# Powdered cellulose and glucono-delta-lactone in spreadable cheese

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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

## What is changing and why?

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

The use of these 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**.

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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