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ANNEX

Union list of authorised smoke flavouring primary products for use as such in or on foods and/or for the production of derived smoke flavourings

Note 1:

Maximum levels refer to levels in or on food as marketed. By way of derogation from this principle, for dried and/or concentrated foods which need to be reconstituted the maximum levels shall apply to the food as reconstituted according to the instructions on the label taking into account the minimum dilution factor. If primary products are used for the production of the derived smoke flavourings, the maximum levels shall be adjusted accordingly.

- *Note 2:* When combinations of smoke flavourings are used in or on foodstuffs, the individual levels shall be reduced proportionally.
- Note 3: In case smoke flavourings are permitted to be used in processed meat (food category 8.2) or in processed fish and fishery products (food category 9.2) and these foods are smoked in a smoking chamber by regenerating smoke by using these permitted smoke flavourings, the use shall be in accordance with good manufacturing practices.
- *Note 4:* The presence of a smoke flavouring shall be permitted:
- in a compound food other than as referred to in the Annex, where the primary product is permitted in one of the ingredients of the compound food;
- (b) in a food which is to be used solely in the preparation of a compound food and provided that the compound food complies with this Regulation.

This shall not apply to infant formulae, follow-on formulae, processed cereal-based foods and baby foods and dietary foods for special medical purposes intended for infants and young children as referred to in Directive 2009/39/EC of the European Parliament and of the Council of 6 May 2009 on foodstuffs intended for particular nutritional uses⁽¹⁾.

Unique code	SF-001		
Name of the product	Scansmoke PB 1110		
Name of the authorisation holder	Azelis Denmark A/S		
Address of the authorisation holder	Lundtoftegaardsvej 95 2800 Lyngby DENMARK		
Description and characterisation of the product	 Source materials: 90 % beech (<i>Fagus sylvatica</i>), 10 % oak (<i>Quercus alba</i>) Specifications: pH: 2,1 - 2,9 Water: 47,0 - 56,0 % Acid % (expressed as acetic acid): 8 - 12 % Carbonyl compounds: 17 - 25 % Phenols (as syringol, mg/g): 10,5 - 20,1 Purity criteria: Lead: < 5,0 mg/kg 		

	Arsenic: < 3,0 mg/kg
l—	Cadmium: < 1,0 mg/kg
	Mercury: < 1.0 mg/kg

	Cadmium: < 1,0 mg/kgMercury: < 1,0 mg/kg		
Conditions of use	Food ca		Maximum level g/kg
	1.7.	Cheese and cheese products	2,0
	2.	Fats and oils and fat and oil emulsions	0,002
	3.	Edible ices	0,005
	5.	Confectionery	0,05
	8.1.2.	Meat preparations as defined by Regulation (EC) No 853/2004 of the European Parliament and of the Council ^a	2,0
	8.2.	Processed meat	2,0
	9.2.	Processed fish and fishery products including crustaceans and molluscs	2,0
	9.3.	Fish roe	2,0
	12.2.	Herbs, spices, seasonings	2,3
	12.5.	Soups and broths	0,23
	12.6.	Sauces	1,0
	12.7.	Salads and savoury based sandwich spreads	0,23
OLI 120 20 4 2004 p 55	14.1.	Non-alcoholic beverages	0,02

	14.2. Alcoholic beverages, including alcoholfree and lowalcohol counterpart	0,02 s	
	15. Ready-to-eat savouries and snacks	2,0	
Date from which the product is authorised	1 January 2014		
Date until which the product is authorised	1 January 2024		
a OJ L 139, 30.4.2004, p. 55.			
Unique code	SF-002		
Name of the product	Zesti Smoke Code 10		
Name of the authorisation holder	Mastertaste		
Address of the authorisation holder	Draycott Mills Cam Dursley Gloucestershire GL11 5NA UNITED KINGDOM		
Description and characterisation of the product	1. Source material: 50 – 60 % of hickory (<i>Carya ovata</i>), 40 – 50 % oak (<i>Quercu alba</i>)		
	2. Specifications: — pH: 2,0 – 2,5 — Water: 62,3 – 65,7 % — Acid % (expressed as acetic acid): 10,5 – 11 % — Carbonyl compounds (g/100 ml): 15 – 25 — Phenols (mg/ml): 12 – 22 3. Purity criteria: — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg		
	- Cadmium: < 1,0 mg/kg - Mercury: < 1,0 mg/kg		
Conditions of use	Food category	Maximum level g/kg	
	1.7. Cheese and cheese products	0,5	
	1.8. Dairy analogues, including beverage whiteners	0,5	

	4.2.	Processed fruits and vegetables	0,3
	8.1.2.	Meat preparations as defined by Regulation (EC) No 853/2004	2,5
	8.2.	Processed meat	2,5
	9.2.	Processed fish and fishery products including crustaceans and molluscs	2,0
	9.3.	Fish roe	2,0
	12.2.	Herbs, spices, seasonings	3,0
	12.5.	Soups and broths	0,3
	12.6.	Sauces	1,0
	12.9.	Protein products, excluding products covered in category 1.8	1,0
	15.	Ready-to-eat savouries and snacks	3,0
Date from which the product is authorised	1 Januar	y 2014	
Date until which the product is authorised	1 January 2024		
Unique code	SF-003		
Name of the product	Smoke Concentrate 809045		
Name of the authorisation holder	Symrise AG		
Address of the authorisation holder		eldstraße 1 olzminden NY	
Description and characterisation of the product	1. Beech (A	Source material: Fagus sylvatica)	

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Specifications:

— pH: 2 - 3

— Water: 5 - 15 %

— Acid % (expressed as acetic acid): 8 - 15 %

— Carbonyl compounds: 10 - 20 %

— Phenols: 0,2 - 0,6 %
3. Purity criteria:

— Lead: < 5 mg/kg

— Arsenic: < 3 mg/kg

— Cadmium: < 1 mg/kg

Mercury: < 1 mg/kg

Conditions of use

Wicicury. < 1 mg/kg	
ategory	Maximum level g/kg
Dairy products and analogue	0,5
Processed fruits and vegetables	0,3
Fillings of stuffed pasta (ravioli and similar)	1,0
Breads and rolls	0,6
Fine bakery wares	0,6
Meat	0,6
Processed fish and fishery products including crustaceans and molluscs	0,6
Fish roe	0,6
Herbs, spices, seasonings	3,0
Soups and broths	0,6
Sauces	4,0
Salads and savoury based sandwich spreads	1,0
	Dairy products and analogue Processed fruits and vegetables Fillings of stuffed pasta (ravioli and similar) Breads and rolls Fine bakery wares Meat Processed fish and fishery products including crustaceans and molluses Fish roe Herbs, spices, seasonings Soups and broths Sauces Salads and savoury based sandwich

	12.9. Protein products, excluding products covered in category 1.8	
	15. Ready-to-eat savouries and snacks	3,0
Date from which the product is authorised	1 January 2014	
Date until which the product is authorised	1 January 2024	
Unique code	SF-004	
Name of the product	Scansmoke SEF 7525	
Name of the authorisation holder	Azelis Denmark A/S	
Address of the authorisation holder	Lundtoftegaardsvej 95 2800 Lyngby DENMARK	
Description and characterisation of the	1. Source materials: 35 % red oak (<i>Quercus rubra</i>), 35 % white oak (<i>Quercus alba</i>), 10 % maple (<i>Acer saccharum</i>), 10 % beech (<i>Fagus grandifolia</i>) and 10 % hickory (<i>Carya ovata</i>). 2. Specifications: Water: 0.3 = 0.9 wt. %	
product	alba), 10 % maple (Acer sac grandifolia) and 10 % hickor2. Specifications:	charum), 10 % beech (Fagus ry (Carya ovata).
product	alba), 10 % maple (Acer sac grandifolia) and 10 % hickor 2. Specifications: — Water: 0,3 – 0,9 wt	charum), 10 % beech (Fagus ry (Carya ovata). . % acetic acid): 0,09 – 0,25 meq/g ds: 1,2 – 3,0 wt. %
product	 alba), 10 % maple (Acer sac grandifolia) and 10 % hickor 2. Specifications: — Water: 0,3 – 0,9 wt — Acid (expressed as — Carbonyl compoun 	charum), 10 % beech (Fagus ry (Carya ovata). . % acetic acid): 0,09 – 0,25 meq/g ds: 1,2 – 3,0 wt. % %
Conditions of use	alba), 10 % maple (Acer sac grandifolia) and 10 % hickor 2. Specifications: — Water: 0,3 – 0,9 wt — Acid (expressed as — Carbonyl compoun — Phenols: 8 – 12 wt. 3. Purity criteria: — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg/kg	charum), 10 % beech (Fagus ry (Carya ovata). . % acetic acid): 0,09 – 0,25 meq/g ds: 1,2 – 3,0 wt. % %
	alba), 10 % maple (Acer sac grandifolia) and 10 % hickors 2. Specifications: — Water: 0,3 – 0,9 wt — Acid (expressed as — Carbonyl compoun — Phenols: 8 – 12 wt. 3. Purity criteria: — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg/kg — Mercury: < 1,0 mg/kg	charum), 10 % beech (Fagus ry (Carya ovata). .% acetic acid): 0,09 – 0,25 meq/g ds: 1,2 – 3,0 wt. % %
	alba), 10 % maple (Acer sace grandifolia) and 10 % hickory 2. Specifications: — Water: 0,3 – 0,9 wt — Acid (expressed as — Carbonyl compound — Phenols: 8 – 12 wt. 3. Purity criteria: — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg/kg — Mercury: < 1,0 mg/kg Food category 1. Dairy products and	charum), 10 % beech (Fagus ry (Carya ovata). .% acetic acid): 0,09 – 0,25 meq/g ds: 1,2 – 3,0 wt. % % Maximum level g/kg 0,16
	alba), 10 % maple (Acer sace grandifolia) and 10 % hickors 2. Specifications: — Water: 0,3 – 0,9 wt — Acid (expressed as — Carbonyl compoun — Phenols: 8 – 12 wt. 3. Purity criteria: — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg — Mercury: < 1,0 mg Food category 1. Dairy products and analogue 2. Fats and oils and fate	charum), 10 % beech (Fagus ry (Carya ovata). % acetic acid): 0,09 – 0,25 meq/g ds: 1,2 – 3,0 wt. % % Maximum level g/kg 0,16 0,05

6.	Cereals and cereal products	0,05
7.1.	Breads and rolls	0,08
7.2.	Fine bakery wares	0,08
8.	Meat	0,16
9.2.	Processed fish and fishery products including crustaceans and molluses	0,16
9.3.	Fish roe	0,16
10.2.	Processed eggs and egg products	0,05
12.2.	Herbs, spices, seasonings	0,18
12.5.	Soups and broths	0,05
12.6.	Sauces	0,05
12.7.	Salads and savoury based sandwich spreads	0,05
12.9.	Protein products, excluding products covered in category 1.8	0,05
14.1.	Non-alcoholic beverages	0,05
14.2.	Alcoholic beverages, including alcohol- free and low- alcohol counterparts	0,05
15.	Ready-to-eat savouries and snacks	0,08

Date from which the product is authorised	1 January 2014		
Date until which the product is authorised	1 January 2024		
Unique code	SF-005		
Name of the product	SmokE	z C-10	
Name of the authorisation holder	-	row Products Compan	y LLC
Address of the authorisation holder	P.O. Box 1537 633 South 20th street Manitowoc, WI 54221- 1537 USA		
Description and characterisation of the product	1. Source materials: Maple (Acer saccharum): 25 – 60 % Oak (Quercus alba): 10 – 40 % Hickory (Carya ovata): 10 – 25 % Ash (Fraxinus americana), birch (Betula papyrifera and Betula alleghanisensis), cherry (Prunus serotina), beech (Facus grandifolia): 0 – 15 % (in total)		
	2. Specifications: — pH: 2,15 – 2,6 — Water: 60,7 – 65,1 % — Acid % (expressed as acetic acid): 10,5 – 12,0 wt. % — Carbonyl compounds: 12,0 – 17,0 wt. % — Phenols: 10,0 – 15,0 mg/ml		s acetic acid): 10,5 – 12,0 wt. s: 12,0 – 17,0 wt. %
	3. Purity criteria: Lead: < 5,0 mg/kg Arsenic: < 3,0 mg/kg Cadmium: < 1,0 mg/kg Mercury: < 1,0 mg/kg		
Conditions of use	Food c	ategory	Maximum level g/kg
	1.7.	Cheese and cheese products	0,2
	8.1.2.	Meat preparations as defined by Regulation (EC) no 853/2004	2,5
	8.2.	Processed meat	2,5
	9.2. Processed fish and fishery products including		2,0

		crustaceans and molluscs		
	9.3.	Fish roe	2,0	
	12.2.	Herbs, spices, seasoning and condiments	3,0	
	12.6.	Sauces and like products	3,0	
	15.	Ready-to-eat savouries and snacks	3,0	
Date from which the product is authorised	1 Januar	ry 2014		
Date until which the product is authorised	1 Januar	ry 2024		
Unique code	SF-006	SF-006		
Name of the product	SmokEz	z Enviro-23		
Name of the authorisation holder	Red Arr	Red Arrow Products Company LLC		
Address of the authorisation holder	P.O. Box 1537 633 South 20th street Manitowoc, WI 54221- 1537 USA			
Description and characterisation of the product	1.	alleghanisensis), cl): 20 – 75 %	
	2. 		as acetic acid): 6,0 – 7,0 wt. % ds: 16,0 – 24,0 wt. %	
	3. 	Purity criteria: Lead: < 5,0 mg/kg Arsenic: < 3,0 mg/c Cadmium: < 1,0 m Mercury: < 1,0 mg	g/kg /kg	
Conditions of use	Food c	ategory	Maximum level g/kg	

	1.4.	Flavoured fermented milk	1,0
Conditions of use	3. Purity criteria: — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg/kg — Mercury: < 1,0 mg/kg Food category Maximum level g/kg		kg
	 Specifications: pH: 1,5 - 2,5 Water: 50 - 58 wt. % Acid % (expressed as acetic acid): 13 - 16 wt. % Carbonyl compounds: 17 - 22 wt. % Phenols: 30 - 45 mg/ml 		
Description and characterisation of the product	Source materials: Beech (Fagus grandifolia)		
Address of the authorisation holder	36, rue Gutenberg – ZI La Marinière 91070 Bondoufle FRANCE		
Name of the authorisation holder	Nactis		
Name of the product	Tradismoke TM A MAX		
Unique code	SF-007		
Date until which the product is authorised	1 Januar	ry 2024	
Date from which the product is authorised	1 Januar	ry 2014	
	9.3.	Fish roe	2,0
	9.2.	Processed fish and fishery products including crustaceans and molluses	2,0
	8.2.	Processed meat	5,0
	8.1.2.	Meat preparations as defined by Regulation (EC) no 853/2004	5,0
	1.7.	Cheese and cheese products	2,0

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Date from which the product is authorised

	products including heat treated products	
1.6.3.	Other creams	1,0
1.7.3.	Edible cheese rind	1,0
1.7.5.	Processed cheeses	1,0
2.	Fats and oils and fat and oil emulsions	1,0
8.1.2.	Meat preparations as defined by Regulation (EC) No 853/2004	4,0
8.2.	Processed meat	4,0
9.2.	Processed fish and fishery products including crustaceans and molluscs	4,0
9.3.	Fish roe	4,0
12.2.	Herbs, spices, seasonings	1,0
12.5.	Soups and broths	0,5
12.6.	Sauces	1,0
14.1.	Non-alcoholic beverages	0,1
14.2.	Alcoholic beverages, including alcohol- free and low- alcohol counterparts	0,1
15.	Ready-to-eat savouries and snacks	1,0
1 Janua	ry 2014	

Date until which the product is authorised	1 January 2024			
Unique code	SF-008			
Name of the product	proFagus-Smoke R709			
Name of the authorisation holder	ProFagu	ProFagus Gmbh		
Address of the authorisation holder	Uslarer Strasse 30 37194 Bodenfelde GERMANY			
Description and characterisation of the product	1. Source materials: 90 % beech (<i>Fagus sylvatica</i>), 10 % oak (<i>Quercus alba</i>) 2. Specifications: — pH: 2,0 – 2,5 — Water: 76,7 – 83,5 % — Acid (expressed as acetic acid): 10,5 – 12,5 meq/g — Carbonyl compounds: 5 – 10 wt. % 9. Phenols: 5 – 10 wt. % 3. Purity criteria: — Lead: < 5,0 mg/kg — Arsenic: < 3,0 mg/kg — Cadmium: < 1,0 mg/kg — Mercury: < 1,0 mg/kg			
		Wiciculy. < 1,0 mg/k	g	
Conditions of use	Food ca		Maximum level g/kg	
Conditions of use	Food cs			
Conditions of use		Cheese and cheese	Maximum level g/kg	
Conditions of use	1.7.	Cheese and cheese products Fats and oils and fat	Maximum level g/kg 2,5	
Conditions of use	1.7.	Cheese and cheese products Fats and oils and fat and oil emulsions	Maximum level g/kg 2,5 0,002	
Conditions of use	1.7. 2. 3.	Cheese and cheese products Fats and oils and fat and oil emulsions Edible ices Processed fruits and	Maximum level g/kg 2,5 0,002 0,005	
Conditions of use	1.7. 2. 3. 4.2.	Cheese and cheese products Fats and oils and fat and oil emulsions Edible ices Processed fruits and vegetables	Maximum level g/kg 2,5 0,002 0,005 0,55	
Conditions of use	1.7. 2. 3. 4.2.	Cheese and cheese products Fats and oils and fat and oil emulsions Edible ices Processed fruits and vegetables Confectionery Meat preparations as defined by Regulation (EC) No	Maximum level g/kg 2,5 0,002 0,005 0,55	

		products including crustaceans and molluses	
	9.3.	Fish roe	2,5
	12.2.	Herbs, spices, seasonings	4,0
	12.4.	Mustard	0,1
	12.5.	Soups and broths	0,28
	12.6.	Sauces	1,5
	12.7.	Salads and savoury based sandwich spreads	0,4
	14.1.	Non-alcoholic beverages	0,1
	14.2.	Alcoholic beverages, including alcohol- free and low- alcohol counterparts	0,02
	15.	Ready-to-eat savouries and snacks	2,5
Date from which the product is authorised	1 Januar	y 2014	
Date until which the product is authorised	1 January 2024		
Unique code	SF-009		
Name of the product	Fumokomp		
Name of the authorisation holder	Kompozíció Kft		
Address of the authorisation holder	Kompozíció Kft 2053 Herceghalom HUNGARY		
Description and characterisation of the product	1. 85 % be betulus)	Source materials: ech (Fagus sylvatica),	15 % hornbeam (Carpinus
a OJ L 16, 21.1.2009, p. 3.			

2. — —	Specifications: Water content: < 2 w/w % Acid % (expressed as acetic acid): 1 – 8 w/w % Carbonyl compounds: 25 – 30 w/w % Phenols: 15 – 60 w/w %
3.	Purity criteria:
	Lead: $< 5.0 \text{ mg/kg}$
_	Arsenic: < 3,0 mg/kg
_	Cadmium: < 1,0 mg/kg
	Mercury: < 1,0 mg/kg

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Food c	ategory	Maximum level g/kg
1.4.	Flavoured fermented milk products including heat treated products	0,06
1.6.3.	Other creams	0,06
1.7.	Cheese and cheese products	0,06
1.8.	Dairy analogues, including beverage whiteners	0,06
2.	Fats and oils and fat and oil emulsions	0,06
3.	Edible ices	0,06
4.2.	Processed fruit and vegetables	0,06
5.	Confectionery	0,06
6.3.	Breakfast cereals	0,06
6.4.5.	Fillings of stuffed pasta (ravioli and similar)	0,06
6.5.	Noodles	0,06
6.6.	Batters	0,06

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6.7.	Pre-cooked or processed cereals	0,06
7.1.	Breads and rolls	0,06
7.2.	Fine bakery wares	0,06
8.	Meat	0,06
9.2.	Processed fish and fishery products including crustaceans and molluscs	0,06
9.3.	Fish roe	0,06
10.2.	Processed eggs and egg products	0,06
12.2.	Herbs, spices, seasonings	0,06
12.3.	Vinegar	0,06
12.4.	Mustard	0,06
12.5.	Soups and broths	0,06
12.6.	Sauces	0,06
12.7.	Salads and savoury based sandwich spreads	0,06
12.9.	Protein products, excluding products covered in category 1.8	0,06
13.3.	Dietary foods for weight control diets intended to replace total daily food intake or an individual meal	0,06

	13.4.	Foodstuffs suitable for people intolerant to gluten as defined by Regulation (EC) No 41/2009 ^a	0,06
	14.1.4.	Flavoured drinks	0,06
	14.1.5.2.	Other	0,06
	14.2.	Alcoholic beverages, including alcohol- free and low- alcohol counterparts	0,06
	15.	Ready-to-eat savouries and snacks	0,06
	16.	Desserts excluding products covered in category 1, 3 and 4	0,06
Date from which the product is authorised	1 January	y 2014	
Date until which the product is authorised a OJ L 16, 21.1.2009, p. 3.	1 January 2024		
Unique code	SF-010		
Name of the product	AM 01		
Name of the authorisation holder	AROMARCO, s.r.o		
Address of the authorisation holder	Mlynská 15 929 01 Dunajská Streda SLOVAKIA		
Description and characterisation of the product	Source materials: Beech (Fagus sylvatica)		
	2. Specifications: Solvent: ethanol/water mixture (approx. 60/40 wt. %) Acid (expressed as acetic acid): 3,5 – 5,2 g/kg Carbonyl compounds: 6,0 – 10,0 g/kg Phenols: 8,0 – 14,0 g/kg 3. Purity criteria: Lead: < 5,0 mg/kg		

	Arsenic: < 3,0 mg/kg			
		— Cadmium: < 1,0 mg/kg		
	— Mercury: < 1,0 mg/k		g	
Conditions of use	Food ca	ntegory	Maximum level g/kg	
	1.4.	Flavoured fermented milk products including heat treated products	0,6	
	1.6.3.	Other creams	0,6	
	1.7.	Cheese and cheese products	0,6	
	1.8.	Dairy analogues, including beverage whiteners	0,6	
	2.	Fats and oils and fat and oil emulsions	0,4	
	8.1.2.	Meat preparations as defined by Regulation (EC) no 853/2004	0,85	
	8.2.	Processed meat	0,85	
	9.2.	Processed fish and fishery products including crustaceans and molluscs	0,8	
	9.3.	Fish roe	0,8	
	14.2.	Alcoholic beverages, including alcohol- free and low- alcohol counterparts	0,02	
	15.	Ready-to-eat savouries and snacks	1,3	
Date from which the product is authorised	1 Januar	y 2014		

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Date until which the	1 January 2024	
product is authorised		

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(1) OJ L 124, 20.5.2009, p. 21.

Changes to legislation:

There are outstanding changes not yet made to Commission Implementing Regulation (EU) No 1321/2013. Any changes that have already been made to the legislation appear in the content and are referenced with annotations.

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Changes and effects yet to be applied to:

- Annex heading word substituted by S.I. 2019/860 reg. 169
- Annex words substituted by S.S.I. 2022/168 reg. 4(2)(a)
- Annex words substituted by S.S.I. 2022/168 reg. 4(2)(b)
- Annex words substituted by S.S.I. 2022/168 reg. 4(3)(a)
- Annex words substituted by S.S.I. 2022/168 reg. 4(3)(b)
- Annex words substituted by S.S.I. 2022/168 reg. 4(4)(a)
- Annex words substituted by S.S.I. 2022/168 reg. 4(4)(b)
- Annex words substituted by S.S.I. 2022/168 reg. 4(5)(a)
- Annex words substituted by S.S.I. 2022/168 reg. 4(5)(b)
- Annex words substituted by S.I. 2022/560 reg. 3(2)(a)
- Annex words substituted by S.I. 2022/560 reg. 3(2)(b)
- Annex words substituted by S.I. 2022/560 reg. 3(3)(a)
- Annex words substituted by S.I. 2022/560 reg. 3(3)(b)
- Annex words substituted by S.I. 2022/560 reg. 3(4)(a)
- Annex words substituted by S.I. 2022/560 reg. 3(4)(b)
- Annex words substituted by S.I. 2022/560 reg. 3(5)(a)
- Annex words substituted by S.I. 2022/560 reg. 3(5)(b)
- Annex words substituted by S.I. 2022/560 reg. 3(6)(a)
- Annex words substituted by S.I. 2022/560 reg. 3(6)(b)
- Annex words substituted by S.I. 2022/575 reg. 4
- Annex words substituted by S.I. 2022/575 reg. 5
- Annex words substituted by S.I. 2022/575 reg. 6
- Annex words substituted by S.I. 2022/575 reg. 7
- Annex words substituted by S.I. 2022/575 reg. 8

Changes and effects yet to be applied to the whole legislation item and associated provisions

Signature words omitted by S.I. 2019/860 reg. 168