

### Considerations concerning enzymatically treated/ modified guar gum

The Association of Producers of Carob Bean Gum (INEC) has been made aware that enzymatically modified guar gum is being placed on the European market as a food additive. INEC would like to stress that such substance is not permitted as a food additive in the EU.

While guar gum is authorized as food additive E 412 under Regulation (EC) No 1333/2008 on food additives,<sup>1</sup> its specification set in Regulation (EU) No 231/2012<sup>2</sup> **does not permit enzymatic treatment<sup>3</sup> 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.<sup>4</sup>

Therefore, any enzymatically modified guar gum marketed as food additive E 412 – guar gum, as well as blends of food additives containing E 412 with enzymatically modified guar gum are considered illegal on the EU market.

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

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

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

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

<sup>3</sup> Enzymatic treatment includes enzymatic modification of guar gum leading to production of galactose depleted guar gum, as well as the use of enzymes resulting in partial hydrolysis of guar gum

<sup>4</sup> <https://inec.biz/wp-content/uploads/2023/09/Reply-Guar-gum-hydrolysed-with-enzymes-1.pdf>