

EU Table 2: Handling Materials List

Derived from (EC) 889/2008, Article 27 (1)(a-e) and Annexes VIII and IX; and Amendments to (EC) 889/2008, including (EC) 1254/2008

(A) Food Additives, Including Carriers

- A: authorised under Regulation (EEC) No 2092/91 and carried over by Article 21(2) of Regulation (EC) No 834/2007
 B: authorised under Regulation (EC) No 834/2007

For the purpose of the calculation referred to in Article 23(4)(a)(ii) of Regulation (EC) N° 834/2007, food additives marked with an asterisk in the column of the code number, shall be calculated as ingredients of agricultural origin.

Auth orisation	Code	Name	Preparation of foodstuffs of		Specific conditions
			plant origin	animal origin	
A	E 153	Vegetable carbon		X	Ashy goat cheese Morbier cheese
A	E 160b*	Annatto, Bixin, Norbixin		X	Red Leicester cheese Double Gloucester cheese Cheddar Mimolette cheese
A	E 170	Calcium carbonate	X	X	Shall not be used for colouring or calcium enrichment of products
A	E 220 Or E 224	Sulphur dioxide Potassium metabisulphite	X X	X X	In fruit wines (*) without added sugar (including cider and perry) or in mead: 50 mg (**) For cider and perry prepared with addition of sugars or juice concentrate after fermentation: 100 mg (**) (* In this context, "fruit wine" is defined as wine made from fruits other than grapes. (**) Maximum levels available from all sources, expressed as SO ₂ in mg/l.

Auth orisation	Code	Name	Preparation of foodstuffs of		Specific conditions
			plant origin	animal origin	
A	E 250 or E 252	Sodium nitrite Potassium nitrate		X X	For meat products ⁽²⁾ : For E 250: indicative ingoing amount expressed as NaNO ₂ : 80 mg/kg For E 252: indicative ingoing amount expressed as NaNO ₃ : 80 mg/kg For E 250: maximum residual amount expressed as NaNO ₂ : 50 mg/kg For E 252: maximum residual amount expressed as NaNO ₃ : 50 mg/kg
A	E 270	Lactic acid	X	X	
A	E 290	Carbon dioxide	X	X	
A	E 296	Malic acid	X		
A	E 300	Ascorbic acid	X	X	Meat products ⁽¹⁾
A	E 301	Sodium ascorbate		X	Meat products ⁽¹⁾ in connection with nitrates and nitrites
A	E 306*	Tocopherol-rich extract	X	X	Anti-oxidant for fats and oils
A	E 322*	Lecithins	X	X	Milk products ⁽¹⁾
A	E 325	Sodium lactate		X	Milk-based and meat products
A	E 330	Citric acid	X		
A	E 331	Sodium citrates		X	
A	E 333	Calcium citrates	X		
A	E 334	Tartaric acid (L(+)-)	X		
A	E 335	Sodium tartrates	X		
A	E 336	Potassium tartrates	X		
A	E 341 (i)	Monocalcium-phosphate	X		Raising agent for self raising flour
A	E 392*	Extracts of Rosemary	X	X	Only when derived from organic production and if only ethanol is used for the extraction.

Auth orisa tion	Code	Name	Preparation of foodstuffs of		Specific conditions
			plant origin	animal origin	
A	E 400	Alginic acid	X	X	Milk-based products ⁽¹⁾
A	E 401	Sodium alginate	X	X	Milk-based products ⁽¹⁾
A	E 402	Potassium alginate	X	X	Milk-based products ⁽¹⁾
A	E 406	Agar	X	X	Milk-based and meat products ⁽¹⁾
A	E 407	Carrageenan	X	X	Milk-based products ⁽¹⁾
A	E 410*	Locust bean gum	X	X	
A	E 412*	Guar gum	X	X	
A	E 414*	Arabic gum	X	X	
A	E 415	Xanthan gum	X	X	
A	E 422	Glycerol	X		For plant extracts
A	E 440* (i)	Pectin	X	X	Milk-based products ⁽¹⁾
A	E 464	Hydroxypropyl methyl cellulose	X	X	Encapsulation material for capsules
A	E 500	Sodium carbonates	X	X	"Dulce de leche" ⁽³⁾ and soured-cream butter and sour milk cheese ⁽¹⁾
A	E 501	Potassium carbonates	X		
A	E 503	Ammonium carbonates	X		
A	E 504	Magnesium carbonates	X		
A	E 509	Calcium chloride		X	Milk coagulation
A	E 516	Calcium sulphate	X		Carrier
A	E 524	Sodium hydroxide	X		Surface treatment of "Laugengebäck"
A	E 551	Silicon dioxide	X		Anti-caking agent for herbs and spices
A	E 553b	Talc	X	X	Coating agent for meat products
A	E 938	Argon	X	X	



Authorisation	Code	Name	Preparation of foodstuffs of		Specific conditions
			plant origin	animal origin	
A	E 939	Helium	X	X	
A	E 941	Nitrogen	X	X	
A	E 948	Oxygen	X	X	

(1) The restriction concerns only animal products.

(2) this additive can only be used, if it has been demonstrated to the satisfaction of the competent authority that no technological alternative, giving the same guarantees and/or allowing to maintain the specific features of the product, is available.

(3) "Dulce de leche" or "Confiture de lait" refers to a soft, luscious, brown cream, made of sweetened, thickened milk

(B)(1) Processing Aids and Other Products Which May be Used for Processing of Ingredients Of Agricultural Origin from Organic Production

A: authorised under Regulation (EEC) No 2092/91 and carried over by Article 21(2) of Regulation (EC) No 834/2007

B: authorised under Regulation (EC) No 834/2007

Authorisation	Name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	Specific conditions
A	Water	X	X	Drinking water within the meaning of Council Directive 98/83/EC
A	Calcium chloride	X		Coagulation agent
A	Calcium carbonate	X		
	Calcium hydroxide	X		
A	Calcium sulphate	X		Coagulation agent
A	Magnesium chloride (or nigari)	X		Coagulation agent
A	Potassium carbonate	X		Drying of grapes
A	Sodium carbonate	X		Sugar(s) production
A	Lactic acid		X	For the regulation of the pH of the brine bath in cheese production ⁽¹⁾
A	Citric acid	X	X	For the regulation of the pH of the brine bath in cheese production ⁽¹⁾ Oil production and

Authorisation	Name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	Specific conditions
				hydrolysis of starch ⁽²⁾
A	Sodium hydroxide	X		Sugar(s) production Oil production from rape seed (Brassica spp)
A	Sulphuric acid	X	X	Gelatine production ⁽¹⁾ Sugar(s) production ⁽²⁾
A	Hydrochloric acid		X	Gelatine production For the regulation of the pH of the brine bath in the processing of Gouda-, Edam and Maasdammer cheeses, Boerenkaas, Friese and Leidse Nagelkaas
A	Ammonium hydroxide		X	Gelatine production
A	Hydrogen peroxide		X	Gelatine production
A	Carbon dioxide	X	X	
A	Nitrogen	X	X	
A	Ethanol	X	X	Solvent
A	Tannic acid	X		Filtration aid
A	Egg white albumen	X		
A	Casein	X		
A	Gelatin	X		
A	Isinglass	X		
A	Vegetable oils	X	X	Greasing, releasing or anti-foaming agent
A	Silicon dioxide gel or colloidal solution	X		
A	Activated carbon	X		
A	Talc	X		In compliance with the specific purity criteria for food additive E 553b
A	Bentonite	X	X	Sticking agent for mead ⁽¹⁾ In compliance with the specific purity criteria for



Authorisation	Name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	Specific conditions
				food additive E 558
A	Kaolin	X	X	Propolis ⁽¹⁾ In compliance with the specific purity criteria for food additive E 559
A	Cellulose	X	X	Gelatine production ⁽¹⁾
A	Diatomaceous earth	X	X	Gelatine production ⁽¹⁾
A	Perlite	X	X	Gelatine production ⁽¹⁾
A	Hazelnut shells	X		
A	Rice meal	X		
A	Beeswax	X		Releasing agent
A	Carnauba wax	X		Releasing agent

(1) the restriction concerns only animal products

(2) the restriction concerns only plant products

(B)(2) Use of Certain Products and Substances in processing of foods

In addition to the ingredients listed in Annex VIII of (EC) 889/2008 (QAI Table 2, A and B(1)), the following ingredients may be used as processing aids or additives, as applicable, based on 889/2008, Article 27(1)(a-e), and any subsequent amendments to this regulation.

Name	Specific Conditions
Preparations of micro-organisms and enzymes normally used in food processing	In accordance with (EC) 1254/2008, amending (EC) 889/2008, micro-organisms and enzymes are approved for use as processing aids, but not as food additives, unless specifically listed in Annex VIII, Section A of (EC) 889/2008 (QAI Table 2, Section A).
Natural Flavours	As defined in Articles 1(2)(b)(i) and 1(2)(c) of Council Directive 88/388/EEC, and labeled as natural flavouring substances according to Article 9(1)(d) and (2) of same regulation.
Colours for stamping meat and eggshells	In accordance with Article 2(8) and Article 2(9) of European Parliament and Council Directive 94/36/EC.
Salt	With sodium chloride or potassium chloride as basic components.
Minerals (trace elements included), vitamins, amino acids and micronutrients	Must be required by EU law.

(C) Ingredients of agricultural origin which have not been produced organically

1.0 Unprocessed vegetable products as well as products derived there from by processes

1.1 Edible fruits, nuts and seeds:

acorns	<i>Quercus</i> spp.
cola nuts	<i>Cola acuminata</i>
gooseberries	<i>Ribes uva-crispa</i>
maracujas (passion fruit)	<i>Passiflora edulis</i>
raspberries (dried)	<i>Rubus idaeus</i>
red currants (dried)	<i>Ribes rubrum</i>

1.2 Edible spices and herbs:

pepper (Peruvian)	<i>Schinus molle</i> L.
horseradish seeds	<i>Armoracia rusticana</i>
lesser galanga	<i>Alpinia officinarum</i>
safflower flowers	<i>Carthamus tinctorius</i>
watercress herb	<i>Nasturtium officinale</i>

1.3 Miscellaneous:

algae, including seaweed, permitted in non-organic foodstuffs preparation

2.0 Vegetable products

2.1 Fats and oils whether or not refined, but not chemically modified, derived from plants other than:

cocoa	<i>Theobroma cacao</i>
coconut	<i>Cocos nucifera</i>
olive	<i>Olea europaea</i>
sunflower	<i>Helianthus annuus</i>
palm	<i>Elaeis guineensis</i>
rape	<i>Brassica napus, rapa</i>
safflower	<i>Carthamus tinctorius</i>



sesame	<i>Sesamum indicum</i>
soya	<i>Glycine max</i>

2.2 The following sugars, starches and other products from cereals and tubers:

- fructose
- rice paper
- unleavened bread paper
- starch from rice and waxy maize, not chemically modified

2.3 Miscellaneous:

pea protein *Pisum* spp.

- rum, only obtained from cane sugar juice
- kirsch prepared on the basis of fruits and flavourings as referred to in Article 27(1)(c).

3.0 Animal products:

aquatic organisms, not originating from aquaculture, and permitted in no-organic foodstuffs preparation

- gelatin
- whey powder «herasuola»
- casings

(D) Processing Aids for the Production of Yeast and Yeast Products

Name	Primary Yeast	Yeast Confection/ Formulation	Specific Conditions
Calcium Chloride	X		
Carbon Dioxide	X	X	
Citric Acid	X		For the regulation of pH in yeast production
Lactic Acid	X		For the regulation of pH in yeast production
Nitrogen	X	X	
Oxygen	X	X	
Potato Starch	X	X	For filtering
Sodium Carbonate	X	X	For the regulation of pH
Vegetable Oils	X	X	Greasing, releasing or anti-foam agent