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***I
REPORT

on the proposal for a directive of the European Parliament and of the Council amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs
(COM(2004)0650 – C6-0139/2004 – 2004/0237(COD))

Committee on the Environment, Public Health and Food Safety

Rapporteur: Mojca Drčar Murko

PR_COD_1am

Symbols for procedures

*	Consultation procedure *majority of the votes cast*
**I	Cooperation procedure (first reading) *majority of the votes cast*
**II	Cooperation procedure (second reading) *majority of the votes cast, to approve the common position* *majority of Parliament's component Members, to reject or amend the common position*
***	Assent procedure *majority of Parliament's component Members except in cases covered by Articles 105, 107, 161 and 300 of the EC Treaty and Article 7 of the EU Treaty*
***I	Codecision procedure (first reading) *majority of the votes cast*
***II	Codecision procedure (second reading) *majority of the votes cast, to approve the common position* *majority of Parliament's component Members, to reject or amend the common position*
***III	Codecision procedure (third reading) *majority of the votes cast, to approve the joint text*

(The type of procedure depends on the legal basis proposed by the Commission)

Amendments to a legislative text

In amendments by Parliament, amended text is highlighted in ***bold italics***. Highlighting in *normal italics* is an indication for the relevant departments showing parts of the legislative text for which a correction is proposed, to assist preparation of the final text (for instance, obvious errors or omissions in a given language version). These suggested corrections are subject to the agreement of the departments concerned.

CONTENTS

Page

DRAFT EUROPEAN PARLIAMENT LEGISLATIVE RESOLUTION

on the proposal for a directive of the European Parliament and of the Council amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs
(COM(2004)0650 – C6-0139/2004 – 2004/0237(COD))

(Codecision procedure: first reading)

The European Parliament,

– having regard to the Commission proposal to the European Parliament and the Council (COM(2004)0650)[1],

– having regard to Article 251(2) and Article 95 of the EC Treaty, pursuant to which the Commission submitted the proposal to Parliament (C6-0139/2004),

– having regard to Rule 51 of its Rules of Procedure,

– having regard to the report of the Committee on the Environment, Public Health and Food Safety (A6-0191/2005),

1. Approves the Commission proposal as amended;

2. Calls on the Commission to refer the matter to Parliament again if it intends to amend the proposal substantially or replace it with another text;

3. Instructs its President to forward its position to the Council and Commission.

Text proposed by the Commission	Amendments by Parliament
Amendment 1 RECITAL 5	
(5) On the basis of an opinion of EFSA, expressed on 26 November 2003, changes are made to current authorisations in order to keep the level of nitrosamines as low as possible by lowering the levels of nitrites and nitrates added to food whilst maintaining the microbiological safety of food products. EFSA recommends that the levels of nitrite and nitrate are set in the legislation as “added amount”. EFSA is of the opinion that the added amount of nitrite	(5) On the basis of an opinion of EFSA, expressed on 26 November 2003, changes are made to current authorisations in order to keep the level of nitrosamines as low as possible by lowering the levels of nitrites and nitrates added to food whilst maintaining the microbiological safety of food products. EFSA recommends that the levels of nitrite and nitrate are set in the legislation as “added amount”. EFSA is of the opinion that the added amount of nitrite

[1] Not yet published in OJ.

rather than the residual amount contributes to the inhibitory activity against *C.* botulinum. The current provisions should be amended in such a way that the maximum levels permitted, as mentioned by EFSA, in non-heat-treated or heat-treated meat products, in cheese and in fish are set as added amounts. However, for certain traditionally-manufactured meat products maximum residual levels should be set.	rather than the residual amount contributes to the inhibitory activity against *C.* botulinum. The current provisions should be amended in such a way that the maximum levels permitted, as mentioned by EFSA, in non-heat-treated or heat-treated meat products, in cheese and in fish are set as added amounts. However, for certain traditionally-manufactured meat products ***exceptionally*** maximum residual levels should be set***, on the condition that the products are adequately specified and identified***.

Justification

This Directive introduced the rule of establishing the authorized levels of nitrates/nitrites in food as added values in order to keep nitrosamines at the lowest possible level. The exemptions from the rule proposed by the Commission for traditionally-manufactured products, set as residual maximum levels, must remain rare exemptions. The products should be clearly identified as products for local sale and consumption.

Amendment 2
RECITAL 8

(8) The Scientific Committee on Food (SCF) has assessed the information on the safety of erythritol and expressed its opinion on 5 March 2003. The Committee concluded the use of erythritol as a food additive is acceptable. The Committee also notes that erythritol has a laxative effect, but at a higher dose than other polyols. Erythritol has many technical non-sweetening properties that are important in a wide range of foods, from confectionery to dairy products. These include functions such as flavour enhancer, carrier, humectant, stabiliser, thickener, bulking agent and sequestrant. It is necessary to permit the use of erythritol in the same food applications as the other currently permitted polyols. In addition, it is necessary to amend Directive 94/35/EC, as erythritol can also be used for sweetening purposes like the other currently-permitted	(8) The Scientific Committee on Food (SCF) has assessed the information on the safety of erythritol and expressed its opinion on 5 March 2003. The Committee concluded the use of erythritol as a food additive is acceptable. The Committee also notes that erythritol has a laxative effect, but at a higher dose than other polyols. Erythritol has many technical non-sweetening properties that are important in a wide range of foods, from confectionery to dairy products. These include functions such as flavour enhancer, carrier, humectant, stabiliser, thickener, bulking agent and sequestrant. It is necessary to permit the use of erythritol in the same food applications as the other currently permitted polyols. In addition, it is necessary to amend Directive 94/35/EC, as erythritol can also be used for sweetening purposes like the other currently-permitted

polyols. ***It is also necessary to exempt erythritol from the labelling rule regarding labelling of laxative effect in table-top sweeteners containing polyols.***	polyols.

Justification

Although erythritol has the highest digestive tolerance of all polyols, it still is a polyol. It is therefore not recommendable to exempt erythritol from the labelling rule regarding labelling of laxative effect in Article 5(2) of Directive 94/35EC.

Amendment 3
RECITAL 9

(9) The Scientific Committee on Food has assessed the information on the safety of soybean hemicellulose and expressed its opinion on 4 April 2003. The Committee concluded that the use of soybean hemicellulose is acceptable certain foods *requested* and at certain inclusion levels. It is therefore appropriate to permit such use for certain purposes.	(9) The Scientific Committee on Food has assessed the information on the safety of soybean hemicellulose and expressed its opinion on 4 April 2003. The Committee concluded that the use of soybean hemicellulose is acceptable *in* certain foods and at certain inclusion levels. It is therefore appropriate to permit such use for certain purposes. ***In order to facilitate matters for allergy-sufferers, however, such use should not be permitted for foods in which soybean residues are not expected to be found.***

Or. sv

Justification

If the use of soybean hemicellulose is extended to include all the proposed foods, it will severely restrict the options of allergic individuals in their choice of food. This applies, in particular, to staple foods such as rice and noodles in which it would not be expected to find residues of the allergenic soybean. Aromas are added to most foods and at several stages of food production, with the risk that mandatory labelling is dropped. There are food additives which can be used instead of soybean hemicellulose and which do not provoke allergic reactions.

Amendment 4
ARTICLE 2, POINT 1
Article 5, paragraph 2 (Directive 94/35/EC)

(1) In Article 5(2) the word "polyols" are replaced by the words " polyols except E	***deleted***

968 erythritol".

Justification

Deleting the exemption of erythritol from the labelling rule regarding labelling of laxative effect in Article 5(2) of Directive 94/35EC.

Amendment 5
ARTICLE 2 A (new)

Article 2a

The Commission shall present a report to the European Parliament and the Council on the introduction in Directive 94/35/EC of a new category for "sport drinks", a product sector formulated to meet a particular nutritional requirement. This report shall explore inter alia the reduction in the use of sweeteners in products, which are "energy reduced or with no added sugar", from the current threshold of 30% to 25%.

Or. en

Justification

As there is no standard product for comparative purposes, sweetener has to be added at a level that, if replaced by sugar, the product would contain 30% less energy than a product with full sugar equivalent. This requires the addition of more sweetener than is necessary to meet taste acceptability and nutritional requirements, resulting in a product that is too sweet.

Amendment 6
ANNEX I, POINT 3 (A A) (i) (new)
Annex III, Part B, Notes (Directive 95/2/EC)

(aa) Part B is amended as follows:

(i) The following note is added :

"2a. The use of sulphites has to be labelled

on the product in order to warn allergenic and asthmatic people about the presence of sulphates and sulphites in the food."

Or. en

Justification

Sulphates and sulphites can be dangerous for asthmatic and allergenic people. It is therefore essential that a clear label warns the concerned consumers about the presence of these additives in the food.

Amendment 7
ANNEX I, POINT 3 (A A) (ii) (new)
Annex III, Part B, Foodstuffs (Directive 95/2/EC)

(ii) In the Table for foodstuffs, under the heading "Crustaceans and cephalopods", the third indent is replaced by the following:	
"-cooked	***50(1)***
-crustaceans, of the families Paneidae, Solenceridae, Aristeidae:	
- up to 80 units	***135(1)***
- between 80 and 120 units	***180(1)***
- more than 120 units	***270(1)"***

Or. es

Justification

When the implementing Directive was adopted, it was established that cooking reduced the level of sulphites by a third of the level in fresh crustaceans. Experience has shown that this is not the case and that the level is reduced by 10% at most. This fact, together with the fact that the current level of 50 mg/kg does not protect cooked prawns from melanosis, shows that the current maximum level of SO2 in cooked products must be brought into line with the maximum level currently permitted for fresh crustaceans. This is not a question of increasing the currently applicable quantities of sulphite in crustaceans but of correcting an error.

Amendment 8
ANNEX I, POINT 3 (A A) (iii) (new)
Annex III, Part B, Foodstuffs (Directive 95/2/EC)

(iii) In the Table for foodstuffs, the following rows are added :

"Table grapes	***10 mg/kg***
Fresh lychees	***10 mg/kg (measured on pulp)"***

Or. en

Justification

This is of high importance to both consumers and industry in order to ensure the continued availability of these popular products.

SO_2 is required to prevent the development of botrytis on table grapes, which causes spoilage of the grapes, and to prevent fresh lychees from turning sour. A new entry is required in Annex III Part B of Directive 95/2 to ensure that these products can continue to be available to consumers. As the products are already on sale in a number of Member States adding this entry gives legal clarity and would not be expected to contribute significantly to intakes of sulphur dioxide.

Amendment 9
ANNEX I, POINT 3 (B)
Annex III, Part C (Directive 95/2/EC)

Text proposed by Commission

E 249	Potassium nitrite*	Meat products	150 mg/kg
E 250	Sodium nitrite*	Sterilised meat products (Fo > 3,00)**	100 mg/kg expressed as $NaNo_2$
		Wiltshire cured bacon and ham	175 mg/kg as a residue
		Dry cured bacon and ham	175 mg/kg as a residue
		Cured tongue, jellied veal, brisket	10 mg/kg as a residue expressed as $NaNo_2$

E 251 E 252	Sodium nitrate Potassium nitrate	Non-heat-treated meat products *Wiltshire cured bacon and ham* *Dry cured bacon and ham* *Cured tongue, jellied veal, brisket*	150 mg/kg expressed as $NaNo_3$ 250 mg/kg as a residue 250 mg/kg as a residue 10 mg/kg as a residue expressed as $NaNo_3$
E 251 E 252	Sodium nitrate Potassium nitrate	Hard, semi-hard and soft cheese Dairy-based cheese analogue Pickled herring and sprat	150 mg/kg in cheese milk 150 mg/kg in cheese milk 500 mg/kg expressed as $NaNo_3$

Amendments by Parliament

E 249 E 250	Potassium nitrite* Sodium nitrite*	Meat products Sterilised meat products (Fo > 3,00)** *Wiltshire cured bacon and ham* *Dry cured bacon and ham* *Cured tongue, jellied veal, brisket* ***Rohschinken, trocken-/nassgepökelt***	150 mg/kg 100 mg/kg expressed as $NaNo_2$ 175 mg/kg as a residue 175 mg/kg as a residue 10 mg/kg as a residue expressed as $NaNo_2$ ***50 mg/kg as a residue***
E 251 E 252	Sodium nitrate Potassium nitrate	Non-heat-treated meat products *Wiltshire cured bacon and ham*	150 mg/kg expressed as $NaNo_3$ 250 mg/kg as a

			residue
		Dry cured bacon and ham	250 mg/kg as a residue
		Cured tongue, jellied veal, brisket	10 mg/kg as a residue expressed as $NaNo_3$
		Rohschinken, trocken-/nassgepökelt	***250 mg/kg as a residue***
		Rohwürste, mindestens 4 Wochen gereift mit einem Wasser:Eiweiß-Verhältnis von <=1,7	***100mg/kg as a residue***
E 251 E 252	Sodium nitrate Potassium nitrate	Hard, semi-hard and soft cheese Dairy-based cheese analogue	150 mg/kg in cheese milk 150 mg/kg in cheese milk
		Pickled herring and sprat	500 mg/kg expressed as $NaNo_3$

Or. de

Justification

It is proposed, in the case of traditional products, "dry and wet cured ham" such as Black Forest ham, that the current provisions be maintained (50 mg nitrite/kg and 250 mg nitrate/kg residues in the final product), as in the case of the special provisions for products from England, for example. The EFSA has established that the use of nitrate and nitrite contributes to microbiological safety and preserves the traditional flavour, colour and antioxidative stability.

It is proposed, in the case of traditional "raw sausages", that a derogation be granted for 100 mg nitrate/kg as a residue in the final product, as in the case of the special provisions for products from England, for example. The EFSA has established that the use of nitrate and nitrite contributes to microbiological safety and preserves the traditional flavour, colour and antioxidative stability.

Amendment 10
ANNEX I, POINT 3 (C A) (new)
Annex III, Part D (Directive 95/2/EC)

(ca) In Part D the following row is added:

E 319	***Tertiary-butyl hydroquinone***	***Fats and oils essentially free from water***	***200 mg/kg (expressed on fat)***

	(TBHQ)[1]	***Emulsions containing less than 80% fat***	
		Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	
		Fish oil	***200 mg/kg***
		Margarine and similar products	***200 mg/kg (expressed on fat)***
		Blends of margarine and butter	
		Bread and similar products	***200 mg/kg (expressed on fat***
		Cereal-based snack foods	
		Frozen fish, fish fillets, & fish products, including molluscs, crustaceans and echinoderms	***200 mg/kg (expressed on fat)***
		Seasoning and condiments	***200 mg/kg (expressed on fat)***
		Soups and broths	
		Dehydrated meat	
		Sauces	
		Processed nuts	
		Essential oils	***200 mg/kg***
		Flavourings	

[1] ***Singly or in combination with BHA, BHT, and Propyl Gallate***

Or. en

Justification

Inclusion of Tertiary-butyl hydroquinone (TBHQ) as a new antioxidant for use in oils, fats and foods at a maximum level of 200mg/kg following the positive EFSA opinion of 12 July 2004.

TBHQ is used in stabilising oils, fats and foods against oxidative deterioration, retarding the development of rancidity in products and extending their shelf life.

TBHQ shows no discoloration when used in the presence of iron and produces no discernible odour or flavour when added to various oils, fats and foods. It has good solubility in foods, fats and oils and can be combined with other existing antioxidants such as BHA and BHT to

produce highly effective antioxidant combinations.

Amendment 11
ANNEX I, POINT 4 (C A) (new)
Annex IV (Directive 95/2/EC)

(ca) The following rows are added:

E 1204	***Pullulan***	***Food supplements as defined in Directive 2002/46/EC in capsule and tablet form***	***quantum satis***
E 1204	***Pullulan***	***Breath freshening micro-sweets in the form of films***	***quantum satis***

Justification

Inclusion of pullulan as a new additive for use in food supplements in the form of capsules and tablets as well as in edible flavoured films and micro-sweets (breath fresheners) following the positive EFSA opinion of 13 July 2004.

Amendment 12
ANNEX I, POINT 4 (C B) (new)
Annex IV (Directive 95/2/EC)

(cb) The following row is added:

E XXX	***Starch Aluminium Octenyl Succinate (SAOS)***	***Vitamin and nutrient preparations for use in dietary food supplements***	***quantum satis***

Or. en

Justification

Inclusion of Starch Aluminium Octenyl Succinate (SAOS) as an anti-caking agent for use in vitamin and nutrient preparations for use in food in Annex IV of Directive 1995/2/EC, following a positive opinion of the Scientific Committee for Food (SCF).

EXPLANATORY STATEMENT

1. The aim of this Directive, amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs, is the adaptation due to scientific development and technological progress. Two methods are proposed for achieving the purpose: revision of the current positive list of permitted additives and the authorisation of new substances.

2. According to Article 2(1) of Directive 2003/114 the Commission and European Food Safety Agency were asked to review the conditions for use of several additives. The report on the progress of re-evaluation of certain additives, focused in particular on E 251 and 252 (nitrates) and E 249 and E 250 (nitrites), opened up a debate among Member States.

3. In view of revision of the use of **salts of nitrates and nitrites** – preservatives permitted for use in meat products, cheese and certain fish products – the Commission took account of the ruling of the European Court of Justice of 20 March 2003. In the case Denmark vs. Commission the Court has decided that the opinion of the Scientific Committee for Food of 1995, which called into question the maximum amounts of nitrites, set under the Directive 95/2/EC, has not been observed. In its opinion of 26 November 2003 the EFSA reiterated that lowering the maximum levels of nitrates and nitrites is needed in order to keep the level of nitrosamines at the lowest possible level.

In this Directive the Commission proposes a new method for establishing the authorised level of nitrates/nitrites in food. Instead of so far existing monitoring of **residual levels** of nitrates/nitrites in meat products, the levels set up as **added values** are introduced as the method of monitoring. The exemptions from the rule (permitted higher residual levels) are only **traditionally manufactured** meat products from the U.K. (Annex 1). Several Member States have asked for derogations for their traditional meat products too, while in general some of them were opposed to the introducing of specific exemptions for nitrates and nitrites and question their technological need. The question of principle in view of the authorisation of special derogations has thus been raised. Your rapporteur supports the proposed method of establishing maximum levels of nitrates/nitrites as added values. Therefore derogations should be rare and exempted products need to be adequately specified and identified.

4. With the Directive 2003/52/EC the placing on the market of **jelly mini-cups**, containing food additive E 425 konjak was suspended. The Commission followed the opinion of the EFSA of 13 July 2004 and banned the placing on the market and import of jelly mini-cups containing gel-forming food additives derived from seaweed and certain gums due to the risk of choking. This Directive proposes banning the substances E 400 to 407, E 407a, E 410, E 412 to 415, E 417 and E 418 in view of their hazardous potential when used in jelly mini-cups. Among them are several lawfully marketed additives, which meet the required EU safety standards for use in food, such as E 410 locust bean gum, E 415 xantan gum and E 418 gellan gum.

The manufacturers questioned the "ban the substances approach" and proposed to ban “unsafe products” rather than substances of which they consist. The safe substances in other products would be free from consumers’ suspicion caused by the ban from the market of one unsafe

product. The EFSA Scientific Panel was of the opinion that in particular the shape, size and way of ingestion are considered to be the main physical hazard, although the risk appears to be also related to the chemical and physical properties of the food additives, which form the gel of the product. In order to change this approach, a revision of the General Food Law Regulation 178/2002 is needed.

5. Among newly authorised sweeteners **erythritol** with a taste close to sugar has been judged acceptable by the EFSA. It is a sugar similar bulk sweetener, non-caloric, enhances flavour in beverages and has a higher rate of absorption to other polyols. However, although it has the highest digestive tolerance of all polyols, it still is a polyol, a nutritive sweetener. Taking account of the possible laxative potential, the Commission did not include the use of erythritol in beverages, but proposed to exempt erythritol from the labelling rule regarding the labelling of laxative effect in table-top sweeteners containing polyols. In order to eliminate concerns about laxative effect in beverages, manufacturers responded with a proposal to lower the use level to 1.5%. In several non-European countries erythritol in beverages is permitted at a level of 3.5 per cent and higher. Several Member States are of the opinion that erythritol should not be exempted from the rule regarding labelling of a laxative effect. Your rapporteur supports this, nevertheless wishes to examine the possibility that the use of erythritol would be permitted in beverages at 1.5 % use level and labelled for its laxative potential.

6. The Scientific Committee on Food found in April 2003 that a **soybean hemicellulose** is acceptable for use in foodstuffs. There are, however, reservations on the use of this substance because of its allergenic potential, in particular with respect to the rise in pre-fried potatoes, flavourings and jelly confectionery. In the light of possible allergenic danger consumers should be informed that the product is derived from soybean and sold packaged and labelled. Such labelling is already the legal obligation of the manufacturers according to Directive 2003/89/EC.

7. **Sulphites** are supposed to have a hazardous potential for asthmatics and should therefore be kept on the lowest possible level (maximum level of less than 10 mg/kg). Some importers have drawn attention to the fact that raw shrimps comply with the maximum permitted levels of sulphur dioxide, but not after being cooked (permitted level is then lower). Your rapporteur agrees with the Commission that in general the use of sulphur dioxide in foodstuffs should be limited. However, the case of raw and cooked crustaceans is an anomaly and needs to be changed. We propose that the Commission asks the EFSA for its opinion on this special case.

The acceptable use level of sulphur dioxide appears also with regard to the surface treatment of fruit and vegetables and the maximum levels in rehydrated dried fruit. Your rapporteur is of the opinion that a trend towards raising the levels of sulphur dioxide is not acceptable. The Commission should, however, provide more detailed analysis with regard to sulphur dioxide levels in rehydrated dried fruit and when they are further processed (dried fruit are permitted to contain levels up to 2000mg/kg, but when further processed the level in the fruit is reduced to 100 mg/kg; the level of sulphur dioxide does not appreciably reduce during the pasteurisation, nor during subsequent storage).

8. Not yet considered in the Directive is the new additive **pullulan**, permitted for use in food by the EFSA. The Scientific Panel has evaluated pullulan as a new food additive (foodstuffs in capsule and coated-tablet form) or as flavoured edible films (breath-freshening edible

films) as safe for human consumption.

Pullulan is a white to off-white tasteless, odourless powder, a polysaccharide produced from yeast. It is naturally occurring and has film-forming properties and can therefore be used as a substitute for gelatine (especially for vegetarians) or other film-forming polymers in certain foods. The low oxygen permeability of pollulan films protects susceptible ingredients from deterioration and thus preserves the nutritional and organoleptic quality of the products. The current proposed use and at a usage level requested – the intake of around 2.3 g pullulan per day - would not present any health concern.

PROCEDURE

Title	Proposal for a directive of the European Parliament and of the Council amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs
References	COM(2004)0650 – C6-0139/2004 – 2004/0237(COD)
Legal basis	Articles 251(2) and 95 EC
Basis in Rules of Procedure	Rule 51
Date submitted to Parliament	11.10..2004
Committee responsible Date announced in plenary	ENVI 16.11.2004
Committee(s) asked for opinion(s) Date announced in plenary	IMCO ITRE 16.11.2004 16.11.2004
Not delivering opinion(s) Date of decision	IMCO ITRE 30.11.2004 27.1.2005
Enhanced cooperation Date announced in plenary	
Rapporteur(s) Date appointed	Mojca Drčar Murko 30.11.2004
Previous rapporteur(s)	
Simplified procedure Date of decision	
Legal basis disputed Date of JURI opinion	
Financial endowment amended Date of BUDG opinion	
European Economic and Social Committee consulted Date of decision in plenary	
Committee of the Regions consulted Date of decision in plenary	
Discussed in committee	25.4.2005 14.6.2005
Date adopted	14.6.2005
Result of final vote	for: 42 against: 11 abstentions: 0
Members present for the final vote	Adamos Adamou, Liam Aylward, Johannes Blokland, John Bowis, Frederika Brepoels, Hiltrud Breyer, Martin Callanan, Dorette Corbey, Chris Davies, Avril Doyle, Mojca Drčar Murko, Edite Estrela, Karl-Heinz Florenz, Françoise Grossetête, Satu Hassi, Gyula Hegyi, Caroline Jackson, Dan Jørgensen, Eija-Riitta Korhola, Holger Krahmer, Urszula Krupa, Aldis Kušķis, Marie-Noëlle Lienemann, Peter Liese, Jules Maaten, Linda McAvan, Roberto Musacchio, Riitta Myller, Miroslav Ouzký, Dimitrios Papadimoulis, Vittorio Prodi, Frédérique Ries, Guido Sacconi, Carl Schlyter, Richard Seeber, Kathy Sinnott, Jonas Sjöstedt, Bogusław Sonik, María Sornosa Martínez, Antonios Trakatellis, Thomas Ulmer, Anja Weisgerber, Åsa

	Westlund, Anders Wijkman
Substitutes present for the final vote	Margrete Auken, Milan Gaľa, Genowefa Grabowska, Vasco Graça Moura, Rebecca Harms, Erna Hennicot-Schoepges, Henrik Lax, Jan Tadeusz Masiel, Miroslav Mikolášik
Substitutes under Rule 178(2) present for the final vote	
Date tabled – A6	16.6.2005 A6-0191/2005
Comments	...