Food additives: Approval of certain glazing agents and carriers

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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

What is changing and why?

The European Union (EU) has approved the use of mono- and diglycerides of fatty acids (E 471) as a glazing agent on passion fruit, kiwis, and cassavas, and of carnauba wax (E 903) on cassavas. The EU has also authorised the use of lecithins (E 322) and fatty acids (E 570) as carriers in glazing agents on cassavas. Glazing agents help to protect the nutritional quality of the fruit, and to prevent food waste.

Timeline

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

For more information see the full record on the AGRINFO website – where you can also view the latest AGRINFO Update newsletters and search the database.

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