

# Maximum levels of food additives in tuna

*Published by AGRINFO on 23 Nov 2022; Revised 18 Jul 2024*

## Regulation

Regulation [2022/1923](#) as regards the use of ascorbic acid (E300), sodium ascorbate (E301) and calcium ascorbate (E302) in tuna

## What is changing and why?

The European Commission has changed the maximum levels of ascorbic acid (E300), sodium ascorbate (E301), and calcium ascorbate (E302) applied as antioxidants in thawed tuna sold as fresh tuna (unprocessed) or marinated tuna (processed). This is because high amounts of these food additives in tuna for canning artificially restores the colour of fresh tuna flesh, providing an opportunity to deceptively market tuna for canning as fresh tuna.

The new maximum level of E300, E301, and E302 in tuna, in both thawed tuna sold as fresh tuna (unprocessed) and marinated tuna (processed), is **300 mg/kg**. These additives are authorised singly or in combination. In the case of combinations, the maximum limit applies to the sum of these substances.

## Actions

Competent authorities in exporting countries must ensure that producers of tuna to be sold as fresh tuna (unprocessed) or marinated tuna (processed) use these food additives in accordance with good manufacturing practice, and in compliance with the latest EU Regulations.

## Timeline

Adopted **10 October 2022**.

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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