

# Application to the Extended the Uses of Rosemary Extract (E392) under the Australia and New Zealand Food Standard Code as a Food Additive

## Executive Summary

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In 2018, Rosemary extract (INS 392) was approved by FSANZ as a food additive (antioxidant) for a range of food classes (A1158). The purpose of this application is to extend the uses of rosemary extract as an antioxidant to additional food categories and thus proposes amendments to the following Schedule:

- Schedule 15: Substances that may be used as food additives

Rosemary extracts are derived from *Rosmarinus officinalis* L. and contain several compounds which have been shown to exert antioxidative functions. Although the entire rosemary (*Rosmarinus officinalis* L.) plant, excluding the woody portions, may be used, it is normally only the leaves, that are commonly used as a culinary herb, flavouring agent and naturally occurring antioxidant. Rosemary extracts are increasingly employed not only to provide flavour but also as natural alternatives to synthetic antioxidants for the stabilisation of oxygen-sensitive foods. The antioxidative function is due to several components in the rosemary extracts, which belong mainly to the classes of phenolic acids, flavonoid diterpenoids and triterpenes

The antioxidative function of rosemary extracts helps to stabilise product formulations thus providing longer shelf-life. Rosemary extracts are naturally derived extracts and thus provide a benefit to consumers seeking more 'natural' ingredients in their food products.

Rosemary extract is approved as a food additive in several regions / countries including the EU, Japan, China, Vietnam, Brazil, and Singapore.

The application includes information and data that is new or been updated since the original application A1158 was approved in 2018 including updated safety information