

10 February 2016

**European Union comments on  
Codex Circular Letter CL 2015/26-CAC:**

**Request for information on the justification of the use of preservatives and anticaking agents for surface treatment of Mozzarella with a high moisture content**

*Mixed Competence  
European Union Vote*

The European Union and its Member States would like to inform the Codex Secretariat that preservatives and anticaking agents for surface treatment of mozzarella with high moisture content are not used by EU industry (Annex 1).

**Enclosure**

**Template for the submission of information on the use, and a detailed technological justification for same, of the food additive categories of preservatives and anticaking agents for surface treatment of mozzarella with a high moisture content**

Reply Submitted by:	European Union and its Member States
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**General comments**

In the EU legislation on food additives mozzarella falls under the category for unripened cheese. Only a few food additives are permitted for use in mozzarella. It should be noted that the EU legislation does not distinguish between mozzarella with a high and a low moisture content.

**Q1: Are the following Functional Classes permitted in your country for surface treatment of mozzarella with a high moisture content (Members only)**

Preservatives	<p><b>YES/</b> (delete as appropriate)</p> <p>The EU legislation is based on individual food additive provisions not on functional classes.</p> <p>However, INS 200 sorbic acid, INS 202 potassium sorbate and INS 203 calcium sorbate is permitted for use in unripened cheese in general.</p>
Anticaking Agents	<p><b>YES/</b> (delete as appropriate)</p> <p>The EU legislation is based on individual food additive provisions not on functional classes.</p> <p>However, INS 460(ii) powdered cellulose is permitted for use only in grated and sliced mozzarella.</p>

**Q 2: If permitted, please list the individual food additives from these food additive categories, used as well as the amount(s) typically added in practice (from the lists shown in Annex II)**

**Preservatives**

INS no.	Specific Name	Typical amount added (mg/kg of cheese)	Technological justification <sup>(a)</sup>	Manufacturing process <sup>(b)</sup>
E 200 - 203	Sorbic acid and sorbates	Not used.		

<sup>(a)</sup> Please give detailed technological justification (this information may be given on a separate sheet if necessary).

<sup>(b)</sup> Please indicate where in the manufacturing process (process step), in which form (e.g. dry, dissolved in water) and the typical temperature of the cheese at the time of addition, these additives are added

**Anticaking agents**

INS no.	Specific Name	Typical amount added (mg/kg of cheese)	Technological justification <sup>(a)</sup>	Manufacturing process <sup>(b)</sup>
E 460 ii	Powdered Cellulose	Not Used.		

<sup>(a)</sup> Please give detailed technological justification (this information may be given on a separate sheet if necessary).

<sup>(b)</sup> Please indicate where in the manufacturing process (process step), in which form (e.g. dry, dissolved in water) and the typical temperature of the cheese at the time of addition, these additives are added

**Q3: If these preservatives listed above are used for surface treatment of mozzarella with a high moisture content, is such mozzarella to your knowledge:**

- (a) Sold in the country of manufacture only:
- (b) Sold on the international market:
- (c) Sold both in the country of manufacture and internationally:

**Q4: If these Anticaking agents listed above are used for surface treatment of mozzarella with a high moisture content, is such mozzarella to your knowledge:**

- (a) Sold in the country of manufacture:
- (b) Sold on the international market:
- (c) Sold both in the country of manufacture and internationally: