WORKING DOCUMENT

WGA 22 05 03 Revision of nitrites and nitrates + (2018 09)

EUROPEAN
COMMISSION

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ANNEXES 1 to 2

ANNEXES

to the

COMMISSION REGULATION (EU) …/…

amending Annexes II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards food additives nitrites (E 249-250) and nitrates (E 251-252)

ANNEX I

Part E of Annex II to Regulation (EC) No 1333/2008 is amended as follows:

(1) Category 01.7.2 (Ripened cheese) is amended as follows:

(i) the entry for E 251 – 252 (Nitrates) is replaced by the following:

	E 251 – 252	Nitrates	150	(30)	only hard, semi-hard and semi-soft cheese	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	75	(30) (XA) (XB)	only hard, semi-hard and semi-soft cheese	Period of application: from [18 months after the date of publication]

(ii) the following footnotes are added after footnote (83):

(XA): The maximum amount that may be added during the manufacturing, expressed as NO3 ion

(XB): The indicative maximum residual amount for the product ready for marketing shall not exceed 35 mg/kg from all sources expressed as NO3 ion

(2) Category 01.7.4 (Whey cheese) is amended as follows:

(i) the entry for E 251 – 252 (Nitrates) is replaced by the following:

	E 251 – 252	Nitrates	150	(30)	only cheese milk of hard, semi-hard and semi-soft cheese	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	75	(30) (XA) (XB)	only cheese milk of hard, semi-hard and semi-soft cheese	Period of application: from [18 months after the date of publication]

(ii) the following footnotes are added after footnote (30):

(XA): The maximum amount that may be added during the manufacturing, expressed as NO3 ion

(XB): The indicative maximum residual amount for the product ready for marketing shall not exceed 35 mg/kg from all sources expressed as NO3 ion

(3) Category 01.7.6 (Cheese products (excluding products falling in category 16)) is amended as follows:

(i) the entry for E 251 – 252 (Nitrates) is replaced by the following:

	E 251 – 252	Nitrates	150	(30)	only hard, semi-hard and semi-soft ripened products	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	75	(30) (XA) (XB)	only hard, semi-hard and semi-soft ripened products	Period of application: from [18 months after the date of publication]

(ii) the following footnotes are added after footnote (30):

(XA): The maximum amount that may be added during the manufacturing, expressed as NO3 ion

(XB): The indicative maximum residual amount for the product ready for marketing shall not exceed 35 mg/kg from all sources expressed as NO3 ion

(4) Category 01.8 (Dairy analogues, including beverage whiteners) is amended as follows:

(i) the entry for E 251 – 252 (Nitrates) is replaced by the following:

	E 251 – 252	Nitrates	150	(30)	only dairy-based cheese	Period of application: until [18 months after the date of

					analogue	publication]
	E 251 – 252	Nitrates	75	(30) (XA) (XB)	only dairy-based cheese analogue	Period of application: from [18 months after the date of publication]

(ii) the following footnotes are added after footnote (30):

(XA): The maximum amount that may be added during the manufacturing, expressed as NO3 ion.

(XB): The indicative maximum residual amount for the product ready for marketing shall not exceed 35 mg/kg from all sources expressed as NO3 ion

(5) Category 08.2 (Meat preparations as defined by Regulation (EC) No 853/2004) is amended as follows:

(i) the entry for E 249 – 250 (Nitrites) is replaced by the following:

	E 249 – 250	Nitrites	150	(7)	only *lomo de cerdo adobado, pincho moruno, careta de cerdo adobada, costilla de cerdo adobada, Kasseler, Bräte, Surfleisch, toorvorst, šašlõkk, ahjupraad, kiełbasa surowa biała, kiełbasa surowa metka, tatar wołowy (danie tatarskie), golonka peklowana and Ossenworst*	Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	70	(XC) (XD)	only *lomo de cerdo adobado, pincho moruno, careta de cerdo adobada, costilla de cerdo adobada, Kasseler,*	Period of application: from [18 months after the date of publication]

					Bräte, Surfleisch, toorvorst, šašlõkk, ahjupraad, kiełbasa surowa biała, kiełbasa surowa metka, tatar wołowy (danie tatarskie), golonka peklowana and Ossenworst	

(ii) the following footnotes are added after footnote (94):

(XC): The maximum amount that may be added during the manufacturing, expressed as NO2 ion

(XD): The maximum residual amount for the product ready for marketing shall not exceed 35 mg/kg from all sources expressed as NO2 ion

(6) Category 08.3.1 (Non-heat–treated meat products) is amended as follows:

(i) the entries for E 249 – 250 (Nitrites) and E 251 – 252 (Nitrates) are replaced by the following:

	E 249 – 250	Nitrites	150	(7)		Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	70	(XC) (XD)		Period of application: from [18 months after the date of publication]
	E 251 – 252	Nitrates	150	(7)		Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	90	(XA) (XE)		Period of application: from [18 months after the date of publication]

	E 251 – 252	Nitrates	110	(XA) (XF)	only large bacon primals and dry sausages without nitrites added	Period of application: from [18 months after the date of publication]

(ii) the following footnotes are added after footnote (94):

(XA): The maximum amount that may be added during the manufacturing, expressed as NO3 ion

(XC): The maximum amount that may be added during the manufacturing, expressed as NO2 ion

(XD): The maximum residual amount for the product ready for marketing shall not exceed 35 mg/kg from all sources expressed as NO2 ion

(XE): The indicative maximum residual amount for the product ready for marketing shall not exceed 90 mg/kg from all sources expressed as NO3 ion

(XF): The indicative maximum residual amount for the product ready for marketing shall not exceed 110 mg/kg from all sources expressed as NO3 ion

(7) Category 08.3.2 (Heat–treated meat products) is amended as follows:

(i) the entries for E 249 – 250 (Nitrites) are replaced by the following:

	E 249 – 250	Nitrites	100	(7) (58) (59)	only sterilised meat products (Fo > 3,00)	Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	55	(58) (59) (XC) (XG)	only sterilised meat products (Fo > 3,00)	Period of application: from [18 months after the date of publication]
	E 249 – 250	Nitrites	150	(7) (59)	except sterilised meat products (Fo > 3,00)	Period of application: until [18 months after the date of publication]

	E 249 – 250	Nitrites	70	(59) (XC) (XD)	except sterilised meat products (Fo > 3,00)	Period of application: from [18 months after the date of publication]

(ii) the following footnotes are added after footnote (94):

(XC): The maximum amount that may be added during the manufacturing, expressed as NO2 ion

(XD): The maximum residual amount for the product ready for marketing shall not exceed 35 mg/kg from all sources expressed as NO2 ion

(XG): The maximum residual amount for the product ready for marketing shall not exceed 25 mg/kg from all sources expressed as NO2 ion

(8) Category 08.3.4.1 (Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)) is amended as follows:

(i) the entries for E 249 – 250 (Nitrites) and E 251 – 252 (Nitrates) are replaced by the following:

	E 249 – 250	Nitrites	175	(39)	**only *Wiltshire bacon* and similar products**: Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures	Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	105	(XH)	**only *Wiltshire bacon* and similar products**: Meat is injected with curing solution	Period of application: from [18 months after the date of publication]

					followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures	
	E 251 – 252	Nitrates	250	(39) (59)	**only *Wiltshire bacon* and similar products**: Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	150	(59) (XI)	**only *Wiltshire bacon* and similar products**: Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures	Period of application: from [18 months after the date of publication]
	E 249 – 250	Nitrites	100	(39)	**only *Wiltshire ham* and similar products**: Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution	Period of application: until [18 months after the date of publication]

					also includes microbiological starter culture	
	E 249 – 250	Nitrites	70	(XH)	**only *Wiltshire ham* and similar products**: Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter culture	Period of application: from [18 months after the date of publication]
	E 251 – 252	Nitrates	250	(39) (59)	**only *Wiltshire ham* and similar products**: Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter culture	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	150	(59) (XI)	**only *Wiltshire ham* and similar products**: Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter	Period of application: from [18 months after the date of publication]

					culture	
	E 249 – 250	Nitrites	175	(39)	**only *Entremeada, entrecosto, chispe, orelheira e cabeca (salgados), toucinho fumado* and similar products**: Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity	Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	105	(XH)	**only *Entremeada, entrecosto, chispe, orelheira e cabeca (salgados), toucinho fumado* and similar products**: Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity	Period of application: from [18 months after the date of publication]
	E 251 – 252	Nitrates	250	(39) (59)	**only *Entremeada, entrecosto, chispe, orelheira e cabeca (salgados), toucinho fumado* and similar products**: Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	150	(59) (XI)	**only *Entremeada,*	Period of application: from

					entrecosto, chispe, orelheira e cabeca (salgados), toucinho fumado **and similar products**: Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity	[18 months after the date of publication]
	E 249 – 250	Nitrites	50	(39)	**only *cured tongue***: Immersion cured for at least 4 days and pre-cooked	Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	35	(XH)	**only *cured tongue***: Immersion cured for at least 4 days and pre-cooked	Period of application: from [18 months after the date of publication]
	E 251 – 252	Nitrates	10	(39) (59)	**only *cured tongue***: Immersion cured for at least 4 days and pre-cooked	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	7.5	(59) (XI)	**only *cured tongue***: Immersion cured for at least 4 days and pre-cooked	Period of application: from [18 months after the date of publication]
	E 249 – 250	Nitrites	150	(7)	**only *kylmâsavustettu poronliha/kallrökt renkött***: Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in	Period of application: until [18 months after the date of publication]

					cold-smoke for 4 to 5 weeks	
	E 249 – 250	Nitrites	105	(XC) (XJ)	**only *kylmâsavustettu poronliha/kallrökt renkött***: Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks	Period of application: from [18 months after the date of publication]
	E 251 – 252	Nitrates	300	(7)	**only *kylmâsavustettu poronliha/kallrökt renkött***: Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	185	(XA) (XK)	**only *kylmâsavustettu poronliha/kallrökt renkött***: Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in	Period of application: from [18 months after the date of publication]

					cold-smoke for 4 to 5 weeks	
	E 249 – 250	Nitrites	150	(7)	**only *bacon, filet de bacon* and similar products**: Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C	Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	105	(XC) (XJ)	**only *bacon, filet de bacon* and similar products**: Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C	Period of application: from [18 months after the date of publication]
	E 251 – 252	Nitrates	250	(7) (40) (59)	**only *bacon, filet de bacon* and similar products**: Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	185	(40) (59) (XA) (XK)	**only *bacon, filet de bacon***	Period of application: from

					and similar products: Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C	[18 months after the date of publication]
	E 249 – 250	Nitrites	50	(39)	**only *rohschinken, nassgepökelt* and similar products**: Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/ maturation	Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	35	(XH)	**only *rohschinken, nassgepökelt* and similar products**: Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/ maturation	Period of application: from [18 months after the date of publication]
	E 251 – 252	Nitrates	250	(39)	**only *rohschinken, nassgepökelt* and similar products**: Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg	Period of application: until [18 months after the date of publication]

					followed by stabilisation/ maturation	
	E 251 – 252	Nitrates	150	(XI)	**only *rohschinken, nassgepökelt* and similar products**: Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/ maturation	Period of application: from [18 months after the date of publication]

(ii) the following footnotes are added after footnote (59):

(XA): The maximum amount that may be added during the manufacturing, expressed as NO3 ion

(XC): The maximum amount that may be added during the manufacturing, expressed as NO2 ion

(XH): The maximum residual amount for the product ready for marketing, expressed as NO2 ion

(XI): The maximum residual amount for the product ready for marketing, expressed as NO3 ion

(XJ): The maximum residual amount for the product ready for marketing shall not exceed 50 mg/kg from all sources expressed as NO2 ion

(XK): The indicative maximum residual amount for the product ready for marketing shall not exceed 95 mg/kg from all sources expressed as NO3 ion

(9) Category 08.3.4.2 (Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation)) is amended as follows:

(i) the entries for E 249 – 250 (Nitrites) and E 251 – 252 (Nitrates) are replaced by the following:

	E 249 – 250	Nitrites	175	(39)	**only *dry cured bacon* and**	Period of application: until

					similar products: Dry curing followed by maturation for at least 4 days	[18 months after the date of publication]
	E 249 – 250	Nitrites	105	(XH)	**only *dry cured bacon* and similar products**: Dry curing followed by maturation for at least 4 days	Period of application: from [18 months after the date of publication]
	E 251 – 252	Nitrates	250	(39) (59)	**only *dry cured bacon* and similar products**: Dry curing followed by maturation for at least 4 days	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	150	(59) (XI)	**only *dry cured bacon* and similar products**: Dry curing followed by maturation for at least 4 days	Period of application: from [18 months after the date of publication]
	E 249 – 250	Nitrites	100	(39)	**only *dry cured ham* and similar products**: Dry curing followed by maturation for at least 4 days	Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	70	(XH)	**only *dry cured ham* and similar products**: Dry curing followed by maturation for at least 4	Period of application: from [18 months after the date of publication]

					days	
	E 251 – 252	Nitrates	250	(39) (59)	**only *dry cured ham* and similar products**: Dry curing followed by maturation for at least 4 days	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	150	(59) (XI)	**only *dry cured ham* and similar products**: Dry curing followed by maturation for at least 4 days	Period of application: from [18 months after the date of publication]
	E 249 – 250	Nitrites	100	(39)	**only *jamon curado, paleta curada, lomo embuchado y cecina* and similar products**: Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days	Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	70	(XH)	**only *jamon curado, paleta curada, lomo embuchado y cecina* and similar products**: Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days	Period of application: from [18 months after the date of publication]
	E 251 – 252	Nitrates	250	(39) (59)	**only *jamon curado, paleta curada, lomo embuchado y***	Period of application: until [18 months after the date of

					cecina **and similar products**: Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days	publication]
	E 251 – 252	Nitrates	150	(59) (XI)	**only *jamon curado, paleta curada, lomo embuchado y cecina* and similar products**: Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days	Period of application: from [18 months after the date of publication]
	E 249 – 250	Nitrites	100	(39)	**only *presunto, presunto da pa and paio do lombo* and similar products**: Dry cured for 10 to 15 days followed by a 30 to 45-day stabilisation period and a maturation period of at least 2 months	Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	70	(XH)	**only *presunto, presunto da pa and paio do lombo* and similar products**: Dry cured for 10 to 15 days followed by a 30 to 45-day stabilisation period and a maturation period of at least	Period of application: from [18 months after the date of publication]

					2 months	
	E 251 – 252	Nitrates	250	(39) (59)	**only *presunto, presunto da pa and paio do lombo* and similar products**: Dry cured for 10 to 15 days followed by a 30 to 45-day stabilisation period and a maturation period of at least 2 months	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	150	(59) (XI)	**only *presunto, presunto da pa and paio do lombo* and similar products**: Dry cured for 10 to 15 days followed by a 30 to 45-day stabilisation period and a maturation period of at least 2 months	Period of application: from [18 months after the date of publication]
	E 249 – 250	Nitrites	50	(39)	**only *rohschinken, trockengepökelt* and similar products**: Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/maturation	Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	35	(XH)	**only *rohschinken, trockengepökelt* and similar products**: Curing time depending on the shape	Period of application: from [18 months after the date of publication]

					and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/maturation	
	E 251 – 252	Nitrates	250	(39) (59)	**only *rohschinken, trockengepökelt* and similar products**: Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/maturation	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	150	(59) (XI)	**only *rohschinken, trockengepökelt* and similar products**: Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/maturation	Period of application: from [18 months after the date of publication]
	E 251 – 252	Nitrates	250	(39) (40) (59)	**only *jambon sec, jambon sel* and other similar dried cured products**: Dry cured for 3 days + 1 day/kg followed by a 1- week post-salting period and an ageing/ripening period of 45 days to 18 months	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	150	(40) (59) (XI)	**only *jambon sec, jambon***	Period of application: from

					***sel* and other similar dried cured products**: Dry cured for 3 days + 1 day/kg followed by a 1- week post-salting period and an ageing/ripening period of 45 days to 18 months	[18 months after the date of publication]

(ii) the following footnotes are added after footnote (59):

(XH): The maximum residual amount for the product ready for marketing, expressed as NO2 ion

(XI): The maximum residual amount for the product ready for marketing, expressed as NO3 ion

(10) Category 08.3.4.3 (Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking)) is amended as follows:

(i) the entries for E 249 – 250 (Nitrites) and E 251 – 252 (Nitrates) are replaced by the following:

	E 249 – 250	Nitrites	50	(39)	**only *rohschinken, trocken-/nasgepökelt* and similar products**: Dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on the shape and weight of meat pieces for approximately 14 to 35 days followed by stabilisation/maturation	Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	35	(XH)	**only *rohschinken, trocken-***	Period of application: from

					/nasgepökelt **and similar products**: Dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on the shape and weight of meat pieces for approximately 14 to 35 days followed by stabilisation/maturation	[18 months after the date of publication]
	E 251 – 252	Nitrates	250	(39) (59)	**only *rohschinken, trocken-/nasgepökelt* and similar products**: Dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on the shape and weight of meat pieces for approximately 14 to 35 days followed by stabilisation/maturation	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	150	(59) (XI)	**only *rohschinken, trocken-/nasgepökelt* and similar products**: Dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on	Period of application: from [18 months after the date of publication]

					the shape and weight of meat pieces for approximately 14 to 35 days followed by stabilisation/maturation	
	E 249 – 250	Nitrites	50	(39)	**only *jellied veal and brisket***: Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours	Period of application: until [18 months after the date of publication]
	E 249 – 250	Nitrites	35	(XH)	**nly *jellied veal and brisket***: Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours	Period of application: from [18 months after the date of publication]
	E 251 – 252	Nitrates	10	(39) (59)	**only *jellied veal and brisket***: Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	7.5	(59) (XI)	**only *jellied veal and brisket***: Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours	Period of application: from [18 months after the date of publication]

	E 251 – 252	Nitrates	300	(40) (7)	**only *rohwürste (salami and kantwurst)***: Product has a minimum 4-week maturation period and a water/protein ratio of less than 1,7	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	185	(40) (XA) (XK)	**only *rohwürste (salami and kantwurst)***: Product has a minimum 4-week maturation period and a water/protein ratio of less than 1,7	Period of application: from [18 months after the date of publication]
	E 251 – 252	Nitrates	250	(40) (7) (59)	**only *Salchichon y chorizo traducionales de larga curacion* and similar products**: Maturation period of at least 30 days	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	185	(40) (59) (XA) (XK)	**only *Salchichon y chorizo traducionales de larga curacion* and similar products**: Maturation period of at least 30 days	Period of application: from [18 months after the date of publication]
	E 249 – 250	Nitrites	180	(7)	**only *vysočina, selský salám, turistický trvanlivý salám, poličan, herkules, lovecký salám, dunjaská klobása, paprikáš* and similar products**: Dried product cooked to 70 °C followed by	Period of application: until [18 months after the date of publication]

					8 to 12-day drying and smoking process. Fermented product subject to 14 to 30-day three-stage fermentation process followed by smoking	
	E 249 – 250	Nitrites	105	(XC) (XJ)	**only *vysočina, selský salám, turistický trvanlivý salám, poličan, herkules, lovecký salám, dunjaská klobása, paprikáš* and similar products**: Dried product cooked to 70 °C followed by 8 to 12-day drying and smoking process. Fermented product subject to 14 to 30-day three-stage fermentation process followed by smoking	Period of application: from [18 months after the date of publication]
	E 251 – 252	Nitrates	250	(40) (7) (59)	**only *saucissons sec* and similar products**: raw fermented dried sausage without added nitrites. Product is fermented at temperatures in the range of 18 to 22 °C or lower (10 to 12 °C) and then has a minimum ageing/ripening period of 3 weeks. Product has a water/protein ratio of	Period of application: until [18 months after the date of publication]

					less than 1,7	
	E 251 – 252	Nitrates	185	(40) (59) (XA) (XK)	**only *saucissons sec* and similar products**: raw fermented dried sausage without added nitrites. Product is fermented at temperatures in the range of 18 to 22 °C or lower (10 to 12 °C) and then has a minimum ageing/ripening period of 3 weeks. Product has a water/protein ratio of less than 1,7	Period of application: from [18 months after the date of publication]

(ii) the following footnotes are added after footnote (59):

(XA): The maximum amount that may be added during the manufacturing, expressed as NO3 ion

(XC): The maximum amount that may be added during the manufacturing, expressed as NO2 ion

(XH): The maximum residual amount for the product ready for marketing, expressed as NO2 ion

(XI): The maximum residual amount for the product ready for marketing, expressed as NO3 ion

(XJ): The maximum residual amount for the product ready for marketing shall not exceed 50 mg/kg from all sources expressed as NO2 ion

(XK): The indicative maximum residual amount for the product ready for marketing shall not exceed 95 mg/kg from all sources expressed as NO3 ion

(11) Category 09.2 (Processed fish and fishery products including molluscs and crustaceans) is amended as follows:

(i) the entry for E 251 – 252 (Nitrates) is replaced by the following:

	E 251 – 252	Nitrates	500		only pickled herring and sprat	Period of application: until [18 months after the date of publication]
	E 251 – 252	Nitrates	270	(XA) (XD)	only pickled herring and sprat	Period of application: from [18 months after the date of publication]

(ii) the following footnotes are added after footnote (94):

(XA): The maximum amount that may be added during the manufacturing, expressed as NO3 ion

(XD): The maximum residual amount for the product ready for marketing shall not exceed 35 mg/kg from all sources expressed as NO2 ion

ANNEX II

[To be noted: the call for data on Arsenic, Lead and Mercury will be closed only on 18 January (see https://food.ec.europa.eu/system/files/2022-12/fs_food-improvement-agents_reeval_call_20221207_e249-252_data.pdf). The parts below highlighted in yellow will be updated accordingly.]

The Annex to Regulation (EU) No 231/2012 is amended as follows:

(1) in the entry for 'E 249 potassium nitrite', the specification 'Purity' is replaced by the following:

'

Purity	
Loss on drying	Not more than 3 % (4 hours, over silica gel)
Arsenic	Not more than XX mg/kg
Lead	Not more than XX mg/kg

Mercury	Not more than XX mg/kg

'

(2) in the entry for ‘E 250 sodium nitrite’, the specification ‘Purity’ is replaced by the following:

'

Purity	
Loss on drying	Not more than 0,25 % (4 hours, over silica gel)
Arsenic	Not more than XX mg/kg
Lead	Not more than XX mg/kg
Mercury	Not more than XX mg/kg

'

(3) in the entry for ‘E 251 sodium nitrate’, part ‘(i) solid sodium nitrate’, the specification ‘Purity’ is replaced by the following:

'

Purity	
Loss on drying	Not more than 2 % (105 °C, 4 hours)
Nitrites	Not more than 30 mg/kg expressed as $NaNO_2$
Arsenic	Not more than XX mg/kg
Lead	Not more than XX mg/kg
Mercury	Not more than XX mg/kg

'

(4) in the entry for ‘E 251 sodium nitrate’, part ‘(ii) liquid sodium nitrate’, the specification ‘Purity’ is replaced by the following:

'

Purity	
Free nitric acid	Not more than 0,01 %
Nitrites	Not more than 10 mg/kg expressed as $NaNO_2$
Arsenic	Not more than XX mg/kg
Lead	Not more than XX mg/kg
Mercury	Not more than XX mg/kg

'

(5) in the entry for ‘E 252 potassium nitrate’, the specification ‘Purity’ is replaced by the following:

'

Purity	
Loss on drying	Not more than 1 % (105 °C, 4 hours)
Nitrites	Not more than 20 mg/kg expressed as KNO_2
Arsenic	Not more than XX mg/kg
Lead	Not more than XX mg/kg
Mercury	Not more than XX mg/kg

'