

List of currently authorised feed additives under Directive 70/524/EEC and products listed in points 2.1, 3 or 4 of the Annex to Directive 82/471/EEC, which appear to have not been the object of a notification to the European Commission according to Article 10 of Regulation (EC) No 1831/2003¹ at the date of 11/10/2004.

Disclaimer:

At the request of stakeholders, herewith the list of products for which the European Commission has not received as of 11/10/2004 a notification in the framework of Article 10 of Regulation (EC) No 1831/2003. This list has been prepared automatically, on the basis of the notifications received primarily by Email and, the list of products currently authorised under Directive 70/524/EEC and products listed in points 2.1, 3 or 4 of the Annex to Directive 82/471/EEC. Therefore it should be taken only as a preliminary screening of the status of the notification process close the end of the notification period, which finishes the **7 November 2004**.

- The list is an estimate of the products currently authorised for which the European Commission has not received any notification until 11/10/2004. As the comparison was made automatically it should be taken in consideration that, for example, the language used or the typing variations may influence the results.
- Notifications will be the subject of the verifications and procedures in application of Article 10 of the aforesaid Regulation. The list of received notifications, which is also published, is without prejudice to the acceptance or rejection of the notifications received by the Commission or by the EFSA, and is without prejudice of any decision by the Commission on the continued authorisation of the notified additives.
- In the case of products which are currently not authorised on an individual basis but under a general heading (for example, within the additives group “vitamins, provitamins and chemically well-defined substances having similar effect”: products under the heading “all substances in the group except vitamins A and D”, or within the additives group “flavouring and appetising substances”: products under the heading “all natural products and corresponding synthetic products”), the automatic comparison carried out does not provide very meaningful information. The Commission services have received notifications of products belonging to those groups and headings; however it is currently not possible to make an accurate listing of those products, as it requires the detailed verification of all elements included in the notifications.

¹ Official Journal L 268, 18/10/2003, p. 29

- Products notified under the functional group “silage additives” have also been excluded from this automatic comparison as there is no Community positive list of authorised silage additives to compare with. The exception is only those very few products specifically authorised already under Directive 70/524/EEC.
- This list has been drawn exclusively on the basis of notifications sent to the Commission. Therefore, notifications forms only sent to EFSA have not been taken into consideration.
- In case you need to contact the Animal Nutrition Unit for notification matters you are kindly asked to send an Email indicating, as clearly as possible, your questions to the following address: sanco-notification1831-03@cec.eu.int
If the request refers to a previous notification, please use the same reference.

additive category	Number	Name
4.1 Analogues of methionine	4.1.3	Isopropyl ester of the hydroxylated analogue of methionine
Acidity regulators	296	DL- and L-Malic acid
Acidity regulators	E 339(i)	Sodium dihydrogen orthophosphate
Acidity regulators	E 339(ii)	Disodium hydrogen orthophosphate
Acidity regulators	E 339(iii)	Trisodium orthophosphate
Acidity regulators	E 340(i)	Potassium dihydrogen orthophosphate
Acidity regulators	E 340(ii)	Dipotassium hydrogen orthophosphate
Acidity regulators	E 340(iii)	Tripotassium orthophosphate
Acidity regulators	E 341(i)	Calcium tetrahydrogen diorthophosphate
Acidity regulators	E 341(ii)	Calcium hydrogen orthophosphate
Acidity regulators	E 450 a (i)	Disodium dihydrogen diphosphate
Acidity regulators	E 450 a (iii)	Tetrasodium diphosphate
Acidity regulators	E 450 a (iv)	Tetrapotassium diphosphate
Acidity regulators	E 450 b (i)	Pentasodium triphosphate
Acidity regulators	E 450 b (ii)	Pentapotassium triphosphate
Acidity regulators	E 500(i)	Sodium carbonate
Acidity regulators	E 500(ii)	Sodium hydrogen carbonate
Acidity regulators	E 500(iii)	Sodium sesquicarbonate
Acidity regulators	E 501(ii)	Potassium hydrogen carbonate
Acidity regulators	E 503(i)	Ammonium carbonate
Acidity regulators	E 503(ii)	Ammonium hydrogen carbonate
Acidity regulators	E 529	Calcium oxide
Acidity regulators	E 540	Dicalcium diphosphate
Amino acids, their salts and analogues Lysine	3.2.1	L-Lysine, technically pure
Amino acids, their salts and analogues Lysine	3.2.6.	L-lysine phosphate and its by-products produced by fermentation with <i>Brevibacterium lactofermentum</i> NRRL B-11470
Amino acids, their salts and analogues Lysine	3.2.6.	L-Lysine, technically pure
Amino acids, their salts and analogues Lysine	3.2.7.	Mixtures of: (a) L-lysine-monohydrochloride, technically pure and, (b) DL-methionine, technically pure protected with copolymer vinyl-pyridine/styrene
Amino acids, their salts and analogues Methionine	3.1.1.	DL-Methionine, technically pure
Amino acids, their salts and analogues Methionine	3.1.2.	Dihydrated calcium salt of N-hydroxy-methyl-DL-methionine, technically pure
Amino acids, their salts and analogues Methionine	3.1.3	Methionine-zinc, technically pure
Amino acids, their salts and analogues Methionine	3.1.4.	Concentrated liquid sodium DL-methionine technically pure
Amino acids, their salts and analogues Methionine	3.1.5	DL-methionine, technically pure protected with copolymer vinylpyridine/styrene
Amino acids, their salts and analogues Methionine	3.1.5	Urea, technically pure

Amino acids, their salts and analogues Methionine	3.1.6	Hydroxy analogue of methionine
Amino acids, their salts and analogues Methionine	3.1.7.	Calcium salt of hydroxyl analogue of methionine
Amino acids, their salts and analogues Methionine	3.1.8	3.1.8. Isopropyl ester of the hydroxylated analogue of methionine
Amino acids, their salts and analogues Methionine	3.1.8	Hydroxy analogue of methionine
Amino acids, their salts and analogues Threonine	3.3.1	L-Threonine, technically pure
Amino acids, their salts and analogues Tryptophan	3.4.2.	DL-Tryptophan, technically pure
Antioxidant substances	E 303	5,6-Diacetyl-L-ascorbic acid
Antioxidant substances	E 308	Synthetic gamma-tocopherol
Antioxidant substances	E 309	Synthetic delta-tocopherol
Antioxidant substances	E 312	Dodecyl gallate
Binders, anti-caking agents and coagulants	E 535	Sodium Ferrocyanide
Binders, anti-caking agents and coagulants	E 536	Potassium Ferrocyanide
Binders, anti-caking agents and coagulants	E 559	Kaolinitic clays, free of asbestos
Binders, anti-caking agents and coagulants	E 598	Synthetic calcium aluminates
Colourants, including pigments 1. Carotenoids and xanthophylls	E 160e	Beta-apo-8'-carotenal
Colourants, including pigments 1. Carotenoids and xanthophylls	E 161h	Zeaxanthin
Colourants, including pigments 2. Other colourants	E 153	Carbon black
Emulsifying and stabilising agents, thickeners and gelling agents	E 400	Alginic acid
Emulsifying and stabilising agents, thickeners and gelling agents	E 402	Potassium alginate
Emulsifying and stabilising agents, thickeners and gelling agents	E 403	Ammonium alginate
Emulsifying and stabilising agents, thickeners and gelling agents	E 404	Calcium alginate
Emulsifying and stabilising agents, thickeners and gelling agents	E 405	Propane-1,2-diol alginate (Propyleneglycol alginate)
Emulsifying and stabilising agents, thickeners and gelling agents	E 406	Agar
Emulsifying and stabilising agents, thickeners and gelling agents	E 411	Tamarind seed flour
Emulsifying and stabilising agents, thickeners and gelling agents	E 413	Tragacanth
Emulsifying and stabilising agents, thickeners and gelling agents	E 418	Gellan gum

Emulsifying and stabilising agents, thickeners and gelling agents	E 434	Polyoxyethylene (20)-sorbitan monopalmitate
Emulsifying and stabilising agents, thickeners and gelling agents	E 436	Polyoxyethylene (20)-sorbitan tristearate
Emulsifying and stabilising agents, thickeners and gelling agents	E 440	Pectins
Emulsifying and stabilising agents, thickeners and gelling agents	E 450b(i)	Pentasodium triphosphate
Emulsifying and stabilising agents, thickeners and gelling agents	E 461	Methylcellulose
Emulsifying and stabilising agents, thickeners and gelling agents	E 462	Ethylcellulose
Emulsifying and stabilising agents, thickeners and gelling agents	E 463	Hydroxypropylcellulose
Emulsifying and stabilising agents, thickeners and gelling agents	E 464	Hydroxypropylmethylcellulose
Emulsifying and stabilising agents, thickeners and gelling agents	E 465	Ethylmethylcellulose
Emulsifying and stabilising agents, thickeners and gelling agents	E 466	Carboxymethylcellulose (Sodium salt of carboxymethyl ether of cellulose)
Emulsifying and stabilising agents, thickeners and gelling agents	E 473	Sucrose esters of fatty acids (esters of saccharose and edible fatty acids)
Emulsifying and stabilising agents, thickeners and gelling agents	E 474	Sucroglycerides (mixture of esters of saccharose and mono- and di-glycerides of edible fatty acids)
Emulsifying and stabilising agents, thickeners and gelling agents	E 477	Mono-esters of propane-1,2-diol (propyleneglycol) and edible fatty acids, alone or in mixtures with diesters
Emulsifying and stabilising agents, thickeners and gelling agents	E 480	Stearoyl 2-lactylic acid
Emulsifying and stabilising agents, thickeners and gelling agents	E 482	Calcium stearoyl 2-lactylate
Emulsifying and stabilising agents, thickeners and gelling agents	E 483	Stearyl tartrate
Emulsifying and stabilising agents, thickeners and gelling agents	E 486	Dextrans
Emulsifying and stabilising agents, thickeners and gelling agents	E 488	Polyoxyethylated glyceride of tallow fatty acids
Emulsifying and stabilising agents, thickeners and gelling agents	E 492	Sorbitan tristearate
Emulsifying and stabilising agents, thickeners and gelling agents	E 495	Sorbitan monopalmitate

Emulsifying and stabilising agents, thickeners and gelling agents	E 496	Polyethyleneglycol 6000
Emulsifying and stabilising agents, thickeners and gelling agents	E 497	Polyoxypropylene-polyoxyethylene polymers (M.W. 6 800-9 000)
Emulsifying and stabilising agents, thickeners and gelling agents	E 498	Partial polyglycerol esters of polycondensed fatty acids of castor oil
enzymes	15	Preparation of endo-1,3(4)-beta-glucanase produced by <i>Trichoderma viride</i> (CBS 517.94) having a minimum activity of: Solid form: Endo-1,3(4)-beta-glucanase: 650 U /g Liquid form: Endo-1,3(4)-beta-glucanase: 325 U/ml
enzymes	2	Preparation of 3-phytase produced by <i>Aspergillus oryzae</i> (DSM 10 289) having a minimum activity of: Coated form: 2 500 FYT /g Liquid form: 5 000 FYT/g
enzymes	20	Preparation of endo-1,4-beta-xylanase produced by <i>Trichoderma longibrachiatum</i> (MUCL 39203) having a minimum activity of: Solid form: 2 000 AXC /g Liquid form: 500 AXC/ml
enzymes	21	Preparation of endo-1,4-beta-xylanase produced by <i>Trichoderma longibrachiatum</i> (MUCL 39203) having a minimum activity of: Solid form: 1 500 AXC /g Liquid form: 200 AXC/g
enzymes	25	Preparation of endo-1,3(4)-beta-glucanase and endo-1,4-beta-xylanase produced by <i>Aspergillus niger</i> (NRRL 25541) having a minimum activity of: Endo-1,3(4)-beta-glucanase: 1 100 U /g Endo-1,4-beta-xylanase: 1 600 U /g
enzymes	25 = E 1601	Preparation of endo-1,3(4)-beta-glucanase and endo-1,4-beta-xylanase produced by <i>Aspergillus niger</i> (NRRL 25541) having a minimum activity of: Endo-1,3(4)-beta-glucanase: 1 100 U /g Endo-1,4-beta-xylanase: 1 600 U /g
enzymes	26	Preparation of endo-1,3(4)-beta-glucanase produced by <i>Trichoderma reesei</i> (CBS 526.94) having a minimum activity of: Solid form: 350 000 BU /g Liquid form: 50 000 BU/g
enzymes	27	Preparation of endo-1,4-beta-xylanase produced by <i>Trichoderma reesei</i> (CBS 529.94) and endo-1,3(4)-beta-glucanase produced by <i>Trichoderma reesei</i> (CBS 526.94) having minimum activities of: Solid form: 200 000 BXU /g 200 000 BU /g Liquid form: 30 000 BXU/g 3
enzymes	28	Preparation of 3-phytase produced by <i>Trichoderma reesei</i> (CBS 528.94) having a minimum activity of: Solid form: 5 000 PPU /g Liquid form: 1 000 PPU/g
enzymes	30	Preparation of endo-1,3(4)-beta-glucanase and endo-1,4-beta-xylanase produced by <i>Penicillium funiculosum</i> (IMI SD 101) having a minimum activity of: Powder form : Endo-1,3(4)-beta-glucanase: 2 000 U /g Endo-1,4-beta-xylanase: 1 400 U /g Liquid form : Endo
enzymes	31	Preparation of endo-1,4-beta-xylanase produced by <i>Trichoderma longibrachiatum</i> (CBS 614.94) having a minimum activity of: Solid form: 300 EU /g Liquid form: 1 000 EU/g
enzymes	34	Preparation of endo-1,3 (4) -beta-glucanase and endo 1,4 -beta-xylanase produced by <i>Aspergillus niger</i> (NRRL 25541) and of alpha -amylase produced by <i>Aspergillus oryzae</i> (ATCC 66222) having a minimum activity of: Endo-1,3 (4)-beta-glucanase: 275 U /g Endo-1
enzymes	43	Preparation of endo-1,4-beta-xylanase produced by <i>Trichoderma longibrachiatum</i> (IMI SD 135), endo-1,3(4)-beta-glucanase produced by <i>Trichoderma longibrachiatum</i> (ATCC 2106) and alpha-amylase produced by <i>Bacillus amyloliquefaciens</i> (DSM 9553) having a minimum

enzymes	46	Preparation of endo-1,3(4)-beta-glucanase produced by <i>Trichoderma longibrachiatum</i> (ATCC 2106) and endo-1,4-beta-xylanase produced by <i>Trichoderma longibrachiatum</i> (IMI SD 135) and polygalacturonase produced by <i>Aspergillus aculeatus</i> (CBS 589.94) having a min
enzymes	48	Preparation of alpha-amylase and endo-1,3(4)-beta-glucanase produced by <i>Bacillus amyloliquefaciens</i> (DSM 9553) having a minimum activity of: Coated form: Alpha-amylase: 200 KNU /g Endo-1,3(4)-beta-glucanase: 350 FBG /g Liquid form: Alpha-amylase: 130 KNU/
enzymes	52	Preparation of endo-1,3(4)-beta-glucanase produced by <i>Aspergillus aculeatus</i> (CBS 589.94), endo-1,4-beta-glucanase produced by <i>Trichoderma longibrachiatum</i> (CBS 592.94) and alpha-amylase produced by <i>Bacillus amyloliquefaciens</i> (DSM 9553) having a minimum act
enzymes	53	Preparation of endo-1,3(4)-beta-glucanase produced by <i>Aspergillus aculeatus</i> (CBS 589.94), endo-1,4-beta-glucanase produced by <i>Trichoderma longibrachiatum</i> (CBS 592.94), alpha-amylase produced by <i>Bacillus amyloliquefaciens</i> (DSM 9553), bacillolysin produced
enzymes	54	Preparation of endo-1,3(4)-beta-glucanase produced by <i>Aspergillus aculeatus</i> (CBS 589.94), endo-1,4-beta-glucanase produced by <i>Trichoderma longibrachiatum</i> (CBS 592.94) , alpha-amylase produced by <i>Bacillus amyloliquefaciens</i> (DSM 9553) and endo-1,4-beta-xyla
enzymes	54	Preparation of endo-1,3(4)-beta-glucanase produced by <i>Aspergillus aculeatus</i> (CBS 589.94), endo-1,4-beta-glucanase produced by <i>Trichoderma longibrachiatum</i> (CBS 592.94), alpha-amylase produced by <i>Bacillus amyloliquefaciens</i> (DSM 9553) and endo-1,4-beta-xylan
enzymes	55	Preparation of endo-1,3(4)-beta-glucanase produced by <i>Aspergillus aculeatus</i> (CBS 589.94), endo-1,4-beta-glucanase produced by <i>Trichoderma longibrachiatum</i> (CBS 592.94), alpha-amylase produced by <i>Bacillus amyloliquefaciens</i> (DSM 9553) and bacillolysin produc
enzymes	56	Preparation of endo-1,3(4)-beta-glucanase produced by <i>Aspergillus aculeatus</i> (CBS 589.94), endo-1,4-beta-glucanase produced by <i>Trichoderma longibrachiatum</i> (CBS 592.94), alpha-amylase produced by <i>Bacillus amyloliquefaciens</i> (DSM 9553) and bacillolysin produc
enzymes	57	Preparation of endo-1,3(4)-beta-glucanase produced by <i>Aspergillus aculeatus</i> (CBS 589.94), endo-1,4-beta-glucanase produced by <i>Trichoderma longibrachiatum</i> (CBS 592.94), alpha-amylase produced by <i>Bacillus amyloliquefaciens</i> (DSM 9553) and bacillolysin produc
enzymes	58	Preparation of endo-1,3(4)-beta-glucanase produced by <i>Aspergillus aculeatus</i> (CBS 589.94), endo-1,4-beta-glucanase produced by <i>Trichoderma longibrachiatum</i> (CBS 592.94), alpha-amylase produced by <i>Bacillus amyloliquefaciens</i> (DSM 9553) and bacillolysin produc
Enzymes	61	Preparation of endo-1,4-beta-xylanase produced by <i>Trichoderma reesei</i> (CBS 529.94), endo-1,3(4)-beta-glucanase produced by <i>Trichoderma reesei</i> (CBS 526.94) having a minimum activity of: Powder form: Endo-1,4-beta-xylanase: 17 000 BXU /g Endo-1,3(4)-beta-glu
enzymes	8	Preparation of endo-1,4-beta-glucanase and endo-1,4-beta-xylanase produced by <i>Aspergillus niger</i> (CBS 600.94) having a minimum activity of: Coated form : 10 000 BGU /g 4 000 FXU /g Liquid form: 20 000 BGU/g 8 000 FXU/g
enzymes	8	Preparation of endo-1,4-beta-glucanase and endo-1,4-beta-xylanase produced by <i>Aspergillus niger</i> (CBS 600.94) having a minimum activity of: Solid form: 20 000 BGU /g 8 000 FXU /g
Enzymes	E 1601	Endo-1,3(4)-beta-glucanase EC 3.2.1.6 Endo-1,4-beta-xylanase EC 3.2.1.8

Enzymes	E 1602	Endo-1,4-beta-glucanase EC 3.2.1.4 Endo-1,3(4)-beta-glucanase EC 3.2.1.6 Endo-1,4-beta-xylanase EC 3.2.1.8
Enzymes	E 1603	Endo-1,3(4)-beta-glucanase EC 3.2.1.6
Enzymes	E 1604	Endo-1,3(4)-beta-glucanase EC 3.2.1.6 Endo-1,4-beta-xylanase EC 3.2.1.8
Enzymes	E 1605	Endo-1,4-beta-xylanase EC 3.2.1.8
Enzymes	E 1607	Endo-1,4-beta-xylanase EC 3.2.1.8
Enzymes	E 1607	Endo-1,4-beta-xylanase EC 3.2.1.8
Enzymes	E 1607	Endo-1,4-beta-xylanase EC 3.2.1.8
Enzymes	E 1608	Endo-1,4-beta-xylanase EC 3.2.1.8 Endo-1,4-beta-glucanase EC 3.2.1.4
Enzymes	E 1613	Endo-1,4-beta-xylanase EC 3.2.1.8
Flavouring and appetizing substances 2. Artificial substances	E 954 (i)	Saccharin
Flavouring and appetizing substances 2. Artificial substances	E 954 (ii)	Calcium saccharin
Flavouring and appetizing substances 2. Artificial substances	E 954(iii)	Sodium saccharin
Micro-organisms	15	Preparation of Enterococcus faecium containing a minimum of : Coated form: 5 x 10 ¹⁰ CFU/g additive
Micro-organisms	15	Preparation of Enterococcus faecium containing a minimum of : Powder form: 4 x 10 ¹¹ CFU/g additive
Micro-organisms	21	Preparation of Enterococcus faecium containing a minimum of: 2,5 x 10 ⁹ CFU/g
Micro-organisms	8	Mixture of : encapsulated Enterococcus faecium ATCC 53519 and encapsulated Enterococcus faecium ATCC 55593 containing a minimum of 2 x 10 ⁸ CFU/g of the additive (i.e. a minimum of 1 x 10 ⁸ CFU/g of each bacterium)
Micro-organisms	E 1704	Saccharomyces cerevisiae CBS 493.94
Micro-organisms	E 1705	Enterococcus faecium NCIMB 10415
Micro-organisms	E 1707	Enterococcus faecium DSM 10663 / NCIMB 10415
Preservatives	E 214	Ethyl 4-hydroxybenzoate
Preservatives	E 215	Sodium ethyl 4-hydroxybenzoate
Preservatives	E 216	Propyl 4-hydroxybenzoate
Preservatives	E 217	Sodium propyl 4-hydroxybenzoate
Preservatives	E 218	Methyl 4-hydroxybenzoate
Preservatives	E 219	Sodium methyl 4-hydroxybenzoate
Preservatives	E 222	Sodium bisulphite
Preservatives	E 261	Potassium acetate
Preservatives	E 262	Sodium diacetate
Preservatives	E 263	Calcium acetate
Preservatives	E 285	Methylpropionic acid
Preservatives	E 333	Calcium citrates
Preservatives	E 335	Sodium L-tartrates

Preservatives	E 336	Potassium L-tartrates
Preservatives	E 337	Potassium sodium L-tartrate
Radionuclide binders 1. Radioactive caesium binders 1.1 (¹³⁷ Cs and ¹³⁴ Cs)		Ferric (III) ammonium hexacyanoferrate (II)
Trace elements	E 7	Molybdenum - Mo
Trace elements	E 7	Molybdenum - Mo
Urea and its derivatives	2.1.1.	Urea, technically pure
Urea and its derivatives	2.1.2	Biuret, technically pure
Urea and its derivatives	2.1.3.	Urea-phosphate, technically pure
Urea and its derivatives	2.1.4.	Diureidoisobutane, technically pure
Vitamins, provitamins and chemically well-defined substances having similar effect	E 670	2. Vitamin D Vitamin D2