Food additives: Authorisation of buffered vinegar (E 267)

Published by AGRINFO on 05 Oct 2023

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.

Disclaimer: *Under no circumstances shall COLEAD be liable for any loss, damage, liability or expense incurred or suffered that is claimed to have resulted from the use of information available on this website or any link to external sites. The use of the website is at the user's sole risk and responsibility. This information platform was created and maintained with the financial support of the European Union. Its contents do not, however, reflect the views of the European Union.*

Copyright © **COLEAD 2026,** *AGRINFO is funded by the European Union and implemented by COLEAD.*