

## CORRIGENDA

**Corrigendum to Commission Regulation (EC) No 2019/1870 of 7 November 2019 amending and correcting Regulation (EC) No 1881/2006 as regards maximum levels of erucic acid and hydrocyanic acid in certain foodstuffs**

*(Official Journal of the European Union L 289 of 8 November 2019)*

Annex I and II are replaced by the following:

## ‘ANNEX I

In section 8 of the Annex to Regulation (EC) No 1881/2006, entry 8.1 is replaced by the following:

Foodstuffs <sup>(1)</sup>		Maximum level (g/kg)
“8.1	<b>Erucic acid, including erucic acid bound in fat</b>	
8.1.1	Vegetable oils and fats placed on the market for the final consumer or for use as an ingredient in food, with the exception of camelina oil, mustard oil and borage oil	20,0
8.1.2.	Camelina oil, mustard oil (*) and borage oil	50,0
8.1.3.	Mustard (condiment)	35,0

(\*) With acceptance from the competent authority, the maximum level does not apply to mustard oil locally produced and consumed.“

## ANNEX II

In section 8 of the Annex to Regulation (EC) No 1881/2006, entry 8.3 is replaced by the following:

Foodstuffs <sup>(1)</sup>		Maximum level (mg/kg)
“8.3	<b>Hydrocyanic acid, including hydrocyanic acid bound in cyanogenic glycosides</b>	
8.3.1	Unprocessed whole, ground, milled, cracked, chopped apricot kernels placed on the market for the final consumer <sup>(54)</sup> <sup>(55)</sup>	20,0

<sup>(54)</sup> ‘Unprocessed products’ as defined in Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004, p. 1).

<sup>(55)</sup> ‘Placing on the market’ and ‘final consumer’ as defined in Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1).’