

# Food & Beverages

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## The new EU flavouring regulation, the definition of “natural” and the EU union list of flavouring substances

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On 31<sup>st</sup> December 2008, a package of 4 new regulations was published covering enzymes, additives, flavourings and the so-called “Common Authorization Procedure” (CAP). This set of regulations is also known as the Food Improvement Agents Package (FIAP). The regulation for flavourings, fully titled “*Regulation (EC) No 1334/2008 on flavourings and certain food ingredients with flavouring properties for use in or on foods*” has replaced the former *Flavour Directive 88/388/EEC* and harmonizes food & flavour legislation within the EU-Union. The regulation entered into force from January 20, 2009 and fully applies since January 20, 2011. The presentation will give a general overview of the flavouring regulation with special focus on the definition of “natural” in relation to flavouring ingredients (flavouring substances and preparations). According to this regulation a list of flavouring substances for use in the EU internal market, had to be adopted by the end of 2010 at the latest. However, the “Union List of Flavouring Substances” as it is currently named, has been adopted and published in October 2012 and fully applies since 22 October 2014. In order to achieve the establishment of this list, the European Food Safety Authority (EFSA) has initiated a safety review of more than 2,000 flavouring substances in 2004, which is still ongoing. This list of flavouring substances contains more than 2500 substances and forms “Annex I” to the Flavouring Regulation mentioned above. The presentation will provide some insight in the safety evaluation of flavouring substances by EFSA and on various legal time lines.

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## Application of macromolecular antioxidants: A new functional ingredient, in food and beverages

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Accumulating scientific evidences of the key role of antioxidants in disease prevention and health promotion support their increasing use as functional ingredients in food and beverages. The global market of antioxidants is currently focused on Vitamins C, Vitamin E, polyphenols and carotenoids, which have a common feature: All of them present a small molecular size. However, the presence of high amount of macromolecular antioxidants in plant food has been recently reported and some related patents have been registered. These are polymeric matrices with an appreciable amount of polyphenols and carotenoid antioxidants that exhibit a significant biological activity, producing absorbable metabolites in the large intestine by the action of microbiota with local and systemic beneficial effects. The content of macromolecular antioxidants in plant foods is similar or even higher than low molecular size antioxidants and their per capita intake in common diets is estimated around 1 g/day. After reporting the main sources of macromolecular antioxidants and their health related properties, this talk will address a wide range of potential applications of this novel functional ingredient in food and beverages. Special attention will be paid to the first beverage enriched with macromolecular antioxidants, which has been successfully developed and marketed.

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