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## WORKING DOCUMENT

### ***WGA 21 08 02 Revision of nitrites and nitrates – outcome***

*Table outlining the revision of the EU legislation as regards nitrites and nitrates used as food additives  
For comparison with the currently applicable legislation the use levels are expressed as NaNO<sub>2</sub> or NaNO<sub>3</sub> respectively*

	Current legislation	Amendment
<b>Nitrites</b>		
<b>08.2 Meat preparations as defined by Regulation (EC) No 853/2004</b>	150 ingoing (restricted to specific meat preparations)	80 ppm ingoing; 40 ppm residual - only for currently listed preparations + 2018/09
<b>08.3.1 Non-heat-treated meat products</b>	150 ingoing	100 ppm ingoing and 50 ppm residual
<b>08.3.2 Heat-treated meat products</b>	100 ingoing, sterilised 150 ingoing, except sterilised	70 ppm ingoing; 40 ppm residual - sterilised 100 ppm ingoing; 50 ppm residual - non-sterilised
<b>08.3.4 Traditionally cured products</b>	150-180 ingoing, 50-175 residual (many specific products listed)	150 ppm ingoing for currently listed products (ingoing amounts not applicable to dry and immersion cured products) 50 – 150 ppm residual for currently listed products Products will be grouped based on their current ML. The wording “and similar products” should be deleted
<b>Nitrates</b>		
<b>01.7.2 Ripened cheese</b>	150 in the cheese milk or equivalent level if added after removal of whey and addition of water	100 ppm ingoing; 50 ppm residual
<b>01.7.4 Whey cheese</b>	150 in the cheese milk or equivalent level if added after removal of whey and addition of water	100 ppm ingoing; 50 ppm residual
<b>01.7.6 Cheese products (excluding products falling in category 16)</b>	150 in the cheese milk or equivalent level if added after removal of whey and addition of water	100 ppm ingoing; 50 ppm residual
<b>01.8 Dairy analogues, including beverage whiteners</b>	150 in the cheese milk or equivalent level if added after removal of whey and addition of water	100 ppm ingoing; 50 ppm residual
<b>08.3.1 Non-heat-treated meat products</b>	150 ingoing	120 ppm ingoing and residual + 150 ppm ingoing and residual for large bacon primals and dry sausages without nitrites added

<b>08.3.4 Traditionally cured products</b>	250-300 ingoing, 10-250 residual (many specific products listed)	250 ppm ingoing for currently listed products (not applicable to dry and immersion cured products) 10 – 200 ppm residual for currently listed products Products will be grouped based on their current ML. The wording “and similar products” should be deleted
<b>09.2 Processed fish and fishery products including molluscs and crustaceans</b>	500 ingoing only pickled herring and sprat	375 ingoing (expressed as NaNO <sub>3</sub> – in the proposal will be recalculated to NO <sub>3</sub> ion), 150 residual (from all sources expressed as NaNO <sub>2</sub> – in the proposal will be recalculated to NO <sub>2</sub> ion) for nitrites formed from nitrates) (Option II modified)

Note: residual levels should cover nitrites/ nitrates from all sources. Residual levels shall be applicable at the end of the ripening period, i.e. at the point when the product is ready for marketing (about to be distributed for sale). The levels will indeed apply during the whole shelf-life of the product.

*Table outlining the revision of the EU legislation as regards nitrites and nitrates used as food additives expressed as NO<sub>2</sub> ion (for the provisions of nitrites) and NO<sub>3</sub> ion (for the provisions of nitrates), with the exception for the category 09.2 where the ingoing amount is expressed as NO<sub>3</sub> ion, however, the residual amount as NO<sub>2</sub> ion (i.e. as nitrite formed from nitrate included)*

	Amendment
<b>Nitrites, expressed as NO<sub>2</sub> ion</b>	
<b>08.2 Meat preparations as defined by Regulation (EC) No 853/2004</b>	55 ppm ingoing; 25 ppm residual - only for currently listed preparations + 2018/09
<b>08.3.1 Non-heat-treated meat products</b>	65 ppm ingoing and 35 ppm residual
<b>08.3.2 Heat-treated meat products</b>	45 ppm ingoing; 25 ppm residual - sterilised 65 ppm ingoing; 35 ppm residual - non-sterilised
<b>08.3.4 Traditionally cured products</b>	100 ppm ingoing for currently listed products (ingoing amounts not applicable to dry and immersion cured products) 35 – 100 ppm residual for currently listed products Products will be grouped based on their current ML. The wording “and similar products” should be deleted
<b>Nitrates, expressed as NO<sub>3</sub> ion</b>	
<b>01.7.2 Ripened cheese</b>	75 ppm ingoing; 35 ppm residual
<b>01.7.4 Whey cheese</b>	75 ppm ingoing; 35 ppm residual
<b>01.7.6 Cheese products (excluding products falling in category 16)</b>	75 ppm ingoing; 35 ppm residual
<b>01.8 Dairy analogues, including beverage whiteners</b>	75 ppm ingoing; 35 ppm residual
<b>08.3.1 Non-heat-treated meat products</b>	90 ppm ingoing and residual + 110 ppm ingoing and residual for large bacon primals and dry sausages without nitrites added

<p><b>08.3.4 Traditionally cured products</b></p>	<p>180 ppm ingoing for currently listed products (not applicable to dry and immersion cured products)                  7 – 145 ppm residual for currently listed products                  Products will be grouped based on their current ML. The wording “and similar products” should be deleted</p>
<p><b>09.2 Processed fish and fishery products including molluscs and crustaceans</b></p>	<p>275 ingoing (expressed as NO<sub>3</sub> ion), 100 residual (from all sources expressed as NO<sub>2</sub> ion) for nitrites formed from nitrates) (Option II modified)</p>