

# Food additives: Authorisation of buffered vinegar (E 267)

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

## What is changing and why?

After EFSA checked that it is safe for consumers, the Commission has given permission for buffered vinegar to be used as a preservative in various foods (specified in Annex I of the Regulation) including mozzarella, whey cheese, canned/ bottled fruit and vegetables, fresh pasta, fresh pre-cooked pasta, and certain breads and meat preparations. The Regulation also gives detailed information about how this food additive should be used (in Annex II).

## Timeline

Buffered vinegar can be used in certain foods in the EU from 19 October 2023.

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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