

EU increases authorised levels of antioxidant rosemary extracts in low-fat meat and fish products

Avignon, August 5, 2013 – Naturex, along with the competent authorities, achieves amendment to restrictions on antioxidant rosemary extracts in processed meat and fish products with less than 10% fat.

Antioxidant rosemary extracts have a long tradition of use in processed fish and meat products due to their ability to extend both flavour and colour stability. Following approval in 2010, they are listed as food antioxidants in the EU and are thus subject to purity criteria and dosage restrictions.

This approval has led to a considerable expansion in the use of rosemary extracts because it establishes a clear regulatory framework for these natural ingredients. The food industry recognises these extracts as effective antioxidant solutions that allow for consumer-friendly labels.

However, until now authorised levels for processed meat and fish products were too restrictive for products with less than 10% fat. Because maximum authorised levels were determined by fat content, rosemary extract could only be used in low-fat meat and fish products at levels that were far too low for achieving the desired stability.

“A number of meat and fish processors were frustrated as they could not use rosemary extracts at the most effective levels in products such as cooked ham, lean poultry, or processed fish,” said Baptiste Demur, business manager for savoury markets.

To remedy the situation, Naturex successfully campaigned for a revision to the authorised levels of antioxidant rosemary extracts in processed meat and fish products in the EU. Naturex’s application resulted in the publication of Regulation 723/2013/EU on 26th July, 2013.

Authorised levels of antioxidant rosemary extracts in low-fat meat and fish products are no longer based on fat content. In products containing less than 10% fat, rosemary extracts can now be included at an effective level, delivering 15 mg of combined carnosic acid andarnosol per kg of finished product. As an example, this represents a more than a 3-fold increase in the amount of rosemary extract that can be added to 3% fat products. Levels remain unchanged for products with more than 10% fat.

Thanks to this regulatory amendment, European meat and fish processors can now benefit from the outstanding performance of antioxidant rosemary extracts in low-fat meat and fish products.

About Naturex:



Naturex manufactures natural specialty ingredients for the Food & Beverage, Nutrition & Health and Personal Care industries. Headquartered in France, Naturex employs 1,400 people and has 15 production units located in Europe (France, Italy, Spain, Switzerland, England and Poland), the United States (New Jersey and California), Brazil, Australia, Morocco and India. The group also has several sales offices worldwide.

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