

Call for data for the re-evaluation of Calcium disodium EDTA (E 385) as food additive



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RE-EVALUATION OF CALCIUM DISODIUM EDTA (E 385)

*Under the programme for the re-evaluation of food additives set in Regulation (EU)
No 257/2010*

CALL FOR DATA NEEDED TO COMPLETE THE RE- EVALUATION OF THE SAFETY IN USE AS FOOD ADDITIVE

BACKGROUND

According to Regulation (EC) No 1333/2008¹, food additives that were permitted for use in the European Union before 20 January 2009 need to be re-evaluated by the European Food Safety Authority (EFSA). The programme for this re-evaluation is defined by Regulation (EU) No 257/2010². This programme should have been completed by the end of December 2020; however, this deadline could not be achieved, and a number of food additives remain to be re-evaluated.

Among the food additives that remain to be re-evaluated in accordance with the above regulations, EFSA is interested in collecting any documented information that could support the re-evaluation of the food additive calcium disodium ethylenediamine tetra-acetate (calcium disodium EDTA, E 385).

In order to ensure an effective re-evaluation, it is important that EFSA retrieves from the interested parties all the relevant data for the re-evaluation of the selected food additive.

Therefore, in accordance with article 6(3) of the Regulation (EU) No 257/2010, EFSA launches a public call for data, in order to acquire documented information (published and/or unpublished) on calcium disodium EDTA (E 385).

The submission of the requested information is without prejudice to the final opinion of the FAF Panel.

¹ OJ L 354, 31.12.2008, p. 16–33. Available at: <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=celex%3A32008R1333>

² OJ L 80, 26.3.2010, p. 19–27. Available at: <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=celex%3A32010R0257>



OVERALL OBJECTIVE

The purpose of this call for data is to offer interested parties (e.g., food business operators, national food authorities, research institutions, academia) and/or other stakeholders, the opportunity to submit documented information (published and/or unpublished) relevant to the re-evaluation of the following food additive:

TABLE 1. Food additive included in this call for data.

NAME	E NUMBER	CHEMICAL NAME	EFSA-Q- NUMBER
CALCIUM DISODIUM EDTA	E 385	N,N'-1,2-Ethanediybis [N-(carboxymethyl)-glycinate] [(4-)-O,O',O ^N ,O ^N]calciate(2)-disodium; Calcium disodium ethylenediaminetetra acetate; Calcium disodium (ethylenedinitrilo)tetra acetate	2011-00643

This food additive was included in a previous 'Call for scientific data on miscellaneous food additives permitted in the EU and belonging to several functional classes 2012-2013', published by EFSA in 2012.³ Information from one interested business operator (IBO) was received in response to that earlier call.

Interested parties that have already submitted information in response to the above call do not need to reply again to the present call, unless they can contribute with additional information not previously provided to EFSA.

DEADLINE FOR SUBMISSION OF INTEREST VIA EU SURVEY

Interested parties and stakeholders should express their interest to submit data via EU Survey tool by **28/07/2024**.

[Eu Survey Calcium disodium EDTA](#)

DEADLINE FOR SUBMISSION OF DATA

Interested parties and stakeholders should provide by **31/12/2024** the information described below.

In accordance with Article 6(4) of the Regulation (EU) No 257/2010 the information not submitted within the final deadline will only exceptionally be considered and EFSA can finalise its opinions on the basis of the information already provided.

In order to facilitate the collaboration of all interested parties to provide the data needed, we are seeking your consent to disclose the name and address of your organisation/business to the other parties that has expressed an interest to provide the requested information. If you

³ Call for scientific data on miscellaneous food additives permitted in the EU and belonging to several functional classes 2012-2013; (Published: 5 July 2012). Available at: <https://www.efsa.europa.eu/en/consultations/call/call-scientific-data-miscellaneous-food-additives-permitted-eu-and>



do not wish to make these contact details available, clearly indicate it in your first communication.

PREVIOUS RELEVANT EVALUATIONS

The food additive calcium disodium EDTA (E 385) has been previously evaluated by the Scientific Committee for Food (SCF). The Committee established an ADI of 2.5 mg/kg bw/day in 1977, based on data '*on metabolism, acute toxicity studies, short term toxicity studies in rat and dog, and a long-term study in rats*' (SCF, 1977).⁴

The ADI set by the SCF reconfirmed the one previously established by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) in 1974 on the basis of a 2-year rat study where the "level causing no toxicological effect" in the rat was 5000 ppm (0.5%) disodium EDTA in the diet equivalent to 250 mg/kg body weight⁵.

Owing to concerns about a possible antinutrient activity, E 385 was later re-evaluated in 1990 (SCF, 1990).⁶ In that re-evaluation, the Committee confirmed the previously established ADI, on condition that '*intakes remain within the ADI and the substance is not used in food supplying the major part of dietary minerals, the mineral binding properties of this substance have no significance for health.*'

In 2010, the EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS) issued a 'Scientific opinion on the use of ferric sodium EDTA as a source of iron added for nutritional purposes to foods for the general population (including food supplements) and to foods for particular nutritional uses' (EFSA ANS, 2010).⁷

More recently, the EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS) issued a 'Scientific opinion on the evaluation of authorised ferric sodium EDTA as an ingredient in the context of Regulation (EC) 258/97 on novel foods' (EFSA ANS, 2018).⁸ In its opinion, the ANS Panel reviewed a toxicological database, to a large extent based on the read across from data on different salts of EDTA and noted that several shortcomings were present. For this reason, the Panel recommended that '*additional toxicological data should be provided prior to the re-evaluation of calcium disodium EDTA (E 385) as a food additive*'. In fact, the ANS Panel had noted that concerning calcium disodium EDTA (E 385) '*a dietary prenatal developmental toxicity and reproductive toxicity studies according to the current OECD guidelines are required.*'

⁴ SCF, (Scientific Committee for Food), 1977; 4th series. Available at:

https://food.ec.europa.eu/system/files/2020-12/sci-com_scf_reports_04.pdf

⁵ JECFA, 1974: <https://www.inchem.org/documents/jecfa/jecmono/v05je25.htm>

⁶ SCF (Scientific Committee for Food), 1990; 26th series. Available at:

https://aei.pitt.edu/40835/1/26th_food.pdf

⁷ EFSA ANS Panel, 2010. Available at:

<https://efsa.onlinelibrary.wiley.com/doi/epdf/10.2903/j.efsa.2010.1414>

⁸ EFSA ANS Panel, 2018. Available at: <https://efsa.onlinelibrary.wiley.com/doi/10.2903/j.efsa.2018.5369>



PRELIMINARY APPROACH FOR THE RE-EVALUATION

Up-to-date information on the manufacturing process and specifications will be used to assess the **potential presence of toxicologically relevant impurities** in the food additive or as a result of the reaction and fate in food (see **Information/data sought n.1**).

A refined estimation of the **dietary exposure** will be used for the safety assessment and to this end, not only the reported use levels will be considered, but also the analytical data submitted to EFSA (see **Information/data sought n.2**).

Reconsideration of the available **biological and toxicological dataset** will be the starting point in order to (i) confirm the current ADI, or (ii) allowing a possible revision of it, or (iii) leading to a different conclusion of the safety assessment (e.g., conclusions based on margin of exposure) (see **Information/data sought n.3**).

INFORMATION/DATA SOUGHT

EFSA kindly invites business operators and other interested parties (governments, interested organisations, universities, research institutions, companies) to submit the following information.

1. POTENTIAL PRESENCE OF TOXICOLOGICALLY RELEVANT IMPURITIES

1.1. INFORMATION ON MANUFACTURING PROCESS AND RELATED SPECIFICATIONS

The existing specifications for calcium disodium EDTA (E 385) do not provide information regarding the method(s) used to manufacture calcium disodium EDTA.

In response to the previous call for data published by EFSA in 2012, one IBO reported that the food additive calcium disodium EDTA (E 385) is produced through chemical synthesis.

In order to progress with the safety assessment and in the light of the experience accrued with the food additives re-evaluation programme, often leading to recommendations for updating the existing EU Specifications to ensure that they are representative of the materials used as food additives, the following information is sought from the business operators and other interested parties:

- provide detailed information on any **production method** used to manufacture the food additive E 385.
- propose a **short description of each production method** used to manufacture the food additive E 385, including the key steps involved, for possible inclusion in a future revision of the EU specifications.
- In case **catalyst(s) is/are used in the manufacturing process**, provide detailed information on the type of catalyst(s) used and any analytical data on their residual presence in the food additive.



Interested parties/business operators may wish to consult the 2012 EFSA ANS Panel *Guidance for submission for food additive evaluations*⁹ for the preparation of the data submission.

Based on the preliminary information available, EFSA does not expect that **enzyme(s) is/are used in the manufacturing process**, however, should this be the case:

- for each enzyme provide detailed information on its identity (IUBMB name, EC number). Indicate if the enzyme used is commercially available or produced in-house, and if an application for its safety evaluation has been submitted under Regulation (EC) No 1332/2008.¹⁰ In case an application has been submitted, indicate the question number assigned by EFSA to the corresponding application.

1.2. PRESENCE OF TOXICOLOGICALLY RELEVANT IMPURITIES AND RELATED SPECIFICATIONS

The existing specifications for E 385 from Regulation (EU) No 231/2012¹¹ establish limits for the following purity parameters:

REGULATION (EU) No 231/2012	
Assay	Content not less than 97% on the anhydrous basis
PURITY	
pH	6.5 - 7.5 ^(a)
Water content	5 to 13 % ^(b)
Arsenic	Not more than 3 mg/kg
Lead	Not more than 2 mg/kg
Mercury	Not more than 1 mg/kg

a) (1 % solution)

b) (Karl Fischer method)

In order to progress with the safety assessment and in the light of the experience accrued with the food additives re-evaluation programme, often leading to recommendations for updating the existing EU Specifications to lower the potential exposure to toxic elements and other impurities of toxicological concern resulting from the use of the food additives, the following information is sought from interested business operators and other interested parties:

- provide analytical data on the identity and content of impurities (**already listed or currently unlisted in the existing EU specifications**) derived from each production method used to manufacture the food additive using appropriate analytical methods applying state of the art techniques. The **results of the analyses should be supported by certificates of analysis**. In addition, information on the representativeness of the analysed batches should be provided. Specific data on the used methods of analysis should be provided, e.g., the principle and scope of the method, the concentration units used to express the analytical result(s), validation parameters of the method (in particular, the limits of detection (LOD) and quantification (LOQ)).

⁹ EFSA ANS Panel, 2012. Available at:

<https://efsa.onlinelibrary.wiley.com/doi/abs/10.2903/j.efsa.2012.2760>

¹⁰ OJ L 354, 31.12.2008, p. 7–15. Available at: <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:02008R1332-20121203>

¹¹ OJ L 83, 22.3.2012, p. 1–295. Available at: <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=celex%3A32012R0231>



- among the currently unlisted impurities, analytical data should be provided on **cadmium (Cd)**.
- provide a proposed limit for **any impurity** based on the results of the analytical data and its lowest technologically achievable level in the food additive.

The number of analytical data provided by the interested parties should adequately cover the between-batches variability (at least five independently produced batches of the food additive), associated with the use of different source materials, and should be representative of the food additive Calcium disodium EDTA (E 385) currently placed in the EU market.

1.3. STABILITY AND REACTION AND FATE IN FOOD

Calcium disodium EDTA (E 385) contains a tertiary amine group in its chemical structure, which can in theory interact with components of the food in which E 385 is added to, potentially leading to the formation of degradation products, e.g., nitrosamines under oxidising conditions.

Appropriate information should therefore be provided on:

- the chemical/physico-chemical stability of the food additive in its food additive preparation under different conditions of storage (temperature, light, oxygen, relative humidity) or any other factor that might influence the stability of the food additive preparation.
- The chemical/physico-chemical stability of the additive in the food categories to which it may be added e.g., effect of the nature of the food matrix to which the substance is added, processing temperature, pH, water activity or of any other factor.
- The nature and reactivity of any degradation products and the nature of interaction/reaction of degradation products with food components.
- Technologically intended reactions with food constituents and the resulting products in food

2. REFINED ESTIMATION OF DIETARY EXPOSURE

The food additive calcium disodium EDTA (E 385) is currently permitted for use as food additive in accordance with Regulation (EC) No 1333/2008¹ under the following conditions of use:

TABLE 2. Maximum permitted levels (mg/L or mg/kg as appropriate) of calcium disodium EDTA (E 385) as laid down in Regulation (EC) No 1333/2008 establishing a Union list of food additives.

CATEGORY NUMBER	FOODS	RESTRICTIONS/EXCEPTION	MAXIMUM LEVEL (mg/L or mg/kg as appropriate)
2.2.2	Other fat and oil emulsions	only spreadable fats as defined in Article 115 and Annex XV of Regulation (EC) No 1234/2007, having a fat content $\leq 41\%$	100
4.2.3	Canned or bottled fruit and vegetables	only pulses, legumes, mushrooms, and artichokes	250
8.3.2	Heat-treated processed meat	only <i>libamáj</i> , <i>libamáj egészben</i> , <i>libamáj tömbben</i>	250



9.1.2	Unprocessed molluscs and crustaceans	only frozen and deep-frozen crustaceans	75
9.2	Processed fish and fisheries products	only canned and bottled fish, crustaceans, and molluscs	75
12.6	Sauces	only emulsified sauces	75

In the case of calcium disodium EDTA (E 385), a *regulatory maximum level exposure assessment scenario*, as described in the EFSA ANS Panel “Statement on the approach followed for the refined exposure assessment as part of the safety assessment of food additives under re-evaluation”¹² can already be estimated using the (FAIM) tool¹³ and using the maximum levels reported above in Table 2. The output of the FAIM tool is presented below in Table 3.

TABLE 3. Summary of dietary exposure to calcium disodium EDTA (E 385) from its maximum permitted use levels as a food additive in six population groups, estimated with FAIM (minimum-maximum across the dietary surveys in mg/kg bw per day)

	Infants (12 weeks - 11 months)	Toddlers^(a) (12–35 months)	Children^(b) (3–9 years)	Adolescents (10–17 years)	Adults (18–64 years)	The elderly^(b) (≥ 65 years)
Regulatory maximum exposure assessment scenario						
Mean	0.0 - 0.3	0.1 - 0.7	0.1 - 0.5	0.0 - 0.4	0.0 - 0.3	0.0 - 0.2
95th percentile	0.0 - 1.4	0.4 - 1.9	0.4 - 1.6	0.2 - 1.1	0.1 - 0.9	0.1 - 0.9

(a): The term ‘toddlers’ in the Comprehensive Database (EFSA, 2011) corresponds to ‘young children’ in Regulations (EC) No 1333/2008 and (EU) No 609/2013¹⁴

(b): The terms ‘children’ and ‘the elderly’ correspond, respectively, to ‘other children’ and the merge of ‘elderly’ and ‘very elderly’ in Comprehensive Database (EFSA, 2011).

Because the currently permitted uses and use levels of calcium disodium EDTA (E 385) are subject to several exceptions and restrictions, as shown in Table 2, an additional and more refined exposure assessment is performed using the Dietary Exposure (DietEx) tool¹⁵. The output of the DietEx tool is presented below in Table 4.

TABLE 4. Summary of dietary exposure to calcium disodium EDTA (E 385) from its maximum use levels as a food additive in seven population groups, estimated with DietEx (minimum - maximum across the dietary surveys in mg/kg bw per day)

	Infants (12 weeks - 11 months)	Toddlers^(a) (12–35 months)	Children^(b) (3–9 years)	Adolescents (10–17 years)	Adults (18–64 years)	Elderly (65 - 74 years)	Very elderly (≥75 years)
Regulatory maximum exposure assessment scenario							
Mean	0.00001 - 0.1	0.01 - 0.2	0.009 - 0.1	0.01 - 0.1	0.003 - 0.1	0.007 - 0.1	0.001 - 0.1
95th percentile	0.0 - 0.2	0.02 - 0.6	0.05 - 0.3	0.05 - 0.3	0.02 - 0.3	0.04 - 0.2	0.001 - 0.3

¹² EFSA ANS Panel, 2017. Available at:

<https://efsa.onlinelibrary.wiley.com/doi/10.2903/j.efsa.2017.5042>

¹³ <https://www.efsa.europa.eu/en/applications/food-improvement-agents/tools#food-additives-intake-model>

¹⁴ OJ L 181, 29.6.2013, p. 35–56. <http://data.europa.eu/eli/reg/2013/609/oj>

¹⁵ <https://www.efsa.europa.eu/en/science/tools-and-resources/dietex>



- (a): The term 'toddlers' in the Comprehensive Database (EFSA, 2011) corresponds to 'young children' in Regulations (EC) No 1333/2008 and (EU) No 609/2013¹⁴
(b): The term 'children' corresponds to 'other children' in the Comprehensive Database (EFSA, 2011).

2.1. ADDITIONAL DATA ON USES AND USE LEVELS

On 5th March 2024, EFSA has published an 'Open call for food additive occurrence data in food and beverages intended for human consumption',¹⁶ in which occurrence (analytical) data on the food additive E 385 were sought.

Should interested parties/business operators hold additional information related to uses and use levels of the food additive E 385 not yet transmitted to EFSA in response to the earlier call for data, it will be possible to submit it in response to the present call.

Individual food manufacturers and food manufacturer associations are invited to submit data on use levels of food additives in food and beverages for human consumption for the food additive listed above. In order to streamline the data collection exercise, food manufacturers are invited to liaise with the relevant food manufacturer associations for the data submission. In particular, data providers shall ensure that the same data are not sent several times to EFSA (e.g. by both the food manufacturer and also by the association to which the food manufacturer belongs to).

If an interested party has information that a food additive is not used for one or several food categories, this information is highly relevant for EFSA. Such information will be cross-checked with information sent by all interested parties.

3. BIOLOGICAL AND TOXICOLOGICAL DATASET

In response to the previous call for data of EFSA in 2012, toxicological studies were submitted by one IBO. Part of this dataset consists of the studies already evaluated by JECFA (1974) and SCF (1977) and part of this dataset consists of studies conducted with other EDTA salts.

In its 2018 scientific opinion on ferric sodium EDTA, the ANS Panel had considered that EDTA-metal complexes dissociate and, therefore, the ANS Panel agreed that data generated with other EDTA salts could be considered relevant for the safety assessment of ferric sodium EDTA. By analogy, the FAF Panel considered that, in principle, data obtained with other EDTA salts could also be considered relevant for the safety assessment of calcium disodium EDTA (E 385). In that opinion, the EFSA ANS Panel had recommended that additional toxicological data should be provided to address the shortcomings in the available toxicity database prior to the re-evaluation of calcium disodium EDTA (E 385) as a food additive (EFSA ANS Panel, 2018).

This recommendation was triggered by the observations made by the ANS Panel on the available prenatal developmental study on ferric sodium EDTA, which despite being considered inadequate for the risk assessment, highlighted some concerns. The ANS Panel was also concerned about the effects of EDTA given in the diet seen in other, albeit limited, studies.

In its 2018 opinion the ANS Panel stated that: "*The difference in adverse developmental effects following different routes of administration (gavage vs dietary) were observed by Kimmel*

¹⁶ 'Open call for food additive occurrence data in food and beverages intended for human consumption'. Available at: <https://www.efsa.europa.eu/en/call/open-call-food-additive-occurrence-data-food-and-beverages-intended-human-consumption-2>



(1977). *The effect in the dietary studies may be caused by binding of other metal ions to EDTA (e.g., zinc). Zinc deficiency can be the reason for the developmental effects (Hurley and Swenerton, 1971; Swenerton and Hurley, 1971).*” The ANS Panel had further noted that: “(...) NOAELs of approximately 900 mg EDTA/kg bw per day were identified in prenatal developmental studies in rats with various forms of EDTA (EDTA, disodium EDTA dehydrate, trisodium EDTA monohydrate, calcium disodium EDTA dehydrate and tetrasodium EDTA dehydrate), when administered by gavage from gestational day 7 to 14”.

Previously, toxicokinetic and reproductive toxicity data obtained with calcium disodium EDTA had also been considered in the risk assessment report (RAR) of the European Chemicals Bureau on edetic acid (EDTA), albeit noting that only a very minor proportion of the calcium disodium EDTA complex exists as free anionic EDTA species in solution. In that report it was however noted that calcium disodium EDTA will chelate any other metal that has a higher binding affinity than Ca^{2+} (e.g., lead, iron, zinc, and copper). The complexation of zinc ions was mentioned as the underlying mechanism leading to imbalance in zinc homeostasis and finally to developmental toxicity (ECB, 2004¹⁷).

In consideration of the low exposure estimates to the food additive calcium disodium EDTA (E 385) resulting from a preliminary dietary exposure assessment at the currently maximum permitted uses and use levels, the request for additional reproductive and developmental studies, as recommended by the ANS Panel in its 2018 opinion on ferric sodium EDTA can be waived.

3.1. GENOTOXICITY DATA

Current guidance on the genotoxicity assessment of substances (EFSA SC, 2011¹⁸; EFSA SC, 2017¹⁹), applicable to the safety evaluation of food additives, recommends a set of core tests for the detection of three important genetic endpoints: gene mutation, structural chromosomal aberrations (i.e., clastogenicity), and numerical chromosome aberrations (i.e., aneugenicity). Moreover, a substantial proportion of the genotoxicity studies available for the food additives under re-evaluation were completed prior to the provision of the current OECD test guidelines, thus resulting in limitations for several of the current assessments.

A preliminary check of the data submitted in response to the earlier call for data was performed to establish whether the available genotoxicity data would be considered adequate with respect to the current standards.

Moreover, the previous opinions of the ANS Panel on ferric sodium EDTA have been consulted (EFSA ANS Panel, 2010⁷; 2018⁸).

This initial check has highlighted the need for the following additional data to be generated for the food additive calcium disodium EDTA:

- in the first instance, data from the basic battery of *in vitro* tests, i.e.
 - a bacterial reverse mutation assay (OECD TG 471), and
 - an *in vitro* micronucleus assay (OECD TG 487)

¹⁷ <https://echa.europa.eu/documents/10162/5ed7db13-e932-4999-8514-378ce88ca51f>

¹⁸ EFSA Scientific Committee, 2011. Scientific opinion on genotoxicity testing strategies applicable to food and feed safety assessment. Available at: <https://doi.org/10.2903/j.efsa.2011.2379>.

¹⁹ EFSA Scientific Committee, 2017. Clarification of some aspects related to genotoxicity assessment. Available at: <https://doi.org/10.2903/j.efsa.2017.5113>



- For all the *in vitro* assays, in the event of positive results obtained in the test, *in vivo* follow-up would be needed in accordance with the 2011 EFSA SC Guidance on genotoxicity and the 2021 Scientific Committee Guidance on aneugenicity²⁰
 - In the event of positive findings observed in the *in vitro* micronucleus assay, it is advisable to use fluorescent *in situ* hybridisation and CREST antibodies to determine if the genotoxicity was due to clastogenicity or aneugenicity and thus to guide in the choice of the *in vivo* studies that would be required for the follow-up of the positive results in the *in vitro* micronucleus test.

CONFIDENTIALITY

In accordance with Article 8 of Regulation (EU) No 257/2010, in the version of the text in force prior to 27 March 2021, setting up a re-evaluation programme of approved food additives, confidential treatment may be given to information the disclosure of which might significantly harm the competitive position of business operators or other interested parties.

Therefore, data providers should indicate any information they wish to be treated as confidential and provide verifiable justification supporting this request. Please also note that the information described in Article 8(2) of Regulation (EU) No 257/2010, in the version of the text in force prior to 27 March 2021, cannot be regarded as confidential in any circumstances.

In application of Article 8(4) of Regulation (EU) 257/2010, in the version of the text in force prior to 27 March 2021, following a proposal from EFSA, the Commission will decide after consulting the interested business operator and/or the other interested parties, which information may remain confidential.

SUBMISSION OF INFORMATION

Submission of information sought at points n. 1 and n.3.

Interested business operators should submit the information to EFSA, RAL@efsa.europa.eu through their chosen internet-based software (submission by email attachment is not allowed) with:

- The heading of the email to RAL indicating: **Call for data on Calcium disodium EDTA**
- A cover letter that should contain:
 - Reference to the specific call Reference to the substance(s) concerned and its E numbers and its EFSA question number.
 - The contact details (name of contact person, name of company/organisation, e-mail address and telephone number) of the person responsible for the data submission and, if applicable, the list of interested business operators and/or interested parties represented and their contact details.
- Statement of the submitter that they hold all the necessary rights to grant EFSA permission to use and, where appropriate, to disclose the submitted information, data, document, paper, or study for the purposes better defined in this call. In case the submitter does not enjoy such rights for the submitted subject matter, they should share the contact details of the respective owner(s) of data and/or the holder(s) of any relevant intellectual property rights, so that EFSA may seek their approval directly.
- Separate folders with the confidential and with the non-confidential parts.

²⁰ EFSA Scientific Committee, 2021. Scientific Opinion on the guidance on aneugenicity assessment. Available at: <https://doi.org/10.2903/j.efsa.2021.6770>



Submission of information sought at point n. 2

Interested parties should submit the information to EFSA, [Data.collection@efsa.europa.eu](mailto:data.collection@efsa.europa.eu). Data submission of use levels of approved food additives in food and beverages intended for human consumption should be reported in the template developed for this purpose (MS Excel AddUseLevTemplate.xlsm). This format is structured in accordance with the Guidance on Standard Sample Description (SSD Guidance)²¹ and includes features that support manual data entry.

To submit use level data please download the zip file 'ADD_use_data_submission.zip', which also contains a technical guidance on the use of the reporting template ('Guidance on using addUseLevTemplate.pdf'). Please follow the instructions described in the first work sheet of the template, and more extensively within the technical guidance for the correct use of the reporting format to avoid compromising its functionalities.

Should you need any support in filling in the reporting format, please contact data.collection@efsa.europa.eu

Use levels datasets should be saved and submitted directly to EFSA using the dedicated e-mail address for this service data.collection@efsa.europa.eu

The documentation needed **to support the data collection on food additive use levels** is summarised below:

ADD_use_data_submission.zip including the following files:

MS Excel® AddUseLevTemplate.xlsm

Guidance on using addUseLevTemplate.pdf

Annex Food Category Description

In case future mutual interests arise in exchanging any relevant information (i.e., technical, or toxicological data) with the Joint FAO/WHO Expert Committee on Food Additives (JECFA) for the re-evaluation of food additives or with other EU agencies (such as the European Medicines Agency (EMA)), we would appreciate your written consent for data sharing between EFSA and other EU agencies or JECFA on this additive.

Please note that EFSA may, where legally possible, use or re-use relevant information or data (i.e., technical, toxicological data) for the evaluation of the same or another substance under the same or a different legal or regulatory framework from the one mentioned above.

CORRESPONDENCE

Once internet-based software chosen please kindly send the link and login to RAL@efsa.europa.eu. You may provide the password by phone, if so, you are kindly asked to call the following phone nr +39 0521 036 246 as soon as email with the links is sent. Alternatively, it can be sent in a separate email to RAL@efsa.europa.eu.

²¹ European Food Safety Authority; Standard sample description for food and feed. EFSA Journal 2010;8(1):1457 [54 pp.]. Available at: <https://www.efsa.europa.eu/en/efsajournal/pub/1457>



Data providers of uses and use levels (information sought n.2) should be aware that EFSA may need to contact them once the initial submission is received. The aim is to clarify foods not well characterised/identified or to check any possible mistakes (e.g. on MPLs) or not plausible data (e.g. on reported levels, proposed dilution factors). Replies to these requests are strongly encouraged as EFSA reserves the right to discard these data if feedback is not received.

For additional questions on this process the following functional mailboxes can be used:

RAL@efsa.europa.eu	- Any enquiries and submission of technical and toxicological data
data.collection@efsa.europa.eu	- Any enquiries and submission of use levels data