

FRENCH REPUBLIC

Ministry of the Economy, Finance, and
Industry

NOR: [...]

DRAFT

Order of [...]

**amending the Order of 19 October 2006
concerning the use of processing aids in the manufacture
of certain foodstuffs**

The Minister for Agriculture, Food, Fisheries, Rural Affairs and Spatial Planning; the minister attached to the Minister for the Economy, Finance and Industry, responsible for industry, energy, and the digital economy; the Secretary of State attached to the Minister for Labour, Employment and Health, responsible for health; and the Secretary of State responsible for trade, crafts, small and medium-sized companies, tourism, services, professional services and consumer affairs;

Having regard to amended Directive 98/34/EC of the European Parliament and of the Council of 22 June 1998 establishing an information procedure for technical regulations and standards and regulations concerning information society services, along with notification No 2010/XXX/F sent on XX/XX/2010 to the European Commission;

Having regard to the French Consumer Code, in particular Article L.214-1 thereof;

Having regard to Decree 2001-725 of 31 July 2001 on processing aids which may be used in the production of foodstuffs for human consumption, as amended by Decree 2004-187 of 26 February 2004, and in particular Article 2 thereof;

Having regard to the Amended Order of 19 October 2006 concerning the application of processing aids in the manufacture of certain foodstuffs;

Having regard to the opinion of the French National Agency for Food Safety and Occupational and Environmental Health of;

Decree the following:

Article 1

The annex to the aforementioned Order of 19 October 2006 is amended in accordance with the provisions of the annex to this order.

Article 2

The Director-General of Competition, Consumer Affairs and the Prevention of Fraud, the Director-General of Food, the Director-General of Healthcare and the Director-General of Competition, Industry and Services are each bound to implement this order, which shall be published in the Official Journal of the French Republic, within their own field of competence.

Done in Paris, on

The Minister for Agriculture, Food,
Fisheries, Rural Affairs and Spatial
Planning

The minister attached to the Minister for
the Economy, Finance, and Industry,
responsible for industry, energy, and the
digital economy

The Secretary of State attached to the
Minister for Labour, Employment, and
Health, responsible for health

The Secretary of State for Trade, Crafts,
Small and Medium-sized Companies,
Tourism, Services, Professional Services,
and Consumer Affairs

ANNEX

The following provisions are added to Annex I-A to the aforementioned Order of 19 October 2006:

Processing aids	Category of processing aid	Foodstuff	Usage conditions / function	Maximum residual content
Waxes authorised by the Order of 2 October 1997 (carnauba and candelilla waxes and beeswax)	Mould release agent	Biscuit making, pastry making, Viennese pastry making, bread making (excluding traditional French bread)	At a maximum dose of 6% (p/p) waxes (for one of the waxes used alone, or the sum of two or three waxes used in combination) in the formulation of mould release agents based on vegetable oils or greases	Technically inevitable dose

The following provisions are added to Annex I-C to the aforementioned Order of 19 October 2006:

Processing aids	Category of processing aid	Foodstuff	Usage conditions / function	Maximum residual content
Type I pullulanase or pullulan 6-glucohydrolase of a non-genetically modified <i>Pullulanibacillus</i> sp. DSM 22469	Enzymes	Production of sweeteners and maltodextrins from starch	Hydrolysis of alpha 1-6 starch bonds	Technically inevitable content
Xylanase of a strain of non-genetically modified strain of <i>Trichoderma longibrachiatum</i> CBS 614.94	Enzymes	Biscuit making, pastry making, Viennese pastry making, bread making (excluding traditional French bread) and special bread making	Hydrolysis of hemicellulose osidic bonds	Technically inevitable content
Immobilised lipase of a strain of non-genetically modified <i>Rhizopus niveus</i> (NL-1)	Enzymes	Food oils and greases industry	Hydrolysis of triglycerides	Technically inevitable content