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COMMISSION

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**[...]**(2023) **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 and the Annex to Commission Regulation (EU) No 231/2012 as regards the use of buffered vinegar as a preservative and acidity regulator**

## ANNEX I

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

- (a) in Part B, point 3 "Additives other than colours and sweeteners", the following new entry is inserted after the entry for food additive E 263, Calcium acetate:

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E 267	Buffered vinegar
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’;

- (b) in Part C, Group I, the entry for E 267 is inserted after the entry for E 263, Calcium acetate:

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E 267	Buffered vinegar	<i>quantum satis</i>
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’;

- (c) Part E is amended as follows:

- (1) In category 01.7.1 (Unripened cheese excluding products falling in category 16), the entry for E 267 (Buffered vinegar) is inserted after the entry for E 260, Acetic acid:

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	E 267	Buffered vinegar	<i>quantum satis</i>		only <i>mozzarella</i>
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’;

- (2) In category 01.7.4 (Whey cheese), the entry for E 267 (Buffered vinegar) is inserted after the entry for E 260, Acetic acid:

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	E 267	Buffered vinegar	<i>quantum satis</i>		
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’;

- (3) In category 04.2.3 (Canned or bottled fruit and vegetables), the entry for E 267 (Buffered vinegar) is inserted after the entry for E 263, Calcium acetate:

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	E 267	Buffered vinegar	<i>quantum satis</i>		
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’;

- (4) In category 06.4.1 (Fresh pasta), the entry for E 267 (Buffered vinegar) is inserted before the entry for E 270, Lactic acid:

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	E 267	Buffered vinegar	<i>quantum satis</i>		
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’;

- (5) In category 06.4.3 (Fresh pre-cooked pasta), the entry for E 267 (Buffered vinegar) is inserted before the entry for E 270, Lactic acid:

	E 267	Buffered vinegar	<i>quantum satis</i>		
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- (6) In category 06.4.4 (Potato Gnocchi), the entry for E 267 (Buffered vinegar) is inserted after the entry for E 200-202, Sorbic acid-potassium acid:

	E 267	Buffered vinegar	<i>quantum satis</i>	only refrigerated gnocchi	fresh potato
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- (7) In category 07.1.1 (Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt), the entry for E 267 (Buffered vinegar) is inserted after the entry for E 263, Calcium acetate:

	E 267	Buffered vinegar	<i>quantum satis</i>		
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- (8) In category 07.1.2 (Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek), the entry for E 267 (Buffered vinegar) is inserted after the entry for E 263, Calcium acetate:

	E 267	Buffered vinegar	<i>quantum satis</i>		
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- (9) In category 08.2 (Meat preparations as defined by Regulation (EC) No 853/2004), the entry for E 267 (Buffered vinegar) is inserted after the entry for E 263, Calcium acetate:

	E 267	Buffered vinegar	<i>quantum satis</i>	only preparations of fresh minced meat and meat preparations to which other ingredients than	
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					additives or salt have been added
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## **ANNEX II**

In the Annex to Regulation (EU) No 231/2012, the following new entry is inserted after the entry for food additive E 263 CALCIUM ACETATE:

<b>E 267 BUFFERED VINEGAR</b>	
<b>Synonyms</b>	Buffered vinegar (liquid); buffered vinegar (powder)
<b>Definition</b>	Buffered vinegar is a liquid or dried product prepared by adding buffering agents to vinegar. The buffering agents used are sodium/potassium hydroxides (E 524 to E 525) and sodium/potassium carbonates (E 500 to E 501). The vinegar is compliant with the European Standard EN 13188:2000 and is exclusively obtained from an agricultural source origin (except wood/cellulose) by double fermentation, alcoholic and acetous. The primary constituents of buffered vinegar are acetic acid and its salts.
Assay	Liquid: 15–40 % (w/w) acetic acid equivalents
	Powder: 55–75 % (w/w) acetic acid equivalents
	2 to 20 % (w/w) free acetic acid
<b>Description</b>	Liquid: colourless to brown viscous liquid
	Powder: white to creamy-white crystalline powder
<b>Identification</b>	Liquid: pH 4,75–7,5
	Powder: pH 4,75–6,75 (10 % aqueous solution)
<b>Purity</b>	
Cations	Liquid: Not more than 10 % sodium and 30 % potassium
	Powder: Not more than 30 % sodium and 40 % potassium
Water content	Powder: Not more than 18 % (Karl Fischer Method)
Ethanol	Not more than 0,5 % w/w
Arsenic	Not more than 0,05 mg/kg
Lead	Not more than 0,05 mg/kg
Cadmium	Not more than 0,05 mg/kg
Mercury	Not more than 0,05 mg/kg

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