I. GENERAL PROVISIONS

MINISTRY OF THE PRESICENCY, RELATIONS WITH PARLIAMENT AND DEMOCRATIC MEMORY

20563 *Draft Royal Decree 773/2023 of 3 October 2023 regulating the processing aids used in food processing and production processes.*

Together with food additives, enzymes and flavourings, processing aids constitute a group of substances identified as technological ingredients, the use of which is essential for the production and processing of foodstuffs.

Unlike food additives, enzymes and flavourings, which have their corresponding legislative acts, there is no harmonised regulation in the European Union for processing aids, except for a few exceptions such as extraction solvents, caseins and caseinates, among others. The only reference in European Union legislation is found in Regulation (EC) No. 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives, which defines processing aids but expressly excludes them from its scope of application, unless used as food additives. Therefore, the legislation that, in each case, exists in the Member States of the European Union is applicable, which is why the principle of mutual recognition between Member States is of particular importance.

In Spain, there are numerous sectoral rules (technical and health regulations or quality standards) that regulate the use of processing aids. Many of these have been in force for more than 35 years, and have undergone profound changes as a result of the need to update them or due to the application of European Union regulations on hygiene, food additives, materials in contact with food, or others.

The purpose of this Royal Decree is to group into a single regulation the processing aids which are, at the time of publication, authorised in a dispersed manner in several national regulations, as well as setting out provisions relating to their specifications and labelling in order to guarantee their safety, correct identification and use, and thus assisting economic operators and supervisory authorities in undertaking their activities with greater legal security.

In addition, it has been deemed appropriate to adapt the provisions to the current needs, with those aids that have become disused being withdrawn and those processing aids for which justification has been found being included in Annex I to this Royal Decree, such as the case of processing aids that did not have a regulatory basis but with a safety assessment, such as those used in the treatment of water used in the hygienisation of fruit and vegetables.

This Royal Decree only applies to those groups of foods included in Part A of Annex I. The processing aids used in groups of foods not included in Part A of Annex I shall be subject to the criterion of safe use, meaning that the operators must reliably guarantee that both the processing aids and the foods in which they are used are safe, in compliance with the provisions of Regulation (EC) No. 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.

Regarding processing aids used in foodstuffs of animal origin, this Royal Decree only covers those used in the production or processing of edible fats (animal, vegetable and anhydrous), margarines, minarines and fatty preparations, cephalopods, bones, tripe, natural casings and blood products, as these have a regulatory basis or a report of the Spanish agency of food safety and nutrition autonomous body (AESAN OA) Scientific Committee establishing that the use of the processing aid under specific conditions does not pose a risk to the health of the consumer.

Due to the particularity of the product, the processing aids used in the process of producing edible oils, as regulated by Royal Decree 640/2015 of 10 July 2015 approving the list of processing aids authorised for the production of edible vegetable oils and their identity and purity criteria, and amending Royal Decree 308/1983 of 25 January 1983 approving technical and health regulations for edible vegetable oils, are not included in the scope of this Royal Decree.

The provisions contained in this Royal Decree shall not apply where other rules such as Regulation (EU) No. 528/2012 of the European Parliament and of the Council of 22 May 2012 concerning the placing on the market and use of biocidal products or Regulation (EC) No. 1107/2009 of the European Parliament and of the Council of 21 October 2009 concerning the placing of plant protection products on the market and repealing Council Directives 79/117/EEC and 91/414/EEC are applicable.

In any event, the use of processing aids shall be subject to demonstration of compliance with the requirements laid down in the relevant definition in Regulation (EC) No. 1333/2008 of the European Parliament and of the Council, of 16 December 2008, on food additives, and the criterion of safe use laid down in Regulation (EC) No. 178/2002 of 28 January 2002 of the European Parliament and of the Council.

For the inclusion of new processing aids in the list in Annex I of this Royal Decree, a report of the Spanish Agency

for Food Safety and Nutrition autonomous body (AESAN OA) Scientific Committee reflecting the absence of risk to the consumer shall be required. Given the importance of processing aids in the process of food production, which can have a major effect on the sector and a high impact on final quality, they must also receive a favourable opinion from the Ministry of Agriculture, Fisheries and Food.

This Royal Decree complies with the principles of good regulation referred to in Article 129 of Law 39/2015 of 1 October 2015 on the Common Administrative Procedure of Public Administrations, which are the principles of necessity, effectiveness, proportionality, legal certainty, transparency and efficiency.

Thus, in relation to the principles of necessity and effectiveness, the Royal Decree meets an objective of general interest.

General Law 14/1986 of 25 April 1986 on Health established the obligation of public health administrations to focus their actions primarily on the promotion of health and the prevention of diseases. The aforementioned law provides that activities and products which, directly or indirectly, may have negative consequences for health are subject to control by the public health administrations. Consequently, this draft is adopted in accordance with the provisions of Article 40(2) and (4) of Law 14/1986 of 25 April 1986.

Law 17/2011 of 5 July 2011 on food safety and nutrition aims to recognise and effectively protect the right to food safety, understood as the right to know the potential risks that may be associated with a food and/or any of its components; the right to know the impact of emerging risks on food safety and for the competent administrations to ensure the greatest possible protection against such risks. The recognition of this right results in the establishment of food safety standards, as a fundamental aspect of public health, in order to ensure a high level of protection of human health in relation to food. In addition, the specific purposes of this Royal Decree include the establishment of instruments that contribute to generating a high level of food and feed safety and the contribution to the prevention of risks to human health arising from food consumption.

Furthermore, the envisaged regulation is considered to be proportionate in the fulfilment of this purpose, without affecting in any way the rights and duties of citizens. It contributes to greater legal certainty for economic operators, providing them with a framework for action to use processing aids when producing or processing foodstuffs.

As regards the principle of transparency, the text underwent the procedures of prior public consultation and hearing and public information, giving all interested parties the opportunity to submit any comments deemed appropriate. Finally, in relation to the principle of efficiency, the Royal Decree does not entail more administrative burdens than strictly necessary, avoiding unnecessary or ancillary administrative burdens.

In the process of drafting this Royal Decree, the mandatory prior public consultation procedure was carried out in accordance with Article 26(2) of Government Law 50/1997 of 27 November 1997. Furthermore, the Autonomous Communities, the Autonomous Cities of Ceuta and Melilla, the affected sectors and associations of consumers and users were also consulted, and the Interministerial Commission for Food Management issued a report.

This Royal Decree also underwent the procedure provided for in Directive (EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and of rules on Information Society services, as well as the provisions of Royal Decree 1337/1999 of 31 July 1999 regulating the transmission of information in the field of technical standards and regulations and of rules on information society services, which transposes this Directive into Spanish law.

This Royal Decree is issued under the provisions of Article 149(1)(13) and (16) of the Constitution, which grants the State exclusive competence in matters of the bases and general planning coordination of economic activity and bases and general coordination of health, respectively.

By virtue thereof, at the proposal of the Minister of Consumer Affairs and the Minister of Agriculture, Fisheries and Food, in accordance with the Council of State and after deliberation of the Council of Ministers at its meeting on 3 October 2023,

THE FOLLOWING IS DECREED:

Article 1. *Purpose and scope of application.*

1. The purpose of this Royal Decree is to lay down the basic rules relating to the use of processing aids, identity and purity criteria which apply to said processing aids, their conditions of use and the information that must appear on their labelling.

2. This Royal Decree applies to the processing aids listed in Part B of Annex I used in the processes for producing and processing the foodstuffs identified in Part A of Annex I, whether used by food businesses, by mass caterers or in the domestic sphere, without prejudice to other regulations that may apply to the conditions for their use or labelling.

3. Processing aids not listed in Annex I, and which are not covered by Article 3(2) and (3) of this Royal Decree,

shall, in order to be approved and included in said Annex I, be subject to a risk assessment by the Scientific Committee of the Spanish Agency for Food Safety and Nutrition autonomous body (AESAN OA) establishing the safety of the intended use, following a favourable report from the Directorate-General for the Food Industry at the Ministry of Agriculture, Fisheries and Food.

Article 2. *Definitions.*

For the purposes of this Royal Decree and in accordance with the provisions in the regulations of the European Union, the following definitions apply:

a) 'Processing aid' shall mean any substance which:

1.° is not consumed as a food by itself;
2.° is intentionally used in the processing of raw materials, foods or their ingredients, to fulfil a certain technological purpose during treatment or processing; and
3.° may result in the unintentional but technically unavoidable presence in the final product of residues of the substance or its derivatives provided they do not present any health risk and do not have any technological effect on the final product.

b) Food business: any public or private undertaking that, whether or not for profit, carries out any activity related to any of the stages of food production, processing and distribution.
c) Mass caterers: any establishment (including a vehicle or a fixed or mobile station), such as restaurants, canteens, educational establishments, hospitals and prepared food supply companies where, as a business activity, ready-to-eat food is prepared to be eaten by the final consumer.
d) Domestic sphere: the private sphere in the framework of a household in which no commercial operation or activity is carried out in the food sector.

Article 3. *Conditions of use.*

1. The processing aids identified in Part B of Annex I of this Royal Decree may be used in the foodstuffs or the production processes of the foodstuffs listed in Part A of Annex I and must do so in accordance with the identity and purity criteria set out in Annex II, such that they must be manufactured in such a way that, under normal or foreseeable conditions of use, they do not transfer any components to foodstuffs that may pose a risk to human health.

Processing aids shall be used in such a way that the quantity used shall be limited to the minimum dose necessary to obtain the desired effect.

The inclusion of a processing aid in Annex I of this Royal Decree shall not exempt the economic operator using it from the obligation to demonstrate that its use complies with the requirements described for processing aids in the definition, where the competent authority so requires.

2. By way of derogation from Section 1, processing aids which are legally placed on the market in other Member States of the European Union may also be used, with the same restrictions and limitations as those existing there and for the same purpose, in accordance with the principle of mutual recognition; this is without prejudice to the responsibility of food business operators based on the provisions of Regulation (EC) No. 178/2002 of the European Parliament and of the Council of 28 January 2002.

In order to demonstrate compliance with the provisions of the above Section, food industry operators shall have the appropriate supporting documentation available. Such documentation shall be made available to the competent authorities upon request.

3. Where a substance is authorised as a food additive, it may also be used as a processing aid, even if it is not included in the list of substances identified in Part B of Annex I of this Royal Decree, provided that compliance with the requirements in the definition of processing aids can be demonstrated.

4. In the food categories that are not included in Part A of Annex I, processing aids can be used provided that the operator can reliably guarantee that the processing aids used and the food placed on the market are safe, in compliance with the provisions of Regulation (EC) No. 178/2002 of the European Parliament and of the Council of 28 January 2002.

Article 4. *Labelling of processing aids.*

1. The labelling of processing aids intended for supply to the final consumer or mass caterers shall comply with Regulation (EU) No. 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.

2. The labelling of processing aids not intended for supply to the final consumer or mass caterers shall also

include information concerning:

a) The fact that the product is not intended for sale to the final consumer or mass caterers.
b) That the product is intended for consumption, or a more specific reference to its intended use in food.
c) The effect that the processing aid develops in the food in question.
d) Information on the quantitative limitation in foodstuffs that has been established to comply with the definition of a processing aid, where appropriate.

However, the information relating to the list of ingredients, the name or trading name and the address of the food business operator, the instructions and/or conditions for use and the information on the quantitative limitation in the foods, established for complying with the definition of processing aid, may only be included in the documents relating to the batch that must be provided at the time of delivery or beforehand, when it is clearly indicated on the container of the product 'not intended for sale to the final consumer'.

Where processing aids are supplied in tanks, all information may appear on the accompanying documents presented at the time of delivery.

3. The above labelling requirements shall be without prejudice to more detailed or more extensive laws, regulations or administrative provisions regarding weights and measures or applying to the presentation, classification, packaging and labelling of dangerous substances and preparations or applying to the transport of such substances and preparations, in particular those of Regulation (EC) No. 1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures, amending and repealing Directives 67/548/EEC and 1999/45/EC, and amending Regulation (EC) No 1907/2006, and any other regulation that might be applicable.

Article 5. *Conditions for companies engaged in manufacturing, packaging or distributing processing aids.*

In accordance with Royal Decree 191/2011 of 18 February 2011 on the General Health Register of Food and Food Businesses, companies engaged in any of the activities of manufacturing, packaging or distributing processing aids must be registered in the General Health Register of Food and Food Businesses, for which the heads of the companies must contact the competent health authorities of the Autonomous Community in which they are located.

Companies engaged in manufacturing, packaging or distributing processing aids shall be subject to the requirements described in the regulations of the Food Hygiene Package developed by the European Union which may apply to them, and in particular Regulation (EC) No. 178/2002 of the European Parliament and of the Council of 28 January 2002, and Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004, on the hygiene of foodstuffs.

Single Additional Provision. *Mutual recognition clause.*

The requirements expressed in this Royal Decree shall not apply to foodstuffs legally manufactured or placed on the market in the other Member States of the European Union, nor to products originating in the countries of the European Free Trade Association (EFTA), Contracting Parties to the Agreement on the European Economic Area (EEA), and States that have a customs association agreement with the European Union.

Single Repealing Provision. *Repeal of regulations.*

All rules of equal or lower rank are repealed if they oppose the provisions of this Royal Decree, and in particular the following:

1. Royal Decree 846/2011 of 17 June 2011 establishing conditions to be met by raw materials based on recycled polymeric materials for use in materials and articles intended to come into contact with food.
2. Article 28(5)(b), (5)(c) and (5)(d) of Royal Decree 1011/1981 of 10 April 1981 approving technical and health regulations for the production, circulation and trade of edible fats (animal, vegetable and anhydrous), margarines, minarines and fatty preparations.
3. Article 11 of Royal Decree 380/1984 of 25 January 1984 approving technical and health regulations for the production and sale of syrups.
4. Article 2 of Royal Decree 1044/1987 of 31 July 1987 regulating the production of grape juice in line with Community legislation.
5. Article 6(4) of Royal Decree 1338/1988 of 28 October 1988 approving technical and health regulations for the production and sale of horchata de chufa.
6. Section 5 and Annex of Royal Decree 1052/2003 of 1 August 2003 approving technical and health regulations on

certain sugars intended for human consumption.

7. Article 7(7) of Royal Decree 1798/2010 of 30 December 2010 regulating the exploitation and marketing of natural mineral waters and spring waters packaged for human consumption.

8. Article 6(4) of Royal Decree 1799/2010 of 30 December 2010 regulating the process of preparation and marketing of prepared waters packaged for human consumption.

9. Article 3(12) of Royal Decree 650/2011 of 9 May 2011 approving technical and health regulations on soft drinks.

10. Article 4(1), (2), (5) and (8) of Royal Decree 661/2012 of 13 April 2012 establishing the quality standard for the production and marketing of vinegars.

11. Annex I, part B, point 3, paragraphs (d) to (l) of Royal Decree 781/2031 of 11 October 2013, establishing regulations relating to the production, composition, labelling, presentation and advertising of fruit juices and other similar products intended for human consumption.

12. Article 6(5) and (6) and Article 8(6), (7) and (11) of Royal Decree 72/2017 of 10 February 2017 approving the quality standard for the different categories of natural cider and cider.

13. Article 12 of Royal Decree 308/2019 of 26 April 2019 approving the quality standard for bread.

14. Annex 1(2) of the Order of 21 November 1984 approving quality standards for canned vegetables.

15. Resolution of 1 August 1979 of the State Secretariat for Health approving the positive list of additives authorised for us [illegible]

16. Resolution of the State Secretariat approving the positive list of additives authorised for use in the production of plant-based preserves and semi-preserves (Official State Gazette No. 249, 17 October 1979).

17. Resolution of 26 February 1981 of the State Secretariat for Health approving the organisation of positive lists of additives authorised for use in various foodstuffs intended for human consumption.

18. Resolution of 18 October 1982 of the Under-Secretariat for Health approving the positive list of additives authorised for use in the production of compound spirits, liqueurs, aperitifs without base wine and other beverages derived from natural alcohols.

19. Resolution of 2 December 1982 (rectified) of the State Secretariat for Health, approving the positive lists of additives and processing aids for use in the production of beer.

20. Resolution 21 April 1983 of the State Secretariat for Health, approving the positive list of additives and processing aids for use in the production of fruit and other plant-based juices and their derivatives.

21. Resolution of 28 September 1983 of the Under-Secretariat approving the positive list of additives and processing aids for use in the production of table olives.

First Final Provision. *Title of competence.*

This Royal Decree is issued under the provisions of Article 149(1)(13) and (16) of the Constitution, which grants the State exclusive competence in matters of the bases general coordination of general planning of economic activity and general coordination of health, respectively.

Second Final Provision. *Development powers.*

The heads of the Ministry of Consumer Affairs and the Ministry of Agriculture, Fisheries and Food are authorised to issue, within the scope of their competences, the provisions necessary for updating and amending Annexes I and II of this Royal Decree in order to adapt it to scientific and technical knowledge, and to the European Union regulations adopted, where appropriate, on the subject.

Third Final Provision. *Entry into force*

This Royal Decree shall enter into force 20 days following its publication in the 'Official State Gazette', except for the provisions in Article 4(2), which shall apply one year following the publication in the 'Official State Gazette'.

Signed in Madrid, on 3 October 2023.

FELIPE R.

The Minister for the Presidency, Relations with the Courts and Democratic Memory,

FELIX BOLAÑOS GARCÍA

	Foodstuffs	Definition
1.	Table olives	Royal Decree 679/2016 of 16 December 2016 establishing the quality standard for table olives.
2.	Compound spirits, liqueurs, aperitifs without base wine and other beverages derived from natural alcohols	Royal Decree 164/2014 of 14 March 2014 laying down additional rules for the production, description, presentation and labelling of compound spirit drinks.
3.	Natural mineral waters and spring waters	Royal Decree 1798/2010 of 30 December 2010 regulating the exploitation and marketing of natural mineral waters and spring waters packaged for human consumption.
4.	Prepared waters	Royal Decree 1799/2010 of 30 December 2010 regulating the process of preparation and marketing of prepared waters packaged for human consumption.
5.	Sugars	Royal Decree 1052/2003 of 1 August 2003 approving technical and health regulations on certain sugars intended for human consumption.
6.	Sugars - other sugars	Royal Decree 1261/1987 of 11 September 1987 approving technical and health regulations for the production, storage, transport and marketing of sugars intended for human consumption.
7.	Soft drinks	Royal Decree 650/2011 of 9 May 2011 approving technical and health regulations on soft drinks.
8.	Cephalopods	Marine invertebrates belonging to the taxonomic class *Cephalopoda* placed on the market in Spain for human consumption.
9.	Beers	Royal Decree 678/2016 of 16 December 2016 approving the quality standard for beer and malt beverages.
10.	Canned vegetables	Royal Decree 2420/1978 of 2 June 1978 approving technical and health regulations for the production and sale of canned vegetables.
11.	Fresh and frozen fruit and vegetables	Decree 2484/1967 of 21 September 1967 approving the text of the Spanish Food Code.
12.	Edible fats (animal, vegetable and anhydrous), margarines, minarines and fatty preparations	Royal Decree 1011/1981 of 10 April 1981 approving technical and health regulations for the production, circulation and trade of edible fats (animal, vegetable and anhydrous), margarines, minarines and fatty preparations.
13.	Blood products	Whole blood, red blood cells and plasma.
14.	Horchata de chufa	Royal Decree 1338/1988 of 28 October 1988 approving technical and health regulations for the production and sale of horchata de chufa.
15.	Bovine bones, tripe and natural casings	Bones of bovine animals intended for human consumption in Spain. Royal Decree 474/2014 of 13 June 2014 approving the quality standard for meat derivatives. Order of 29 October 1986 approving the quality standard for natural casings for the internal market.
16.	Syrups	Royal Decree 380/1984 of 25 January 1984 approving technical and health regulations for the production and sale of syrups.
17.	Bread and speciality breads	Royal Decree 308/2019 of 26 April 2019 approving the quality standard for bread.

Foodstuffs		Definition
18.	Confectionery, cakes, pastries, desserts and biscuits	Royal Decree 496/2010 of 30 April 2010 approving the quality standard for confectionery, cakes, pastries and desserts. Royal Decree 1124/1982 of 30 April 1982 approving technical and health regulations for the production, manufacture, circulation and trade of biscuits.
19	Cheese	Royal Decree 1113/2006 of 29 September 2006 approving quality standards for cheeses and processed cheeses.
20.	Ciders and other apple-derived beverages	Royal Decree 72/2017 of 10 February 2017 approving the quality standard for the different categories of natural cider and cider.
21.	Vinegars	Royal Decree 661/2012 of 13 April 2012 establishing the quality standard for the production and marketing of vinegars.
22.	Fruit juices and similar products	Royal Decree 781/2013 of 11 October 2013 establishing rules on the production, composition, labelling, presentation and advertising of fruit juices and similar products intended for human consumption.
23.	Grape juice	Royal Decree 1044/1987 of 31 July 1987 regulating the production of grape juice.
24.	Other vegetable juices and their derivatives	Royal Decree 667/1983 of 2 March 1983 approving technical and health regulations for the production and sale of fruit juices and other vegetable juices and their derivatives.

Part B. List of Processing Aids

In addition to those set out in the table below, nitrogen gas[1] can be used as a processing aid during food processing, in order to avoid oxidation, and always in stages prior to packaging. If used for this purpose in packaging, it must be labelled in accordance with Regulation (EU) No. 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No. 1924/2006 and (EC) No. 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No. 608/2004.

Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity
Table olives	Hydrochloric acid[1]	Neutralising	For the neutralisation of residual alkaline solution / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Table olives	Cultures of lactic micro-organisms	Fermentation starters	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Table olives	Manganese gluconate	Catalyst in the darkening process	Dosage strictly necessary to achieve the desired effect	Technically unavoidable (Good Manufacturing Practices (GMP)).
Table olives	Sodium hydroxide[1]	Conditioning	For the preparation of alkaline solution for the removal of the bitter principle in commercial types and preparations where required / Dosage strictly necessary to achieve the desired effect	Technically unavoidable

Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity
Table olives	Manganese lactate	Catalyst in the darkening process	Dosage strictly necessary to achieve the desired effect	Technically unavoidable (Good Manufacturing Practices (GMP)).
Compound spirits, liqueurs, aperitifs without base wine and other beverages derived from natural alcohols	Albumin	Filtration and clarification	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Compound spirits, liqueurs, aperitifs without base wine and other beverages derived from natural alcohols	Bentonite	Filtration and clarification	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Compound spirits, liqueurs, aperitifs without base wine and other beverages derived from natural alcohols	Activated carbon[1]	Filtration and clarification	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Compound spirits, liqueurs, aperitifs without base wine and other beverages derived from natural alcohols	Casein[2]	Filtration and clarification	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Compound spirits, liqueurs, aperitifs without base wine and other beverages derived from natural alcohols	Cellulose	Filtration and clarification	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Compound spirits, liqueurs, aperitifs without base wine and other beverages derived from natural alcohols	Amorphous silicon dioxide[1]	Filtration and clarification	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Compound spirits, liqueurs, aperitifs without base wine and other beverages derived from natural alcohols	Enzymes	Filtration and clarification	Dosage strictly necessary to achieve the desired effect	Technically unavoidable

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Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity

Compound spirits, liqueurs, aperitifs without base wine and other beverages derived from natural alcohols	Edible gelatin	Filtration and clarification	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Compound spirits, liqueurs, aperitifs without base wine and other beverages derived from natural alcohols	Tannins	Filtration and clarification	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Compound spirits, liqueurs, aperitifs without base wine and other beverages derived from natural alcohols	Infusorial earth	Filtration and clarification	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Natural mineral waters, spring waters and prepared waters packaged for human consumption	Nitrogen[1]	Packaging gas	Maintaining adequate pressure in the container to ensure its stability / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Paraffin oil	Anti-foaming	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Vaseline oil	Anti-foaming	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Edible vegetable oils	Anti-foaming	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Hydrochloric acid[1]	Product for the chemical purification of diffusion juice and refining of sugar	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Sulphuric acid[1]	Product for the chemical purification of diffusion juice and refining of sugar	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Activated carbon[1]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Sodium carbonate[1]	Product for the chemical purification of diffusion juice and refining of sugar	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Powdered cellulose[1]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Microcrystalline cellulose[1]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable

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Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity
Sugars	Disodium cyanodithioimidocarbonate	Products for the control of micro-organisms in sugar milling, extraction and diffusion processes.	For the control of micro-organisms in sugar milling, extraction and diffusion processes. Maximum use level: 2.5 mg/kg cane or beet	Technically unavoidable
Sugars	Quaternary ammonium compounds	Products for the control of micro-organisms in sugar milling, extraction and diffusion processes.	For the control of micro-organisms in sugar milling, extraction and diffusion processes. Maximum use level: 10 mg/kg cane or beet	Technically unavoidable
Sugars	Carbon dioxide[1]	Neutralising	Lime neutraliser for the purification of sugar diffusion juice / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Silicon dioxide (Silica gel)[1]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Disodium ethylenebisdithiocarbamate	Products for the control of micro-organisms in sugar milling, extraction and diffusion processes	For the control of micro-organisms in sugar milling, extraction and diffusion processes. Maximum use level: 3 mg/kg cane or beet	Technically unavoidable
Sugars	Ethylenediamine	Products for the control of micro-organisms in sugar milling, extraction and diffusion processes.	For the control of micro-organisms in sugar milling, extraction and diffusion processes. Maximum use level: 2 mg/kg cane or beet	Technically unavoidable
Sugars	Calcium hydroxide[1]	Product for the chemical purification of diffusion juice and refining of sugar	Chemical purification of the juice by precipitation of a part of the dissolved and dispersed non-glycoside substances / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Sodium hydroxide[1]	Product for the chemical purification of diffusion juice and refining of sugar	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Mixture of natural p-acids from hop extract.	Products for the control of micro-organisms in sugar milling, extraction and diffusion processes.	For the control of micro-organisms in sugar milling, extraction and diffusion processes. Maximum use level: 3 mg/kg cane or beet	<0.01 mg/kg sugar
Sugars	Sorbitan monostearate[1]	Anti-foaming	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Potassium N-methyldithiocarbamate	Products for the control of micro-organisms in sugar milling, extraction and diffusion processes.	For the control of micro-organisms in sugar milling, extraction and diffusion processes. Maximum use level: 3.5 mg/kg cane or beet	Technically unavoidable
Sugars	Glyceryl oleate[1]	Anti-foaming	Dosage strictly necessary to achieve the desired effect	Technically unavoidable

Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity

Sugars	Polyethylene glycol oleate	Anti-foaming	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Sodium polyacrylate	Antifouling	5 ppm in syrup	Technically unavoidable
Sugars	Polyethylene glycol[1]	Anti-foaming	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Polymers of acrylic and methacrylic acids, their sodium salts, esters, amides and N-methyl-amides, and homo- and copolymers thereof	Flocculating	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Polypropylene glycol[1]	Anti-foaming	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Sodium salt of polyaspartic acid (CAS No. 181828-06-8), in 40 % aqueous solution.	Antifouling	To prevent the formation of calcium and magnesium phosphate deposits at the maximum dose of 5 ppm sodium salt of polyaspartic acid on beet or cane	<2 mg/kg sugar
Sugars	Sodium aluminium silicate potassium.	Filtering	Dosage strictly necessary to achieve the desired effect.	Technically unavoidable
Sugars	Calcium sulphate[1]	Product for the chemical purification of diffusion juice and refining of sugar	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars	Diatomaceous or infusorial earth	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in Syrups	Egg albumin	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in Syrups	Bentonite	Filtering-bleaching-clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in Syrups	Kaolin	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in Syrups	Activated carbon[1]	Bleaching	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in Syrups	Silicon dioxide (Silica gel)[1]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in Syrups	Edible gelatin	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in Syrups	Tannins	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in Syrups	Diatomaceous or infusorial earth	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable

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Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity
Sugars - Only permitted in 'other sugars'	Edible vegetable oils	Anti-foaming	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Hydrochloric acid[1]	Products for starch hydrolysis and pH regulation in mixtures and syrups	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Sulphuric acid[1]	Products for starch hydrolysis and pH regulation in mixtures and syrups	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Alpha-amylase[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Beta-amylase[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Sodium bisulphite or metabisulphite[1]	Products for starch hydrolysis and pH regulation in mixtures and syrups	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Activated carbon[1]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Sodium carbonate[1]	Products for starch hydrolysis and pH regulation in mixtures and syrups	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Malt extracts[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Glucoamylase[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Washed wood flour	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Ammonium hydroxide[1]	Products for starch hydrolysis and pH regulation in mixtures and syrups	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Isomerase[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Pullulanase[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Anion-exchange resins	Syrup deioniser	Dosage strictly necessary to achieve the desired effect	Technically unavoidable

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Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity

Sugars - Only permitted in 'other sugars'	Cation-exchange resins	Syrup deioniser	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Sodium potassium aluminium silicate	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Sugars - Only permitted in 'other sugars'	Diatomaceous or infusorial earth	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Invert sugars	Hydrochloric acid[1]	Hydrolysis agent	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Invert sugars	Sulphuric acid[1]	Hydrolysis agent	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Invert sugars	Invertase[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Invert sugars	Resins	Others for the production of invert sugars	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Soft drinks	Bentonite	Filtering	Filtering agent for basic syrups or preparations / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Soft drinks	Kaolin	Filtering	Filtering agent for basic syrups or preparations / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Soft drinks	Activated carbon[1]	Filtering	Filtering agent for basic syrups or preparations / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Soft drinks	Cellulose	Filtering	Filtering agent for basic syrups or preparations / Dosage strictly necessary for achieving the desired effect.	Technically unavoidable
Soft drinks	Dimethyl polysiloxane[1]	Anti-foaming	Facilitates the manufacturing process of soft drinks / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Soft drinks	Carbon dioxide[1]	Packaging gas	Maintaining adequate pressure in the container to ensure its stability / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Soft drinks	Silicon dioxide (Silica gel)[1]	Filtering	Filtering agent for basic syrups or preparations / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Soft drinks	Nitrogen[1]	Packaging gas	Maintaining adequate pressure in the container to ensure its stability / Dosage strictly necessary to achieve the desired effect	Technically unavoidable

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Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity
Soft drinks	Sodium aluminium silicate[1]	Filtering	Filtering agent for basic syrups or preparations / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Soft drinks	Diatomaceous or infusorial earth	Filtering	Filtering agent for basic syrups or preparations / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Soft drinks	Zeolite	Filtering	Filtering agent for basic syrups or preparations / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Cephalopods	Hydrogen peroxide	Bacteriostatic	Concentration of use: 0.05 %; Contact time: 24 hours.	Technically unavoidable
Beer	Albumin	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Beer	Alginate[1]	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Beer	Activated carbon[1]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Beer	Cellulose	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Beer	Carbon dioxide[1]	Propellant gas	Propellant gas for dispensing draught beer or other large formats / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Beer	Silicon dioxide (Silica gel)[1]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Beer	Aqueous emulsion of fats, waxes and hard resins extracted from hops (CAS No 8060-28-4, EINECS No 232-504-3)	Anti-foaming	Maximum use level of 100 g emulsion/hl (i.e. < 8 g hop extract/hl)	Technically unavoidable
Beer	Nitrogen[1]	Propellant gas	Propellant gas for dispensing draught beer or other large formats / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Beer	Perlite	Clarifying/Filtering	At the dosage strictly necessary to obtain the desired effect. 5 to 100 g per hectolitre of beer, in the first pre-coat.	Technically unavoidable residual content, after filtration through a filter with a porosity of 1.6 pm.
Beer	Polyamides	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Beer	Insoluble polyvinylpyrrolidone[1]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Beer	Amylolytic enzyme preparations[3]	Enzymes	Dosage strictly necessary to achieve the desired effect	Technically unavoidable

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Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity
Beer	Proteolytic enzyme preparations[3]	Enzymes	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Beer	Tannins	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Beer	Diatomaceous or infusorial earth	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Canned vegetables	Hydrochloric acid[1]	Other	Chemical peeling / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Canned vegetables	Sodium hydroxide[1]	Other	Chemical peeling / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Fruit and vegetables	Chlorine dioxide	Wash water treatment agent	Food subjected to the washing solution shall be rinsed and dried to minimise the presence of residues	Trihalomethanes (THMs) <100 pg/l (in wash water - bromodichloromethane, bromoform, chloroform and dibromochloromethane); Organochlorines formed as a result of water chlorination <200 ppm (in wash water); Chlorate <700 pg/l (in wash water); In addition, the food in question must comply with the maximum residue level for chlorate laid down in Regulation (EC) No. 396/2005.
Fresh fruit and vegetables	Sodium or calcium hypochlorite	Wash water treatment agent	Subsequent rinsing with water for human consumption is mandatory to remove the remains of chlorinated water. Concentration of free chlorine in wash water: maximum 80 ppm	Trihalomethanes (THMs) <100 pg/l (in wash water - bromodichloromethane, bromoform, chloroform and dibromochloromethane); Organochlorines formed as a result of water chlorination <200 ppm (in wash water); Chlorate <700 pg/l (in wash water); In addition, the food in question must comply with the maximum residue level for chlorate laid down in Regulation (EC) No. 396/2005.
Fresh fruit and vegetables	Sodium lauryl ether sulphate	Agent for increasing the ability to remove dirt from fresh fruits and vegetables	Food subjected to the washing solution shall be rinsed with water for human consumption to minimise the presence of residues	Technically unavoidable

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Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity
Fresh fruit and vegetables	Hydrogen peroxide / peracetic acid / acetic acid	Wash water treatment agent	Food subjected to the washing solution shall be rinsed with water for human consumption to minimise the presence of residues	The product shall be used in accordance with good manufacturing practice to ensure that it complies with the definition of processing aids and that no residues of active substances or stabilisers, or their derivatives, remain in the food in question in concentrations which may pose a risk to the health of consumers and/or may have a technological effect on the final product.
Fresh fruit and vegetables	Aqueous solution of phosphoric acid and propylene glycol	PH stabilisation of plant-based food treatment solutions to promote the antimicrobial activity of chlorine. The intended pH will range from 5.5-6.5	Food subjected to the washing solution shall be rinsed and dried to minimise the presence of residues	Non-detectable residues of propylene glycol; Phosphate residues that may be detected shall not exceed those that would be detected without the addition of the aid.
Fresh and frozen fruit and vegetables	Chlorine gas	Wash water treatment agent	Subsequent rinsing with water for human consumption is mandatory to remove the remains of chlorinated water. Concentration of free chlorine in wash water: maximum 80 ppm	Trihalomethanes (THMs) <100 µg/l (in wash water - bromodichloromethane, bromoform, chloroform and dibromochloromethane); Organochlorines formed as a result of water chlorination <200 ppm (in wash water); Chlorate <700 pg/l (in wash water); In addition, the food in question must comply with the maximum residue level for chlorate laid down in Regulation (EC) No. 396/2005.

Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity
Fresh and frozen fruit and vegetables	Sodium or calcium hypochlorite	Wash water treatment agent	Subsequent rinsing with water for human consumption is mandatory to remove the remains of chlorinated water. Concentration of free chlorine in wash water: maximum 80 ppm;	Trihalomethanes (THMs) <100 µg/l (in wash water - bromodichloromethane, bromoform, chloroform and dibromochloromethane); Organochlorines formed as a result of water chlorination <200 ppm (in wash water); Chlorate <700 µg/l (in wash water); In addition, the food in question must comply with the maximum residue level for chlorate laid down in Regulation (EC) No. 396/2005.
Edible fats (animal, vegetable and anhydrous), margarines, minarines and fatty preparations	Activated carbon[1]	Bleaching	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Edible fats (animal, vegetable and anhydrous), margarines, minarines and fatty preparations	Alkaline aqueous solutions and/or the use of authorised organic solvents and/or products by vacuum stripping with water vapour or an inert gas, or high vacuum distillation.	Neutralising	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Edible fats (animal, vegetable and anhydrous), margarines, minarines and fatty preparations	Salts, acids or alkalis authorised in accordance with Regulation (EC) No. 1333/2008 on food additives.	Demucilagination	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Edible fats (animal, vegetable and anhydrous), margarines, minarines and fatty preparations	Bleaching earth.	Bleaching	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Red blood cells	Hydrogen peroxide	Bleaching	Concentration of use: 0.75 %	Technically unavoidable
Horchata	1 % active chlorine solutions	Surface disinfection of chufas	The tubers must be washed in the disinfectant solution with mechanical agitation for at least 30 minutes This should be followed by effective washing to remove germicidal residues.	Technically unavoidable
Horchata de chufa (powder)	Maltodextrins	Other	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Horchata de chufa (powder)	Amylolytic enzymes[3]	Enzymes	Dosage strictly necessary to achieve the desired effect	Technically unavoidable

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Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity
Bovine bones, tripe and natural casings	Hydrogen peroxide	Whitening	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Bread and speciality breads	Edible oils	Release agent	For baking moulds, sheets and machinery / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Bread and speciality breads	Amylase[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Bread and speciality breads	Beeswax[1]	Release agent	For baking moulds, sheets and machinery / Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Bread and speciality breads	Glycosidases[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Bread and speciality breads	Pentosanases[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Bread and speciality breads	Proteases[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Plasma	Hydrogen peroxide	Bleaching	Concentration of use: 0.1 % for 30 minutes	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Edible oils	Release agent	Dosage strictly necessary to achieve the desired effect / Maximum 3 % in the release emulsion	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Thermo-oxidised edible oils	Release agent	Dosage strictly necessary to achieve the desired effect / Maximum 3 % in the release emulsion	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Amylase[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Natural amino acids	Other	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Magnesium carbonate[1]	Release agent	Dosage strictly necessary to achieve the desired effect / Maximum 3 % in the release emulsion	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Natural waxes of plant and animal origin	Release agent	Dosage strictly necessary to achieve the desired effect / Maximum 3 % in the release emulsion	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Magnesium, calcium and aluminium stearate dimethyl polysiloxane (silicone)	Release agent	Dosage strictly necessary to achieve the desired effect / Maximum 3 % in the release emulsion	Technically unavoidable

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Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity

Confectionery, cakes, pastries, desserts and biscuits	Polyglycerol esters of fatty acids of edible oils dimerised by heat	Release agent	Dosage strictly necessary to achieve the desired effect / Maximum 3 % in the release emulsion	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Polyglycerol esters of transesterified castor fatty acids	Release agent	Dosage strictly necessary to achieve the desired effect / Maximum 3 % in the release emulsion	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Glycosidases[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Edible fats	Release agent	Dosage strictly necessary to achieve the desired effect / Maximum 3 % in the release emulsion	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Invertases[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Pharmaceutical grade liquid paraffin	Release agent	Dosage strictly necessary to achieve the desired effect / Maximum 3 % in the release emulsion	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Pentosanases[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Confectionery, cakes, pastries, desserts and biscuits	Proteases[3]	Enzyme	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Cheese made from pasteurised milk	Calcium chloride	Standardising curd formation while maintaining stable coagulation capacity of milk	Necessary quantity (0.01-0.02 %) equivalent to the soluble calcium content lost during pasteurisation (in the case of lactic fermentation cheeses the necessary quantity may be lower than for enzymatic fermentation, since the pH during production also makes it easier for caseins to coagulate)	Technically unavoidable
Whole blood	Hydrogen peroxide	Bleaching	Concentration of use: 0.75 %	Technically unavoidable
Cider - Only permitted in cider must	Pectolytic enzyme preparations[3]	Enzymes	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Natural cider	Bentonite	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Natural cider	Activated carbon[1]	Filtering agent	Dosage strictly necessary to achieve the desired effect	Technically unavoidable

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Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity
Natural cider	Casein[2]	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Natural cider	Egg white / Egg albumin	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Natural cider	Ammonium phosphate	Fermentation starter	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Natural cider	Calcium phosphate[1]	Fermentation starter	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Natural cider	Edible gelatin	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Natural cider	Skimmed milk	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Natural cider	Tannins	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Natural cider	Lebrija and Pozaldez earth	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Vinegar	Phytic acid and iron-removing salts	Iron removing	Dosage strictly necessary to achieve the desired effect and subject to prior authorisation by the competent body of the Autonomous Community in which the industrial installation is located	Technically unavoidable
Vinegar	Albumin	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Vinegar	Bentonite	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Vinegar	Activated carbon[1]	Clarifying-Bleaching	Dosage strictly necessary to achieve the desired effect provided that no foreign substances are left in the vinegars.	Technically unavoidable
Vinegar	Chemically inert filter aids and precipitating agents[5]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Vinegar	Dimethyl polysiloxane[1]	Anti-foaming	Facilitates the vinegar production process. Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Vinegar	Enzymes	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Vinegar	Ammonium phosphate	To promote the multiplication of acetic acid bacteria	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Vinegar	Edible gelatin	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Vinegar	Nitrogen[1]	Gas	Agent to maintain adequate pressure in the container and ensure its stability	Technically unavoidable

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Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity

Vinegar	Insoluble polyvinylpyrrolidone[1]	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Vinegar	Vegetable proteins of plant origin from wheat, peas or potatoes	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Vinegar	Inorganic substances such as phosphates and ammonium salts	To promote the multiplication of acetic acid bacteria	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Vinegar	Organic substances, in particular liquid starch, glucose, malt preparations	To promote the multiplication of acetic acid bacteria	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Vinegar	Tannins	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Vinegar	Diatomaceous or infusorial earth	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Fruit juices and similar products	Amylase[3]	Enzymes	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Fruit juices and similar products	Bentonite	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Fruit juices and similar products	Vegetable carbon=Activated carbon[1]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Fruit juices and similar products	Chemically inert adsorption aids used to reduce the limonoid and naringin content of citrus juice without significantly affecting the contents of limonoid glycosides, acids or sugars (including oligosaccharides) or the mineral content[4]	Other	To reduce the limonoid and naringin content of citrus juice without significantly affecting the contents of limonoid glycosides, acids or sugars (including oligosaccharides) or the mineral content / Dosage strictly necessary to achieve the desired effect.	Technically unavoidable
Fruit juices and similar products	Chemically inert filter aids and precipitating agents (including perlite, washed diatomite, cellulose, insoluble polyamide, polyvinylpolypyrrolidone, polystyrene)[4]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Fruit juices and similar products	Silicon dioxide (Silica gel)[1]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Fruit juices and similar products	Edible gelatin	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Fruit juices and similar products	Nitrogen[1]	Agent to maintain adequate pressure in the container and ensure its stability.	Dosage strictly necessary to achieve the desired effect	Technically unavoidable

Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity
Fruit juices and similar products	Pectinases[3]	Enzymes	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Fruit juices and similar products	Perlite / expanded perlite	Filtration	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Fruit juices and similar products	Proteases[3]	Enzymes	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Fruit juices and similar products	Vegetable proteins of plant origin from wheat, peas or potatoes	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Fruit juices and similar products	Tannins	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Other vegetable juices and their derivatives	Amylase[3]	Enzymes	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Other vegetable juices and their derivatives	Bentonite	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Other vegetable juices and their derivatives	Kaolin	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Other vegetable juices and their derivatives	Carbons=Activated carbon[1]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Other vegetable juices and their derivatives	Silicon dioxide (Silica gel)[1]	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Other vegetable juices and their derivatives	Pectinases[3]	Enzymes	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Other vegetable juices and their derivatives	Proteases[3]	Enzymes	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Other vegetable juices and their derivatives	Tannins	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Other vegetable juices and their derivatives	Diatomaceous or infusorial earth	Filtering	Dosage strictly necessary to achieve the desired effect	Technically unavoidable

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Food	Name of processing aid	Category	Conditions of Use/Function	Maximum residual quantity
Grape juice	Partial deacidification by means of neutral potassium tartrate or calcium carbonate, the latter may contain small amounts of double calcium salt of D-tartaric and L-malic acids	Deacidifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Grape juice and Other vegetable juices and their derivatives	Casein[2]	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Grape juice and Other vegetable juices and their derivatives	Egg white / Albumin	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
Grape juice and Other vegetable juices and their derivatives	Edible gelatin	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable

1. Specifications in accordance with those laid down in Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council.
2. In accordance with Royal Decree 600/2016 of 2 December 2016 approving the general quality standards for edible caseins and caseinates.
3. In accordance with Regulation (EC) No. 1332/2008 of the European Parliament and of the Council of 16 December 2008 on food enzymes.
4. In accordance with Regulation (EC) No. 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food.
5. Chemically inert filter aids and precipitating agents including perlite, washed diatomite, cellulose, insoluble polyamide, polyvinylpyrrolidone, polystyrene, polypropylene, borosilicates, polyether sulfone and/or ceramics.

ANNEX II

Criteria for the Identity and Purity of Processing Aids

1. The substances used as processing aids as referred to in Annex I which are listed below must meet the following identity and purity criteria.

Bentonite

Definition	Bentonite is a natural clay containing a high proportion of montmorillonite, a native hydrated aluminium silicate in which some aluminium and silicon atoms were naturally replaced by other atoms such as magnesium and iron. Calcium and sodium ions are trapped between the mineral layers. There are four common types of bentonite: natural sodium bentonite, natural calcium bentonite, sodium-activated bentonite and acid-activated bentonite
Einecs No Chemical formula Molecular mass	215-108-5 (Al, Mg)8(Si4O1ü)4(OH)842H2O. 819.
Content	Smectite: no less than 80 %
Description	Very fine, yellowish or greyish white powder. The structure of bentonite allows it to absorb water in its structure and on its external surface (swelling properties)

Identification: A. Methylene blue test	
B. X-ray diffraction	Characteristic peak values at 12.5/15 Å
C. IR absorption	Peak values at 428/470/530/1 110-1 020/3 750 — 3 400 cm-1
Purity: Loss on drying	Not more than 15.0% (105 °C, 2 h).
Arsenic	No more than 2 mg/kg
Lead	No more than 20 mg/kg

2. If the substances used as processing aids provided for in Annex I are not included in Section 1 of this Annex II but are included in Annex II of Regulation (EC) No. 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives, they shall comply with the identity and purity criteria adopted in Commission Regulation (EU) No. 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No. 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives.

3. If the substances used as processing aids provided for in Part B of Annex I are not included in Section 1 of this Annex II or in Annex II of Regulation (EC) No. 1333/2008 of the European Parliament and of the Council of 16 December 2008, the identity and purity criteria established by the European Pharmacopoeia or by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) shall apply or, in the absence of such criteria, the following general purity criteria if appropriate by virtue of their characteristics:

Lead: < 5 mg/kg
Arsenic: < 1 mg/kg
Mercury: < 1 mg/kg
Cadmium: < 1 mg/kg