



6 KEY POINTS OF THE FLAVOURING LEGISLATION YOU SHOULD KNOW

EPICSI
Treat your senses

01

WHAT IS A FLAVOURING?

01 Flavour regulations are continuously updated and vary across countries. We will only refer to the European legislations (1334/2008)* also followed by the UK.

03 Flavourings are products not intended to be consumed as such, which are added to food in order to impart or modify odour and/or taste

05 Natural and non-natural flavourings are made up of chemical substances created through chemical processes.

02 The main differentiation between natural and non-natural flavours lies in the source and extraction process of flavour molecules.

04 Flavourings can be potentially flammable, hazardous, and chemically reactive, as they are often in highly concentrated forms.

06 For applications, both natural and non-natural flavourings may have limited dosages due to solvents or restricted molecules.



*<https://www.legislation.gov.uk/eur/2008/1334/contents>



NATURAL & NON-NATURAL FLAVOURING

MAIN COMPOSITION OF NATURAL FLAVOURS

NATURAL FLAVOURING SUBSTANCES
 Isolated natural flavour molecules
 From vegetable, animal, or microbiological sources
 Traditional food processes
 E.g. natural vanillin; brings creaminess & sweetness; characteristic of vanilla flavours

NATURAL PREPARATION(S):
 From plant, animal, or microbiological sources
 Physical, enzymatic, or microbiological processes
 e.g. Vanilla extract, orange essential oils, fruit/veg juice concentrates

OTHER
 Additives; Foodstuff; Colours

FOOD-GRADE SOLVENTS
 Used as carriers to blend everything effectively
 e.g. triacetin, propylene glycol

MAIN COMPOSITION OF NON-NATURAL FLAVOURS

FLAVOURING SUBSTANCES:
 Isolated non-natural flavour molecules
 Identical molecules as natural flavouring substances or molecules that don't exist in nature (few)
 Produced in a laboratory through chemical synthesis
 E.g. non-natural vanillin; widely used in bakery, dairy & cosmetics

NATURAL PREPARATION(S):
 From plant, animal, or microbiological sources
 Physical, enzymatic, or microbiological processes
 e.g. Vanilla extract, orange essential oils, fruit/veg juice concentrates

OTHER
 Additives; Foodstuff; Colours

FOOD-GRADE SOLVENTS
 Used as carriers to blend everything effectively
 e.g. triacetin, propylene glycol

03

MAIN FOOD GRADE SOLVENTS



PROPYLENE GLYCOL (PG)

- ▶▶ Max 0.30% dosage in foods, 0.1% in beverages*
- ▶▶ Halal & kosher suitable
- ▶▶ Water-soluble
- ▶▶ Heat resistant



ETHANOL

- ▶▶ No maxim dosage
- ▶▶ Not halal suitable
- ▶▶ Kosher suitable
- ▶▶ Water-soluble
- ▶▶ Not heat resistant



TRIACETIN

- ▶▶ Max 0.30% dosage*
- ▶▶ Halal & kosher suitable
- ▶▶ Fat-soluble
- ▶▶ Heat resistant



VEGETABLE OILS

- ▶▶ No maxim dosage
- ▶▶ Halal & kosher suitable
- ▶▶ Fat-soluble
- ▶▶ Heat resistant



*Maximum level of PG or Triacetin allowed in finished product, alone or in combination

DESIGNATION OF FLAVOURINGS

DECLARATION (SPECIFICATIONS)	LABELLING OPTIONS (PACKAGING)	COMPOSITION	DEPICTION*	NAT/NON-NAT
FLAVOURING	Strawberry flavouring or Flavouring	Natural flavouring substances, Flavouring substances, Natural preparations,	Yes, if >51% Natural preparations	Natural or non-natural
NATURAL FLAVOURING	Natural flavouring** or Strawberry flavouring or Flavouring	Natural flavouring substances, Natural preparations,	No	Natural
NATURAL X FLAVOURING WITH OTHER NATURAL FLAVOURINGS	Natural strawberry flavouring with other natural flavourings or Natural flavouring** or Strawberry flavouring or Flavouring	Natural flavouring substances, <95% Natural preparations	Yes, if >51% Natural preparations	Natural
NATURAL X FLAVOURING	Natural strawberry flavouring or Natural flavouring** or Strawberry flavouring or Flavouring	Natural flavouring substances, >95% Natural preparations	Yes	Natural
ESSENTIAL OILS, ESSENCES, EXTRACTS, OLEORESIN	Strawberry essence, Strawberry extract,	100% Natural preparations	Yes	Natural

*Depiction is a pictorial representation of a food on the label of a finished product

**If the flavour is not recognised in the final food

05

FLAVOURING WITH MODIFYING PROPERTIES (FMP)

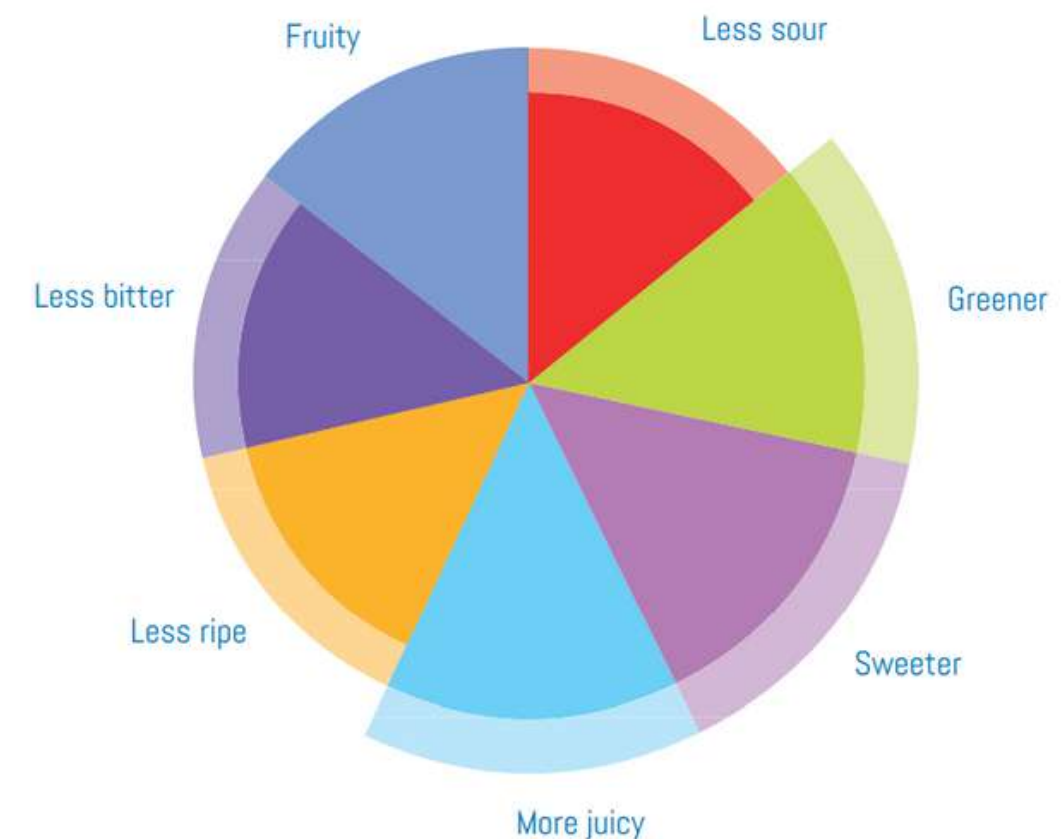
01 Flavourings with a flavour characteristics on their own and always modify odour, flavour and/or taste of the food/beverage.
E.g.

- ▶ Impact the duration of the perception of specific aspects of the flavour profile, and/or
- ▶ Reduce specific flavour off-notes, (e.g. metallic flavour), and/or
- ▶ Intensify specific flavour characteristics, (e.g. fruitiness) and/or
- ▶ Reduce specific flavour characteristics (e.g. bitterness).

02 If a modification of sweetness, sourness and saltiness occurs, these modifications must not be the primary effect or must not be exclusively sweet.

03 They are different from sweeteners which are substances used to exclusively increase a sweet taste in foods or in table-top sweeteners.

TYPICAL EXAMPLE OF A FOOD WITH A FLAVOURING SUBSTANCE WITH MODIFYING PROPERTIES (FMP)
Flavour modification including modulation of sweetness, sourness or saltiness



EFFA Guidance Document on the EC Regulation on Flavourings
<https://effa.eu/library/guidance-documents>



UK GUIDANCE ON DEPICTION

A depiction (or pictorial representation) of a food is permitted as long as the taste is derived wholly or mainly from the depicted food and the flavourings should come from minimum 51% of the depicted source*.



DEPICTION PERMITTED

- ▶▶ Strawberry ingredient only
- ▶▶ Strawberry ingredient + Natural strawberry flavouring*
- ▶▶ Strawberry ingredient + Natural strawberry flavouring with other natural flavourings*
- ▶▶ Strawberry ingredient + Strawberry flavouring*
- ▶▶ Natural strawberry flavouring* only
- ▶▶ Natural strawberry flavouring with other natural flavourings* only
- ▶▶ Strawberry flavouring* only



DEPICTION NOT PERMITTED

- ▶▶ Natural flavouring only
- ▶▶ Strawberry flavouring only if depicted source below 51%



Disclaimer

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The flavouring legislation information provided in this document is for general information, guidance and educational purposes only and it is not a substitute for professional regulation advice. Accordingly, before taking any actions with flavourings based upon such information, we encourage you to consult directly the appropriate legislation(s) or regulation professionals. The use or reliance or any information contained in this document is solely at your own risk.



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