

27th September 2019

EURaSYP Position on Designation of Yeast Extract in The List of Ingredients of Foods Intended to the Final Consumer in the EU

The designation of yeast extract in the list of ingredients of foodstuffs to which yeast extract is added depends on the primary function of yeast extract in this foodstuff. It can be considered either as a food ingredient or more specifically as a flavouring.

Primary flavouring function:

If yeast extract is added to a food product with a primary intended use of modifying or imparting odour and/or taste to that product, it falls within the scope of the EU flavouring regulation (EC/1334/2008¹).

Yeast extract meets the definition of a “flavouring preparation” of that Regulation (Art.3.2(d)(i))².

Considering the flavouring regulation and the EU Regulation on food information for consumers (EU/1169/2011)³, yeast extract, used with a primary function of a flavouring in foods, can be declared in the list of ingredients in one of the following manners:

- **Yeast extract** - (EC/1334/2008, Art. 15.1(a)) and (EC/1169/2011, Annex VII, Part D)
- **Flavouring** - (EC/1334/2008, Art. 15.1(a)) and (EC/1169/2011, Annex VII, Part D)
- **Natural flavouring** - (EC/1334/2008, Art. 16.6)

Primary nutritional function:

If yeast extract is added to a food product for nutritional purposes, it will need to be declared on the label of that food product according to the labelling rules as laid down in Regulation EC/1169/2011. In such cases “Yeast extract” is a generally accepted customary name to be declared in the ingredient list of foods (EC/1169/2011, Art.2.2(o), Art.17).

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¹ Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods (OJ L 354 31.12.2008, p. 34)

² ‘flavouring preparation’ shall mean a product, other than a flavouring substance, obtained from:
(i) food by appropriate physical, enzymatic or microbiological processes either in the raw state of the material or after processing for human consumption by one or more of the traditional food preparation processes listed in Annex II;

³ Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers (OJ L 304 22.11.2011, p. 18)