

**Question for written answer E-014294/2013
to the Commission
Rule 117
Philippe de Villiers (EFD)**

Subject: Food production under threat and European legislation

The Danish food authorities have announced the implementation of a directive forcing bakers to reduce the amount of a cinnamon derivative used in their traditional pastry, the *kaneelsnegl* (cinnamon whirl).

The directive imposes a limit of 15 mg/kg for baked goods and 50 mg/kg for seasonal and traditional cakes. However, this means that the cinnamon whirl, which cannot be considered traditional, will have to be modified, detracting from its taste in the bakers' view.

Could the Commission explain the justification for this regulation?

How many more distinctive-tasting specialities and food products are going to disappear due to bland European directives?