



Biopolymer International Position: Organically Produced Gellan Gum in the EU

Gellan gum (E 418), produced by fermentation, is permitted for use in organic foods under EU Regulation 2021/1165, but only in its conventionally produced, high-acyl form. The regulation states that gellan gum '*from organic production*' must be used *if available*, yet no specific criteria for organic production have been defined by the legislator. As a result, organically produced gellan gum remains a theoretical possibility rather than a regulatory or commercial reality.

Current EU organic regulation (Regulation 2018/848) provides for general organic principles that organic foods need comply with, such as the use of non-GMO sources. However, without explicit criteria for gellan gum's organic production such as a specific list of substances that are permitted for use in its production — criteria that could be established under Article 21.2(a) of Regulation 2018/848 and Annex V of Regulation 2021/1165 — neither an organic production nor certification as 'organic gellan gum' is possible. As the requirements do not exist, any claim of organic gellan gum is unsupported by EU law.