**Emirates Authority for Standardization & Metrology**

**(ESMA)**

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**UAE Standards**

**UAE.S 192 : 2016**

**Additives Permitted for Use in Food Stuffs**

UNITED ARAB EMIRATES

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**Additives Permitted for Use in Food Stuffs**

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**Introduction**

Emirates Authority for Standardization and Metrology is the authority responsible for standardization activities in the State. It is responsible, among other things, for preparing the UAE standards or technical regulations by specialized technical committees.

The authority, as a part of the technical committees' agenda, the technical committee for standards of the sector of the animal products' standards," developed this standard after reviewing the Arab, Non-Arab and International Standards as well as the relevant reference releases.

It was approved as a (technical regulation) under the cabinet's decree no.: (20/2016) dated / / A.H. corresponding to 13/6/2016.

The standards below will be cancelled:

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| 1- | UAE.S/GSO 19: | Additives permitted to be added to nutrient oils and fats. |
| 2- | UAE.S/GSO 23: | Food coloring used in food stuffs. |
| 3- | UAE.S/GSO 172: | Benzoic acid, Sodium benzoate and Potassium benzoate used in preserving food stuffs. |
| 4- | UAE.S/GSO 175: | Sulfites used in preserving food products. |
| 5- | UAE.S/GSO 356: | Preservative allowed for use in food products. |
| 6- | UAE.S/GSO 357: | Antioxidants allowed for use in food products. |
| 7- | UAE.S/GSO 381: | Emulsions, stabilizers, and thickners allowed for use in food products. |
| 8- | UAE.S/GSO 1059: | Maximum limit of antioxidants allowed for use in food products – the First part. |

UAE Standard 192:2016

**Additives Permitted for Use in Food Stuffs**

**1- Scope:**

This UAE technical regulation relates to the additives allowed for use in food stuffs and stipulates the terms and conditions to be followed upon using such additives in the food stuffs.

**2- Complementary References:**

2/1 UAE.S 9: Cards of packed food stuffs

2/2 GSO 2055-1: Halal products – The first part: general conditions of the Halal food stuffs

2/3 (EC) No 1333/2008: food additives as amended

2/4 (EC) No 1333/2008: food flavors and some nutrition components of flavored attributes allowed for use in food stuffs as amended.

2/5 CAC 192: general standards of food additives.

2/6 (EC) No 1332/2008: nutrient enzymes as amended

**3- Definitions:**

For the purposes of this technical regulation, the following words and expressions shall have themeanings herein assigned to them:

**3-1 Food Additive:**

A substance that is usually not to be consumed alone and not considered as a traditional component of food. It may have nutritional value or not. It is added to food usually for technical reasons during manufacturing, preparation, handling, packaging, transferring and storage. It has material attributions which results in that such substance(s) or product(s) of disintegration become a part of the food stuffs. It does not include contaminants or substances used in supporting the nutritional value.

**3-2 Contaminants:**

Any substance existing in food or its components accidentally as a result of the environmental pollution or pollution occurred during the producing, manufacturing, and dealing the product or the poisons existing naturally in food (example: microbial, fungus and plant poisons, residue of veterinary medicines, pesticides, radiation and heavy minerals) which exceeds the limits stated in the approved technical regulations and standards.

**3-3 Preparations of food stuffs:**

A production prepared from a set of food additives and food components. It is usually added to the food stuff for technical purpose such as adding flavor and/or substratum or preservation the production.

**3-4 Maximum limit for using food stuff:**

The maximum concentration of a food additive allowed for use in order to fulfill the required goal and be safe as stipulated by Codex or the relative European legislations. It measured by milligrams of the food additive per kg of the food stuff.

**Note 1**: The maximum limit of use is not related to the level of the ideal, best or recommended usage

**Note 2**: The ideal, best or recommended level of use differs according to each additive and depends upon the intended technical effect and the nutrient to be added to the food stuff as per the good manufacturing practices, taking into account the type of raw material, ways of manufacturing of food, storage, and dealing as well as the transaction by distributors, retailers and consumers.

**3-5 Carry-over of the food additive to the product:**

The food additive indirectly carries over to the food (except through the direct adding) as a result of being existent in the initial substances or components used in producing the food.

**4- General principles for using the food additives:**

4-1 It is allowed to use the additives of the food included in the approved references of this technical regulation on condition that they would not exceed the maximum limit and to be in the allowed nutritional sectors unless restricted by the standards of the production or a decree by an official State authority.

4-2 Without prejudice to the standards of the requirements of *Halal* (Lawful) of the Islamic Law and what is stated in the standard referred to in the item 2/2, it is prohibited to use the additives which are in contradiction with the Islamic Law, directly or indirectly, or that processed using different methods. The same applies to all the additives to the foods containing or produced from pig products or ethanol (Not resulting from the natural ferment or used as a solvent of the exclusive additives with definite percentage).

4-3 All the additives of the foods mentioned in this technical regulation must remain under supervision, follow-up and re-evaluation. All those concerned with the supply chain shall bear the responsibility, especially once if there is an amendment, deletion or cancellation of use any additive mentioned in the approved references of this technical regulation.

4-4 The hygiene precautions shall be abided by when using any additive as mentioned in the approved standards and references of this technical regulation.

4-5 No additive may be used for the purposes of dishonesty or deception, unless there are technical reasons as in the following circumstances:

4-5-1 The additive to have one or more technical function set by Codex or the European legislations which are not dispensable or cannot be got by any other means, whether practical, economic or technical, on condition that its use does not put the consumer's health or guidance in danger.

4-5-2 To preserve the nutritional quality of food; any intentional reduction in nutritional quality of food is justifiable as stated in the clause 4-6-3, and also in other cases where the food is deemed an important substance in the normal diet.

4-5-3 To provide components or necessary contents to a certain diet which is manufactured specifically for a certain group of the consumers who have specific nutritional needs.

4-5-4 To improve the fixity of the product and/or keep the diet's quality and/or improve its material qualities on condition that it does not adversely affect the nature or quality of the diet and, subsequently, misguide the consumer.

4-5-5 To contribute to manufacturing, preparation, treatment, packaging, transfer or storing the food taking into account that the additive shall not be used in order to hide any defects in the product because of using a poor-quality raw material or technical practices (including hygienic practices) incorrectly during any stage of manufacturing.

4-6  **Good Manufacturing Practices (GMP):**

All the food additives which subject to the current technical regulation shall consider the following good manufacturing practices:

4-6-1 To define the quantity of the additive used in diet as low as possible to get the required impact.

Note: the term (GMP) in the list of the food stuffs developed by Codex is equivalent to the term (Quantum Satis) stated by the European legislations on food additives; existence of such term besides the food stuff means that there is no maximum limit of the food additive in these lists on condition that the quantity of additive used is as low as possible to get the required result not to mention in conformity with the GMP.

4-6-2 The total quantity of the food additive (used and/or carried over to the diet) is lower or equal to the maximum level mentioned in the Codex or relevant European legislations' lists.

4-6-3 The additive shall be dedicated for diet – (Food grade), prepared and used as a food stuff and to be in conformity with its approved standards.

Note: You can refer to the standards developed by FAO regarding each food additive on the following link:

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

4-7 Additives may exist in the diets as a result of carrying over the food additives to the diet on condition that:

4-7-1 The additive which exists in the raw material or any other components (including the elements of food stuffs) must be allowed to use under this technical regulation.

4-7-2 The quantity of the additive in the raw material or any other components (including the elements of food stuffs) shall not exceed the maximum level allowed by this technical regulation.

4-7-3 The food or the final product (to which the food stuff transferred as a result of turning over) shall not contain a quantity larger than that allowed to be added using the raw material or components under technical circumstances or GMPs compatible with the conditions developed by this technical regulation.

4-7-4 Food stuffs may be allowed to be used in the raw material or any other components which are included in manufacturing, which are prohibited in usual, on condition that they are used for preparing a final diet or product in which these additives may be added.

4-7-5 Turning over the food additives in the following additives is unacceptable: newborn's milk, formula of the newborn or those of special medical needs, integral diets of newborn and young children.

4-7-6 Turning the food additives over the raw material or components is acceptable for the foods stated in the classification 5-3-1-1 and 5-3-1-2 mentioned in the tables 1 and 2 of Codex's standard No. 192. These tables may be accessed through the following link:

<http://www.fao.org/fao-who-codexalimentarius/standards/list-of-standards/en/>

**5- Food additives allowed to be used in the food stuffs:**

5-1 The first reference to be used is Codex's standard No. 192 "General Standard for the Food Stuffs" to define the food additive allowed under the food classification and the maximum level through the following link:

<http://www.fao.org/fao-who-codexalimentarius/standards/list-of-standards/en/>

5-2 In case of there is no any information about the food additive or not mentioned in the food additive within Codex's standard above, only in this case we can refer to the European legislations numbered 1332/2008, 1333/2008 and 1334/2008 as amended.

Note: the new version of (EUR-LEX) for the European legislations may be accessed through the following link:

[**http://eur-lex.europa.eu/homepage.gtml**](http://eur-lex.europa.eu/homepage.gtml)

5-3 In case of there is any information on the food additive or not being mentioned in Codex or the relevant European legislations' lists, especially for the traditional products, the concerned authorities may evaluate using the food additive based on the scientific and legislative reasons provided by the applicant and take the right decision.

5-4 The producer, the manufacturer or the importer bears the responsibility of following any new amendments relating to cancellation, prohibition or not using any additive mentioned among the references above.

**6- Explanatory Statements:**

In addition to the information stated in the standards in the clause (2/1, 2/16 and 2/18) and the relevant standards, the following information shall be written on the packages:

6-1 In case of adding any of the following pigments:

* E 110 Sunset yellow
* E122 Azorubine (Carmosine)
* E129 Allura red
* E102 Tartrazin

It shall be marked (\*) and writing the following alarm: "It may have a negative effect on the children's activity and concentration" below the list "Components".

6-2 Source of gelatin, lecithin and Mono- and diglycerides if used.