

Statement regarding the EFSA opinion on the re-evaluation of silicon dioxide (E 551) as a food additive

The Association of Synthetic Amorphous Silica Amorphous Silica Producers (ASASP) are pleased that the European Food Safety Authority (EFSA) Panel on Food Additives and Nutrient Sources (ANS) have given a positive opinion on the safety of silicon dioxide (E 551) as a food additive.

There is a large amount of information and studies demonstrating the safety of silicon dioxide which was detailed in the opinion. The most important use of E 551 as a food additive is as an anti-caking agent to prevent food granules sticking together and allowing them to flow. It is also worth noting that silica is present naturally in food as it is a main component in vegetable matter, specially cereal straw and husks.

ASASP will be pleased to work with EFSA and the European Commission to address any improvements to the E 551 specification as recommended in the opinion. The safe use of E 551 is of the upmost importance to ASASP members.

About synthetic amorphous silica (SAS)

Synthetic amorphous silica (SAS) is a highly pure crystalline-free form of silicon dioxide which has been manufactured for almost a century. It is supplied as a dry white powder or in a dispersion with over 500,000 tonnes per year produced in Europe and is used in a multitude of applications from low rolling resistant tyres to a vital ingredient in plastics and paints. SAS is approved for use in food, cosmetics and pharmaceuticals.

About ASASP

The Association of Synthetic Amorphous Silica Producers is a sector group of the European Chemical Industry Council (Cefic) and represents the major producers of synthetic amorphous silica (SAS) in Europe. ASASP is a non-profit organisation established in 1992 dedicated to promoting the safe use and benefits of SAS to society. www.asasp.eu