

# **Novel Food Regulation**

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Phycomorph European Guidelines for Sustainable Seaweeds Aquaculture - Pegasus 26 February 2019



The views expressed are purely those of the speaker and may not in any circumstances be regarded as stating an official position of the European Commission



# **Authorisation process: Article 10**

Publicly available summary

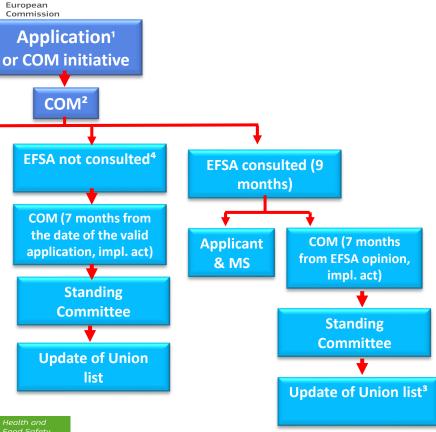
**Information to MS** 

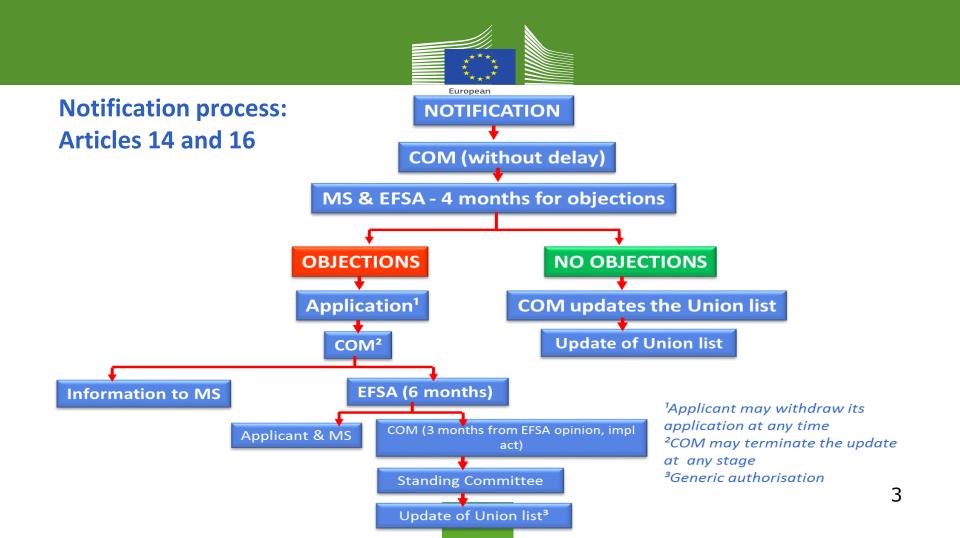
<sup>1</sup>Applicant may withdraw its application at any time

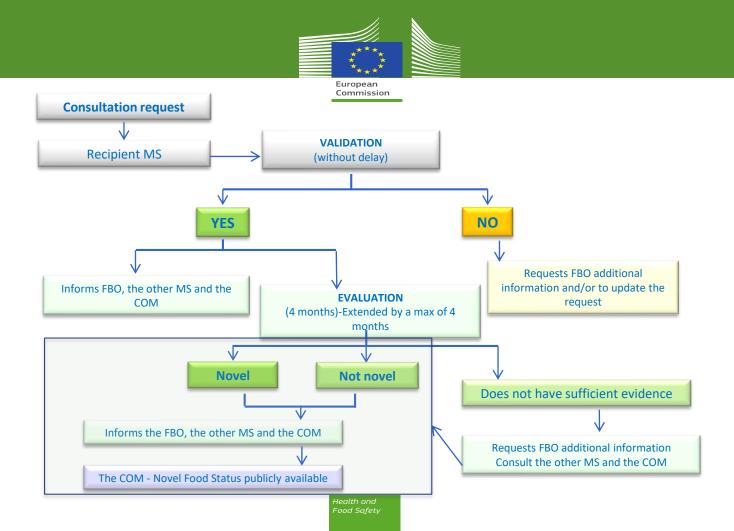
<sup>2</sup>COM may terminate the update at any stage

<sup>3</sup>Generic authorisation, except if authorisation based on protected data

<sup>4</sup>Whether the update is not liable to have an effect on human health







# Algae and extracts from algae listed in the Union list

- Algal oil from the microalgae Ulkenia sp.
- Astaxanthin-rich oleoresin from Haematococcus pluvialis algae
- Odontella aurita microalgae
- Schizochytrium sp. oil rich in DHA and EPA
- Schizochytrium sp. (ATCC PTA-9695) oil
- Schizochytrium sp. Oil

- Schizochytrium sp. (T18) oil
- Dried Tetraselmis chuii microalgae
- Fucoidan extract from the seaweed Fucus vesiculosus
- Fucoidan extract from the seaweed Undaria pinnatifida
- Ecklonia cava phlorotannins

#### **Novel food catalogue**



#### Seaweeds

Ecklonia bicyclis
Fucus vesiculosus
Palmaria palmata
Hizikia fusiforme
Chondrus crispus
Laminaria digitata
Laminaria japonica, Saccharina
japonica
Porphyra tenera

#### **Seaweeds**



Ascophylum nodosum

Ulva lactuca

Himanthalia elongata

Fucus serratus

Sacharina latissima, Laminaria sacharina.

Undaria pinnatifida

Gracilaria verrucosa

Enteromorpha sp.

Alaria sculenta

Codium sp. No information



Authorised novel food	Conditions under which the novel food may be used		Additional specific labelling requirements	Other requirements
Ecklonia cava phlorotannins	Specified food category	Maximum levels	The designation of the novel food on the labelling of the foodstuffs containing it shall be 'Ecklonia cava Phlorotannins'.	
	Food Supplements as defined in Directive 2002/46/EC intended for	163 mg/day for adolescents from 12 to 14 years of age;	cents Food supplements containing Ecklonia cava phlorotannins shall	
the	the general population, excluding children under the age of 12 years	230 mg/day for adolescents above 14 years of age;	(a) This food supplement should not be consumed by children/adolescents under the age of twelve/fourteen/eighteen (*) years.	
		263 mg/day for adults.	(b) This food supplement should not be consumed by persons with thyroid disease or by persons who are aware of or have been identified as being at risk of developing thyroid disease.	
			(c) This food supplement should not be consumed if other food supplements containing iodine are also consumed.	
			(*) Depending on the age group the food supplement is intended for.'	

Ecklonia cava	Description/Definition:			
phlorotannins	Ecklonia cava phlorotannins are obtained via alcohol extraction from the edible marine alga Ecklonia cava. The extract is a dark brown powder, rich phlorotannins, polyphenolic compounds found as secondary metabolites in certain brown algae species.  Characteristics/Composition Phlorotannin content: 90 ± 5 % Antioxidant activity: > 85 %			
	Moisture: < 5 %			
	Ash: < 5 %			
	Microbiological criteria:			
	Total viable cell count: < 3 000 CFU/g			
Authorised Novel Food	Specification			
	Mould/yeast: < 300 CFU/g			
	- 10			
	Coliforms: Negative to test			
	Coliforms: Negative to test  Salmonella spp.: Negative to test			

Specification

Authorised Novel Food

Heavy metals and Halogens:

Lead: < 3,0 mg/kg Mercury: < 0,1 mg/kg Cadmium: < 3,0 mg/kg Arsenic: < 25,0 mg/kg Inorganic Arsenic: < 0,5 mg/kg Iodine: 150,0-650,0 mg/kg CFU: Colony Forming Units'



### Monitoring recommendation for seaweed

Commission Recommendation (EU) 2018/464

- Occurrence data for arsenic, cadmium, iodine, lead and mercury should be gathered to support a dietary assessment.
- Monitoring to be performed during the years 2018, 2019 and 2020
- List of seaweed species provided based on consumption habits

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### E-submission



- 1. System designed to allow applicants to submit novel foods applications and/or traditional foods notifications from third countries online. <a href="https://webgate.ec.europa.eu/fscap">https://webgate.ec.europa.eu/fscap</a>
- 2. All applicants must submit applications/notifications through that system.
- 3. All info at <a href="https://ec.europa.eu/food/safety/novel\_food/e-submission\_en">https://ec.europa.eu/food/safety/novel\_food/e-submission\_en</a>

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4. The user guide available in all EU languages.





European Commission, DG Health and Food Safety website <a href="https://ec.europa.eu/food/safety/novel\_food\_en">https://ec.europa.eu/food/safety/novel\_food\_en</a>

Functional mailbox: <u>SANTE-NOVELFOODS@ec.europa.eu</u>

