

Processing aids for yeast fermentation in reduced-sugar fruit juices

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[Draft](#) Commission Delegated Regulation amending Council Directive 2001/112/EC as regards processing aids for yeast fermentation [download]

What is changing and why?

The European Union (EU) intends to authorise the processing aids sodium citrate, diammonium phosphate, yeast autolysate, and thiamine hydrochloride for the production of reduced-sugar fruit juices. Processing aids can improve the fermentation process and the quality of the final reduced-sugar juice, reducing their naturally occurring sugar content by at least 30% while maintaining the essential characteristics of the original fruit juice.

Table 1 lists the substances and maximum quantities that will be authorised for use in producing reduced-sugar fruit juices.

Actions

Competent authorities of countries that are members of the World Trade Organization can submit comments on the EU's proposal by emailing the [EU SPS Enquiry Point](#) until **20 July 2026** ([G/TBT/N/EU/1210](#)).


Feedback via the European Commission's [Have your say](#) platform closed on 26 May 2026.

Timeline

The Regulation is expected to be published in the third quarter of 2026, and will apply 20 days after its publication.

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.

Tables & Figures

Table 1 Substances proposed for authorisation as processing aids in producing reduced-sugar fruit juices		
Purpose	Processing aid	Maximum quantity (ppm)
Yeast rehydration	Sodium citrate	20
Yeast nutrition	Diammonium phosphate (DAP)	1,000
	Yeast autolysate	<i>Quantum satis</i> *
	Thiamine hydrochloride	0.6
* <i>Quantum satis</i> : no fixed maximum level is set, but the substance must be used only at the level necessary to achieve the intended technological effect.		
 www.agrininfo.eu		

Source: based on [Draft](#) Regulation

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