



EUROPEAN
COMMISSION

Brussels, **XXX**
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ANNEXES 1 to 2

ANNEXES

to the

COMMISSION REGULATION

amending Regulation (EC) No 1333/2008 as regards the use of mono- and diglycerides of fatty acids (E 471) and carnauba wax (E 903) as glazing agents on certain fresh fruit and cassavas and of lecithins (E 322) and fatty acids (E 570) as carriers in glazing agents on cassavas

ANNEX I

In Part E (Authorised food additives and conditions of use in food categories) of Annex II to Regulation (EC) No 1333/2008, food category 04.1.1 (Entire fresh fruit and vegetables) is amended as follows:

(a) the entry for mono- and diglycerides of fatty acids (E 471) is replaced by the following:

	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		only for the surface treatment of citrus fruit, melons, pineapples, bananas, papayas, mangoes, avocados, pomegranates, passion fruit, kiwis and cassavas
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(b) the entry for carnauba wax (E 903) is replaced by the following:

	E 903	Carnauba wax	200		only for the surface treatment of citrus fruit, melons, apples, pears, peaches, pineapples, pomegranates, mangoes, avocados, papayas and cassavas and, as glazing agent, on nuts
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ANNEX II

In Part 1 (Carriers in food additives) of Annex III to Regulation (EC) No 1333/2008, the following entry is inserted after the entries for food additives ‘E 1201 Polyvinylpyrrolidone’ and ‘E 1202 Polyvinylpolypyrrolidone’:

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	E 322	Lecithins	<i>quantum satis</i>	Glazing agents for cassavas
	E 570	Fatty acids		

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