

هيئة الإمارات للمواصفات والمقاييس

Emirates Authority for Standards & Metrology
(ESMA)



المواصفات القياسية الإماراتية

UAE.S192:2019

المواد المضافة المسموح بإستخدامها في المواد الغذائية

Additives Permitted for Use in Food Stuffs

دولة الإمارات العربية المتحدة

UNITED ARAB EMIRATES

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جميع حقوق الطبع محفوظة لجهة الإمارات للمواصفات والمقاييس

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Additives Permitted for Use in Food Stuffs

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المواصفات القياسية لدولة الإمارات العربية المتحدة

Standards of United Arab Emirates

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تقديم

هيئة الامارات للمواصفات والمقاييس هي الهيئة المسؤولة عن انشطة التقييس بالدولة ومن مهامها إعداد المواصفات القياسية او اللوائح الفنية الاماراتية بواسطة لجان فنية متخصصة .

وقد قامت الهيئة ضمن برنامج عمل اللجنة الوطنية لقطاع "المنتجات الغذائية" بتحديث المواصفة القياسية رقم 192 UAE.S بعنوان المواد المضافة المسموح باستخدامها في المواد الغذائية ، وقد تم إعداد المشروع بعد استعراض المواصفات القياسية العربية والأجنبية والدولية والمؤلفات المرجعية ذات الصلة .

وقد اعتمدت هذه المواصفة كمواصفة قياسية وطنية بقرار مجلس الوزراء رقم (2019/60) ، والصادر بتاريخ 13-15/04/1431هـ (2019/10/24) على أن تلغي المواصفة القياسية رقم 192:2016 UAE.S وتحل محلها .

FOREWORD

The Emirates Authority for Standardization and Metrology (ESMA) has a national responsibility for standardization activities; one of ESMA's main functions is to issue Emirates Standards/Technical Regulations through specialized technical committees.

ESMA through the technical committee "food technology" has updated UAE Standard no. **UAE.S 192** for “**Additives Permitted for Use in Food Stuffs**”.. The draft Standard has been prepared based on relevant International and National foreign Standards and references.

This standard has been approved as a UAE Standard by Board of Director Meeting No.(60/2019), held on 13-15/04/1431h(24/10/2019) . standard # UAE.S 192:2016 is suppressed and replaced

Additives Permitted for Use in Food Stuffs

1. Scope:

This UAE Technical Regulation is concerned with the additives permitted for use in food stuffs, and it determines the conditions and terms that should be followed upon using them in the foods.

2. Complementary References:

- 2.1 **GSO 9** : Labeling of Prepackaged Food Stuffs.
- 2.2 **GSO 2055-1** : Hala Food - Part 1 : General Requirements.
- 2.3 **(EC) No 1333** : Food additives and amendments thereof.
- 2.4 **CAC 192** : General Standard for Food Additives.
- 2.5 **(EC) No 1129** : Lists of additives and their amendments

3. Definitions:

For the purposes of this technical regulation, the definitions and terms mentioned below shall be used:

3.1 Food Additive:

Food additive means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The term does not include contaminants or substances added to food for maintaining or improving nutritional qualities.

3.2 Contaminants:

Any material found in food or its components accidentally as a result of contamination from production processes (including the processes involved in crop production, animal husbandry, and veterinary medicines), manufacturing, processing, preparation, packing and packaging, transportation, or as a result of environmental pollution. The definition does not include parts of insects, rodents hair and other extraneous materials .

3.3 Maximum Use Level:

Maximum Use Level of an additive is the highest concentration of the additive determined to be functionally effective in a food or food category and agreed to be safe by the Codex Alimentarius Commission or by EU regulations. It is generally expressed as mg additive/kg of food.

Under GMP, the optimum, recommended, or typical use level will differ for each application of an additive and is dependent on the intended technical effect and the specific food in which the additive would be used, taking into account the type of raw material, food processing and post-manufacture storage, transport and handling by distributors, retailers, and consumers.

Note 1: The maximum use level will not usually correspond to the optimum, recommended, or typical level of use.

Note 2: Under GMP, the optimum, recommended, or typical use level will differ for each application of an additive and is dependent on the intended technical effect and the specific food in which the additive would be used, taking into account the type of raw material, food processing and post-manufacture storage, transport and handling by distributors, retailers, and consumers.

3.4 Food additive carry over to the product :

Transfer of the food additive indirectly to the food (other than the direct addition method) due to its presence in the raw materials or components used in the production of food.

4. General principles for using the food additives:

- 4.1 It is allowed to use additives in the foods mentioned within the approved references in this technical regulation, and not to exceed the maximum permitted use of the food additive among the food categories permitted to be used in, unless it is restricted by a decision issued by the official authorities in the state. In case of inconsistency of what is stated in the technical regulations for the products with the provisions of this technical regulation, work is done in the terms of this technical regulation.
- 4.2 Without prejudice to the standard for Halal requirements in Islamic law and what is stated in the standard mentioned in clause 2/2, it is forbidden to use additives that are in violation of the provisions of Islamic law in the event that they are used directly or indirectly or those that have been carried out

in various manufacturing processes. In addition to that, all food additives containing or manufactured from pork products or Ethanol (Ethyl Alcohol) (not resulting from natural fermentation or used exclusively and in certain proportions as a solvent for the additives).

- 4.3 All food additives mentioned in this technical regulation remain under observation, review and reassessment, and it is the responsibility of all those involved in the supply chain to take legal responsibility in case of non-compliance with what is stated in them, especially following any new amendments that occur regarding the amendment of the maximum limits, deletion, cancellation, prohibition or prevention of the use of any additive mentioned in the approved references in this technical regulation.
- 4.4 Health warnings regarding the use of each additive shall be adhered to, as provided in the approved standard specifications and the approved references in this technical regulation.
- 4.5 It is not permissible to use any food additive permitted except in the presence of technical justifications in the following circumstances:
 - 4.5.1 The use of food additives have one or more of the technical functions established by the Codex Alimentarius Commission or European legislation and that they cannot be dispensed with or obtained by any other practical, economic and technical methods, and on condition that using them does not constitute a risk to the health of the consumer and does not mislead them.
 - 4.5.2 Maintaining the nutritional quality of the food, and any decrease in the nutritional quality of the food is considered as justified, as defined in clause 4-6-3, and also in other cases where the additive is not a major substance in the normal food (Normal diet) .
 - 4.5.3 Providing necessary ingredients or contents for a specific food that is specially made for a group of consumers with special dietary needs.
 - 4.5.4 Improving the stability of the product and / or preserving the quality of food and / or improving its sensory characteristics, provided that it does not change the nature or quality of the food, which leads to misleading the consumer.
 - 4.5.5 Providing assistance in the manufacturing, preparation, treating, packaging, transportation, or storage of food, taking into consideration the non use of

the additive to conceal the defects in the product as a result of using a poor quality raw material or using incorrect technical practices, including sanitary, during any stage of the food manufacturing process .

4.6 Good Manufacturing Practices (GMP):

All food additives subject to conditions of this technical regulation shall apply the following good manufacturing practices:

- 4.6.1 Determining the quantity of the food additive as the lowest limit possible and necessary to make the required effect.

Note: The term (GMP) used in the food additives lists issued by Codex Alimentarius Commission is equivalent to the terme (Quantum Satis) mentioned in the European legislations of food additives. Mentioning this term beside the food additive means that there is no maximum limit in these lists for such food additive, provided that the quantity of the food additive shall be at the lowest limit possible and necessary to make the required effect and it shall be in conformity with the good manufacturing conditions.

- 4.6.2 The total amount of the food additive (used and / or as a result of carry over to food) is less than or equal to the maximum limit listed in the Codex lists or European legislation that are relevant to the product and approved in this technical tegulation.

- 4.6.3 The type of additive should be dedicated to food - a food grade item, prepared and circulated as a food ingredient, and conforming to its approved specifications.

Note: The standards issued by the Food and Agriculture Organization of the United Nations (FAO) for each food additive can be found at the following link:

<http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/>

- 4.7 It is allowed to have additives in food as a result of carry-over to food, provided that the following are adhered to:
- 4.7.1 The presence of the additive in the raw materials or any other components (including food additives preparations) is permitted in accordance with this technical regulation.

- 4.7.2 The amount of additives in the raw materials or any other components (including food additives preparations) does not exceed the maximum limits specified in this technical regulation.
- 4.7.3 The food or the final product (to which the food additive has been transferred as a result of carry-over) does not contain a greater amount than the amount permitted to be added using raw materials, components under technical conditions or appropriate manufacturing practices consistent with the requirements of this technical regulation.
- 4.7.4 It is permitted to have food additives in the raw materials, or any other components included in the manufacturing processes that are usually not permitted in it unless they are used to prepare food or a final product that is allowed to use these additives in it.
- 4.7.5 The carry-over of the food additive from the raw materials or ingredients is considered unacceptable for the foods mentioned below, unless permitted according to the references referred to in item No. 5: infant formula, formula milk and / or infant and young children food, formulas for people with special medical needs, and complementary foods for infants and young children.
- 4.7.6 The carry-over of the food additive from the raw materials or the components shall be acceptable for the foods mentioned in the categories 1.1.3.5 and 2.1.3.5, if it is mentioned in both tables Nos. (1) and (2) of the standard No. 192 of Codex Alimentarius Commission for these categories. The tables can be referred to in the following link :

<http://www.fao.org/gsfaonline/additives/index.html?lang=en>

5. Lists of the food additives permitted to be used in food stuff:

- 5.1 The standard No. 192 of Codex Alimentarius Commission "General Standard of the Food Additives" shall be taken as the first reference to determine the maximum limit of permitted food additives for each food item based on classifications of food categories through the following link:

<http://www.fao.org/gsfaonline/additives/index.html?lang=en>

- 5.2 In case there is no information about the food additive within the lists of the Codex Alimentarius referred to in the previous point , or if the food additive is not mentioned in the list of food additives for the food item in question, it is possible to refer to European legislation with the numbers 1332, 1333, 1334 and 1129 and its amendments .

Note: The updated version can be obtained from the website (EUR-LEX) of European legislation, through the following electronic link:

https://webgate.ec.europa.eu/foods_system/main/?event=substances.search&substances.pagination=1

- 5.3 If there is no information about the food additive or the food additive is not mentioned in the lists of the Codex Alimentarius Commission or the relevant European legislation, especially for traditional products, then the competent authorities can evaluate the use of the food additive and agree / disagree with its use according to scientific and legislative justifications provided by the requesting party.

6. Labelling:

In addition to what was stated in the standard mentioned in the items (2/1, 2/2, 2/3, 2/4, 2/5) and other related standards, the following information must be mentioned on the package label:

- 6.1 In the case of adding any of the following coloring materials :

- Sunset Yellow (E 110)
- Quinoline Yellow (E 104)
- Carmoisine (E 122)
- Allura Red (E 129)
- Tartrazine (E 102)
- Ponceau 4 R (E 124)

It should be marked with an asterisk (*) and the following warning written below the list of ingredients: “May have an adverse effect on activity and attention in children” in clear and readable font :

- 6.2 Declare the sources of Gelatin and Lecithins , and Mono- and diglycerides in case it is used in the product .