

NEW EC FLAVOUR REGULATION 1334/2008

LABELLING B2B



Labelling Scenarios	0	2	3	4	1	5	6
Ingredients	100% Flavouring Preparation from the named source	≥ 95 % from the named source, max. 5% only for standardization or giving a special note Flavouring Preparation and / or Flavouring Substances	< 95 % from the named source and easily recognizable Flavouring Preparation and/or Flavouring Substances	100% from different source material(s), reference to source material(s) does not reflect the taste	100% Natural Flavouring Substances	Flavour with nature-identical flavour components	Flavour with artificial flavour components
EU Labelling	<ul style="list-style-type: none"> • Specific name • Natural (-) flavouring 	<ul style="list-style-type: none"> • Natural (-) flavouring 	<ul style="list-style-type: none"> • Natural (-) flavouring with other natural flavourings 	<ul style="list-style-type: none"> • Natural Flavouring 	<ul style="list-style-type: none"> • Natural Flavouring Substances • Scenario 2, 3 or 4 also possible, if applicable 	<ul style="list-style-type: none"> • Flavouring 	<ul style="list-style-type: none"> • Flavouring
NOT longer possible	← Natural Flavouring ¹⁾ →						
Labelling Examples	<ul style="list-style-type: none"> - Natural Strawberry Flavouring - Strawberry distillate - Orange oil - Vanilla extract 	<ul style="list-style-type: none"> - Natural Honey Flavouring - Natural Fruit Flavouring - Natural Strawberry Flavouring 	<ul style="list-style-type: none"> - Natural Honey Flavouring with other natural flavourings - Natural Fruit Flavouring with other natural flavourings - Natural Strawberry Flavouring with other natural flavourings 	<ul style="list-style-type: none"> - Natural Flavouring (no reference to source) 	<ul style="list-style-type: none"> - Natural Flavouring Substance Vanillin - Natural Flavouring Substances 	<ul style="list-style-type: none"> - Vanilla Flavouring - Flavouring Strawberry Type - Flavouring 	<ul style="list-style-type: none"> - Vanilla Flavouring - Flavouring Strawberry Type - Flavouring

¹⁾ According flavour industry interpretation not longer possible (see EFFA Guidance Document dated 03 September 2010).