



EUROPEAN  
COMMISSION

Brussels, **XXX**  
PLAN/2025/2946 ANNEX CIS  
(POOL/E2/2025/2946/2946 EN  
ANNEX.docx)  
**[...]**(2026) **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 curdlan**

## ANNEX I

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

(1) in Part B, point 3 ‘Additives other than colours and sweeteners’, the following entry is inserted after the entry for food additive E 423, Octenyl succinic acid modified gum arabic:

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E 424	Curdlan
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’;

(2) Part E is amended as follows:

(a) in category 01.7.5 (Processed cheese), the entry for E 424 (Curdlan) is inserted after the entry for E 338-452, Phosphoric acid — phosphates — di-, tri- and polyphosphates:

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	E 424	Curdlan	40 000		
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’;

(b) in category 02.2.2 (Other fat and oil emulsions including spreads as defined by Regulation (EC) No 1234/2007 and liquid emulsions), the entry for E 424 (Curdlan) is inserted after the entry for E 405, Propane-1, 2-diol alginate:

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	E 424	Curdlan	50 000		
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’;

(c) in category 03. (Edible ices), the entry for E 424 (Curdlan) is inserted after the entry for E 405, Propane-1, 2-diol alginate:

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	E 424	Curdlan	30 000		
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’;

(d) in category 04.2.1 (Dried fruit and vegetables), the entry for E 424 (Curdlan) is inserted before the entry for E 907, Hydrogenated poly-1-decene:

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	E 424	Curdlan	50 000		may not be used to produce dehydrated foods intended to rehydrate on ingestion
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’;

(e) In category 04.2.2 (Fruit and vegetables in vinegar, oil, or brine), the entry for E 424 (Curdlan) is inserted before the entry for E 579, Ferrous gluconate:

	E 424	Curdlan	50 000		
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’;

(f) in category 04.2.3 (Canned or bottled fruit and vegetables), the entry for E 424 (Curdlan) is inserted after the entry for E 415, Xanthan gum:

	E 424	Curdlan	50 000		only chestnuts in liquid
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’;

(g) in category 04.2.4.1 (Fruit and vegetable preparations excluding compote), the entry for E 424 (Curdlan) is inserted after the entry for E 405, Propane-1, 2-diol alginate:

	E 424	Curdlan	50 000		
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’;

(h) in category 04.2.5.3 (Other similar fruit or vegetable spreads), the entry for E 424 (Curdlan) is inserted after the entry for E 418, Gellan gum:

	E 424	Curdlan	10 000	(32)	
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(i) in category 04.2.5.4 (Nut butters and nut spreads), the entry for E 424 (Curdlan) is inserted after the entry for E 392, Extracts of rosemary:

	E 424	Curdlan	50 000		
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(j) in category 04.2.6 (Processed potato products), the entry for E 424 (Curdlan) is inserted after the entry for E 392, Extracts of rosemary:

	E 424	Curdlan	50 000		
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’;

(k) in category 05.1 (Cocoa and chocolate products as covered by Directive 2000/36/EC), the entry for E 424 (Curdlan) is inserted after the entry for E 422, Glycerol:

	E 424	Curdlan	30 000		only energy-reduced or with no added sugar
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(l) in category 05.2 (Other confectionery including breath refreshing microsweets), the entry for E 424 (Curdlan) is inserted after the entry for E 405, Propane-1, 2-diol alginate:

	E 424	Curdlan	50 000		may not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or mini-capsule to project the confectionery into the mouth; may not be used to produce dehydrated foods intended to rehydrate on ingestion
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(m) in category 05.3 (Chewing gum), the entry for E 424 (Curdlan) is inserted after the entry for E 416, Karaya gum:

	E 424	Curdlan	10 000		
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’;

(n) in category 05.4 (Decorations, coatings and fillings, except fruit-based fillings covered by category 4.2.4), the entry for E 424 (Curdlan) is

inserted after the entry for E 423, Octenyl succinic acid modified gum arabic:

	E 424	Curdlan	5 000		
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- (o) in category 06.3 (Breakfast cereals), the entry for E 424 (Curdlan) is inserted after the entry for E 338-452, Phosphoric acid — phosphates — di-, tri- and polyphosphates:

	E 424	Curdlan	20 000		
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- (p) in category 06.4.2 (Dry pasta), the entry for E 424 (Curdlan) is inserted after the entry for Group I Additives:

	E 424	Curdlan	20 000		only gluten-free pasta (as food specially produced to reduce the gluten content of gluten-containing ingredients or substitute the gluten-containing ingredients) and pasta intended for hypoproteic diets
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- (q) in category 06.4.4 (Potato gnocchi), the entry for E 424 (Curdlan) is inserted after the entry for E 330, Citric acid:

	E 424	Curdlan	20 000		except fresh refrigerated potato gnocchi
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’;

- (r) in category 06.4.5 (Fillings of stuffed pasta (ravioli and similar), the entry for E 424 (Curdlan) is inserted after the entry for E 392, Extracts of rosemary:

	E 424	Curdlan	20 000		
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’;

- (s) in category 06.5 (Noodles), the entry for E 424 (Curdlan) is inserted after the entry for E 338-452, Phosphoric acid — phosphates — di-, tri- and polyphosphates:

	E 424	Curdlan	20 000		
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’;

- (t) in category 06.6 (Batters), the entry for E 424 (Curdlan) is inserted after the entry for E 338-452, Phosphoric acid — phosphates — di-, tri- and polyphosphates:

	E 424	Curdlan	5 000		
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- (v) in category 07.1 (Bread and rolls), the entry for E 424 (Curdlan) is inserted after the entry for E 338-452, Phosphoric acid — phosphates — di-, tri- and polyphosphates:

	E 424	Curdlan	20 000		except products in 7.1.1 and 7.1.2
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- (x) in category 07.2 (Fine bakery wares), the entry for E 424 (Curdlan) is inserted after the entry for E 338-452, Phosphoric acid — phosphates — di-, tri- and polyphosphates:

	E 424	Curdlan	20 000		
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’;

- (y) in category 08.2 (Meat preparations as defined by Regulation (EC) No 853/2004), the entry for E 424 (Curdlan) is inserted after the entry for E 415, Xanthan gum:

	E 424	Curdlan	20 000		only preparations heat-treated before consumption in which ingredients have been injected; meat
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					preparations heat-treated before consumption composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>gyros</i> and <i>souvlaki</i>
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’;

- (z) in category 08.3.2 (Heat-treated meat products), the entry for E 424 (Curdlan) is inserted before the entry for E 427, Cassia gum:

	E 424	Curdlan	20 000		except <i>foie gras</i> , <i>foie gras entier</i> , <i>blocs de foie gras</i> , <i>Libamáj</i> , <i>libamáj egészben</i> , <i>libamáj tömbben</i>
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- (aa) in category 08.3.3 (Casings and coatings and decorations for meat), the entry for E 424 (Curdlan) is inserted after the entry for E 339, Sodium phosphates:

	E 424	Curdlan	20 000		
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’;

- (bb) in category 09.2 (Processed fish and fishery products including mollusks and crustaceans), the entry for E 424 (Curdlan) is inserted before the entry for E 450, Diphosphates:

	E 424	Curdlan	30 000		
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’;

- (cc) in category 10.2 (Processed eggs and egg products), the entry for E 424 (Curdlan) is inserted after the entry for E 392, Extracts of rosemary:

	E 424	Curdlan	20 000		
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’;

(dd) in category 12.4 (Mustard), the entry for E 424 (Curdlan) is inserted before the entry for E 392, Extracts of rosemary:

	E 424	Curdlan	30 000		
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(ee) in category 12.5 (Soups and broths), the entry for E 424 (Curdlan) is inserted after the entry for E 392, Extracts of rosemary:

	E 424	Curdlan	10 000		
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’;

(ff) in category 12.6 (Sauces), the entry for E 424 (Curdlan) is inserted after the entry for E 392, Extracts of rosemary:

	E 424	Curdlan	30 000		
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’;

(gg) in category 12.7 (Salads and savoury based sandwich spreads), the entry for E 424 (Curdlan) is inserted after the entry for E 334-337 and E 354, Tartaric acid – tartrates:

	E 424	Curdlan	30 000		
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’;

(hh) in category 12.9 (Protein products, excluding products covered in category 1.8), the entry for E 424 (Curdlan) is inserted after the entry for E 338-452, Phosphoric acid — phosphates — di-, tri- and polyphosphates:

	E 424	Curdlan	80 000		
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(ii) in category 15.1 (Potato-, cereal-, flour- or starch-based snacks), the entry for E 424 (Curdlan) is inserted after the entry for E 416, Karaya gum:

	E 424	Curdlan	10 000		
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’;

- (jj) in category 16 (Desserts excluding products covered in categories 1, 3 and 4), the entry for E 424 (Curdlan) is inserted after the entry for E 416, Karaya gum:

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	E 424	Curdlan	30 000		
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## ANNEX II

In the Annex to Regulation (EU) No 231/2012, the following entry is inserted after the entry for food additive E 423 OCTENYL SUCCINIC ACID MODIFIED GUM ARABIC:

<b>E 424 CURDLAN</b>	
<b>Synonyms</b>	(1 → 3)-β-d-Glucan
<b>Definition</b>	Curdlan is a high molecular weight polysaccharide consisting of β-1,3-linked glucose units, produced by pure-culture fermentation from a non-pathogenic and non-toxicogenic <i>Rhizobium radiobacter biovar 1</i> strain NTK-u. Curdlan consists of β-(1,3)-linked glucose residues and has the unusual property of forming an elastic gel upon heating in its aqueous suspension. Crude curdlan is purified through several steps, which include alkaline dissolution and crystallisation in methanol. The crystallised solution is subjected to purification steps, i.e. centrifugation, washing and centrifugation once more. Then the product is dried, milled and sieved to obtain the final product.
CAS number	54724-00-4
Chemical formula	$H \cdot (C_6H_{10}O_5)_n \cdot OH$
Average molecular weight	Not less than $1.4 \times 10^6$ Da
Assay (calculated as anhydrous glucose)	Not less than 80%
<b>Description</b>	Odourless or almost odourless, white to nearly white powder
<b>Identification</b>	
Solubility	Insoluble in water and ethanol
Solubility in alkali	Passes test Suspend 0,2 g of the sample in 5 mL of water, add 1 mL of 3 N sodium hydroxide and shake. The sample dissolves.
Gel formation	Heat a 2% aqueous suspension of the sample in a boiling water bath for 10 min and cool. A firm gel forms.
Precipitate formation with cupric tartrate	Passes test
pH	Between 6,0-7,5 (1% aqueous suspension)

Gel strength	Not less than 600 g/cm <sup>2</sup>
<b>Purity</b>	
Loss on drying	Not more than 10 %
Residue on ignition	Not more than 6 %
Sulfated ash	Not more than 6 %
Nitrogen	Not more than 0,3 %
Arsenic	Not more than 0,05 mg/kg
Lead	Not more than 0,2 mg/kg
Methanol	Not more than 10 mg/kg
<b>Microbiological criteria</b>	
Total plate count	Not more than 1 000 CFU/g
Coliforms	Absent in 1 g
<i>Escherichia coli</i>	Absent in 1 g

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