



EUROPEAN COMMISSION
DIRECTORATE-GENERAL FOR HEALTH AND FOOD SAFETY

Directorate E - Food and Feed Safety, Innovation
E2 – Food Processing Technologies and Novel Foods

**NOTE TO THE MEMBERS OF THE STANDING COMMITTEE ON PLANTS, ANIMALS, FOOD
AND FEED TO ACHIEVE A HARMONISED IMPLEMENTATION OF THE EU LEGISLATION**

Subject: Labelling of substances having a technical function in the production of bakery wares.

Regulation (EC) No 1333/2008 on food additives authorises the use of several additives as flour treatment agents. These are substances, other than emulsifiers, which are added to the flour or dough to improve its baking quality. Those comprise phosphoric acid and phosphates (E 338 – 452), ascorbic acid and ascorbates (E 300 – 301) and L-cysteine (E 920). These additives, although authorised in food category 6.2.1 Flours, do not have a function in the flour, but during the preparation of the dough. They contribute to the stability of the dough, the structure of the crumb and the volume of the bread, which will be remaining characteristics of the bread. The composition of the dough and the composition of the bread are the same.

Those substances are used for a technological purpose in the manufacturing and processing of bakery wares, in which they are present as such or as a by-product, and of which the effect remains in the final product. Therefore they are considered to be used as food additives.

In accordance with Regulation (EU) No 1169/2011 on the provision of food information to consumers, they have to be included in the list of ingredients. The exemption rules on labelling foreseen by Article 20 of that regulation do not apply in this case.