol esters of fatty acids (E 475) and polyglycerol polyricinoleate (E 476)

Delegations will find attached document D088018/03 ANNEXES 1 to 2.

Encl.: D088018/03 ANNEXES 1 to 2



EUROPEAN
COMMISSION

Brussels, XXX
PLAN/2022/2172
(POOL/E2/2022/2172/2172-EN
ANNEX.docx) D088018/03
[...] (2023) XXX draft

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 as regards the use of polyglycerol polyricinoleate (E 476) and the Annex to Commission Regulation (EU) No 231/2012 as regards specifications for glycerol (E 422), polyglycerol esters of fatty acids (E 475) and polyglycerol polyricinoleate (E 476)

ANNEX I

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

- (1) in Category 03 (Edible ices), the following entry is inserted after the entry for E 473-474:

	‘E 476	Polyglycerol polyricinoleate	4000		except sorbets’
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- (2) in Category 12.6 (Sauces), the entry for E 476 (Polyglycerol polyricinoleate) is replaced by the following:

	‘E 476	Polyglycerol polyricinoleate	4000		only emulsified sauces with a fat content of less than 20 %
	E 476	Polyglycerol polyricinoleate	8000		only emulsified sauces with a fat content of 20 % or more’

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ANNEX II

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

(1) the entry for food additive E 422 Glycerol is replaced by the following:

E 422 GLYCEROL	
Synonyms	Glycerin; Glycerine
Definition	Glycerol is obtained only from vegetable oils and fats, either directly or from the crude glycerol obtained as a by-product of biodiesel production and undergoes purification processes that involve distillation, and other clean up steps to obtain refined glycerol.
Einecs	200-289-5
Chemical name	1,2,3-propanetriol; Glycerol; Trihydroxypropane
Chemical formula	C ₃ H ₈ O ₃
Molecular weight	92,10
Assay	Content not less than 98 % of glycerol on the anhydrous basis
Description	Clear, colourless hygroscopic syrupy liquid with not more than a slight characteristic odour, which is neither harsh nor disagreeable
Identification	
Specific gravity (25 °C/25 °C)	Not less than 1,257
Refractive index	[n] _D ²⁰ between 1,471 and 1,474
Purity	
Water content	Not more than 5 % (Karl Fischer method)
Sulphated ash	Not more than 0,01 % determined at 800 ± 25 °C

Butanetriols	Not more than 0,2 %
Acrolein	Not more than 3 mg/kg
Fatty acids and esters	Not more than 0,1 % calculated as butyric acid
Chlorinated compounds	Not more than 30 mg/kg (as chlorine)
3-Monochloropropane-1,2-diol (3-MCPD)	Not more than 0,1 mg/kg
Arsenic	Not more than 0,1 mg/kg
Lead	Not more than 0,1 mg/kg
Mercury	Not more than 0,1 mg/kg
Cadmium	Not more than 0,1 mg/kg'

;

(2) the entry for food additive E 475 Polyglycerol esters of fatty acids is replaced by the following:

E 475 POLYGLYCEROL ESTERS OF FATTY ACIDS	
Synonyms	Polyglycerol fatty acid esters; Polyglycerin esters of fatty acid esters
Definition	<p>Polyglycerol esters of fatty acids are produced by the esterification of polyglycerol with food fats and oils or with fatty acids occurring in foods fats and oils. The polyglycerol moiety is predominantly di-, tri- and tetraglycerol and contains not more than 10 % of polyglycerols equal to or higher than heptaglycerol.</p> <p>The polyglycerol is produced from glycerol complying with the specifications for E 422.</p>
Einecs	

Chemical name	
Chemical formula	
Molecular weight	
Assay	Content of total fatty acid ester not less than 90 %
Description	Light yellow to amber, oily to very viscous liquids; light tan to medium brown, plastic or soft solids; and light tan to brown, hard, waxy solids
Identification	
Test for glycerol	Passes test
Test for polyglycerols	Passes test
Test for fatty acids	Passes test
Solubility	The esters range from very hydrophilic to very lipophilic, but as a class tend to be dispersible in water and soluble in organic solvents and oils
Purity	
Sulphated ash	Not more than 0,5 % (800 ± 25 °C)
Acids other than fatty acids	Less than 1 %
Free fatty acids	Not more than 6 % estimated as oleic acid
Total glycerol and polyglycerol	Not less than 18 % and not more than 60 %
Free glycerol and polyglycerol	Not more than 7 %
Arsenic	Not more than 0,1 mg/kg

Lead	Not more than 0,3 mg/kg
Mercury	Not more than 0,1 mg/kg
Cadmium	Not more than 0,1 mg/kg
Sum of 3-monochloropropanediol (3-MCPD) and 3-MCPD fatty acid esters, expressed as 3-MCPD	Not more than 2,5 mg/kg
Glycidyl fatty acid esters, expressed as glycidol	Not more than 10 mg/kg. This applies from ... [<i>the date of the entry into force of this Regulation</i>] until ... [<i>6 months after the date of entry into force of this Regulation</i>]. Not more than 5 mg/kg. This applies from ... [<i>6 months after the date of entry into force of this Regulation</i>].
Erucic acid	Not more than 2%

Purity criteria apply to the additive free of sodium, potassium and calcium salts of fatty acids, however these substances may be present up to a maximum level of 6 % (expressed as sodium oleate).’;

(3) the entry for food additive E 476 Polyglycerol polyricinoleate is replaced by the following:

‘E 476 POLYGLYCEROL POLYRICINOLEATE	
Synonyms	Glycerol esters of condensed castor oil fatty acids; Polyglycerol esters of polycondensed fatty acids from castor oil; Polyglycerol esters of interesterified ricinoleic acid; PGPR
Definition	Polyglycerol polyricinoleate is prepared by the esterification of polyglycerol with condensed castor oil fatty acids. Castor oil used for the production of polyglycerol polyricinoleate is free of ricin. The polyglycerol is produced from glycerol complying with the specifications for E 422.
Einecs	

Chemical name	
Chemical formula	
Molecular weight	
Assay	
Description	Clear, highly viscous liquid
Identification	
Solubility	Insoluble in water and in ethanol; soluble in ether, hydrocarbons and halogenated hydrocarbons
Test for glycerol	Passes test
Test for polyglycerols	Passes test
Test for ricinoleic acid	Passes test
Refractive index	$[n]_D^{65}$ between 1,4630 and 1,4665
Purity	
Polyglycerols	The polyglycerol moiety shall be composed of not less than 75 % of di-, tri- and tetraglycerols and shall contain not more than 10 % of polyglycerols equal to or higher than heptaglycerol
Hydroxyl value	Not less than 80 and not more than 100
Acid value	Not more than 6
Arsenic	Not more than 0,1 mg/kg
Lead	Not more than 0,1 mg/kg
Mercury	Not more than 0,1 mg/kg
Cadmium	Not more than 0,1 mg/kg

Sum of 3-monochloropropanediol (3-MCPD) and 3-MCPD fatty acid esters (expressed as 3-MCPD)	Not more than 2,5 mg/kg
Glycidyl fatty acid esters (expressed as glycidol)	Not more than 1 mg/kg'