Commission Regulation (EU) 2017/1237 of 7 July 2017 amending Regulation (EC) No 1881/2006 as regards a maximum level of hydrocyanic acid in unprocessed whole, ground, milled, cracked, chopped apricot kernels placed on the market for the final consumer (Text with EEA relevance)

| Article 1 Article 2 | The Annex to Regulation (EC) No 1881/2006 is amended in The operator who places unprocessed whole, ground, milled, |
|------------------------|--|
| Article 3 Article 4 | cracked, chopped The sampling for the control of compliance with the maximum This Regulation shall enter into force on the twentieth day Signature |
| | |

ANNEX

In Section 8 of the Annex to Regulation (EC) No... Unprocessed products29 April 2004 on the hygiene of foodstuffs (OJ...

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) 2017/1237. (See end of Document for details)

- **(1)** OJ L 37, 13.2.1993, p. 1.
- Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (OJ L 364, 20.12.2006, p. 5). **(2)**
- EFSA Contam Panel (EFSA Panel on Contaminants in the Food Chain), 2016. Scientific opinion on the acute health risks related to the presence of cyanogenic glycosides in raw apricot kernels and products derived from raw apricot kernels. *EFSA Journal* 2016;14(4):4424, 47 pp doi:10.2903/ j.efsa.2016.4424 http://www.efsa.europa.eu/sites/default/files/scientific_output/files/main_documents/4424.pdf

Changes to legislation:

There are currently no known outstanding effects for the Commission Regulation (EU) 2017/1237.