



## **Recommendations from the Group of Independent Experts on "Provisions on organic yeast"**

The meeting took place in Brussels on 10 and 11 July 2008

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### **Agenda**

Elaboration of a recommendation to the Commission on provisions including authorisation of necessary additives and processing aids for the production of organic yeast:

- Additives and processing aids for the primary yeast production
- Additives and processing aids for confections and formulations of yeast

This work follows from the Council Regulation (EC) No. 834/2007<sup>1</sup> which sets out in its first article second paragraph that this Regulation shall also apply to yeasts in food or feed. In its article 20 it lays down the basic rules on organic yeast production and gives in its third paragraph the possibility of laying down more detailed production rules.

The recommendations are based on the objectives, principles and criteria for organic production as set out in Council Regulation (EC) No 834/2007 of 28 June 2007 on organic production and labelling of organic products and repealing Regulation (EEC) No 2092/91<sup>2</sup>.

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<sup>1</sup> OJ L 189, 20.7.2007, p. 1

<sup>2</sup> OJ L 198, 22.7.1991, p. 1

The group of experts has, based on the knowledge available in the group, on 2 recommendations from COFALEC<sup>3</sup> and a supplementary dossier presented by the Commission, given the following recommendations based on the objectives, principles and criteria for organic production as set out in Council Regulation (EC) No 834/2007 of 28 June 2007 on organic production and labelling of organic products and repealing Regulation (EEC) No 2092/91.

## I. Primary production of Organic Yeast (Article 20 of Council Regulation (EC) No. 834/2007)

### **Substrates**

Observation:

The expert group states that it is possible to produce yeast that is normally used in food processing, on the basis of **organic substrates**. This will have an impact on the price of the end product and on the quality and characteristic of the yeast and the end product. The main substrate used in conventional yeast production is molasses. Molasses being deficient in phosphorus and nitrogen, when used without any additional agricultural substrates, needs an additional phosphorus and nitrogen source for the growth of yeast.<sup>4</sup>

Recommendation:

The use of **organic substrates** is required by the provision in Article 20(1) of Council Regulation (EC) No. 834/2007. However, the expert group proposes to allow 5 % conventional **yeast extract** as additional substrate for the production of organic yeast as a source of nitrogen, phosphorus, vitamins and minerals. The availability of organic yeast extracts should be reviewed regularly. The expert group recommends having the first revision in 2012.

### **Processing aids**

#### **Calcium chloride**

Observation:

**Calcium chloride (E 509)** is listed in the current Regulation (Council Regulation (EEC) No. 2092/91) as a food additive and processing aid. It is a simple inorganic compound and used for the regulation of the osmotic pressure to preserve the activity of the yeast in dried yeast.

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<sup>3</sup> COFALEC = Le Comité des Fabricants de levure de panification representing the EU bakers' yeast producers.

<sup>4</sup> Recommendation by two experts of the group included after the meeting:

Two of the experts had the opinion in contrary to the other experts that for the production of organic yeast with good rising capacity an additional source of nitrogen and phosphorus will be necessary as nutrients when organic molasses is used as substrate. They recommend allowing **ammonium carbonate E 503** as a nitrogen source and **phosphoric acid** or **alkaline phosphoric salts** as a source for phosphorus and to review their authorisation in 2012.

Recommendation:

The expert group does not see any problem with allowing **calcium chloride** to preserve the activity of the yeast in dried yeast. It could be allowed in organic yeast production.

### **Citric and lactic acid**

Observation:

**Citric acid (E 330)** and **lactic acid (E 270)** can be used for the pH-regulation in organic yeast production. These substances are already listed in Annex VI, Part A and B of the current Regulation (Council Regulation (EEC) No. 2092/91). It is not yet possible to obtain these substances in organic quality.

Recommendation:

The expert group is proposing to allow citric and lactic acid for the pH-regulation in organic yeast production.

### **Sodium carbonate**

Observation:

**Sodium carbonate (E 500)**, currently listed for organic processing as food additive and processing aid in Annex VI, Part A and B, is necessary for the pH-regulation in yeast production.

Recommendation:

The expert group recommends allowing **sodium carbonate** for the pH-regulation in organic yeast production.

### **Potato starch**

Observation:

**Potato starch** is used as filtering agent. It is available in organic quality but not in sufficient quantities.

Recommendation:

The expert group recommends allowing **potato starch** as a processing aid as filtering agent in organic yeast production in organic quality if available.

### **Vegetable oils**

Observation:

**Vegetable oils** are used as anti-foaming agents. They are available in organic quality.

Recommendation:

The experts recommend allowing **vegetable oils** as processing aids as anti-foaming agents in organic yeast production in organic quality.

### ***Certain products and substances***

Recommendation:

The expert group recommends to allow products and substances listed in Article 27(1)(b) and (e) in the proposal for the new Implementing Rules (AGRI/61085rev3 Version 2.7.2008) for the production of organic yeast.

## II. Confections and Formulations of organic yeast products

### *Additives*

#### **Lecithins**

Observation:

**Lecithins (E 322)** are coating agents for dry yeast. They are listed for organic processing in Annex VI, Part A and B. Mono- and Di- glyceride are also common as coating agents for dry yeast. However, these substances are not listed in Annex VI of the current Regulation.

Recommendation:

The expert group does not see any problem with **lecithins**, and therefore recommends accepting **lecithins** for confection and formulation of organic yeast as coating agents for organic dry yeast.

#### **Xanthan gum**

Observation:

**Xanthan gum (E 415)** is used as stabilizing agent for liquid yeast suspensions. **Xanthan gum** is coming from a biotechnological source and is listed for organic food processing in Annex VI, Part A of the current Regulation (Council Regulation (EEC) No 2092/91) as a food additive without any restriction. **Potato starch** would be another possible stabilizing agent for liquid yeast suspensions.

Recommendation:

The expert group suggests allowing **xanthan gum** in organic yeast production as stabilizing agent for liquid yeast suspensions.

### *Processing aids*

#### **Calcium chloride**

Observation:

**Calcium chloride (E 509)** is listed in the current Regulation (Council Regulation (EEC) No. 2092/91) as a food additive and processing aid. It is a simple inorganic compound and used for the regulation of the osmotic pressure to preserve the activity of the yeast in dried yeast.

Recommendation:

The expert group does not see any problem with allowing **calcium chloride** to preserve the activity of the yeast in dried yeast. It could be allowed in organic yeast production.

#### **Carbon dioxide and nitrogen**

Observation:

**Carbon dioxide CO<sub>2</sub> (E 290)** and **nitrogen N<sub>2</sub> (E 941)** are used as packaging gases for yeast products. They are currently listed for organic food processing in Annex VI, Part A and B of the current Regulation (Council Regulation (EEC) No 2092/91).

Recommendation:

The expert group does not see any problem with **carbon dioxide CO<sub>2</sub>** and **nitrogen N<sub>2</sub>**, and therefore recommends allowing them in confection and formulation of organic yeast as packaging gases.

## **Sodium carbonate**

Observation:

**Sodium carbonates (E 500)** are used for the pH-regulation in yeast products, e.g. in liquid yeast extracts they are used as an additive. **Sodium carbonates** are listed in Annex VI of the current Regulation (Council Regulation (EEC) No 2092/91) for organic processing.

Recommendation:

The expert group does not see any problem with the **sodium carbonates**, and therefore recommends allowing them for the pH-regulation in confection and formulation of organic yeast.

## **Vegetable oils**

Observation:

**Vegetable oils** are used as lubrication agents. They are available in organic quality.

Recommendation:

The expert group recommends allowing **organic vegetable oils** in organic quality as processing aids as lubrication agents in confection and formulation of organic yeast products.

## ***Certain products and substances***

Recommendation:

The expert group recommends to allow products and substances listed in Article 27(1)(b) and (e) in the proposal for the new Implementing Rules (AGRI/61085rev3 Version 2.7.2008) for the production of organic yeast products.