

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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