

Considerations concerning enzymatically treated guar gum

The Association of Producers of Carob Bean Gum (INEC) has been made aware that enzymatically treated guar gum has been recently placed on the European market. INEC would like to highlight that according to INEC's best knowledge such substance cannot be used as a food additive or a food ingredient in the EU.

While guar gum is authorized as food additive E 412 under Regulation (EC) No 1333/2008 on food additives, ¹ its specification set in Regulation (EU) No 231/2012 does not permit enzymatic treatment of guar gum. According to the specification guar gum may be partially hydrolysed only by either heat treatment, mild acid or alkaline oxidative treatment for viscosity adjustment.

Guar gum may be placed on the EU market also as a food ingredient. However, as guar gum had not been consumed to a significant degree by humans in the EU before 15 May 1997, it had to be authorised as a novel food in the EU and is listed in the Union list of novel foods.³

In order to be placed on the EU market as a food ingredient, guar gum therefore shall comply with the specification laid down in the Union list of novel foods.⁴ This specification refers to **native guar gum and does not include enzymatic treatment of guar gum**.

INEC would like to stress the importance of compliance with all relevant legislation when placing food additives and food ingredients on the EU market.

INEC represents the interests of the industrial sector of carob bean gum (E410), its derivatives and functionally related products.

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¹ https://eur-lex.europa.eu/eli/reg/2008/1333/oj

² https://eur-lex.europa.eu/legal-content/EN/ALL/?uri=CELEX%3A32012R0231

³ https://ec.europa.eu/food/safety/novel-food/authorisations/union-list-novel-foods cs

⁴ https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX:32018R1023