

**Question for written answer E-002234/2019**  
**to the Commission**  
Rule 130  
**Ignazio Corrao (NI)**

Subject: Products obtained from citrus peel, such as cakes, jams, cocktails or beverages; how to know whether the peel is edible

Regulation (EU) No 1129/2011 has been in force since 2011. This regulation prohibits the treatment of citrus fruits with certain additives (E230, E231 and E232), while the fungicide and pesticide Thiabendazole (E233), as well as Imazalil – which is sprayed onto the surface of citrus fruits to prolong their storage – are still permitted.

Several studies, including some carried out by the US agency EPA, have found this latter substance to be carcinogenic.

If peel has been treated with fungicides, additives or preservatives, this must be indicated on the label. By law, producers must indicate on their labels any treatments carried out with waxes and other substances. Where Imazalil is included among the additives used, the law requires a mandatory warning – ‘Inedible peel’ – to be given on the label.

These requirements, however, do not apply to pomelos, grapefruits and limes.

The CJEU has noted that the maximum limits for residues of 2-phenylphenol are fixed at a level that is 50 times higher for citrus fruit than for other fruits.

Can the Commission say whether:

- 1) it considers it reasonable to ensure that consumers of products obtained from citrus peel, such as cakes, jams, cocktails or beverages are protected?