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ANNEX I

Identification number of the additive	Name of the holder of authorisation	Additive	Composition, chemical formula, description, analytical method	Species or category of animal	Maximum age	Minimum content	Maximum content	Other provisions	End of period of authorisation
						mg of lectins /kg of complete feedingstuff with a moisture content of 12 %			
Category of technological additives. Functional group: emulsifiers									
1c322i	-	lecithins, lecithins hydrolysed and lecithins de-oiled	Additive composition Liquid preparation of lecithins, lecithins hydrolysed and lecithins de-oiled having a minimum of: - phospholipids ≥ 48 %, - Neutral lipids 36-38 %, - Free fatty acid 1-5 %, Moisture ≤ 1 % ----- Characterisation of the active substance Liquid lecithins, lecithins hydrolysed and lecithins de-oiled (CAS no. 8002-43-5) extracted from rapeseeds, sunflower or soybean	All animal species	-	-	-		<i>[10 years from the date of entry into force of this Regulation To be completed by the Service responsible for the publication]</i>

			<p>-----</p> <p>Analytical method¹</p> <p>For the characterisation of feed additive: Commission Regulation (EU) No 231/2012² and the corresponding tests in the FAO JECFA monograph 'Lecithin'^{3,4}</p>						
1c322ii	-	lecithins, lecithins hydrolysed and lecithins de-oiled	<p>Additive composition</p> <p>Liquid preparation of lecithins, lecithins hydrolysed and lecithins de-oiled having a minimum of:</p> <ul style="list-style-type: none"> - phospholipids ≥ 44 %, - Neutral lipids 36-38 %, - Free fatty acid 1-5 %, <p>Moisture ≤ 1 %</p> <p>-----</p> <p>Characterisation of the active substance</p> <p>Hydrolysed liquid lecithins, lecithins hydrolysed and lecithins de-oiled (CAS no. 8002-43-5) extracted from sunflowers and soybeans</p> <p>-----</p>	All animal species	-	-	-		<i>[10 years from the date of entry into force of this Regulation To be completed by the Service responsible for the publication]</i>

¹ Details of the analytical methods are available at the following address of the Reference Laboratory: <https://ec.europa.eu/jrc/en/eurl/feed-additives/evaluation-reports>.

² 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 (OJ L 83, 22.3.2012, p. 1).

³ FAO JECFA Combined Compendium of Food Additive Specifications, 'Lecithin', Monograph No. 4 (2007), <http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/detail/en/c/260/>.

⁴ FAO JECFA Combined Compendium for Food Additive Specifications - Analytical methods, test procedures and laboratory solutions used by and referenced in the food additive specifications, Vol. 4, <http://www.fao.org/docrep/009/a0691e/a0691e00.htm>.

			Analytical method⁴ For the characterisation of feed additive: Commission Regulation (EU) No 231/2012 ⁵ and the corresponding tests in the FAO JECFA monograph ‘Lecithin’ ^{6,4}						
1c322iii	-	Lecithins de-oiled	Additive composition Solid preparation of lecithins having a minimum of: - phospholipids ≥ 75%, - Neutral lipids 1-2 %, - Free fatty acid 1 %, Moisture ≤ 1 % ----- Characterisation of the active substance Solid lecithins (CAS no. 8002-43-5) extracted from sunflowers and soybeans and defatted by solvent extraction ----- Analytical method⁷ For the characterisation of feed additive: Commission Regulation (EU) No 231/2012 ⁸ and the corresponding tests	All animal species	-	-	-		<i>[10 years from the date of entry into force of this Regulation To be completed by the Service responsible for the publication]</i>

⁴ Details of the analytical methods are available at the following address of the Reference Laboratory: <https://ec.europa.eu/jrc/en/eurl/feed-additives/evaluation-reports>.

⁵ 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 (OJ L 83, 22.3.2012, p. 1).

³ FAO JECFA Combined Compendium of Food Additive Specifications, ‘Lecithin’, Monograph No. 4 (2007), <http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/detail/en/c/260/>.

⁴ FAO JECFA Combined Compendium for Food Additive Specifications - Analytical methods, test procedures and laboratory solutions used by and referenced in the food additive specifications, Vol. 4, <http://www.fao.org/docrep/009/a0691e/a0691e00.htm>.

⁷ Details of the analytical methods are available at the following address of the Reference Laboratory: <https://ec.europa.eu/jrc/en/eurl/feed-additives/evaluation-reports>.

			in the FAO JECFA monograph 'Lecithin' ^{9,4}						
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⁸ 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 (OJ L 83, 22.3.2012, p. 1).

³ FAO JECFA Combined Compendium of Food Additive Specifications, 'Lecithin', Monograph No. 4 (2007), <http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/detail/en/c/260/>.

⁴ FAO JECFA Combined Compendium for Food Additive Specifications - Analytical methods, test procedures and laboratory solutions used by and referenced in the food additive specifications, Vol. 4, <http://www.fao.org/docrep/009/a0691e/a0691e00.htm>.

ANNEX II

'ANNEX

Identifi- cation number of the additive	Name of the holder of authorisation	Additive	Composition, chemical formula, description, analytical method	Species or category of animal	Maximum age	Minimum content	Maximum content	Other provisions	End of period of authori- sation
						mg of lectins /kg of complete feedingstuff with a moisture content of 12 %			
Category of technological additives. Functional group: emulsifiers									
1c322	-	Lecithins	Additive composition Preparation of lecithins having a minimum of: - phospholipids ≥ 18 %, - lysophospholipids ≥11 %, Moisture ≤ 1 % ----- Characterisation of the active substance Lecithins (CAS no. 8002-43-5) extracted from soybeans ----- Analytical method ¹ For the characterisation of feed additive: Commission Regulation (EU) No 231/2012 ² and the corresponding tests	All animal species	-	-	-		6 July 2027 ,

¹ Details of the analytical methods are available at the following address of the Reference Laboratory: <https://ec.europa.eu/jrc/en/eurl/feed-additives/evaluation-reports>.

² 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 (OJ L 83, 22.3.2012, p. 1).

			in the FAO JECFA monograph 'Lecithin' ^{3,4}						
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³ FAO JECFA Combined Compendium of Food Additive Specifications, 'Lecithin', Monograph No. 4 (2007), <http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/detail/en/c/260/>.

⁴ FAO JECFA Combined Compendium for Food Additive Specifications - Analytical methods, test procedures and laboratory solutions used by and referenced in the food additive specifications, Vol. 4, <http://www.fao.org/docrep/009/a0691e/a0691e00.htm>.