

## **EFFCA statement on the use of cultures in meat products mixed with vegetable ingredients**

On 19 May 2010, all member of the Standing Committee of the Food Chain and Animal Health endorsed the opinion that the addition of nitrite in meat products, via the use of a fermented vegetable broth should be regarded as use of food additive. The opinion concerns the use of extracts that have undergone a microbiological fermentation, which transforms the nitrate into nitrite, before it is used in the meat production process.

EFFCA members abide by this opinion of the Standing Committee and consider that such use of food additive should comply with relevant food additives and food labelling legislation.

EFFCA received the confirmation from the EU Commission that the abovementioned opinion of the Standing Committee **does not** cover any other situation where individual food ingredients, such as meat, powders of vegetables or spices (e.g. celery), flavouring, starter cultures, etc, are components of the formula in a conventional food/meat fermentation process. In these cases, the consumer should be informed about the ingredients used in the formula in accordance with the EU food labelling rules.

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**About EFFCA** The European Food & Feed Cultures Association - EFFCA - was formed in 1992 with the objective of enhancing public knowledge of the use of microbial cultures within the food chain through accurate, fair and scientifically based information. EFFCA represents sixteen manufacturing companies accounting for more than 95% of the microbial food cultures, including probiotics, sold in Europe.