

## **DRAFT ROYAL DECREE AMENDING AND REPEALING VARIOUS PROVISIONS ON FOOD. (Version 07/07/2025)**

As stated in Law 28/2015 of 30 July 2006 on the protection of food quality, the food sector is strategic in both Spain and the European Union because of its social, economic and environmental importance. Its basic mission is to provide citizens with food that is healthy, safe and also meets their quality expectations. This situation calls for a food quality model that includes a basic set of legal provisions and ensures respect for fair competition between operators.

In order to update a set of food standards that aim to ensure these purposes, this Royal Decree is used to incorporate various specific, markedly technical amendments into its content.

The purpose of this Royal Decree is, therefore, to amend various quality standards and technical and health regulations in order to update their content and repeal those provisions that no longer apply due to the existence of new regulations on the products they affect.

Firstly, with regard to the updates of food quality regulations that go into effect by means of this Royal Decree, these amendments are:

Royal Decree 1011/1981 of 10 April 1981 adopting the technical and health regulations for the production, circulation and trade of edible fats (animal, vegetable and anhydrous), margarines, minarines and fatty preparations provides for a definition of 'fatty preparations' that is imprecise, since it does not clearly delimit the essential ingredient(s) of these products, and may lead to incompatibility with the regulations applicable to edible vegetable oils. Specifically, Royal Decree 760/2021 of 31 August 2021 approving the quality standard for olive oils and olive pomace prohibits the production on Spanish territory for internal consumption of mixtures of olive oils and olive pomace with other oils or fats of vegetable origin, and provides that such mixtures may not be marketed under any food name. Consequently, and in order to prevent such mixtures from being produced and marketed as 'fatty preparations', for technical and legal reasons it is appropriate to update the definition of 'fatty preparations' included in the aforementioned Royal Decree 1011/1981, of April 10 1981, in particular to clarify that their primary ingredient will be the edible fats authorised in said standard, preventing any other mixtures of products that do not contain any of these fats as a primary ingredient from being marketed under the name 'fatty preparation', in accordance with the definition of primary ingredient contained in 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 and amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council and repeal Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC, and

Commission Regulation (EC) No 608/2004. Article 9 of Royal Decree 1011/1981 of 10 April 1981 should therefore also be repealed as the reference to the essential ingredient no longer exists.

Likewise, the aforementioned Royal Decree 1011/1981, of 10 April, still contemplates the need to declare the specifications of the products, at the time of their registration, before the corresponding General Directorate of the Ministry of Labour, Health and Safety, a procedure that since the entry into force of Royal Decree 1712/1991, of 29 November, in the General Health Registry of Food, is no longer mandatory, so it is considered appropriate to eliminate this requirement in order to fully guarantee the legal certainty of economic operators.

The purpose of Royal Decree 1124/1982 of 30 April 1982 approving the technical and health regulations for the production, manufacture, circulation and trade of biscuits is to define, for legal purposes, what is meant by biscuits and to lay down, on a mandatory basis, the rules of manufacture, processing, marketing and, in general, the legal organisation of such products. These standards include the specific characteristics and conditions of the products, including maximum levels of moisture and ash.

The maximum limit of ash established responds to the reality of the sector at the time of the approval of the standard, since which more than four decades have elapsed. However, this sector has made a great effort to innovate in order to adapt to the needs of an increasingly demanding consumer. The typical ingredients of biscuits – flour, sugar and fat – have opened the way to other ingredients of higher nutritional added value, such as multi-cereal flour, wholegrain flours, natural fibres and nuts, among others, which has meant that the ash content in these specialities may sometimes exceed the limit laid down by regulation.

For all these reasons, and in order to accommodate these new products, as well as to continue to allow innovation within the sector, it is appropriate to eliminate the maximum ash limit.

Royal Decree 1338/1988, of 28 October, approving the Technical and Health Regulations for the Elaboration and Sale of Horchata de Chufa, establishes, among other aspects, a minimum sugar content for the different categories of products. However, more than 35 years have passed since the adoption of this standard and consumption trends have evolved. In particular, there is a growing demand on the part of society to be able to consume horchata without added sugars or with a reduced sugar content, in line with health recommendations to reduce the consumption of sugars in the diet. In order to preserve the quality of the different types of horchata with modified sugar contents, taking into account the concern of the horchatero sector, it is appropriate to prevent the use of sweeteners and dyes, differentiating horchatas regulated by this standard from other refreshing drinks based on chufa. Therefore, this standard should be

amended to allow the production of horchata with a content other than sugars, thus making it possible for the production sector to produce horchatas that meet the demands of the market while ensuring that their intrinsic characteristics and quality are not modified by the unjustified use of those additives.

Royal Decree 661/2012 of 13 April 2012 laying down the quality standard for the production and marketing of vinegars provides for an exception for vinegars covered by a protected designation of origin (PDO) or protected geographical indication (PGI) with regard to the residual alcohol limit, allowing, for these specific products, the residual alcohol to be that covered by their specifications. The residual alcohol may evolve over its shelf life, leading to an increase in the acetic acid content, and it is therefore appropriate to establish a higher tolerance as regards the indication of the degree of acidity for these vinegars.

Likewise, the possibility of using concentrated grape must and rectified concentrated grape must as optional ingredients of vinegar should also be considered, taking into account the reality of production, and since they are both ingredients covered by the definition of 'balsamic vinegar'. Similarly, fresh grape must 'off' should be allowed to be used as an optional ingredient for vinegars covered by a PDO or PGI, since its use corresponds to a traditional practice that is already approved in the product specifications of several protected designations of origin for vinegar.

Royal Decree 474/2014 of 13 June 2014 approving the quality standard for meat derivatives establishes the characterisation of meat derivatives according to the treatment to which they have been subjected and regulates, inter alia, those relating to labelling and sales descriptions.

In particular, it lays down rules for the sales description of non-heat-treated, cured and matured meat products, which, in the case of cured ham and shoulder hams, require all cuts to be marked and identified individually by means of a system including at least the week and year of entry into salting. Since, in certain cases, these pieces are not marketed whole, but fractionated, deboned or sliced, the marking of the date of entry into salting may cease to occur for this type of piece as a result of such processing. In these cases, through the batch of product appearing on the labelling, it is possible to know, by traceability, the batch of salting to which that sliced, fractionated or boned product belongs and, consequently, the information on the marking for that product. It is therefore appropriate to expressly exempt these products from this obligation.

On the other hand, the use of the term 'natural' is not regulated in this standard, while its use is provided for in other specific food product regulations. It is therefore a term which the consumer recognises and seeks, and which the sector demands to be able to use in conditions of legal certainty, and it is therefore appropriate to lay down the characteristics and requirements for the use of this term on meat derivatives. Therefore, it is proposed to define it with

the same criteria that have been valid in the rest of the sectors in which this mention is regulated.

Similarly, the artisanal processing of food products is a factor of differentiation appreciated by the consumer, which contributes to the increase in their added value and which is also regulated in certain specific rules for certain foods. It is therefore appropriate to establish a regulation for artisan production, as well as for the use of the term 'artisan production' on the labelling of meat products, defining the specific requirements for this and based on the general regulations on the organisation and regulation of artisan production.

The cited Royal Decree 474/2014 of 13 June 2014, also contains in its Annex II a list of meat products that, as they contain physical and chemical properties that are specific and different from those regulated for the products of the same type, have become traditional products with established denominations for their use. This relationship is not exhaustive and may be updated with new products that have acquired this traditional character and whose name is also considered to be enshrined by use.

In this regard, 'turkey ham' is a meat derivative that has been placed on the market for more than 25 years, with a high presence on the market, a product that is clearly known and identified by the consumer and whose name is fully established by use. Therefore, it is considered appropriate to recognise this customary name as a legal name, in accordance with the provisions of Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011, as well as to recognise its traditional character by including it in the aforementioned Annex II to Royal Decree 474/2014 of 13 June.

The term 'mortadella Bologna' is included in the same Annex II for traditional products and designations established by use. Due to the existence of the protected geographical indication 'mortadella Bologna' registered in the European Union, and in order not to create confusion among consumers with regard to products not covered by this PGI from Spain, it is appropriate to eliminate this term from the list of names enshrined by use, giving producers in the sector a period to exhaust stocks and labelling material.

Royal Decree 679/2016 of 16 December 2016 laying down the quality standard for table olives establishes, among other aspects, those relating to the food information provided to consumers. In this regard, it determines the way in which the food should be named, defining both mandatory and voluntary mentions. In the case of stuffed olives, a wide variety of fillings and commercial formulas can be found on the market.

Taking into account the productive tradition of our country, as well as the denominations consolidated by use, but in order to guarantee, at the same time, that the consumer is informed in a precise way, it should be specified that, in the event that the filling is made in the form of paste, it will be mandatory to indicate

this characteristic in the list of ingredients, as well as to detail the ingredients of the paste, and only the characteristic product of the paste may be indicated in the commercial denomination.

Royal Decree 72/2017 of 10 February 2017 approving the quality standard for the different categories of natural cider and cider lays down the permitted practices for apple musts and the different categories of natural cider. With the adoption of Royal Decree 773/2023, of 3 October, regulating processing aids used in food processing and production processes, the aids authorised in the production of cider were removed from the quality standard in order to be moved to that horizontal standard. However, certain permitted practices were also inadvertently eliminated in that repeal when they must remain in force. Therefore, it is considered appropriate to strictly re-establish the practices repealed in the corresponding articles, for clarity and legal certainty, without regulating in this quality standard any aids used in these practices, which must be regulated by the current Royal Decree 773/2023 of 3 October 2023.

The error noted in the units used to establish the maximum level of organochlorines in washing water in the entries in Part B of Annex I to Royal Decree 773/2023 of 3 October 2023 associated with certain chlorine derivatives used in the treatment of fruit and vegetable washing water, which must be changed from 'ppm' to 'µg/l', is also corrected, and it is clarified in Article 1(3) that amendments to the identity and purity specifications applicable to processing aids must also be subject to an assessment by the Scientific Committee of the Spanish Agency for Food Safety and Nutrition (AESAN) and a report by the Directorate-General for Food of the Ministry of Agriculture, Fisheries and Food.

This Royal Decree also establishes the characteristics that, from the point of view of food quality, the different categories of cider must meet. In particular, it determines a maximum limit for its methanol content. The production process for ice ciders results in products with a methanol content that, although in line with similar products, is higher than that established in this standard. It is therefore appropriate to set a higher maximum limit for ice ciders in terms of their methanol content.

Royal Decree 308/2019 of 26 April 2019 approving the quality standard for bread establishes the definition and delimits the different categories of bread, both for 'standard bread' and for 'special bread'. However, it does not recognise gluten-free or reduced-gluten products, either because they have undergone special treatment to reduce the gluten content of one or more of their gluten-containing ingredients, or because their gluten-containing ingredients have been replaced by other gluten-free ingredients in a natural way. Given the importance that these products have for people with gluten intolerance, and taking into account the demand of this group, it is appropriate to extend the scope of this rule to accommodate them, so that they can use the name "bread".

As a result, it is necessary to introduce in the standard, as permitted ingredients for common gluten-free bread, those necessary to replace flour and give it its intrinsic attributes.

Finally, Royal Decree 773/2023 of 3 October 2023 regulating processing aids used in food processing and production processes aims to establish the basic regulations in relation to the use of processing aids, the identity and purity criteria applicable to those processing aids, their conditions of use and the particulars to be included on their labelling, and establishes the list of processing aids to which this provision applies. This standard is amended in order to incorporate apple must as a food in the production of which certain processing aids may be used, namely the fining agents authorised for the production of cider. Indeed, these fining agents, currently authorised for the production of natural cider, must also be authorised for the production of apple must, so this food must be incorporated with natural cider in the header of the corresponding rows.

Secondly, the Regulation is clarified in order to ensure its proper alignment, both between different national regulations and with the evolution of European regulations.

In this way, Decree 2484/1967 of 21 September 1967 approving the text of the Spanish Food Code is amended for two purposes.

On the one hand, the Code covers edible fats (animal, vegetable, hydrogenated and processed) in Chapter XVI, Sections 4a, 5a, 6a and 7a. This matter was specifically developed and regulated by Royal Decree 1011/1981 of 10 April 1981. It is therefore appropriate to expressly repeal the content of those sections of Chapter XVI of the Spanish Food Code expressly referring to that legislation, so as to avoid inconsistencies in the legislation.

On the other hand, this same Decree 2484/1967, of 21 September, regulates beers in Chapter XXX, Section 9a. This matter was specifically developed and regulated by Royal Decree 678/2016, of 16 December, approving the quality standard for beer and malt drinks, and expressly repealing Royal Decree 53/1995, of 20 January, approving the technical and health regulations for the production, circulation and trade of beer and liquid malt, and the Order of 15 October 1985, approving the official methods of beer analysis. It is therefore appropriate, in the interests of legal certainty, to replace the previous provisions governing the same subject matter with the rules currently in force.

In addition, Royal Decree 1045/1990 of 27 July 1990 regulating the permitted tolerances for the indication of alcoholic strength by volume on the labelling of alcoholic beverages intended for the final consumer regulates a matter that has subsequently been regulated by 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. It is therefore appropriate to repeal the aforementioned Royal Decree, since its content is already tacitly repealed as it is included in a Community regulation.

Finally, this Royal Decree brings certain current aspects of national law into line with Regulation (EU) No 251/2014 of the European Parliament and of the Council of 26 February 2014 on the definition, description, presentation, labelling and the protection of geographical indications of aromatised wine products, and repealing Council Regulation (EEC) No 1601/91, which regulates, throughout the European Union and specifically, aromatised wine products, laying down rules for their definition, description, presentation and labelling, as well as the protection of geographical indications. In addition, national provisions on registrations, declarations, movements, external trade and specific sanctions for aromatised wine products have been superseded by other rules, both at national and European level, or have become obsolete. In view of the above, it is appropriate to expressly repeal the Ministerial Orders issued in accordance with Decree 835/1972 of 23 March 1972 approving the Regulation of Law 25/1970 'Statute of Vine, Wine and Alcohol', namely: the Order of 23 January 1974 regulating the production, circulation and trade of sangria and other wine-based beverages; the Order of 31 January 1978 regulating aromatised wines and the bitters soda; and the Order of 11 December 1986 regulating wine-based beverages.

The fourth final provision of Law 28/2015 of 30 July 2015 y authorises the government to approve quality standards for food products, with the aim, among others, of adapting to European Union regulations and of simplifying, modernising and enhancing existing standards as well as improving the competitiveness of the sector, including advancements brought about by technological innovation.

The content of this Royal Decree meets the principles of sound regulation set out in Article 129 of Law 39/2015 of 1 October on common administrative procedure in public administration. Thus, by virtue of the principles of necessity and effectiveness, this regulation is justified by the need to allow food quality regulations to be updated in such a way as to adapt to the current technological and productive reality of the market, making it possible to meet the new needs and demands of consumers, as well as promoting innovation in the food sector. The principle of efficiency has also been taken into account when establishing a regulation that limits administrative burdens to the minimum essential for the achievement of the purposes intended, which respond to reasons of general interest and that find in this standard the most appropriate instrument to ensure their achievement. In the same way, the principle of proportionality has been taken into account, since the content of the draft gives more unity, if possible, to the market, by clarifying the rules to be taken into account by all operators in the sector. In line with the principle of transparency, as well as the public hearing, the autonomous communities and cities were consulted during the processing of this provision, as were the entities representing the sectors concerned and

consumers. Finally, this Royal Decree adheres to the principle of legal certainty by maintaining consistency with the rest of the applicable legal framework and providing the necessary transitional periods for operators to adapt.

Similarly, in the process of processing this Royal Decree, a favourable report has been issued by the Interministerial Committee for Food Regulation.

This Royal Decree has undergone the information procedure provided for in Directive (EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and of rules on Information Society services, and Royal Decree 1337/1999 of 31 July 1999 regulating the provision of information in the field of technical standards and regulations and of rules on Information Society services, and the notification procedure provided for in Article 45 of Regulation (EU) No 1169/2011 and amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and by which Directive 87/250/EEC of the Commission, Directive 90/496/EEC of the Council, Directive 1999/10/EC of the Commission, Directive 2000/13/EC of the European Parliament and of the Council, the Directives 2002/67/EC, and 2008/5/EC of the Commission, and Regulation (EC) No 608/2004 of the Commission.

This Royal Decree is issued pursuant to the provisions of Article 149(1), 13.<sup>a</sup> y 16.<sup>a</sup> of the Spanish Constitution, which confers on the State exclusive competence in matters of principles and coordination of the general planning of economic activity and of health, respectively.

By virtue, on a proposal from the Minister for Agriculture, Fisheries and Food, the Minister for Social Rights, Consumption, and Agenda 2030, and the Minister for Health, in agreement with the Council of State and after deliberation of the Council of Ministers at its meeting on xx xxxx 2025,

THE FOLLOWING IS DECREED:

**Article 1.** *Purpose.*

The purpose of this Royal Decree is to amend various quality standards and technical and health regulations in order to update their content and repeal those provisions which are no longer applicable as there are new rules on the products concerned.

**Article 2.** *Amendment to Spanish Food Code adopted by Royal Decree 2484/1967 of 21 September 1967*

The Spanish Food Code, approved by Decree 2484/1967 of 21 September 1967, is amended as follows:

One. Section 4 of Chapter XVI 3.16.00. Edible fats, is worded as follows:

'Section 4.<sup>a</sup> Animal fats, vegetable fats, hydrogenated edible fats and processed fats.

Animal fats, vegetable fats, hydrogenated edible fats and processed fats remain regulated by Royal Decree 1011/1981 of 10 April 1981, approving the Technical Health Regulations for the manufacture, circulation and trade of edible fats (animal, vegetable and anhydrous), margarines, minarines and fatty preparations.'

Two. Sections 5, 6 and 7 of Chapter XVI 3.16.00. Edible fats, have no content.

Three. Section 9.<sup>a</sup> of Chapter XXX 3.30.00. Alcoholic beverages, shall read as follows:

'Section 9. Beers.

Beers remain regulated by Royal Decree 678/2016 of 16 December 2016 approving the quality standard for beer and malt beverages.

**Article 3.** *Amendment of Royal Decree 1011/1981 of 10 April 1981 approving technical and health regulations for the production, circulation and trade of edible fats (animal, vegetable and anhydrous), margarines, minarines and fatty preparations.*

The Technical-Health Regulations for the production, circulation and trade of edible fats (animal, vegetable and anhydrous), margarines, minarines and fatty preparations, approved by Royal Decree 1011/1981 of 10 April, are amended as follows:

One. Article 8 is replaced with the following:

'Article 8 Fatty preparations.

These are products of fatty appearance made from edible fats authorised in this standard as a primary ingredient. In addition, water, edible oils, other food ingredients, and food additives and flavourings authorised for this type of product may form part of its composition. The sales denomination shall be "fatty preparation".

Two. Articles 9, 18 and 23 shall be deleted.

**Article 4.** *Amendment of the Technical-Health Regulations for the Production, Manufacture, Circulation and Trade of Biscuits, approved by Royal Decree 1124/1982 of 30 April 1982.*

Section 5 of the Technical-Health Regulations for the Production, Manufacture, Circulation and Trade of Biscuits, approved by Royal Decree 1124/1982 of 30 April 1982, is worded as follows:

#### 5. HUMIDITY OF THE PRODUCTS COVERED BY THIS REGULATION

The humidity shall not exceed the following figures for each type of preparation:

	Simple biscuits - Percentage	Sponge cake - Percentage	Covered or filled - Percentage
Humidity	<b>6</b>	<b>10</b>	<b>10</b>

**Article Five. Amendment of the Technical and Health Regulations for the Processing and Sale of Horchata de Chufa, approved by Royal Decree 1338/1988, of 28 October 1988.**

**The Technical and Health Regulations for the Processing and Sale of Horchata de Chufa, approved by Royal Decree 1338/1988, of 28 October 1988, are amended as follows:**

**One. A new paragraph 9 is added to Article 3, reading as follows:**

**‘3.9.– Without prejudice to the minimum content of soluble solids and sugars required for each of the classes of horchata referred to in the preceding headings, horchatas may also be made without added sugars or with a modified sugar content in accordance with the terms laid down in Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods, in which case the relevant nutrition claims may be used. In the case of horchatas with a reduced sugar content, the minimum regulated sugar content for each type of horchata shall be taken as a reference to apply the legislated minimum reduction of 30%. In such cases, the minimum content of soluble solids shall be 4.5 per 100 expressed as °Brix at 20 °C.’**

**Two. A paragraph 7 is added to Article 6 as follows:**

**‘6.7 Additives of the functional classes “sweeteners” and “colours” as defined in Annex I to Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives may not be used in the production of products falling within the scope of this Technical-Health Regulation.’**

**Article Six. Amendment of Royal Decree 661/2012 of 13 April 2012 establishing the quality standard for the production and marketing of vinegars.**

Royal Decree 661/2012 of 13 April 2012 establishing the quality standard for the production and marketing of vinegars.

One. In Article 7(2), subparagraphs (b) and (c) are amended to read as follows, and a subparagraph (h) is added:

'b) Fruit juice and concentrated fruit juice.

c) Grape must, concentrated grape must and rectified concentrated grape must.'

'h) Fresh grape must "off" with alcohol for vinegar with protected designation of origin (PDO) or protected geographical indication (PGI), under the terms laid down in the corresponding specification.'

Two. Paragraph 3 of Article 11 is replaced by the following:

'3. The degree of acidity shall be indicated, followed by the symbol "%" or "°".

With regard to the degree of acidity reflected on the label, a difference of plus or minus 0.2° and, for vinegars covered by a protected designation of origin (PDO) or protected geographical indication (PGI), 0.5° shall be accepted, provided that the vinegar complies with the minimum laid down in Article 8(c).'

**Article Seven. Amendment of Royal Decree 474/2014 of 13 June 2014 approving the quality standard for meat derivatives.**

Royal Decree 474/2014 of 13 June 2014 approving the quality standard for meat derivatives, is amended as follows:

One. Letter a) of paragraph 2 of Article 21 reads as follows:

'Marking and identification for quality control during the preparation period. All cured hams and paletas, including those regulated in their corresponding specific legislation, must be marked or identified, individually, by a system including at least the week and year of entry into salting.

This marking or identification must be affixed to the product before it is salted in an inviolable and perfectly legible manner and must accompany it at all stages of preparation and subsequent marketing.

In addition, the information contained in the marking or identification shall be included in the registry, as well as the possible

incidences such as the replacement of the marking or identification element with a new one due to deterioration, which could have been caused by this marking or identification over the course of the production and marketing process.

However, for those products in which the marking of the date of entry into salt has been disconnected as a result of the processing they have undergone (boning, slicing, fractionation, etc.), through the batch of product shown on the labelling, the batches of salting constituting that batch of product may be known by traceability and, consequently, the information of the marking for that product.'

Two. A new Article 24 is inserted as follows:

*'Article 24. Mention of "natural" on the labelling of meat derivatives.*

Meat derivatives may bear the words "natural" on the labelling provided that the following properties are present:

- a) Food additives shall not be used in their preparation, with the exception of food additives which act as a processing aid and packaging gases;
- b) Only natural flavours can be used, in agreement with the provisions in 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 used in food, amending Regulation (EEC) No 1601/91 of the Council, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC;
- c) Ingredients considered as genetically modified organisms (GMOs) shall not be used;
- d) Ingredients which have undergone an irradiation process shall not be used;
- e) Ingredients in the form of artificial nanomaterials shall not be used, as defined in Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foods, amending Regulation (EU) No 1169/2011 of the European Parliament and of the Council and repealing Regulation (EC) No 258/97 of the European Parliament and of the Council and Commission Regulation (EC) No 1852/2001;
- f) Starch shall not be used in its production;
- g) In the case of sausages, only "natural gut" as defined in this Royal Decree may be used.

Three. A new Article 25 is inserted as follows:

*'Article 25. Artisan preparation of the meat products.*

1. Meat products shall be considered artisanally made when it is produced in accordance with the legislation applicable to artisan processes and all of the following conditions are met:

- a) It has been produced in accordance with this Royal Decree.
- b) The production process involves primarily human over mechanical input.
- d) Production never takes place on a large scale. The pieces are made, partially or totally, in a manual way so as to obtain a unique end product.
- e) Production takes place under the guidance of a master artisan or similar figure, or an artisan with proven knowledge or experience.

2. Meat products produced in accordance with the method set out in the previous paragraph may have the words 'artisanal production' or 'artisan elaboration' on the label.

Four. In Annex II, after the definition of duck ham, the following definition is inserted, and the product 'mortadella Bologna' is deleted:

'Turkey ham: Product made from the turkey extremity (thigh) to which salt, spices, condiments, additives or other ingredients can be added, which may or may not have been heat treated.'

*Article Eight. Amendment of Royal Decree 679/2016 of 16 December 2016 establishing the quality standard for table olives.*

Paragraph 2 of Article 12 of Royal Decree 679/2016 of 16 December 2016 establishing the quality standard for table olives is amended to read as follows:

'2. Except for olives with a specific legislation protected under quality systems, the following specifications must be given:

- a) The name of the food, which shall consist of the following indications:
  - 1.º The term "olives" or "table olives".
  - 2.º The colour of the olive according to Article 4. This indication shall not be mandatory on transparent packaging.
  - 3.º Third, the presentation type as referred to in Article 6, which shall correspond to that indicated in each paragraph or subparagraph of that article. Where more than one type of presentation applies, that which best identifies the product shall be used, or a combination thereof.

In the case of stuffed olives, the name of the product shall be 'olive stuffed with ...', supplemented by the name of the filling. Where the filling is in the form of paste, the name of the product may indicate only the characteristic ingredient of the filling, and it must be clearly indicated in

the list of ingredients that the filling is in the form of paste, detailing, in addition, its ingredients.

For other types of presentation not specifically included in Article 6, a descriptive product name shall be used.

b) The commercial category in accordance with Article 10.'

*Article Nine. Amendment of Royal Decree 72/2017 of 10 February 2017 approving the quality standard for the different categories of natural cider and cider.*

Royal Decree 72/2017 of 10 February 2017 approving the quality standard for the different categories of natural cider and cider, is amended as follows:

One. Two new paragraphs are added to Article 6:

'8. Clarification.  
9. Despectinisation.'

Two. Three new paragraphs are added to Article 8:

'12. Clarification.  
13. Discolouration and deodorization.  
14. Use of legally authorised fermentation starters.'

Three. Paragraph b) of Article 12.1 shall read as follows:

'(b) A methanol content of less than 200 mg/l, except for ice ciders, which shall have a methanol content of less than 400 mg/l.'

*Article Ten. Amendment of Royal Decree 308/2019 of 26 April 2019 approving the quality standard for bread.*

Royal Decree 308/2019 of 26 April 2019 approving the quality standard for bread, is amended as follows:

One. In Article 3, the following paragraph shall be inserted at the end:

'*Ordinary bread* shall also be considered to be bread which, in accordance with the definition in the preceding paragraph, has been produced from gluten-free flour either naturally or because it has undergone special treatment to reduce its gluten content, or in which the flour has been replaced by other naturally gluten-free ingredients necessary to give it its intrinsic attributes, although these constitute the majority in its composition.'

Two. A paragraph 3 is added to Article 5, which reads:

'3. *Special bread* shall also be considered to be bread which, in accordance with the definition in paragraphs 1 and 2, has been made from gluten-free flour either naturally or because it has undergone special treatment to reduce its gluten content, or in which the flour has been replaced by other naturally gluten-free ingredients necessary to give it its intrinsic attributes, although these are predominant in its composition.'

Three. In Article 11.2, a letter d is added:

'd) In bread as defined in the second paragraph of Article 3, ingredients used to replace flour and necessary to provide it with its intrinsic attributes, such as starches or vegetable fibres'.

*Article Eleven. Amendment of Draft Royal Decree 773/2023 of 3 October 2023 regulating the processing aids used in food processing and production processes.*

One. Paragraph 3 of Article 1 of Royal Decree 773/2023 of 3 October 2023 reads as follows:

'3. Processing aids not listed in Annex I, and which are not covered by paragraphs 2 and 3 of Article 3 of this Royal Decree, as well as the amendments of the identity and purity criteria that have been established for the processing aids, shall, in order to be approved and included in said Annex I, be subject to a risk assessment by the Scientific Committee of the Spanish Agency for Food Safety and Nutrition autonomous body (AESAN OA) establishing the safety of the intended use, following a favourable report from the Directorate-General for the Food Industry at the Ministry of Agriculture, Fisheries and Food.'

Two. In Part B of Annex I to Royal Decree 773/2023 of 3 October 2023 regulating processing aids used in food processing and production processes, the following rows are amended as follows:

- the hundred and sixth row is amended as follows:

Fruit and vegetables	Chlorine dioxide	Wash water treatment agent	Food subjected to the washing solution shall be rinsed and dried to minimise the presence of residues	Trihalomethanes (THMs) < 100 µg/l (in wash water - bromodichloro methane, bromoform, chloroform and dibromochloro
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				methane); organochlorines formed as a result of water chlorination < 200 µg/l (in wash water); Chlorate < 700 µg/l (in wash water); in addition, the food in question must comply with the maximum residue level for chlorate laid down in Regulation (EC) No 396/2005.
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- The one hundred and seventh row is amended as follows:

Fresh fruit and vegetables	Sodium calcium hypochlorite or	Wash water treatment agent	Subsequent rinsing with water for human consumption is mandatory to remove the remains of chlorinated water. Concentration of free chlorine in wash water: maximum 80 ppm	Trihalomethanes (THMs) < 100 µg/l (in wash water - bromodichloromethane, bromoform, chloroform and dibromochloromethane); Organochlorines formed as a result of water chlorination < 200 µg/l (in wash water); Chlorate < 700 µg/l (in wash water); In addition, the food in question must comply with the maximum residue level for chlorate laid down in Regulation
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				(EC) No 396/2005.
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- the one hundred and tenth first row is amended as follows:

Fresh and frozen fruit and vegetables	Chlorine gas	Wash water treatment agent	Subsequent rinsing with water for human consumption is mandatory to remove the remains of chlorinated water. Concentration of free chlorine in wash water: maximum 80 ppm	Trihalomethanes (THMs) < 100 µg/l (in wash water - bromodichloromethane, bromoform, chloroform and dibromochloromethane); organochlorines formed as a result of water chlorination < 200 µg/l (in wash water); chlorate < 700 µg/l (in wash water); in addition, the food in question must comply with the maximum residue level for chlorate laid down in Regulation (EC) No 396/2005.
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- the one hundred and twelfth row is amended as follows:

Fresh and frozen fruit and vegetables	Sodium calcium or hypochlorite	Wash water treatment agent	Subsequent rinsing with water for human consumption is	Trihalomethanes (THMs) < 100 µg/l (in wash water -
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			mandatory to remove the remains of chlorinated water. Concentration of free chlorine in wash water: maximum 80 ppm	bromodichloromethane, bromoform, chloroform and dibromochloromethane); organochlorines formed as a result of water chlorination < 200 µg/l (in wash water); chlorate < 700 µg/l (in wash water); in addition, the food in question must comply with the maximum residue level for chlorate laid down in Regulation (EC) No 396/2005.
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- the one hundred and forty-seventh row is amended as follows:

Natural cider and products	Bentonite	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
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- the one hundred and forty-ninth row is amended as follows:

Natural cider and products	Casein <sup>2</sup>	Clarifying	Dosage strictly necessary to achieve the desired effect	Technically unavoidable
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- The one hundred and fiftieth row is amended as follows:

Natural and products	cider cider	Egg white / Egg albumin	Clarifying	Dosage necessary to achieve the desired effect	strictly to the	Technically unavoidable
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- the one hundred and fifty-third row is amended as follows:

Natural and products	cider cider	Edible gelatin	Clarifying	Dosage necessary to achieve the desired effect	strictly to the	Technically unavoidable
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- the one hundred and fifty-fourth row is amended as follows:

Natural and products	cider cider	Skimmed milk	Clarifying	Dosage necessary to achieve the desired effect	strictly to the	Technically unavoidable
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- the one hundred and fifty-fifth row is amended as follows:

Natural and products	cider cider	Tannins	Clarifying	Dosage necessary to achieve the desired effect	strictly to the	Technically unavoidable
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- The one hundred and sixty-sixth row is amended as follows:

Natural and products	cider cider	Lebrija and Pozaldez earth	Clarifying	Dosage necessary to achieve the desired effect	strictly to the	Technically unavoidable
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**Sole transitional provision. *Sale of product stocks.***

Products placed on the market before the entry into force of this standard, in accordance with the rules in force until now, may continue to be marketed until stocks are exhausted, at the latest until 12 months after its entry into force.

**Sole repealing provision. *Repeal of regulations.***

**The following provisions are now repealed:**

- a) Royal Decree 1045/1990 of 27 July 1990 regulating the permitted tolerances for the indication of alcoholic strength by volume on the labelling of alcoholic beverages intended for the final consumer.**
- b) The Order of 23 January 1974 regulating the production, circulation and trade of sangria and other beverages derived from wine.**
- c) The Order of 31 January 1978 regulating aromatised wines and bitters soda.**
- d) The Ordinance of 11 December 1986 on the regulation of beverages derived from wine.**

**First final provision. *Attribution of powers.***

**The standards amended in articles 3, 4 and 5 of this Royal Decree are laid down pursuant to the provisions of Article 149, 13<sup>a</sup> and 16<sup>a</sup>, of the Spanish Constitution, which grant the State exclusive power regarding the principles and coordination of general economic planning, and the principles and coordination of health, respectively.**

**The rules amended in Articles 6, 7, 8, 9 and 10 of this Royal Decree shall continue to be covered by the titles of competence set out in the rules being amended.**

**Second final provision. *Entry into force.***

**This Royal Decree shall enter into force on the day after its publication in the 'Official State Gazette'.**