

Powdered cellulose and glucono-delta-lactone in spreadable cheese

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Commission authorises use of powdered cellulose [E 460(ii)] and glucono-delta-lactone [E 575] in unripened soft spreadable cheese products

Commission Regulation (EU) [2024/2608](#) of 7 October 2024 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the use of powdered cellulose (E 460(ii)) and glucono-delta-lactone (E 575) in unripened soft spreadable cheese products

Update

The EU has authorised the use of powdered cellulose [E 460(ii)] and glucono-delta-lactone [E 575] in the production of unripened soft spreadable cheese products.

Impacted products

Cheese products

What is changing?

The European Commission has authorised the use of powdered cellulose [E 460(ii)] as a stabiliser and glucono-delta-lactone [E 575] as an acidity regulator in unripened soft spreadable cheese products.

Why?

The use of powdered cellulose [E 460(ii)] and glucono-delta-lactone (E 575) as food additives is of very low safety concern. Use of these additives makes the production process more efficient and requires less raw material, energy, and time.

Timeline

The Regulation applies from **28 October 2024**.

Background

This authorisation updates Regulation [1333/2008](#) on food additives (Annex II, Part E).

Glucono-delta-lactone [E 575] acidifies milk and coagulates casein by a controlled pH reduction without using lactic acid bacteria. Powdered cellulose [E 460(ii)] binds whey and prevents its separation from curd, ensuring a stable product over its shelf-life. A previous safety evaluation of glucono-delta-lactone [E 575] established its ADI as “not specified”, which means that total daily intake of the substance is safe at the levels needed for the desired effect ([Commission of the European Communities 1991](#)).

Resources

Commission of the European Communities (1991) [Reports of the Scientific Committee for Food](#), Twenty-fifth series.

Sources

Commission Regulation (EU) [2024/2608](#) as regards the use of powdered cellulose (E 460(ii)) and glucono-delta-lactone (E 575) in unripened soft spreadable cheese products

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