

European Parliament and Council Directive No 95/2/EC of 20 February
1995 on food additives other than colours and sweeteners (repealed)

Article 1

[^{F1} This Directive is a specific Directive forming a part of the comprehensive Directive, within the meaning of Article 3 of Directive 89/107/EEC, and applies to additives other than colours and sweeteners. It does not apply to enzymes other than those mentioned in the Annexes,]

2 Only additives which satisfy the requirements laid down by the Scientific Committee for Food may be used in foodstuffs.

3 For the purpose of this Directive:

- a 'preservatives' are substances which prolong the shelf-life of foodstuffs by protecting them against deterioration caused by micro-organisms;
- b 'antioxidants' are substances which prolong the shelf-life of foodstuffs by protecting them against deterioration caused by oxidation, such as fat rancidity and colour changes;
- [^{F2}c 'carriers', including carrier solvents, are substances used to dissolve, dilute, disperse or otherwise physically modify a food additive or flavouring without altering its function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use;]
- d 'acids' are substances which increase the acidity of a foodstuff and/or impart a sour taste to it;
- e 'acidity regulators' are substances which alter or control the acidity or alkalinity of a foodstuff;
- f 'anti-caking agents' are substances which reduce the tendency of individual particles of a foodstuff to adhere to one another;
- g 'anti-foaming agents' are substances which prevent or reduce foaming;
- h 'bulking agents' are substances which contribute to the volume of a foodstuff without contributing significantly to its available energy value;
- i 'emulsifiers' are substances which make it possible to form or maintain a homogenous mixture of two or more immiscible phases such as oil and water in a foodstuff;
- j 'emulsifying salts' are substances which convert proteins contained in cheese into a dispersed form and thereby bring about homogenous distribution of fat and other components;
- k 'firming agents' are substances which make or keep tissues of fruit or vegetables firm or crisp, or interact with gelling agents to produce or strengthen a gel;
- l 'flavour enhancers' are substances which enhance the existing taste and/or odour of a foodstuff;
- m 'foaming agents' are substances which make it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid foodstuff;
- n 'gelling agents' are substances which give a foodstuff texture through formation of a gel;
- o 'glazing agents' (including lubricants) are substances which, when applied to the external surface of a foodstuff, impart a shiny appearance or provide a protective coating;
- p 'humectants' are substances which prevent foodstuffs from drying out by counteracting the effect of an atmosphere having a low degree of humidity, or promote the dissolution of a powder in an aqueous medium;

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- q ‘modified starches’ are substances obtained by one or more chemical treatments of edible starches, which may have undergone a physical or enzymatic treatment, and may be acid or alkali thinned or bleached;
 - r ‘packaging gases’ are gases other than air, introduced into a container before, during or after the placing of a foodstuff in that container;
 - s ‘propellants’ are gases other than air which expel a foodstuff from a container;
 - t ‘raising agents’ are substances or combinations of substances which liberate gas and thereby increase the volume of a dough or a batter;
 - u ‘sequestrants’ are substances which form chemical complexes with metallic ions;
 - [^{F3}v ‘stabilisers’ are substances which make it possible to maintain the physico-chemical state of a foodstuff; stabilisers include substances which enable the maintenance of a homogenous dispersion of two or more immiscible substances in a foodstuff, substances which stabilise, retain or intensify an existing colour of a foodstuff and substances which increase the binding capacity of the food, including the formation of cross-links between proteins enabling the binding of food pieces into re-constituted food;]
 - w ‘thickeners’ are substances which increase the viscosity of a foodstuff.
- 4 Flour treatment agents other than emulsifiers are substances which are added to flour or dough to improve its baking quality.
- 5 For the purposes of this Directive the following are not considered as food additives:
- a substances used for treatment of drinking water as provided for in Directive 80/778/EEC⁽¹⁾;
 - b products containing pectin and derived from dried apple pomace or peel of citrus fruits, or from a mixture of both, by the action of dilute acid followed by partial neutralization with sodium or potassium salts (‘liquid pectin’);
 - c chewing gum bases;
 - d white or yellow dextrin, roasted or dextrinated starch, starch modified by acid or alkali treatment, bleached starch, physically modified starch and starch treated by amylolytic enzymes;
 - e ammonium chloride;
 - f blood plasma, edible gelatin, protein hydrolysates and their salts, milk protein and gluten;
 - g amino acids and their salts other than glutamic acid, glycine, cysteine and cystine and their salts and having no additive function;
 - h caseinates and casein;
 - i inulin.

Textual Amendments

- F1** Inserted by [Directive 98/72/EC of the European Parliament and of the Council of 15 October 1998 amending Directive 95/2/EC on food additives other than colours and sweeteners](#).
- F2** Substituted by [Directive 2006/52/EC of the European Parliament and of the Council of 5 July 2006 amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs](#).
- F3** Substituted by [Directive 2003/114/EC of the European Parliament and of the Council of 22 December 2003 amending Directive 95/2/EC on food additives other than colours and sweeteners](#).

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- (1) [OJ No L 229, 30. 8. 1980, p. 11.](#) Directive as last amended by Directive 91/692/EEC ([OJ No L 377, 31. 12. 1991, p. 48](#)).