



EUROPEAN  
COMMISSION

Brussels, XXX  
PLAN/2022/2172 CIS  
(POOL/E2/2022/2172/2172-EN  
ANNEX CIS).docx  
[...] (2022) XXX draft

ANNEXES 1 to 2

## ANNEXES

to the

### COMMISSION REGULATION

**amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the use of polyglycerol polyricinoleate (E 476) and the Annex to Commission Regulation (EU) No 231/2012 as regards specifications for glycerol (E 422), polyglycerol esters of fatty acids (E 475) and polyglycerol polyricinoleate (E 476)**

## **ANNEX I**

Part E of Annex II to Regulation (EC) No 1333/2008 is amended as follows:

- (1) in Category 03 (Edible ices), the following entry is inserted after the entry for E 473-474:

|  |        |                              |      |  |                 |
|--|--------|------------------------------|------|--|-----------------|
|  | ‘E 476 | Polyglycerol polyricinoleate | 4000 |  | except sorbets’ |
|--|--------|------------------------------|------|--|-----------------|

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- (2) in Category 12.6 (Sauces), the entry for E 476 (Polyglycerol polyricinoleate) is replaced by the following:

|  |        |                              |      |  |   |
|--|--------|------------------------------|------|--|---|
|  | ‘E 476 | Polyglycerol polyricinoleate | 4000 |  | only emulsified sauces with a fat content of less than 20 % |
|  | E 476  | Polyglycerol polyricinoleate | 8000 |  | only emulsified sauces with a fat content of 20 % or more’  |

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## **ANNEX II**

The Annex to Regulation (EU) No 231/2012 is amended as follows:

(1) the entry for food additive E 422 Glycerol is replaced by the following:

| <b>E 422 GLYCEROL</b>          |  |
|--------------------------------|--|
| <b>Synonyms</b>                | Glycerin; Glycerine  |
| <b>Definition</b>              | Glycerol is obtained only from vegetable oils and fats, either directly or from the crude glycerol obtained as a by-product of biodiesel production and undergoes purification processes that involve distillation, and other clean up steps to obtain refined glycerol. |
| Einecs                         | 200-289-5  |
| Chemical name                  | 1,2,3-propanetriol; Glycerol; Trihydroxypropane  |
| Chemical formula               | C <sub>3</sub> H <sub>8</sub> O <sub>3</sub>   |
| Molecular weight               | 92,10  |
| Assay                          | Content not less than 98 % of glycerol on the anhydrous basis  |
| <b>Description</b>             | Clear, colourless hygroscopic syrupy liquid with not more than a slight characteristic odour, which is neither harsh nor disagreeable  |
| <b>Identification</b>          |  |
| Specific gravity (25 °C/25 °C) | Not less than 1,257  |
| Refractive index               | [n] <sub>D</sub> <sup>20</sup> between 1,471 and 1,474   |
| <b>Purity</b>                  |  |
| Water content                  | Not more than 5 % (Karl Fischer method)  |
| Sulphated ash                  | Not more than 0,01 % determined at 800 ± 25 °C   |

|                                       |  |
|---------------------------------------|--|
| Butanetriols                          | Not more than 0,2 %                            |
| Acrolein                              | Not more than 0,1 mg/kg                        |
| Fatty acids and esters                | Not more than 0,1 % calculated as butyric acid |
| Chlorinated compounds                 | Not more than 30 mg/kg (as chlorine)           |
| 3-Monochloropropane-1,2-diol (3-MCPD) | Not more than 0,1 mg/kg                        |
| Arsenic                               | Not more than 0,1 mg/kg                        |
| Lead                                  | Not more than 0,1 mg/kg                        |
| Mercury                               | Not more than 0,1 mg/kg                        |
| Cadmium                               | Not more than 0,1 mg/kg'                       |

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(2) the entry for food additive E 475 Polyglycerol esters of fatty acids is replaced by the following:

| <b>E 475 POLYGLYCEROL ESTERS OF FATTY ACIDS</b> |  |
|---|--|
| <b>Synonyms</b>                                 | Polyglycerol fatty acid esters; Polyglycerin esters of fatty acid esters   |
| <b>Definition</b>                               | <p>Polyglycerol esters of fatty acids are produced by the esterification of polyglycerol with food fats and oils or with fatty acids occurring in foods fats and oils. The polyglycerol moiety is predominantly di-, tri- and tetraglycerol and contains not more than 10 % of polyglycerols equal to or higher than heptaglycerol.</p> <p>The polyglycerol is produced from glycerol complying with the specifications for E 422.</p> |
| Einecs  |  |

|                                 |  |
|---------------------------------|--|
| Chemical name                   |  |
| Chemical formula                |  |
| Molecular weight                |  |
| Assay                           | Content of total fatty acid ester not less than 90 %   |
| <b>Description</b>              | Light yellow to amber, oily to very viscous liquids; light tan to medium brown, plastic or soft solids; and light tan to brown, hard, waxy solids  |
| <b>Identification</b>           |  |
| Test for glycerol               | Passes test  |
| Test for polyglycerols          | Passes test  |
| Test for fatty acids            | Passes test  |
| Solubility                      | The esters range from very hydrophilic to very lipophilic, but as a class tend to be dispersible in water and soluble in organic solvents and oils |
| <b>Purity</b>                   |  |
| Sulphated ash                   | Not more than 0,5 % (800 ± 25 °C)  |
| Acids other than fatty acids    | Less than 1 %  |
| Free fatty acids                | Not more than 6 % estimated as oleic acid  |
| Total glycerol and polyglycerol | Not less than 18 % and not more than 60 %  |
| Free glycerol and polyglycerol  | Not more than 7 %  |
| Arsenic                         | Not more than 0,1 mg/kg  |

|   |  |
|---|--|
| Lead  | Not more than 0,3 mg/kg  |
| Mercury   | Not more than 0,1 mg/kg  |
| Cadmium   | Not more than 0,1 mg/kg  |
| Sum of 3-monochloropropanediol (3-MCPD) and 3-MCPD fatty acid esters, expressed as 3-MCPD | Not more than 2,5 mg/kg  |
| Glycidyl fatty acid esters, expressed as glycidol   | Not more than 10 mg/kg. This applies from ... [ <i>the date of the entry into force of this Regulation</i> ] until ... [ <i>6 months after the date of entry into force of this Regulation</i> ].<br>Not more than 5 mg/kg. This applies from ... [ <i>6 months after the date of entry into force of this Regulation</i> ]. |
| Erucic acid   | Not more than 2%   |

*Purity criteria apply to the additive free of sodium, potassium and calcium salts of fatty acids, however these substances may be present up to a maximum level of 6 % (expressed as sodium oleate).’;*

(3) the entry for food additive E 476 Polyglycerol polyricinoleate is replaced by the following:

| <b>‘E 476 POLYGLYCEROL POLYRICINOLEATE</b> |   |
|--|---|
| <b>Synonyms</b>                            | Glycerol esters of condensed castor oil fatty acids; Polyglycerol esters of polycondensed fatty acids from castor oil; Polyglycerol esters of interesterified ricinoleic acid; PGPR   |
| <b>Definition</b>                          | Polyglycerol polyricinoleate is prepared by the esterification of polyglycerol with condensed castor oil fatty acids. Castor oil used for the production of polyglycerol polyricinoleate is free of ricin.<br>The polyglycerol is produced from glycerol complying with the specifications for E 422. |
| Einecs                                     |   |

|                          |   |
|--------------------------|---|
| Chemical name            |   |
| Chemical formula         |   |
| Molecular weight         |   |
| Assay                    |   |
| <b>Description</b>       | Clear, highly viscous liquid  |
| <b>Identification</b>    |   |
| Solubility               | Insoluble in water and in ethanol; soluble in ether, hydrocarbons and halogenated hydrocarbons  |
| Test for glycerol        | Passes test   |
| Test for polyglycerols   | Passes test   |
| Test for ricinoleic acid | Passes test   |
| Refractive index         | $[n]_D^{65}$ between 1,4630 and 1,4665  |
| <b>Purity</b>            |   |
| Polyglycerols            | The polyglycerol moiety shall be composed of not less than 75 % of di-, tri- and tetraglycerols and shall contain not more than 10 % of polyglycerols equal to or higher than heptaglycerol |
| Hydroxyl value           | Not less than 80 and not more than 100  |
| Acid value               | Not more than 6   |
| Arsenic                  | Not more than 0,1 mg/kg   |
| Lead                     | Not more than 0,1 mg/kg   |
| Mercury                  | Not more than 0,1 mg/kg   |
| Cadmium                  | Not more than 0,1 mg/kg   |

|  |                         |
|--|-------------------------|
| Sum of 3-monochloropropanediol (3-MCPD) and 3-MCPD fatty acid esters (expressed as 3-MCPD) | Not more than 2,5 mg/kg |
| Glycidyl fatty acid esters (expressed as glycidol)   | Not more than 1 mg/kg'  |