Food additives: Authorisation of buffered vinegar (E 267)

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EU authorises buffered vinegar as a preservative/ acidity regulator

Commission Regulation (EU) 2023/2086 of 28 September 2023 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards the use of buffered vinegar as a preservative and acidity regulator

Update

The European Commission has authorised buffered vinegar as a food additive that can be used as a preservative or acidity regulator. It has been given the E-number E 267, and can be used in various types of food including mozzarella, whey cheese, canned/ bottled fruit and vegetables, fresh pasta, fresh pre-cooked pasta, and certain breads and meat preparations.

Impacted products

Buffered vinegar

What is changing?

Annex II to Regulation 1333/2008 sets out a list of permitted food additives. The new Regulation adds buffered vinegar to this list and assigns it the number E 267.

Annex I of the new Regulation sets out the food categories in which buffered vinegar can be used, and any further conditions of use. These include mozzarella, whey cheese, canned/ bottled fruit and vegetables, fresh pasta, fresh pre-cooked pasta, and certain breads and meat preparations.

The specifications for buffered vinegar (e.g. definition, purity criteria) are set out in Annex II of the new Regulation.

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Why?

A manufacturer of buffered vinegar applied in 2021 for its authorisation as a preservative/ acidity regulator in a variety of foods. An EFSA evaluation in 2022 concluded that there was no safety concern related to the proposed use of buffered vinegar (EFSA 2022).

Timeline

Buffered vinegar is authorised for use in the EU from **19 October 2023**.

Background

Buffered vinegar is an alternative to other preservatives or acidity regulators such as acetic acid. The "buffering" of vinegar increases its pH, which means that it can be used in many foods without impacting their quality.

The European Commission provides a Food and Feed Information Portal Database that gives information on approved food additives, and their conditions of use. This database is based on Regulation 1333/2008, Annex II.

Resources

European Commission: Food and Feed Information Portal Database, Version 2.0.0.

EFSA (2022) Safety evaluation of buffered vinegar as a food additive. EFSA Journal, 20(7): 7351.

Regulation (EC) No 1333/2008 on food additives

Commission Implementing Regulation (EU) No 872/2012 adopting the list of flavouring substances

Sources

Commission Regulation (EU) 2023/2086 as regards the use of buffered vinegar as a preservative and acidity regulator

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