COMMISSION OF THE EUROPEAN COMMUNITIES

COM (77) 344 Final
Brussels, 20 July 1977

Proposal for a Council Directive Laying down specific criteria of purity for emulsifiers, stabilizers, thickeners and gelling agents for use in foodstuffs.

(presented by the Commission to the Council)

Explanatory note

The Council Directive (74/329/EEC) of 18 June 1974 on the approximation of the laws of the Member States relating to emulsifiers, stabilizers, thickeners and gelling agents for use in foodstuffs (1) as amended (2) lays down a single list of such substances which may be authorized by the Member States for the treatment of foodstuffs.

The Directive lays down the general purity criteria which the substances must satisfy and requires that the Commission should propose specific criteria for each substance (Article 7). The present proposal implements the provisions of the Directive in this respect.

During the elaboration of these purity criteria it has become evident that some substances, nominally permitted by the basic Directive are not commercially available. It has also become apparent that there are certain uncertainties in the text of the Directive. These are the subject of a proposed modification to the text of Directive 74/329/EEC which has been submitted to the Council.

⁽¹⁾ O.J. Nº L 189, 12/7/1974, p. 1

⁽²⁾ Written procedure 1081/77

Proposal for a Council Directive Laying down specific criteria of purity for emulsifiers, stabilizers, thickeners and gelling agents for use in foodstuffs.

THE COUNCIL OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community,

Having regard to Council Directive 74/329/EEC of 18 June 1974 on the approximation of the laws of the Member States relating to emulsifiers, stabilizers,
thickeners and gelling agents for use in Toodstuffs (1) as amended by
Directive 77/ /EEC (2), and in particular Article 7.1 thereof;

Having regard to the proposal from the Commission;

Whereas under Article 6 of the Directive 74/329/EEC the emulsifiers, stabilizers, thickeners and gelling agents must satisfy specific criteria of purity established in accordance with Article 7.1 of that Directive, HAS ADOPTED THIS DIRECTIVE:

Article 1

The specific criteria of purity referred to in Article 6.1 (b) of the Directive 74/329/EEC are given in the Annex to this Directive.

Article 2

Within eighteen months of receipt of notification of this Directive, Member States shall put into effect the regulations and administrative measures necessary to comply with the provisions of this Directive and shall inform the Commission thereof without delay.

Article 3

This Directive is addressed to the Member States.

Done at Brussels,

For the Council.

The President

⁽¹⁾ OJ Nº 180, 12/7/1974 p. 1

⁽²⁾ Written procedure 1081/7.

ANNEX

Specific criteria of purity for emulsifiers, stabilizers, thickeners and gelling agents for use in foodstuffs.

General observations

Where interpretation of the criteria set out below requires the definition of certain technical details, reference should be made to the methods of analysis established pursuant to Article 7.2 of Directive 74/329/EEC.

E 400 Alginic acid

CHEMICAL DESCRIPTION :

Linear glycuronoglycan consisting mainly of beta $(1 \rightarrow 4)$ linked D-mannuronic and alpha $(1 \rightarrow 4)$ linked L-guloronic acid units in pyranose ring form. Hydrophilic colloidal carbohydrate extracted by the use of dilute alkali from various species of brown seaweeds.

DESCRIPTION :

Nearly odourless, tasteless white to yellowish fibrous powder.

CONTENT :

Yields, on a volatile matter-free basis, not less than 20% and not more than 23% of carbon dioxide corresponding to not less than 91.0% and not more than 104.5% of alginic acid (equivalent weight 200).

ASH :

Not more than 4% on a volatile matter-free basis determined at 600° C after drying at 105° C for 4 hours.

INSOLUBLE MATTER :

Not more than 0.5%.

(using dilute NaOH)

VOLATILE MATTER :

Not more than 15% determined by drying at 105° C for 4 hours.

ACID INSOLUBLE ASH :

Not more than 0.5%.

(insoluble in approx.

E 401 Sodium alginate

CHEMICAL NAME :

Sodium salt of alginic acid.

DESCRIPTION :

Nearly odourless, tasteless white to yellowish fibrous

or granular powder.

CONTENT:

Yields, on a volatile matter-free basis, not less than 18% and not more than 21% of carbon dioxide corresponding to not less than 90.8% and not more than 106.0% of sodium alginate (equivalent weight 222).

Not less than 18.0% and not more than 27.0% on a volatile matter-free basis determined at 600° C after drying at 105° C for 4 hours.

INSOLUBLE MATTER :

Not more than 0.5%

(in dilute NaOH)

VOLATILE MATTER :

Not more than 15% determined by drying at 105° C for

4 hours.

ACID-INSOLUBLE ASH :

Not more than 0.5%.

(insoluble in approx.

E 402 Potassium alginate

CHEMICAL NAME

Potassium salt of alginic acid.

DESCRIPTION :

Nearly odourless, tasteless white to yellowish fibrous

or granular powder.

CONTENT :

Yields, on a volatile matter-free basis, not less than

16.5% and not more than 19.5% of carbon dioxide

corresponding to not less than 89.2% and not more than

105.5% of potassium alginate (equivalent weight 238).

ASH :

Not less than 23% and not more than 32% on a volatile matter-free basis determined at 600° C after drying at

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105° C for 4 hours.

INSOLUBLE MATTER :

Not more than 0.5%.

(in dilute NaOH)

te NaOH)

VOLATILE MATTER :

Not more than 15% determined by drying at 105° C for

4 hours.

ACID-INSOLUBLE ASH :

Not more than 0.5%.

(insoluble in approx.

E +03 Ammonium alginate

CHEMICAL NAME :

Ammonium salt of alginic acid.

DESCRIPTION :

White to yellowish fibrous or granular powder.

CONTENT :!

Yields, on a volatile matter-free basis, not less than 18% and not more than 21% of carbon dioxide correspond ing to not less than 88.7% and not more than 103.6% of

ammonium alginate (equivalent weight 217).

ASH:

Not more than 4% on a volatile matter-free basis deter mined at 600° C after drying at 105° C for 4 hours.

INSOLUBLE MATTER :

Not more than 0.5%.

(in dilute NaOH)

VOLATILE MATTER:

Not more than 15% determined by drying at 105° C for

4 hours.

ACID INSOLUBLE ASH :

Not more than 0.5%.

(insoluble in approx.

E 404 Calcium alginate

CHEMICAL NAME :

Calcium salt of alginic acid.

DESCRIPTION :

Nearly odourless, tasteless white to yellowish fibrous or granular powder.

CONTENT :

Yields, on a volatile matter-free basis, not less than 18% and not more than 21% of carbon dioxide corresponding to not less than 89.6% and not more than 104.5% of calcium alginate (equivalent weight 219).

ASH :

Not less than 15% and not more than 24% on a volatile matter—free basis determined at 600° C after drying at 105° C for 4 hours.

INSOLUBLE MATTER :

Not more than 0.5%.

(in dilute NaOH using sodium polyphosphate,

E 450 c)

VOLATILE MATTER:

Not more than 15% determined by drying at 105° C for 4 hours.

ACID-INSOLUBLE ASH :

Not more than 0.5%;

(insoluble in approx.

E 405 Propane-1,2-diol alginate

CHEMICAL DESCRIPTION: Propane-1,2-diol ester of alginic acid; varies in com-

position according to its degree of esterification and

the percentages of free and neutralized carboxyl groups

in the molecule.

DESCRIPTION: Nearly odourless and tasteless, white to yellowish

fibrous or granular powder.

CONTENT: Yields, on a volatile matter-free basis, not less than

16% and not more than 20% of carbon dioxide.

ASH: Not more than 10% on a volatile matter-free basis deter-

mined at 600° C after drying at 105° C for 4 hours.

PROPANE-1, 2-DIOL CON-

TENT: Not less than 15% and not more than 20%.

INSOLUBLE MATTER: Not more than 0.5%.

(in dilute NaOH)

VOLATILE MATTER: Not more than 20% determined by drying at 105° C for

4 hours.

ACID INSOLUBLE ASH : Not

Not more than 0.5%.

(insoluble in approx.

E 406 Agar

CHEMICAL DESCRIPTION

A hydrophilic colloidal polygalactoside, about 90% of the galactose molecules being of the D-form and 10% of the L-form. On about every tenth D-galacto-pyranose unit one of the hydroxyl groups is esterified with sulphuric acid which is neutralized by calcium, magnesium, potassium or sodium. It is extracted from certain marine algae of the families <u>Gelidiaceae</u> and <u>Sphaerococcaceae</u> and related red algae of the class <u>Rhodophyceae</u>.

DESCRIPTION :

It occurs as white to pale yellow powder, fibres or flakes and is either odourless, or has a slight characteristic odour and a mucilaginous taste.

ASH :

Not more than 6.5% determined at 550° C on a volatile matter-free basis.

ACID-INSOLUBLE ASH:
(insoluble in approx.

Not more than 0.5% determined at 550° C on a volatile matter-free basis.

3 N hydrochloric acid)

GELATIN AND OTHER PROTEINS :

Dissolve about 1 g agar in 100 ml of boiling wat and allow to cool to about 50° C.

To 5 ml of the solution add 5 ml of trinitrophenol solution (1 g of anhydrous trinitrophenol/100 ml hot water). No turbidity appears within 10 minutes.

INSOLUBLE MATTER :

Not more than 1%.

(in hot water)

VOLATILE MATTER :

Not more than 20% determined by drying at 105° c for 5 hours.

STARCH AND DEXTRINS :

Boil 100 mg agar in 100 ml of water.

cool and add a few drops of iodine solution (14 g T_2 in a solution of 36 g KI in 100 mt H_2 0, add 3 drops HC. and dilute to 1000 mt).

No plue or red colour is produced.

WATER ABSORPTION :

Place 5 g agar in a 100 ml graduated cylinder, fill to the mark with water, mix and allow to stand at about 25° C for 24 hours. Pour the contents of the cylinder through moistened glass wool, allowing the water to drain into a second 100 ml graduated cylinder. Not more than 75 ml water is obtained.

E 407 Carrageenan

CHEMICAL DESCRIPTION :

Carrageenan is obtained by aqueous extraction of seaweeds of GIGARTINACEAE, SOLIERIACEAE, HYPNEACEAE and FURCELLARIACEAE families of the class RHODOPHYCEAE (red seaweeds). No organic precipitants shall be used other than methanol, ethanol and isopropanol. Carrageenan consists chiefly of the potassium, sodium, magnesium and calcium salts of polysaccharide sulphate esters which, on hydrolysis, yield galactose and 3,6-anhydrogalactose. Carrageenan shall not be hydrolysed or otherwise chemically degraded.

DESCRIPTION:

Yellowish to colourless, coarse to fine powder which is practically odourless and has a mucilaginous taste.

VOLATILE MATTER:

Not more than 12% determined by drying at 105° C for

4 hours.

SULPHATE :

Not less than 15% and not more than 40% on a volatile $\frac{1}{2}$

(expressed as SO₄)

matter-free basis.

ACID-INSOLUBLE ASH :

Not more than 2% on a volatile matter-free basis.

(insoluble in approx.

1% v/v sulphuric acid)

ASH :

Not less than 15% and not more than 40% determined at 550° C on a volatile matter-free basis.

VISCOSITY of a

1.5 % solution at 75° C: Not less than 5 centipoises

METHANOL , ETHANOL,

ISOPROPANOL CONTENT :

Not more than 1% singly or in combination.

E 408 Furcellaran

Note: Deleted in proposal for 1st Modification to the basic Directive 74/329, EC.

E 410 Locust bean gum

CHEMICAL DESCRIPTION :

Consists mainly of a high molecular weight hydrocolloidal polysaccharide, composed of galact-opyranose and mannopyranose units combined through glycosidic linkages, which may be described chemically as galactomannan.

DESCRIPTION :

Locust bean gum is the ground endosperm of the seeds of the carob tree, <u>Ceratonia siliqua</u> (L) Taub. (Fam. <u>Leguminosae</u>).

It is a white to yellowish white nearly odourless powder.

GALACTOMANNAN

CONTENT :

Not less than 75 %.

INSOLUBLE MATTER :

Not more than 4 % after digestion for 6 hours.

(In 0.4 N sulphuric

acid)

ASH

Not more than 1.2 % determined at 800° C.

VOLATILE MATTER :

Not more than 14 % determined by drying to constant

weight at $102^{\circ} - 105^{\circ}$ C (3 - 5 hours).

PROTEIN (N X 6.25):

Not more than 7 %.

E 411 Tamarind seed flour

Note: Deleted in proposed 1st modification to the basic Directive 74/329/EEC.

E 412 Guar gum

CHEMICAL DESCRIPTION :

Consists mainly of a high molecular weight hydrocolloidal polysaccharide, composed of galactopyranose and mannopyranose units combined through glycosidic linkages, which may be described chemically as galactomannan.

DESCRIPTION ;

Guar gum is the ground endosperm of the seeds of the guar plant, Cyamopsis tetragonolobus (L) Taub. (Fam. Leguminosae). It is a white to yellowish-white nearly odourless powder.

GALACTOMANNAN

CONTENT :

Not less than 75 % .

INSOLUBLE MATTER :

(In 0.4 N sulphuric acid)

ASH :

Not more than 1.5 % determined at 800° C.

VOLATILE MATTER :

Not more than 14 % determined by drying to constant weight at $102^{\circ} - 105^{\circ}$ C (3 - 5 hours).

Not more than 4 % after digestion for 6 hours.

PROTEIN (N X 6.25) :

Not more than 7 %.

E 413 Tragacanth

CHEMICAL DESCRIPTION: Consists mainly of high molecular weight polysaccharias composed of galacto-arabans and acidic polysaccharides containing galacturonic acid groups.

DESCRIPTION :

Tragacanth is a dried gummy exudate obtained from Astragalus gummifer Labillardiere, or other Asiatic species of Astragalus (Fam. Leguminosae). Unground Tragacanth occurs as flattened, lamellated, frequently curved fragments or straight or spirally twisted linear pieces from 0.5 to 2.5 mm in thickness. It is white to pale yellow in colour. It is odourless and has an insipid, mucilaginous taste.

Powdered Tragacanth is white to yellowish white in column.

VISCOSITY OF A 1% SOLUTION AT 25° C:

Not less than 250 centipoises.

ASH :

Not more than 3.5% determined at 550° C.

ACID-INSOLUBLE ASH : (insoluble in approx. 3 N hydrochloric acid) Not more than 0.5% determined at 550° c.

KARAYA GUM :

Boil 1 g with 20 ml of water until a musilage is forme Add 5 ml of hydrochloric acid and again boil the mixtu for 5 minutes. No permanent pink or red colour davel

£ 414 Acacia

CHEMICAL DESCRIPTION :

Consists mainly of high molecular weight polysaccharides and their calcium, potassium and magnesium salts, which on hydrolysis yield arabinose, galactose, rhamnose and glucuronic acid. It is obtained as a dried gummy exudate from the stems and branches of <u>Acacia senegal</u> (L) Willd. or of related species of <u>Acacia</u> (Fam. <u>Leguminosae</u>).

DESCRIPTION :

Unground acacia occurs as white, yellowish white or pale pinkish spheroidal tears of varying sizes or in angular fragments. It is also available commercially in the form of white or yellowish white flakes, granules or powder.

ASH

Not more than 4% determined at 550° C.

ACID INSOLUBLE ASH :

Not more than 0.5% determined at 550° C.

(insoluble in approx.

3 N hydrochloric acid)

INSOLUBLE MATTER :

Not more than 1% -

(in approx. 3 N

hydrochloric acid)

VOLATILE MATTER :

Not more than 15% determined by drying at 105° C for 5 hours.

STARCH OR DEXTRIN :

Boil a 1 in 50 solution of the gum and cool. To 5 and add one drop of iodine solution (14 g iodine in a solution of 36 g potassium iodide in 100 ml water, add 3 drops hydrochloric acid and dilute to 1000 ml). No bluish or reddish colour is produced.

TANNIN:

To 10 ml of a 1 in 50 solution add about 0.1 ml of ferric chloride solution (9 g FeC1 $_3$ -6H $_2$ 0 made up to 100 ml with water).

No blackish colouration or blackish precipitate is formed.

E 420 Sorbitol

CHEMICAL NAME :

D-sorbitol.

DESCRIPTION:

White hygroscopic crystalline powder, flakes or granules, having a sweet taste.

CONTENT :

Sorbitol contains not less than 98% of glycitols and not less than 91% of D-sorbitol, on a dry-matter basis in each case. Glycitols are compounds with the structural formula CH₂OH(CHOH)_nCH₂OH where 'n' is an integer.

That part of the product which is not D-sorbitol is composed mainly of mannitol, together with small quantities of other glycitols, where n \(\lambde 4\), and minor quantities of hydrogenated oligosaccharides.

WATER :

Not more than 1% (Karl Fischer).

REDUCING SUGARS :

Not more than 0.3% on a dryweight basis, expressed a dextrosed.

TOTAL SUGARS :

Not more than 0.7% on a dryweight basis, expressed as dextrose.

SULPHATED ASH

Not more than 0.1% at 800 + 25° C on a dryweight bask

SULPHATE :

Not more than 0.01% on a dryweight basis.

(expressed as 80,)

CHLORIDE :

Not more than 0.005% on a dryweight basis.

(expressed as Cl)

NICKEL:

Not more than 2 mg/kg.

(expressed as Ni)

SORBITOL SYRUP

DESCRIPTION :

CONTENT :

SULPHATED ASH :

SULPHATE :

(expressed as SO,)

CHLORIDE :

(expressed as Cl)

NICKEL :

(expressed as Ni)

Sweet-tasting, clear, colourless liquid.

Sorbitol solution is an aqueous solution containing not less than 69% W/W total solids and not less than 50% W/W of D-sorbitol. That part of the product which is not D-sorbitol is composed mainly of hydrogenated oligosaccharides formed by the hydrogenation of any glucose syrup used as raw material; mannitol together with minor quantities of other glycitols where n <4.

Not more than 0.1% on a dryweight basis.

Not more than 0.01% on a dryweight basis.

Not more than 0.005% on a dryweight basis.

Not more than 2 mg/kg.

E Ali Mannitol

CHEMICAL NAME

D-mannitol

DESCRIPTION :

White crystalline sólid which is odourless and has a

sweet taste.

CONTENT :

Not less than 98% of D-mannitol (${}^{\rm C}_6{}^{\rm H}_{14}{}^{\rm O}_6$) on a volatile matter-free basis after drying at 105° C for 4 hours.

MELTING RANGE :

165° C - 169° C.

SPECIFIC ROTATION :

Not less than +23.0° and not more than +24.3°.

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VOLATILE MATTER :

Not more than 0.3% determined by drying at 105° C for

4 hours.

REDUCING SUGARS :

Not more than 0.05% (as dextrose).

SULPHATE :

Not more than 0.01%.

(expressed as SO₂)

CHLORIDE :

Not more than 0.007%.

(expressed as CL)

ASH :

Not more than 0.1% determined at 800° C + 25° C.

NICKEL : .

Not more than 2 mg/kg.

E 422 Glycerol

Clear, colourless hygroscopic syrupy liquid with a DESCRIPTION : "

sweet taste accompanied by a sensation of heat to the

tongue.

CONTENT :

Not less than 98% of glycerol ($C_3H_8O_3$) on a w/w basis.

SPECIFIC GRAVITY:

Not less than 1.257.

(25/25° C)

REFRACTIVE INDEX :

1.471 - 1.474

 $\frac{1}{n} \frac{7}{n^{20}}$

ACROLEIN, GLUCOSE AND

AMMONIUM COMPOUNDS :

Heat a mixture of 5 ml glycerol and 5 ml of potassium hydroxide solution (1 in 10) at 60° C for 5 minutes.

It neither becomes yellow nor emits an scour of ammonia.

BUTANETRIOLS :

Not more than 0.2%.

CHLORINATED COMPOUNDS: Not more than 0.003%.

(expressed as CL)

FATTY ACIDS AND ESTERS: Not more than 0.1% calculated as butyric acid.

SULPHATED ASH :

Not more than 0.01% determined at 800° + 25° C.

E 440 (a) Pectin

CHEMICAL DESCRIPTION :

Pectins consist mainly of the partial methyl esters of polygalacturonic acid and their sodium, potassium, calcium or ammonium salts produced at a pH not greater than 5. Pectins are obtained by aqueous extraction of appropriate edible plant material, usually citrus fruits or apples. No organic precipitants shall be used other than methanol, ethanol and isopropanol.

DESCRIPTION:

White, light yellow, light grey or light brown powder.

GALACTURONIC ACID:

Not less than 65% calculated on an ash and volatile

matter-free basis.

VOLATILE MATTER:

Not more than 12% after drying at 105° C for 2 hours.

ACID-INSOLUBLE ASH :

Not more than 1%.

(insoluble in approx.

3 N hydrochloric acid)

FREE METHANOL, ETHANOL

AND ISOPROPANOL

CONTENT :

Not more than 1% singly or in combination on a volatile matter-free basis.

SULPHUR DIOXIDE

RESIDUE :

Not more than 50 mg/kg on a volatile matter-free basis.

COPPER :

Not more than 60 mg/kg on a volatile matter-free basis,

E 440 (b) Amidated Pectin.

CHEMICAL DESCRIPTION :

Amidated pectins consist mainly of the partial methyl esters and amides of polygalacturonic acid and their ammonium, sodium, potassium and calcium salts. They are obtained by aqueous extraction of appropriate edible plant material, usually citrus fruits or apples, and treatment with ammonia under alkaline conditions. No organic precipitants shall be used other than ethanol and isopropanol.

DESCRIPTION :

White, light yellow, light grey or light brown powder.

DEGREE OF AMIDATION :

Not more than 25% of total carboxyl groups.

GALACTURONIC ACID:

Not less than 65% calculated on an ash and volatile

matter-free basis.

VOLATILE MATTER:

Not more than 12% after drying at 105° C for 2 hours.

ACID-INSOLUBLE ASH :

Not more than 1%.

(insoluble in approx.

3 N hydrochloric acid)

FREE METHANOL, ETHANOL

AND ISOPROPANOL

CONTENT :

Not more than 1% singly or in combination on a volatile

matter-free basis.

SULPHUR DIOXIDE

RESIDUE :

Not more than 50 mg/kg on a volatile matter-free basis.

COPPER :

Not more than 60 mg/kg on a volatile matter-free basis.

E 450 (a) (i) diSodium dihydrogen diphosphate (Na HaPaca)

DESCRIPTION :

White powder or grains.

CONTENT :

Not less than 95.0% of $Na_2H_2P_2O_7$.

CONTENT IN P205 :

Not less than 63.0% and not more than 64.0%.

VOLATILE MATTER :

Not more than 0.5% determined by drying at 105° C for

4 hours.

pH OF 1% SOLUTION :

Not less than 3.7 and not more than 4.4.

WATER INSOLUBLE :

MATTER:

Not more than 0.6%.

NEUTRALIZING VALUE :

Not less than 72.

FLUORIDE :

Not more than 10 mg/kg.

E 450 (a) (ii) triSodium diphosphate (Na HP 207)

DESCRIPTION :

White powder or grains.

Occurs anhydrous or as a monohydrate.

CONTENT :

Not less than 95.0% of $Na_3HP_2O_7$ after ignition at

550° C for 30 minutes.

CONTENT IN P 205 :

Not less than 57.5% and not more than 58.5% for the

anhydrous salt.

Not less than 53.6% and not more than 54.6% for the

monohydrate.

ph of A 1% SOLUTION :

Not less than 6.7 and not more than 7.3.

VOLATILE MATTER:

Not more than 0.5% determined by drying at 105° C for

4 hours.

WATER INSOLUBLE MATTER : Not more than 0.2%.

FLUORIDE :

Not more than 10 mg/kg.

450 a (iii) tetraSodium diphosphate (Na,P,0,)

DESCRIPTION:

White, crystalline or granular powder.

Occurs anhydrous or as a decahydrate.

CONTENT :

Not less than 95.0% of Na₄P₂O₇ after ignition at 550° C

for 30 minutes.

CONTENT IN POS

Not less than 52.5% and not more than 54.0% for the

anhydrous salt.

Not less than 31.5% and not more than 32.5% for the

decahydrate.

LOSS ON IGNITION :

Not more than 0.5% for the anhydrous salt, not less

than 38% and not more than 42% for the decahydrate

after drying at 105° C for 4 hours, followed by ignition

at 550° C for 30 minutes.

ph OF A 1% SOLUTION :

Not less than 9.9 and not more than 10.7.

WATER INSOLUBLE MATTER : Not more than 0.2%.

FLUORIDE :

Not more than 10 mg/kg.

E 450 (a) (iv) TetraPotassium diphosphate (K,P207)

DESCRIPTION :

Colourless crystals or white, very hygroscopic powder.

CONTENT :

Not less than 95.0% of $K_4P_2O_7$ after ignition at 550° C

for 30 minutes.

CONTENT IN P205 :

Not less than 42.0% and not more than 43.7%.

LOSS ON IGNITION:

Not more than 2% after drying at 105° C for 4 hours

followed by ignition at 550° C for 30 minutes.

pH OF A 1% SOLUTION :

Not less than 10.0 and not more than 10.7.

WATER INSOLUBLE MATTER: Not more than 0.2%.

FLUORIDE :

Not more than 10 mg/kg.

E 450 (b) (i) pentaSodium triphosphate (Na₅P₃O₁₀)

DESCRIPTION :

White, slightly hygroscopic granules or powder.

Occurs anhydrous or as a hexahydrate.

CONTENT :

Not less than 85.0 % of $Na_5P_3O_{10}$ after ignition at

550° C for 30 minutes, the remainder being principally

other sodium phosphates (E450).

CONTENT IN P205 :

Not less than 56.0 % and not more than 58.0 % for the

anhydrous salt.

Not less than 43.0 % and not more than 45.0 % for the

hexahydrate.

LOSS ON IGNITION :

Not more than 0.5 % for the anhydrous salt,

Not more than 23.2 % for the hexahydrate after drying

at 105° C for 4 hours followed by ignition at 550° C

for 30 minutes.

pH of a 1 % SOLUTION:

Not less than 9.3 and not more than 10.1

WATER INSOLUBLE MATTER : Not more than 0.2 %

FLUORIDE :

Not more than 10 mg/kg

E 450 (b) (ii) pentaPotassium triphosphate (K₅P₃O₁₀)

DESCRIPTION :

White very hygroscopic powder

CONTENT:

Not less than 85 % of $K_5P_3O_{10}$ after ignition at 550° c for 30 minutes, the remainder being principally other

potassium phosphates (E'450).

CONTENT in P205 :

Not less than 46.5 and not more than 48.0 %.

LOSS ON IGNITION :

Not more than 0.5 % calculated an the $P_2^0_5$ content after drying at 105° C for 4 hours followed by

ignition at 550° C for 30 minutes.

pH of a 1 % SOLUTION :

Not less than 9.3 and not more than 10.1.

WATER INSOLUBLE MATTER : Not more than 0.2 %

FLUORIDE :

Not more than 10 mg/kg

E:450 (c) (i) sodium polyphosphates

CHEMICAL DESCRIPTION: Heterogenous mixtures of sodium salts of linear con-

densed polyphosphoric acids of general formula

 $H_{(n + 2)} = 0$ (3 n + 1)

where 'n' is not less than 2.

DESCRIPTION: Fine white powders of crystals or colourless glassy

platelets.

CONTENT IN P₂O₅: Not less than 59.5% and not more than 70.0%, calculated

on the ignited basis.

LOSS ON IGNITION: Not more than 0.5% after drying at 105° C for 4 hours

followed by ignition at 550° C for 30 minutes.

pH OF A 1% SOLUTION: Not less than 3.6 and not more than 9.0.

WATER INSOLUBLE MATTER : Not more than 0.2%.

FLUORIDE: Not more than 10 mg/kg.

E 450 (c) (ii) potassium polyphosphates

CHEMICAL DESCRIPTION: Heterogenous mixtures of potassium salts of linear

condensed polyphosphoric acids of general formula

 $H_{(n + 2)} P_{n} O_{(3n + 1)}$

where 'n' is not less than 2.

DESCRIPTION: Fine white powders or crystals or colourless glassy

platelets.

CONTENT IN P₂0₅: Not less than 53.5% and not more than 61.5%, calculated

on the ignited basis.

LOSS ON IGNITION: Not more than 2% after drying at 105° C for 4 hours

followed by ignition at 550° C for 30 minutes.

pH OF A 1% SOLUTION : " Not more than 7.8.

WATER INSOLUBLE MATTER: Not more than 0.2%.

FLUORIDE: Not more than 10 mg/kg.

E 460 microcrystalline cellulose

CHEMICAL DESCRIPTION: Microcrystalline cellulose is purified partially

depolymerised cellulose prepared by acid hydrolysis

of alpha cellulose obtained directly from fibrous plant

material. It has a molecular weight of about 36,000.

DESCRIPTION: A fine white or almost white odourless powder.

VOLATILE MATTER: Not more than 5% determined by drying to constant

weight at 105° C.

pH: Shake about 5 g with 40 mL of carbon dioxide-free

water for 20 minutes and centrifuge. The pH of the

supernatant liquid is between 5.5 and 7.0.

SULPHATED ASH: Not more than 0.1% determined at 800 ± 259 C.

WATER SOLUBLE

SUBSTANCES: Not more than 0.16%.

DIETHYL ETHER

EXTRACTABLE MATTER: Not more than 200 mg/kg.

CHLORIDE: Not more than 350 mg/kg.

(expressed as CL)

SULPHATE: Not more than 600 mg/kg.

(expressed as SO,)

E 461 Methylcellulose

Methylcellulose is cellulose obtained directly from CHEMICAL DESCRIPTION :

fibrous plant material and partially etherified with

methyl groups. ..

Slightly hygroscopic white or slightly yellowish or DESCRIPTION :

greyish odourless and tasteless granular, or fibrous

powder.

The polymers contain substituted glucosidic units with CHEMICAL FORMULA :

the following general formula:

CAH702 (OR1) (OR2) (OR3)

where R₁, R₂ and R₃ each may be -H or -CH_B or -CH₂CH₂OH;

From about 20,000 to 380,000. MOLECULAR WEIGHT :

CONTENT OF SUBSTITUTED

Not less than 25% and not more than 33% of methoxyl GROUPS :

groups (-OCH₃). Not more than 5% of hydroxyethoxyl

groups (-OCH2CH2OH).

Not more than 10% determined by drying to constant **VOLATILE MATTER:**

weight at 105° C.

Not more than 1.5% determined at $800 \pm 25^{\circ}$ C.

Not less than 5 and not more than 8.

E 462 Ethyl cellulose

Note: Deleted by the proposed 1st modification to the basic Directive 74/329/EEC.

E 463 Hydroxypropylcellulose

CHEMICAL DESCRIPTION :

Hydroxypropylcellulose is cellulose obtained directly from fibrous plant material and partially etherified with hydroxypropyl groups.

DESCRIPTION :

Slightly hygroscopic white or slightly yellowish or greyish odourless and tasteless, granular or fibrous powder.

CHEMICAL FORMULA :

The polymers contain substituted glucosidic units with the following general formula: ${}^{C}_{6}H_{7}O_{2}(OR_{1})(OR_{2})(OR_{3})$

where R_1 , R_2 and R_3 each may be any one of the following :

- H

- cн₂снонсн₃

- сн₂сно(сн₂снонсн₃)сн₃

- сн₂сно <u>/</u>сн₂сно (сн₂снонсн₃) сн₃ _7сн₃

MOLECULAR WEIGHT :

From about 30,000 to 1,000,000.

CONTENT OF SUBSTITUTED

GROUPS :

Not more than 80.5% of hydroxypropoxyl groups (OCH2CHOHCH3) on a volatile matter-free basis, equivalent to not more than 4.6 hydroxypropyl groups per anhydroglucose unit.

pH OF A 1% SOLUTION :

Not less than 5.0 and not more than 8.0.

VOLATILE MATTER:

Not more than 10% determined by drying to constant weight at 105° C.

SULPHATED ASH :

Not more than 0.5% determined at $800 \pm 25^{\circ}$ c.

E 464 Hydroxypropylmethylcellulose

CHEMICAL DESCRIPTION :

Hydroxypropylmethylcellulose is an ether of methylcellulose (E 461) containing a small degree of hydroxypropyl substitution.

DESCRIPTION:

Slightly hygroscopic white or slightly yellowish or greyish odourless and tasteless, granular or fibrous powder.

CHEMICAL FORMULA :

The polymers contain substituted glucosidic units with the following general formula: $C_6H_7O_7(OR_7)(OR_7)(OR_7)$

where R_{1} , R_{2} and R_{3} each may be any one of the following:

- +

- CH3

- сн₂снонсн₃

- cH2cHo(cH2cHoHcH3)cH3

- сн₂сно <u>/с</u>н₂сно(сн₂снонсн₃)сн₃ _7сн₃

MOLECULAR WEIGHT :

From about 13,000 to 200,000.

CONTENT OF SUBSTITUTED

GROUPS :

Not less than 19% and not more than 30% of methoxyl groups (-OCH₃) and not less than 3% and not more than . 12% hydroxypropoxyl groups (-OCH₂CHOHCH₃) on a volatile matter-free basis.

pH OF A 1% SOLUTION :

Not less than 5.0 not more than 8.0.

VOLATILE MATTER:

Not more than 10% determined by drying to constant weight at 105° C.

SULPHATED ASH :

Not more than 1.5% for products with viscosities greater than 50 cP and not more than 3.0% for products with viscosities of 50 cP or below, determined at $800 \pm 25^{\circ}$ C.

E 465 Methylethylcellulose

CHEMICAL DESCRIPTION : Methylethylcellulose is cellulose obtained directly

Him to the fibrous plant material and partially etherified

with methyl and ethyl groups.

DESCRIPTION :

Slightly hygroscopic white or slightly yellowish or

greyish odourless and tasteless, granular or fibrous

powder.

CHEMICAL FORMULA :

The polymers contain substituted glucosidic units with

the following general formula:

C6H702(OR1)(OR2)(OR3)

where \mathbf{R}_{1} , \mathbf{R}_{2} and \mathbf{R}_{3} each may be any one of the following

- }

- cн₃

- CH2CH3

MOLECULAR WEIGHT :

From about 30,000 to 40,000.

CONTENT OF SUBSITUTED

GROUPS :

Not less than 14.5% and not more than 19.0% of ethoxyl

groups $(-00^{\circ}_{2}H_{5})$ and not less than 3.5% and not more than

6.5% of methoxyl groups (-OCH₃) on a volatile matter-

free basis.

VOLATILE MATTER:

Fibrous form : Not more than 15%.

Powdered form : Not more than 10%.

Determined by drying to constant weight at 105° C.

SULPHATED ASH ::

Not more than 0.6% determined at $800 \pm 25^{\circ}$ C.

pH of a 1 % SOLUTION :

Not less than 5" and not more than 8.

E 466 Sodium carboxymethylcellulose

CHEMICAL DESCRIPTION :

Sodium carboxymethylcellulose is the sodium salt of a carboxymethyl ether of cellulose; the cellulose being obtained directly from fibrous plant material.

DESCRIPTION :

Slightly hygroscopic white or slightly yellowish or. greyish odourless and tasteless, granular or fibrous powder.

CHEMICAL FORMULA :

The polymers contain substituted glucosidic units with the following general formula: C6H702(OR1)(OR2)(OR3)

where R_1 , R_2 and R_3 each may be any one of the following :

- CH2COONa

- ch2cooh

MOLECULAR WEIGHT :

From about 17,000 to 500,000.

CONTENT :

Not less than 99.5% of sodium carboxymethylcellulose calculated on a volatile matter-free basis. The accuracy of the determination of the content by the "direct methods" is about 0.5%, therefore the content should be verified by substracting from 100% the sum of the percentages of sodium chloride and sodium glycolate (free glycolate).

SODIUM CHLORIDE AND

SODIUM GLYCOLATE :

Not more than 0.5% total, and not more than 0.4% of sodium glycolate.

PEGREE OF SUBSTITUTION : Not less than 0.2 and not more than 1.0 carboxymethyl groups (CH₂COOH) per anhydroglucose unit.

SODÍUM :

Not more than 9.7% on a volatile matter-free basis.

VOLATILE MATTER:

Not more than 12% determined by drying to constant weight at 105° C.

PH OF A 1% SOLUTION :

Not less than 6 and not more than 8.5.

E 470 Sodium, potassium-and calcium salts of food fatty acids

CHEMICAL DESCRIPTION :

Sodium, potassium and calcium salts of fatty acids

occurring in food fats.

DESCRIPTION :

White or creamy white light powders, flakes, or semi-

solids.

UNSAPONIFIABLE MATTER :

Not more than 2%.

FREE FATTY ACIDS :

Not more than 3% estimated as oleic acid.

FREE ALKALI :

Not more than 0.1% expressed as NaOH.

TOTAL GLYCEROL :

Not more than 1%.

(combined and free)

MATTER INSOLUBLE IN

ALCOHOL :

Not more than 0.2% (sodium and potassium salts only).

VOLATILE MATTER :

Not more than 3%.

CONTENT OF SODIUM, OR

POTASSIUM, OR CALCIUM :

SODIUM Not less than 9.0% and not more than 14.0%

expressed as Na₂0.

POTASSIUM Not less than 13.0% and not more than 21.5%

expressed as K_0.

CALCIUM Not less than 8.5% and not more than 13.0%

expressed as CaO.

E 471 Mono- and di-glycerides of food fatty acids

CHEMICAL DESCRIPTION: Mono- and di-glycerides consist of mixtures of glyceryl.

mono-, di- and tri-esters of fatty acids occurring in

food fats. They may contain small amounts of free fatty

acids and glycerol.

DESCRIPTION: The product varies from a pale straw to brown oily

liquid to a white or slightly off-white hard waxy solid. The solids may be in the form of flakes, powders or small

beads.

MONO- AND DI- ESTER

CONTENT: Not less than 70%.

FREE FATTY ACIDS: Not more than 3% estimated as oleic acid.

FREE GLYCEROL: Not more than 7%.

TOTAL GLYCEROL: Not less than 16% and not more than 33%.

POLYGLYCEROLS: .. Not more than 4% diglycerol and not more than 1% higher

polyglycerols both based on total glycerol content.

WATER: Not more than 2% (Karl Fischer).

SULPHATED ASH: Not more than 0.5% determined at $800 \pm 25^{\circ}$ C.

E 472 (a) Acetic acid esters of monow and di-glycerides of food fatty acids

CHEMICAL DESCRIPTION : Esters of glycerol with acetic acid and fatty acids

occurring in food fats. They may contain small amounts

of free glycerol, free fatty acids, free acetic acid

and free glycerides.

DESCRIPTION: Clear, mobile liquids to solids from white to pale yellow

in colour. "

TOTAL ACETIC ACID

CONTENT: Not less than 9% and not more than 32%.

FREE FATTY ACIDS: Not more than 3% estimated as oleic acid.

(and ACETIC ACID)

FREE GLYCEROL: Not more than 2%.

TOTAL GLYCEROL: Not less than 14% and not more than 31%.

SULPHATED ASH: Not more than 0.5% determined at 800°+ 25° C.

E 472 (b) Lactic acid esters of mono and diglycerides of food fatty acids

CHEMICAL DESCRIPTION: Esters of glycerol with lactic acid and fatty acids

occurring in food fats. They may contain small amounts

of free glycerol, free fatty acids, free lactic acid

and free glycerides.

DESCRIPTION :

Soft to hard waxy solids.

TOTAL LACTIC ACID

CONTENT:

Not less than 13% and not more than 45%.

FREE FATTY ACIDS :

Not more than 3% estimated as oleic acid.

FREE GLYCEROL :

Not more than 2%.

TOTAL GLYCEROL :

Not less than 13% and not more than 30%.

SULPHATED ASH :

Not more than 0.5% determined at $800^{\circ} \pm 25^{\circ}$ C.

E 472 (c) Citric acid esters of mono and diglycerides of food fatty acids

CHEMICAL DESCRIPTION :

Esters of glycerol with citric acid and fatty acids occurring in food fats. They may contain small amounts of free glycerol, free fatty acids, free citric acid, and free glycerides. They may be partially or wholly neutralized with sodium hydroxide or with potassium hydroxide.

DESCRIPTION :

Yellowish or light brown liquids to waxy solids or

semi-solids.

TOTAL CITRIC ACID:

CONTENT :

Not less than 13% and not more than 50%.

FREE FATTY ACIDS :

Not more than 3% estimated as oleic acid.

FREE GLYCEROL :

Not more than 2%.

TOTAL GLYCEROL :

Not less than 11% and not more than 29%.

SULPHATED ASH :

Not more than 0.5% for the non-neutralized products and not more than 10.0% for the partially or wholly neutralized products determined at 800° ± 25° C.

pH OF A 1% SOLUTION :

Not less than 3 and not more than 7.3.

E 472 60 Tartaric acid esters of mono- and di-glycerides of food fatty acids

CHEMICAL DESCRIPTION: Esters of glycerol with tartaric acid and fatty acids

occurring in food fats. They may contain small amounts

of free glycerol, free fatty acids, free tartaric acid

and free glycerides.

DESCRIPTION :

Sticky viscous yellowish liquids to hard yellow waxes.

TOTAL TARTARIC ACID

CONTENT :

Not less than 15% and not more than 50%.

FREE FATTY ACIDS :

Not more than 3% estimated as oleic acid.

FREE GLYCEROL :

Not more than 2%.

TOTAL GLYCEROL :

Not less than 12% and not more than 29%.

SULPHATED ASH :

Not more than 0.5% determined at $800 \pm 25^{\circ}$ C.

E 472(e)Mono and diacetyl tartaric acid esters of mono and diglycerides of food fatty acids

CHEMICAL DESCRIPTION: Esters of glycerol with mono- and diacetyl tartaric

acids and fatty acids occurring in food fats. They may contain small amounts of free glycerol, free fatty acids, free tartaric and acetic acids and their combinations,

and free glycerides. They hydrolyse in moist air giving

off acetic acid.

DESCRIPTION: Sticky viscous liquids through a fat-like consistency

to yellow waxes which hydrolyse in moist air to liberate

acetic acid.

TOTAL TARTARIC ACID

CONTENT: Not less than 10% and not more than 40%.

TOTAL ACETIC ACID

CONTENT: Not less than 8% and not more than 32%.

FREE FATTY ACIDS: Not more than 3% estimated as oleic acid.

FREE GLYCEROL: Not more than 2%.

TOTAL GLYCEROL: ! Not less than 11% and not more than 28%.

SULPHATED ASH: Not more than 0.5% determined at 800° + 25° C.

E 472 (f) Mixed acetic/tartaric acid esters of mono- and di-glycerides of food fatty acids

CHEMICAL DESCRIPTION: Esters of glycerol with acetic and tartaric acids and

fatty acidsoccurring in food fats. They may contain small amounts of free glycerol, free fatty acids, free

acetic and tartaric acids, and free glycerides.

DESCRIPTION :

Clear mobile liquids to solids from white to pale

yellow in colour.

TOTAL ACETIC ACID :

Not less than 10% and not more than 20%.

TOTAL TARTARIC ACID :

Not less than 20% and not more than 40%.

FREE ACETIC ACID :

Not more than 8.5%.

FREE TARTARIC ACID :

Not more than 1%.

FREE FATTY ACIDS :

Not more than 3% estimated as oleic acid.

FREE GLYCEROL :

Not more than 2%.

TOTAL GLYCEROL :

Not less than 12% and not more than 27%.

SULPHATED ASH :

Not more than 0.5% determined at $800^{\circ} \pm 25^{\circ}$ C.

NOTE :

Number included in proposed 1st modification to basic

Directive (74/329/EEC).

E 473 Sucrose eaters of food fatty acids

CHEMICAL DESCRIPTION :

Essentially the mono- and di-esters of sucrose with fatty acids occurring in food fats. They may be prepared from sucrose and the methyl and ethyl esters of food fatty acids or by extraction from sucroglycerides. No organic solvents shall be used in their preparation other than dimethylformamide, ethyl acetate and isopropanol.

DESCRIPTION:

Soft solids, stiff gels or white to greyish white

powders.

TOTAL SUCROSE FATTY

ACID ESTER CONTENT :

Not less than 80%.

TOTAL GLYCERIDE

CONTENT :

Not more than 20%.

FREE SUCROSE CONTENT :

Not more than 5%.

FREE FATTY ACID

CONTENT :

Not more than 3% estimated as oleic acid.

SULPHATED ASH :

Not more than 2% determined at 800° + 25° C.

METHANOL CONTENT :

Not more than 10 mg/kg.

DIMETHYLFORMAMIDE (6

CONTENT:

Not more than 1 mg/kg. '

TOTAL ETHYL ACETATE

AND ISOPROPANOL

CONTENT :

Not more than 350 mg/kg singly or in combination.

E 474 Sucroglycerides

CHEMICAL DESCRIPTION: Sucroglycerides are produced by reacting sucrose with

an edible fat or oil to produce a mixture of essentially mono- and di-esters of sucrose and fatty acids together with residual mono-, di- and tri-glycerides from that

fat or oil. No organic solvents shall be used in their preparation other than dimethylformamide, ethyl

acetate and isopropanol.

DESCRIPTION :

Soft solid masses, stiff gels, or white to off-white

powders.

TOTAL SUCROSE FATTY

ACID ESTER CONTENT: Not less than 40% and not more than 60%.

TOTAL GLYCERIDE

CONTENT: Not less than 40% and not more than 60%.

FREE SUCROSE CONTENT: Not more than 5%.

FREE FATTY ACID

CONTENT: Not more than 3% estimated as oleic acid.

SULPHATED ASH: Not more than 2% determined at 800° + 25° C.

DIMETHYLFORMAMIDE

CONTENT: Not more than 1 mg/kg.

TOTAL ETHYL ACETATE

AND ISOPROPANOL

CONTENT: Not more than 350 mg/kg singly or in combination.

E 475 Polyglycerol esters of non-polymerized food fatty acids

CHEMICAL DESCRIPTION: Polyglycerol esters of fatty acids are produced by the

esterification of polyglycerol with food fats or with fatty acids occurring in food fats. The polyglycerol

moiety is predominantly di-, tri- and tetra-glycerol and contains not more than 10% of polyglycerols equal to

or higher than heptaglycerol.

DESCRIPTION: Yellow or light brown liquids or semi-solids.

TOTAL FATTY ACID ESTER

CONTENT: Not less than 90%.

FREE FATTY ACIDS: Not more than 6% estimated as oleic acid.

TOTAL GLYCEROLS: Not less than 18% and not more than 60%.

FREE GLYCEROLS: Not more than 7%.

SULPHATED ASH: 0.5% determined at 800° + 25° C.

E 477 Propylene glycol esters of food fatty acids

DESCRIPTION :

Propylene glycol (ie propane-1,2-diol) esters of fatty acids consist chiefly of mixtures of propane- 1,2 - diol mono - and di-esters of fatty acids occurring in food fats. The alcohol moiety is exclusively propane 1,2 - diol together with dimer and traces trimer.

Organic acids other than food fatty acids are absent.

DESCRIPTION :

Waxy white flakes, beads or solids.

TOTAL FATTY ACID

ESTER CONTENT :

Not less than 85 %.

FREE PROPANE - 1,2 -

DIOL :

Not more than 5%.

DIMER AND TRIMER

OF PROPANE 1,2 - DIOL :

Not more than 4 %.

FREE FATTY ACIDS :

Not more than 6 % estimated as oleic acid

SULPHATED ASH :

Not more than 0.5 % determined at 8000 ± 250 c.

TOTAL PROPANE - 1,2 -

DIOL CONTENT :

Not less than 11% and not more than 31%.

E 480 Stearoyl - lactylic acid

Note: This substance has been deleted by the proposed 1st modification to the basis Directive 74/329/EEC.

E 481 Sodium stearoyl-2-lactylate

CHEMICAL DESCRIPTION :

A mixture of the sodium salts of stearoyl lactylic acids and minor amounts of sodium salts of other related acids, manufactured by the reaction of stearic acid and lactic acid. Other food fatty acids may also be present, free or esterified, due to their presence in the stearic acid used.

DESCRIPTION :

Cream coloured powder or brittle solid with a characteristic odour.

SODIUM CONTENT :

Not less than 2.5% and not more than 5%.

ESTER VALUE

Not less than 90 and not more than 190.

TOTAL LACTIC ACID

(FREE AND COMBINED) :

Not less than 15% and not more than 40%.

ACID VALUE :

Not less than 60 and not more than 130 mg KOH/g.

E 482 Calcium stearoyl-2-lactylate

CHEMICAL DESCRIPTION: A mixture of calcium salts of stearoyl lactylic acids with minor amounts of calcium salts of other related acids, manufactured by the reaction of stearic acid and lactic acid. Other food fatty acids may also be present, free or esterified, due to their presence in the stearic acid used.

DESCRIPTION:

White or slightly yellowish powder or brittle solid with a characteristic odour.

CALCIUM CONTENT :

Not less than 1.0% and not more than 5.2%.

ESTER VALUE :

Not less than 125 and not more than 190.

TOTAL LACTIC ACID :

Not less than 15% and not more than 40%.

(FREE AND COMBINED)

ACID VALUE :

Not less than 50 and not more than 130 mg KOH/g.

E 483 Stearyl tartrate

CHEMICAL DESCRIPTION :

Stearyl tartrate is produced by the esterification of tartaric acid with stearyl alcohol. It consists chiefly of the di-ester with minor amounts of mono-ester, tartaric acid and free stearyl alcohol. Other esters may also be present due to the presence in the stearyl alcohol used of alcohols derived from food fatty acid other than stearic acid.

DESCRIPTION :

Cream coloured unctuous solid (at 25°C).

TOTAL ESTER CONTENT :

Not less than 90%.

TOTAL TARTARIC ACID

CONTENT:

Not less than 18% and not more than 35%.

UNSAPONIFIABLE MATTER :

Not less than 77% and not more than 83%.

MELTING RANGE :

67° C - 77° C.

ESTER VALUE :

Not less than 163 and not more than 180.

IODINE VALUE :

Not more than 4 (Wijs).

ACID VALUE :

Not more than 6 mg KOH/q.

Sulphated ASH :

Not more than '0.5 % determined at 8000 + 250 C.