Commission Regulation (EC) No 780/2006 of 24 May 2006 amending Annex VI to Council Regulation (EEC) No 2092/91 on organic production of agricultural products and indications referring thereto on agricultural products and foodstuffs

COMMISSION REGULATION (EC) No 780/2006

of 24 May 2006

amending Annex VI to Council Regulation (EEC) No 2092/91 on organic production of agricultural products and indications referring thereto on agricultural products and foodstuffs

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EEC) No 2092/91 of 24 June 1991 on organic production of agricultural products and indications referring thereto on agricultural products and foodstuffs[(1)], and in particular the second indent of Article 13 thereof,

Whereas:

(1) Pursuant to Article 5(8) of Regulation (EEC) No 2092/91, limitative lists of the ingredients and substances referred to in paragraph 3(c) and (d) and paragraph 5a(d) and (e) of that Article shall be established in Sections A and B of Annex VI to that Regulation. The conditions of use of these ingredients and substances may be specified.

(2) Further to the introduction of rules for organic production of livestock and livestock products in Regulation (EEC) No 2092/91, it is necessary to adapt those lists in order to include substances used in the processing of products intended for human consumption which contain ingredients from animal origin.

(3) It is also necessary to define additives that may be used for the preparation of fruit wines other than wines covered by Council Regulation (EC) No 1493/1999 of 17 May 1999 on the common organisation of the market in wine[(2)].

(4) Regulation (EEC) No 2092/91 should therefore be amended accordingly.

(5) The measures provided for in this Regulation are in accordance with the opinion of the Committee set up in accordance with Article 14 of Regulation (EEC) No 2092/91,

HAS ADOPTED THIS REGULATION:

Article 1

Annex VI to Regulation (EEC) No 2092/91 is amended in accordance with the Annex to this Regulation.

Article 2

This Regulation shall enter into force on the seventh day following its publication in the *Official Journal of the European Union*.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 780/2006. (See end of Document for details)

It shall apply from 1 December 2007.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 24 May 2006.

For the Commission

Mariann FISCHER BOEL

Member of the Commission

***Changes to legislation:** There are currently no known outstanding effects for the Commission Regulation (EC) No 780/2006. (See end of Document for details)*

ANNEX

Annex VI to Regulation (EEC) No 2092/91 is amended as follows:

1. The text under the heading ‘GENERAL PRINCIPLES’ is amended as follows:

(a) The first paragraph is replaced by the following:

Sections A, B and C cover the ingredients and processing aids which may be used in the preparation of foodstuffs composed essentially of one or more ingredients of plant and/or animal origin, referred to in Article 1(1) (b) of this Regulation, with the exception of wines covered by Council Regulation (EC) No 1493/1999[(3)].

Products of animal origin bearing an indication referring to the organic production method, which have been lawfully produced before the date of application of Commission Regulation (EC) No 780/2006[(4)], may be marketed until stocks are exhausted.

(b) The second paragraph is replaced by the following:

When a foodstuff is composed of ingredients of plant and animal origin, the rules established in Article 3 of Directive 95/2/EC of the European Parliament and of the Council[(5)] shall apply.

The inclusion in Sub-section A.1 of sodium nitrite and potassium nitrate shall be re-examined before 31 December 2007, with a view to limiting or withdrawing the use of these additives.

2. Section A is amended as follows:

(a) Subsection A.1 is replaced by the following:

A.1. Food additives, including carriers

Code	Name	Preparation of foodstuffs of plant origin	Preparation of foodstuffs of animal origin	Specific conditions
E 153	Vegetable carbon		X	Ashy goat cheese Morbier cheese

a	Maximum levels available from all sources, expressed as SO_2 in mg/l.
b	In this context, “fruit wine” is defined as wine made from fruits other than grapes.
c	“Dulce de leche” or “Confiture de lait” refers to a soft, luscious, brown cream, made of sweetened, thickened milk
d	The restriction concerns only animal products.
e	This additive can only be used if it has been demonstrated to the satisfaction of the competent authority that no technological alternative giving the same sanitary guarantees and/or allowing to maintain the specific features of the product, is available.

Changes to legislation: *There are currently no known outstanding effects for the Commission Regulation (EC) No 780/2006. (See end of Document for details)*

E 160b	Annatto, Bixin, Norbixin		X	Red Leicester cheese Double Gloucester cheese Scottish cheddar Mimolette cheese
E 170	Calcium carbonate	X	X	Shall not be used for colouring or calcium enrichment of products
E 220 Or	Sulphur dioxide	X	X	In fruit wines[b] without added sugar (including cider and perry) or in mead: 50 mg[a] For cider and perry prepared with addition of sugars or juice concentrate after fermentation: 100 mg[a]
E 224	Potassium metabisulphite	X	X	
E 250 Or	Sodium nitrite		X	Meat products[e] For E 250: indicative ingoing amount expressed
E 252	Potassium nitrate		X	

a Maximum levels available from all sources, expressed as SO_2 in mg/l.

b In this context, “fruit wine” is defined as wine made from fruits other than grapes.

c “Dulce de leche” or “Confiture de lait” refers to a soft, luscious, brown cream, made of sweetened, thickened milk

d The restriction concerns only animal products.

e This additive can only be used if it has been demonstrated to the satisfaction of the competent authority that no technological alternative giving the same sanitary guarantees and/or allowing to maintain the specific features of the product, is available.

				as $NaNO_2$: 80 mg/kg For E 252: indicative ingoing amount expressed as $NaNO_3$: 80 mg/kg For E 250: maximum residual amount expressed as $NaNO_2$: 50 mg/kg For E 252: maximum residual amount expressed as $NaNO_3$: 50 mg/kg
E 270	Lactic acid	X	X	
E 290	Carbon dioxide	X	X	
E 296	Malic acid	X		
E 300	Ascorbic acid	X	X	Meat products[d]
E 301	Sodium ascorbate		X	Meat products in connection with nitrites or nitrates[d]
E 306	Tocopherol-rich extract	X	X	Anti-oxidant for fats and oils
E 322	Lecithins	X	X	Milk products[d]

a	Maximum levels available from all sources, expressed as SO_2 in mg/l.
b	In this context, “fruit wine” is defined as wine made from fruits other than grapes.
c	“Dulce de leche” or “Confiture de lait” refers to a soft, luscious, brown cream, made of sweetened, thickened milk
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