

COMMISSION OF THE EUROPEAN COMMUNITIES

COM(75) 552 final.

Brussels, 12 November 1975

Amended proposal for

A DIRECTIVE OF THE COUNCIL

relative to the approximation of Member States
legislation concerning mayonnaise, sauces derived
from mayonnaise and the other emulsified condiment
sauces

(Presented by the Commission to the Council pursuant
to the second paragraph of article 149 of the EEC Treaty.)

EXPLANATORY MEMORANDUM

Background history

The proposal for a directive concerning emulsified sauces was submitted by the Commission to the Council in December 1969.

The original proposal was the subject of opinions from the Economic and Social Committee (J.O. C 108, 26.8.70, p. 25) and the European Parliament (J.O. C 11, 5.2.71, p. 35). There were nine meetings at Council level between the end of 1970 and 27th October 1972 when the Council working Group last considered the matter.

The proposal was subject to the decision of the Commission in June 1973 to reconsider certain proposals in the light of the enlargement of the Community.

The Commission services have now consulted the three new Member States and have, after consulting all Member States altered the proposal under Article 149 of the Treaty in accordance with the development of the Commission's policy in relation to such proposals set out in H. Gundlach's statement to the European Parliament in a debate on 12th February 1974 (Annex to J.O. No 171, Feb. 1974, p. 46-52).

Economic and Social Background

Production figures supplied by the industry show that in 1972 about 235,000 tons of emulsified and other sauces were manufactured in the Community. If this quantity of sauce was put into 200 g bottles it would provide about 2 1/2 bottles of sauce per head of the population of the enlarged Community.

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Free trade in emulsified sauces

At this time there can be no trade in emulsified sauces unless they comply with the national law of the member State in which they are to be sold. The object of this directive is to provide for a wider range of sauces to be available to the Community consumer without affecting the availability of sauces which, while well established and accepted in their country of origin, are for one reason or another not acceptable in other member States.

The proposal has therefore been amended so as to ensure that a member State need not amend its legislation concerning emulsified sauces which do not, or do not claim to comply with the compositional, processing and labelling requirements of the directive.

In this way existing consumer choice in each member State will not be restricted in any way by the directive. On the contrary it should be enlarged by the scope offered to manufacturers to rationalize production and freely to export all over the Community products which conform to the directive, and which must therefore be admitted by every member State.

This so called 'optional' approximation of the laws of member States, means that when member State have, as they must, amended their legislation to give effect to the directive, the manufacturer will have a third 'option' in addition to the two they already have, namely

- (i) To manufacture their products in accordance with their own national legislation.
- (ii) To manufacture their products in accordance with the legislation of the State in which it is to be sold
and
- (iii) To manufacture their products in accordance with their own national legislation, giving effect to the directive, for sale in their own territory, and in the territory of any other member State.

This type of approximation of laws can only be effective if it is possible for control authorities within the member States and at the frontiers to distinguish between products which claim to be in free circulation in the Community as a whole and those which claim only to comply with the National legislation of the State in which they are to be sold. Provision for a control mark which at the same time limits the field of application of the directive has been made in the text.

Other amendments

As a result of the energy crisis the use of synthetic acetic as a substitute for fermented vinegar is a less economically attractive proposition than it was when the original proposal was made. In any case it appears that synthetic acetic acid is not used in any very large quantity in the manufacture of emulsified sauces. It is recognised that the two products are safe from the health view point and provision is made for the information of the consumer. The question is therefore an economic one and for this reason provision has been made to permit those member States which forbid the use of acetic acid in emulsified sauces to continue to do so. This is a situation which will be reviewed when the general economic problem surrounding these two products has been resolved.

Recently there has been a tendency to market emulsified sauces with a low fat content. This situation has been taken into account in the revised proposal.

A list of reserved descriptions in the directive is not now proposed. Instead the proposal gives minimum standards for certain types of sauces and indicates the common name usually given to them. These names do however differ in each member State and it has been left to each member State to assign a particular name or names to each type of sauce as listed. It is proposed to publish the complete list of names in the "C" edition of the Official Journal when they have all been notified to the Commission.

.../...

There are other less important textual changes which take account of developments in the Community since the first proposal was presented to the Council.

All the amendments to the original proposal have been either underlined or marked by a vertical line in the margin.

II

(Preparatory Acts)

COMMISSION

Amended proposal for a Council Directive on the approximation of the laws of the Member States relating to mayonnaise, sauces derived from mayonnaise and the other emulsified condiment sauces

(Submitted to the Council by the Commission on 18 November 1975 pursuant to the second paragraph of Article 149 of the EEC Treaty)

THE COUNCIL OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community, and in particular Article 100 thereof,

Having regard to the proposal from the Commission,

Having regard to the opinion of the European Parliament,

Having regard to the opinion of the Economic and Social Committee,

Whereas the composition, manufacture, weight, packaging, labelling and denomination of certain emulsified sauces and the substances which may be used in their manufacture are controlled by law in certain Member States;

Whereas these laws differ from one Member State to another;

Whereas the differences in these laws constitute a barrier to trade in the said emulsified sauces because manufacturers in the Member States must comply with the law of the Member State to which the products are consigned for sale;

Whereas the said differences in the laws therefore have a direct effect upon the establishment and functioning of the common market;

Whereas Community rules covering the composition, manufacture, weight, packaging, labelling and denomination of emulsified sauces are necessary, if the effect of these differences in the laws of Member States upon the establishment and functioning of the common market is to be countered;

Whereas in establishing such Community rules it is desirable to enlarge and not to restrict the existing range of such products available to the consumer in the Community; whereas in order to achieve this objective it is necessary to ensure that in giving effect to this Directive Member States need not amend their existing legislation as it at present applies to emulsified sauces available to consumers within their territories which are outside the scope of this Directive;

Whereas it is therefore necessary to distinguish the emulsified sauces to which this Directive applies from those emulsified sauces which being outside the scope of this Directive nevertheless comply with the relevant requirements of the national legislation of a Member State; whereas to this end it is necessary to introduce specific common rules at the level of the Community concerning labelling;

Whereas it is advisable to avoid the creation of barriers to the free circulation of emulsified sauces

in matters concerning food hygiene, labelling of food and materials in contact with foodstuffs;

Whereas it is necessary to determine methods of analysis and sampling for the control of the manufacture and composition of the said emulsified sauces; whereas it is necessary that the Commission should be authorized in accordance with established procedures to secure the adoption of such methods as soon as possible;

Whereas in these cases in which the Council authorizes the Commission to make Regulations concerning foodstuffs it is necessary that a procedure be established to secure and maintain close cooperation between the Member States and the Commission within the standing Committee for Foodstuffs set up by the Council on . . . ,

HAS ADOPTED THIS DIRECTIVE:

Article 1

For the purposes of this Directive emulsified sauces means those whose characteristics are indicated in Annex I. Only these sauces may bear the **E** mark described in Annex III and then only when they fulfil the conditions laid down by this Directive.

Article 2

The emulsified sauces mentioned in this Directive must be manufactured from raw materials of sound merchantable quality.

Such raw materials shall be stored and handled under conditions which chemically and bacteriologically maintain the said characteristics.

Eggs and egg products used in the manufacture of the emulsified sauces shall be hens' eggs or hens' egg products.

Article 3

Additives, other than those listed in Annex II within the limits of use respectively presented for each of them, shall not be used in the manufacture of the emulsified sauces to which this Directive applies.

Article 4

The emulsified sauces mentioned in this Directive must comply with the following bacteriological characteristics:

- pathogenic micro-organisms and toxins: absence in 25 g,
- coliforms: absence in 1 g,
- anaerobic sulphite-reducing agents: maximum 10/g,
- pathogenic staphylococci (positive and negative coagulase): absence in 1 g,
- fungi: maximum 500/g,
- salmonella: absence in 25 g.

Article 5

Only material or substances neither likely to impair the organoleptic or chemical characteristics of the emulsified sauces mentioned in this Directive nor likely to constitute any danger to human health shall be used in packaging the emulsified sauces.

Article 6

1. Without prejudice to Community positions to be adopted in this field, there shall be securely attached to every container in which are packed the emulsified sauces to which this Directive applies, and in a prominent position, a label bearing in clearly visible, easily legible and indelible characters:

- (a) a name attributed, as the case may be, by each Member State, in accordance with the provisions of Article 7;
- (b) in the case of the emulsified sauces whose fat content is made up exclusively by edible oils or fats of vegetable origin or butter or a mixture of such products, a declaration of the total fat content expressed as a percentage of the weight of the finished product;
- (c) with regard to (b), in the case of the emulsified sauces whose fat content is made up of either edible oils or fats of animal origin and/or edible oils and fats of vegetable origin, a declaration of fat content for each type of fat expressed as a percentage of the weight of the finished product;
- (d) a declaration of the net weight of the emulsified sauces expressed in grammes or kilogrammes; provided always that until the end of the transitional period during which the imperial units of measurement contained in Annex II to Council

Directive 71/354/EEC of 18 October 1971 relating to units of measurement which may be used in the Community ⁽¹⁾, Member States may require that the weight should also be expressed in imperial units of measurement;

(e) (i) in the case of the emulsified sauces containing one or more of the substances listed in Annex II, Tables A, B, C, D and F the following words as appropriate:

- with permitted colouring matter,
- with permitted preservatives,
- with permitted anti-oxidants,
- with permitted emulsifiers and gelling agents,
- with permitted flavours,

(ii) in the case of the emulsified sauces containing milk/vegetable protein this indication shall appear as an integral part of the name of the sauce in characters of the same size and colour as the said name;

(f) in the case of the emulsified sauces containing acetic acid the words — 'contains synthetic acetic acid';

(g) the name, or registered name and address or registered office of the manufacturer, packer or vendor of the emulsified sauces, provided always that the information so declared shall include the said details in respect of one or more of such persons established in the Community.

2. The declarations required in paragraph 1 (b) and (c) above shall appear immediately after or below the appropriate designation of the emulsified sauces in characters uniform as to size and colour with the said appropriate designation.

3. Paragraph 1 above shall not apply to the emulsified sauces packed in containers having a declared net weight in excess of 10 kg which are not sold or intended for sale by retail in such quantity, provided always that the indications required to be given by subparagraph 1 (d) to (g) shall be given in invoices, consignment notes or other such transit documents relating to the sale of the emulsified sauces packed in such containers.

4. Member States shall not by legislation, regulation, administrative action or otherwise require in respect of the emulsified sauces the declaration of information additional to or differing in any particular way from the requirements of paragraphs 1 and 2 of this Article.

⁽¹⁾ OJ No L 243, 29. 10. 1971, p. 29.

Article 7

1. Each Member State shall attribute a name in its own language or in another language of the Community, to every emulsified sauce for which compositional standards are set out in Annex I, Chapter 2.

2. However, nothing in this Directive shall be taken to prohibit the use of the name so attributed for emulsified sauces which comply only with any relevant national legislation and whose labelling consequently does not include the mark E.

3. Within one year of the notification of this Directive, the Member States will transmit to the Commission the said list of the denominations. This list will be published by the Commission in the *Official Journal of the European Communities*.

Article 8

Nothing likely to mislead or confuse a purchaser or consumer shall be permitted to appear on any label, packaging, advertisement or publicity concerning the emulsified sauces, in particular:

(a) no pictorial, graphic, artistic or other allusion of any sort to the presence in the emulsified sauces of eggs or egg yolks shall be permitted unless the emulsified sauces contain at least 2% of pure egg yolk on the basis of the total net weight of the product, except when equal prominence is given to a precise statement of the percentage of pure egg yolk actually used;

(b) no reference shall be made in the labelling of the emulsified sauces to savoury or aromatic edible substances unless such substances have been used in quantities sufficient to characterize them;

(c) no derivatives of the names given to the emulsified sauces by the Member States shall be permitted in any description of the emulsified sauces which claim to comply with this Directive if they do not meet the compositional standards set out in Annex I, Chapter 2.

Article 9

1. If the emulsified sauces correspond to the compositional, manufacturing, packaging, labelling and public health provisions of this Directive and bear the E mark, each Member State shall permit their unhindered entry into, and sale within their

respective territories. Provided always that each Member State may:

- (a) require that the declarations to be made under Article 6 (1), paragraphs (a) to (f) appear in its own national language;
- (b) maintain the provisions of any existing domestic legislation, regulation, or administrative action prohibiting the use of synthetic acetic acid in the emulsified sauces, until such time as the question of the use of synthetic acetic acid in foodstuffs is the subject of a further Community Decision.

2. The provisions of paragraph 1 shall not prevent each Member State from retaining such provisions of its national legislation, regulations or administrative actions which may be applicable to the emulsified sauces and which relate to the protection of industrial and commercial property, and the suppression of unfair competition, subject to their compatibility with the Treaty.

Article 10

1. The rules for sampling and methods of analysis required to control the ingredients and manufacturing processes of the emulsified sauces covered by this Directive shall be determined in accordance with the procedure laid down in Article 11.

2. Following the said procedure and on the basis of the results of scientific and technical research, additions or amendments may be made to Annex II.

Article 11

1. When references are made under the procedure set out in this Article they shall be references to the Standing Committee on Foodstuffs (hereinafter called 'the Committee') made by the Chairman of the Committee either on his own initiative or at the request of a Member State.

2. The Commission representative shall submit to the Committee a draft of the measure to be adopted. The Committee shall give its opinion on the said

draft within such time limit as the Chairman of the Committee may determine having regard to the urgency of the matter in question. Any resolution of the Committee shall be deemed to be carried if there is a majority of at least 41 votes in favour of the resolution. The votes of each Member State shall be weighted as provided in Article 148 (2) of the Treaty. The Chairman shall not take part in the vote.

3. (a) The Commission shall adopt such measures as accord with the decision of the Committee.
- (b) When a measure is not approved by the Committee, or if the Committee does not within the prescribed time limit express its view in favour of or against the measure, the Commission shall forthwith submit to the Council a proposal relating to the measures to be taken. The Council shall reach a decision by a qualified majority under Article 148 (2) of the Treaty.
- (c) If, on the expiry of a period of three months from the date the matter was referred to the Council by the Commission, the Council has not decided the issue, the measure proposed shall forthwith be adopted by the Commission.

Article 12

1. Within one year of the notification of this Directive, Member States shall where necessary amend their legislation to comply with the provisions of this Directive and shall immediately inform the Commission that they have done so. Legislation giving effect to the provisions of this Directive shall come into effect by at the latest.

2. Member States shall ensure that the texts of the main provisions of national law which they adopt in the field governed by this Directive are communicated to the Commission.

Article 13

This Directive is addressed to the Member States.

ANNEX I

CHAPTER 1

GENERAL DEFINITION AND CLASSIFICATION OF SAUCES TO WHICH THIS DIRECTIVE APPLIES

The sauces referred to in Article 1 shall be condiment preparations suitable for human consumption obtained by the emulsion of edible oils and fats derived from vegetables, animals or fish in an aqueous substance made up by a solution of alimentary acids, generally fermented vinegar.

Unless the content otherwise expressly requires, all references in this Directive to the quantity of a substance present in a sauce expressed as a percentage, shall be taken to be a reference to the weight of that substance expressed as a percentage of the weight of the finished product.

For the purposes of this Directive the sauces defined in this Annex shall be separated into three categories as follows:

Category A: Sauces whose total edible oil and fat content is not less than 80%;

Category B: Sauces whose total edible oil and fat content is 50% or more and less than 80%;

Category C: Sauces whose total edible oil and fat content is less than 50%.

In determining the particular category into which a sauce falls and for the purposes of Chapter 2 of this Annex the lipid element of any egg yolk content of such sauce shall be deemed to be part of the total edible oil and fat content of such sauce.

Sauces in each of the above categories may, subject to the provisions of Annex 2 hereof, contain edible substances intended to characterize these.

CHAPTER 2

PARTICULAR DEFINITIONS OF SAUCES TO WHICH EACH MEMBER STATE SHALL ATTRIBUTE A NAME

1. A. The emulsified sauce usually called 'mayonnaise'.

(a) This is an emulsion in which:

- (i) the fatty phase is made up solely of edible vegetable oil
- (ii) the aqueous phase is made up by a solution of alimentary acids; generally fermented vinegar
- (iii) egg yolks are used in the emulsifying process.

(b) The composition of this emulsion shall comply with the following standard:

	<i>minimum content</i>
oils and fats	80%
technically pure egg yolk	7.5% expressed as a percentage of the total fat content.

B. The emulsified sauce usually called 'aioli' shall comply with the standard in paragraph 1 A above and shall contain sufficient garlic to characterize the sauce.

2. The emulsified sauces usually referred to as 'sauce for salad', 'sauce for fried potatoes', 'salad cream or salad dressing'.

(a) This is an emulsion in which:

- (i) the fatty phase contains no edible oils and fats other than vegetable oil
- (ii) the aqueous phase is made up by a solution of alimentary acids, generally fermented vinegar
- (iii) egg yolk or milk protein or vegetable protein are used in the emulsifying process.

(b) The composition of this emulsion shall comply with the following standard:

	<i>minimum content</i>
oils and fats	10%
technically pure egg yolk	7.5% expressed as a percentage of the total fat content
or	
vegetable protein	q.s.
or	
milk protein	q.s.

3. The emulsified sauce usually called 'bearnaise sauce'.

(a) This is an emulsion in which:

- (i) the fatty phase contains no edible oils and fats other than vegetable oils, or butter, singly or in combination with each other
- (ii) the aqueous phase is made up by a solution of alimentary acids, generally fermented vinegar
- (iii) egg yolks are used in the emulsifying process.

(b) The composition of this emulsion shall comply with the following standard:

	<i>minimum content</i>
oils and fats	50%
technically pure egg yolk	7.5% expressed as a percentage of the total fat content
estragon	q.s.

4. The emulsified sauces usually called 'tartar sauce', 'mustard sauce', or 'cocktail sauce'.

(a) These sauces are emulsions in which:

- (i) the fatty phase contains no edible oils and fats other than vegetable oil
- (ii) the aqueous phase is made up by a solution of alimentary acids, generally fermented vinegar
- (iii) egg yolks are used in the emulsifying process.

(b) The composition of these emulsions shall comply with the following standards:

(i) common to all of them

	<i>minimum content</i>
oils and fats	50%
technically pure egg yolk	7.5% expressed as a percentage of the total fat content

(ii) in addition each of these emulsions shall contain a sufficient quantity of the ingredient indicated in column 2 to characterize the emulsion:

<i>column 1</i>	<i>column 2</i>
'tartar sauce'	capers
'remoulade', 'piquant' or 'sharp sauce'	mustard — fine herbs
'cocktail sauce'	tomato puree.

ANNEX II

PERMITTED ADDITIVES

TABLE A

COLOURING MATTER

1. In category A sauces and in category B sauces falling within Annex I, Chapter 2 (2), containing milk or vegetable protein, the only permitted colouring matter shall be E 160 carotenoids as prescribed by the Council Directive of 23 October 1962 on the approximation of rules concerning colouring substances which may be used in foods intended for human consumption ⁽¹⁾, as subsequently amended (hereinafter referred to as 'the Council Directive on colouring matter').
2. In category B sauces other than those mentioned in paragraph 1 above, and category C sauces, all the colouring matter listed in the Council Directive on colouring matter under the conditions laid down in that Directive are permitted.

⁽¹⁾ OJ No 115, 11. 11. 1962, p. 2645/62.

TABLE B
PRESERVATIVES

	Maximum permissible content ⁽¹⁾ (g/kg)	
	Category A	Categories B and C
E 200 Sorbic acid	1	2
E 201 Sodium sorbate (sodium salt of sorbic acid)	1 (content expressed as sorbic acid)	2 (content expressed as sorbic acid)
E 202 Potassium sorbate (potassium salt of sorbic acid)		
E 203 Calcium sorbate (calcium salt of sorbic acid)		
E 210 Benzoic acid	1	2
E 211 Sodium benzoate (sodium salt of benzoic acid)	1 (content expressed as benzoic acid)	2 (content expressed as benzoic acid)
E 212 Potassium benzoate (potassium salt of benzoic acid)		
E 213 Calcium benzoate (calcium salt of benzoic acid)		
E 214 Ethyl p-hydroxybenzoate (ethyl ester of p-hydroxybenzoic acid)	0.5 (content expressed as benzoic acid)	1 (content expressed as benzoic acid)
E 215 Sodium ethyl p-hydroxybenzoate		
E 216 Propyl p-hydroxybenzoate (propyl ester of p-hydroxybenzoic acid)		
E 217 Sodium propyl p-hydroxybenzoate		

⁽¹⁾ These preservatives may be employed singly or in combination. Their use in combination is authorized only in quantities such that the sum of the percentages of these preservatives related to the maximum content permissible for each of them does not exceed 100.

TABLE C
ANTIOXIDANTS

		Maximum permissible content (g/kg)
		<i>Categories A, B and C</i>
E 300	L-ascorbic acid ⁽¹⁾	} 0.5 ⁽²⁾ (content expressed as ascorbic acid)
E 301	Sodium L-ascorbate ⁽¹⁾ (sodium salt of L-ascorbic acid)	
E 302	Calcium L-ascorbate ⁽¹⁾ (calcium salt of L-ascorbic acid)	
E 303	Acetic ester of L-ascorbic acid ⁽¹⁾ (ascorbyl acetate)	
E 304	Palmitic ester of L-ascorbic acid (ascorbyl palmitate) ⁽¹⁾	
E 306	Tocopherol-rich extracts of natural origin ⁽¹⁾	
E 307	Dl-alpha-tocopherol ⁽¹⁾	} 5 ⁽²⁾ ⁽³⁾
E 308	Dl-gamma-tocopherol ⁽¹⁾	
E 309	Dl-delta-tocopherol ⁽¹⁾	
E 311	Octyl gallate ⁽¹⁾	} 0.1 ⁽²⁾ ⁽³⁾
E 312	Dodecyl gallate ⁽¹⁾	
E 320	Butylated hydroxyanisole (BHA)	
E 321	Butylated hydroxytoluene (BHT)	

⁽¹⁾ Use of these antioxidants does not permit any reference to the presence of vitamins in the product concerned.

⁽²⁾ Contents established for these various products employed singly or in combination.

⁽³⁾ Content calculated in relation to the fat content of the product.

TABLE D

EMULSIFIERS, STABILIZERS, THICKENERS AND GELLING AGENTS

Maximum permissible content
(g/kg)

EMULSIFIERS AND STABILIZERS

	Category A	Categories B and C
E 471 Mono and diglycerides of consumable fatty acids	2 ⁽¹⁾	10 ⁽¹⁾
E 472 Mono and diglycerides of consumable fatty acids esterified by one of the following acids: acetic acid, lactic acid, or diacetyl-tartaric acid		
E 473 Sucroesters: esters of saccharose and of consumable fatty acids		
E 474 Sucroglycerides: mixtures of esters of saccharose and of mono and diglycerides of consumable fatty acids		

THICKENERS AND GELLING AGENTS

	Category A	Categories B and C
E 400 Alginic acid	1 ⁽¹⁾	20 ⁽¹⁾
E 401 Sodium alginate		
E 402 Potassium alginate		
E 404 Calcium alginate		
E 406 Agar-agar		
E 407 Carrageen, carrageenins carrageenates		
E 410 Carob seed flour		
E 412 Guar seed flour, guar gum		
E 413 Gum tragacanth, tragacanth		
E 414 Gum arabic		
E 440 Pectine		
E 461 Methyl cellulose		
E 466 Carboxymethyl cellulose (sodium salt of carboxymethylic ether of cellulose)		
E 464 Hydroxypropylmethyl cellulose		
E 465 Methylethyl cellulose		

⁽¹⁾ Contents established for these various products employed singly or in combination.

TABLE E
ACIDS AND THEIR SALTS

	Maximum permissible content (g/kg)
	<i>Categories A, B and C</i>
E 261 Potassium acetate	} in the quantity necessary to obtain the desired techno- logical effect
E 262 Sodium acetate	
E 263 Calcium acetate	
E 270 Lactic acid	
E 325 Sodium lactate (sodium salt of lactic acid)	
E 326 Potassium lactate (potassium salt of lactic acid)	
E 327 Calcium lactate (calcium salt of lactic acid)	
E 330 Citric acid	
E 331 Sodium citrates (sodium salts of citric acid)	
E 332 Potassium citrates (potassium salts of citric acid)	
E 333 Calcium citrates (calcium salts of citric acid)	
E 334 Tartaric acid	
E 335 Sodium tartrates (sodium salts of tartronic acid)	
E 336 Potassium tartrates (potassium salts of tartaric acid)	
E 337 Double sodium and potassium tartrate	

TABLE F

FLAVOURS AND FLAVOUR ENHANCERS

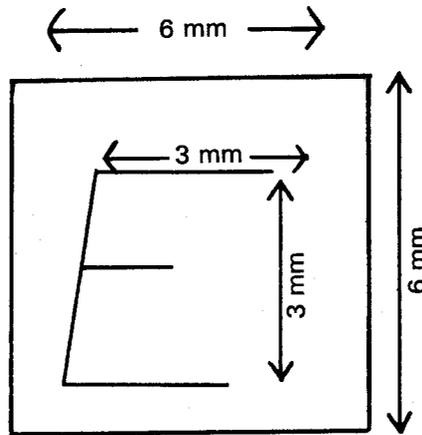
		Maximum permissible content (g/kg)
		<i>Categories A, B and C</i>
1. Flavours		
— harmless flavours	}	in the quantity necessary to obtain the desired techno- logical effect
— harmless synthetic or artificial flavours the main components of which are identical to those of natural flavours		
2. Flavour enhancers		
Glutamic acid and its sodium and potassium salts		5 ⁽¹⁾
Inosinic acid and its sodium and potassium salts	}	0.5 ⁽¹⁾ (singly or in combination)
Guanylic acid and its sodium and potassium salts		

⁽¹⁾ Content calculated, according to the case, as glutamic, inosinic or guanylic acid.

ANNEX III

DESCRIPTION OF THE  MARK

The  mark shall appear as near as conveniently possible to the top right hand corner of any label attached to the emulsified sauces and shall conform to the following design.



Actual size  6 mm

The mark must be clearly legible and indelible.