Food additives: Approval of certain glazing agents and carriers

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EU approves new use of glazing agents/carriers (E 471, E 903, E 322, E 570)

Regulation (EU) 2025/651 amending Regulation (EC) No 1333/2008 as regards the use of mono- and diglycerides of fatty acids (E 471) and carnauba wax (E 903) as glazing agents on certain fresh fruit and cassavas and of lecithins (E 322) and fatty acids (E 570) as carriers in glazing agents on cassavas

Update

The European Union (EU) has authorised the use of mono- and diglycerides of fatty acids (E 471) and carnauba wax (E 903) as glazing agents on an extended number of fruits. This is to help preserve their appearance during long transportation and storage, and therefore to reduce food waste. The EU has also authorised lecithins (E 322) and fatty acids (E 570) used as carriers that help to form stable and uniform coatings of glazing agents.

Impacted products

Passion fruit, kiwis, cassavas

What is changing?

The EU has authorised the following food additives as glazing agents, or for use in glazing agents:

- mono- and diglycerides of fatty acids (E 471): for use on passion fruit, kiwis, and cassavas
- carnauba wax (E 903), lecithins (E 322), fatty acids (E 570): for use on cassavas

Glazing agents E 471 and E 903 are authorised in Annex II of Regulation 1333/2008, and the carriers in glazing agents are authorised in Annex III. The conditions of use for these additives are set out in Annexes I and II.

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Why?

Mono- and diglycerides of fatty acids (E 471) and carnauba wax (E 903), when used as glazing agents on the surface of fresh fruit and vegetables, create a barrier that prevents moisture loss and oxidation. This protects the nutritional quality of the fruit and extends its shelf-life. The European Food Safety Authority (EFSA) has concluded that these food additives do not pose a safety concern for the general population (EFSA 2012, 2017a, 2017b, 2017c). As the peels of passion fruit, kiwis, and cassavas are not normally consumed, the glazing agents are not expected to migrate into the edible parts when used, and therefore do not impact on human health.

Timeline

The new use of these glazing agents is permitted from **22 April 2025**.

Background

Regulation 1333/2008 outlines the rules for assessment and approval of food additives within the EU.

- The list of approved food additives (Annex II) specifies which food additives may be used in various categories of food products according to the specified conditions.
- The list for specific applications (Annex III) details which food additives can be used in the manufacture of other food additives, enzymes, and flavourings.

Regulation 1333/2008 also specifies the maximum amounts that can be used in food products, based on two main principles:

- minimal necessary quantity: additives should be used in the smallest quantity needed to achieve their intended function, such as food preservation or flavour enhancement
- safety considerations: the quantities used must ensure safety for all consumer groups and reflect the acceptable daily intake (ADI) levels, particularly for populations with potentially higher consumption.

For the most recently updated list of approved food additives and conditions of use, see Regulation 1333/2008: click on the date that follows “Current consolidated version”.

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Resources

EFSA (2012) Scientific Opinion on the re-evaluation of carnauba wax (E 903) as a food additive. EFSA Journal, 10(10): 2880.

EFSA (2017a) Re-evaluation of lecithins (E 322) as a food additive. EFSA Journal, 15(4): 4742.

EFSA (2017b) Re■evaluation of fatty acids (E 570) as a food additive. EFSA Journal, 15(5): 4785.

EFSA (2017c) Re-evaluation of mono- and di-glycerides of fatty acids (E 471) as food additives. EFSA Journal, 15(11): 5045.

Sources

Regulation (EU) 2025/651 as regards the use of mono- and diglycerides of fatty acids (E 471) and carnauba wax (E 903) as glazing agents on certain fresh fruit and cassavas and of lecithins (E 322) and fatty acids (E 570) as carriers in glazing agents on cassavas

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