



2014

# NEW EC FLAVOURING REGULATION

# NEW EC FLAVOURING REGULATION WHERE WE STAND

New regulation has been published  
(Regulation (EC) No 1334/2008 of December 16, 2008)



**13-12-2008**

Publication in the Official Journal of the EU



**20-01-2011**

Mandatory compliance with the Flavoring Regulation .  
National regulations continue to apply until then.  
Foods lawfully placed on the market before that date  
may be marketed until their date of minimum durability.

**20-01-2009**

Entry into force

A preparation period of 24  
months allows industry a  
smooth adjustment.



EFFA (European Flavor and Fragrance Association) published an industry-wide guidance document above how to interpret the regulation on February 19, 2009.

# NEW EC FLAVOURING REGULATION LABELLING

Labelling scenarios	0	2	3	4	1	5	6
<b>Ingredients</b>	100% Flavouring Preparation from the named source	> 95% from the named source and easily recognizable Flavouring Preparation and/ or Flavouring Substances	< 95% from the named source and easily recognizable Flavouring Preparation and/ or Flavouring Substances	100% from different source materials, reference to source materials does not reflect the taste	100% Natural flavouring substances	Flavour with nature-identical flavour components	Flavour with artificial flavour components
<b>Proposed EC Labelling</b>	<ul style="list-style-type: none"> <li>Specific name</li> <li>Natural (-) Flavouring</li> </ul>	<ul style="list-style-type: none"> <li>Natural (-) Flavouring</li> </ul>	<ul style="list-style-type: none"> <li>Natural (-) Flavouring with other Natural Flavourings</li> </ul>	<ul style="list-style-type: none"> <li>Natural Flavouring</li> </ul>	<ul style="list-style-type: none"> <li>Natural Flavouring Substances</li> </ul> <p>Scenario 2, 3 or 4 also possible, if applicable</p>	<ul style="list-style-type: none"> <li>Flavouring</li> </ul>	<ul style="list-style-type: none"> <li>Flavouring</li> </ul>
<b>Not longer possible</b>							
<b>Labelling Examples</b>	<ul style="list-style-type: none"> <li>Natural Strawberry Flavouring</li> <li>Strawberry distillate</li> <li>Orange Oil</li> <li>Vanilla Extract</li> </ul>	<ul style="list-style-type: none"> <li>Natural Honey Flavouring</li> <li>Natural Fruit Flavouring</li> <li>Natural Strawberry Flavouring</li> </ul>	<ul style="list-style-type: none"> <li>Natural Honey Flavouring with other Natural Flavourings</li> <li>Natural Fruit Flavouring with other Natural Flavourings</li> <li>Natural Strawberry Flavouring with other Natural Flavourings</li> </ul>	<ul style="list-style-type: none"> <li>Natural Flavouring (Gingerbread Taste)</li> <li>Natural Flavouring (Strawberry Taste)</li> <li>Natural Flavouring (Multifruit Taste)</li> </ul>	<ul style="list-style-type: none"> <li>Natural Flavouring Substance Vanillin</li> <li>Natural Flavouring Substances (Strawberry Taste)</li> </ul>	<ul style="list-style-type: none"> <li>Vanilla Flavouring</li> <li>Flavouring Strawberry Type</li> <li>Flavouring</li> </ul>	<ul style="list-style-type: none"> <li>Vanilla Flavouring</li> <li>Flavouring Strawberry Type</li> <li>Flavouring</li> </ul>

<sup>1</sup> According to the flavour industry interpretation not longer possible (see EFFA Guidance Document dated February 2009)

As an exclusive partner of Symrise we will inform you immediately about any changes - in particular about changes regarding labelling of products.

Sales Partner of



**Th. Geyer Ingredients GmbH & Co. KG**

Im Wesertal 11, D-37671 Hötter  
 Tel.: +49 5531 7045-0  
 Fax: +49 5531 7045-200  
 ingredients@thgeyer.de

[www.thgeyer.com](http://www.thgeyer.com)

