

# PARMA SUMMER SCHOOL 2023 INNOVATIVE FOOD PRODUCTS

# The EU legislative framework on novel foods and food innovation





# Content of the presentation

- 1. The Novel Food Regulation
- 2. NF authorisation process (Art. 10)
- 3. TF authorisation process (Art. 14)
- 4. The Union list of novel foods
- 5. Interaction between the NFR and other EU regulations
- 6. The Novel Food Catalogue and Food Information Portal
- 7. Consultation under Article 4 of the NFR
- 8. Termination of the NF procedure
- 9. Novel Foods and Innovation



# Regulation (EU) 2015/2283 of the European Parliament and of the Council

"The purpose of novel food Regulation is to ensure the effective functioning of the internal market while providing a high level of protection of human health and consumers' interests."



# Regulation (EU) 2015/2283 (art.7)

## Novel foods must:

- Be safe
- Not mislead the consumer, especially when the novel food is intended to replace another food
- Not be nutritionally disadvantageous where it is intended to replace another food



# Definition and categories

Definition: Food not used for human consumption to a significant degree before 15 May 1997 and that falls under at least one of the following categories:

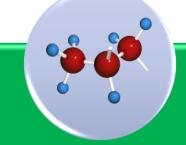
# 10 categories in total

- (i) Food with a new or intentionally modified molecular structure, where that structure was not used as, or in, a food within the Union before 15 May 1997;
- (ii) Food consisting of, isolated from or produced from microorganisms, fungi or algae
- (vi) Food consisting of, isolated from or produced from cell culture or tissue culture derived from animals, plants, micro-organisms, fungi or algae
- (viii) Food consisting of engineered nanomaterials

# **Novel Food categories**



New production process



European Commission

Food Safetv

New or modified molecular structure



Micro-organisms, fungi, algae



From plants or their parts



Of mineral origin



From animals or their parts



Cell or tissue cultures derived from animals/plants/fungi/algae



**Engineered nanomaterials** 



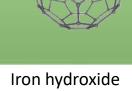
# **Examples of novel foods in FS**

new processes

sources

new

Vitamin D2



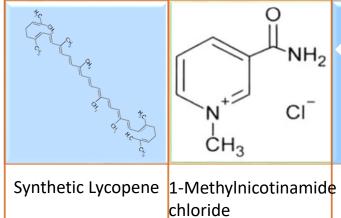


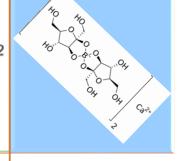
Vitamin D2 mushroom powder

Iron hydroxide adipate tartrate

UV-treated bakers yeast

newly synthesized/isolated compounds





Calcium fructoborate







Lycopene from *B.trispora* 



Astaxanthin from *H. pluvialis* 



# **Novel Food applications (Article 10)**

- ➤ <u>Applicant</u> EU MS, non-EU MS or the interested party which may represent several interested parties
- ➤ <u>Information</u> to public Summaries + Transparency Provisions
- > <u>Evaluation</u> by the European Food Safety Authority
- > COM and EFSA do not charge fees for managing applications
- > <u>Authorisation</u> by the Commission and MS
- > <u>Time limits</u> for each step
- ➤ Experience has shown the process to take at least 18 months (versus 3.5 years with the old Novel Food Regulation)



# 2. NF authorisation process (Art 10)

# **Authorisation process: Article 10**

Publicly available summary

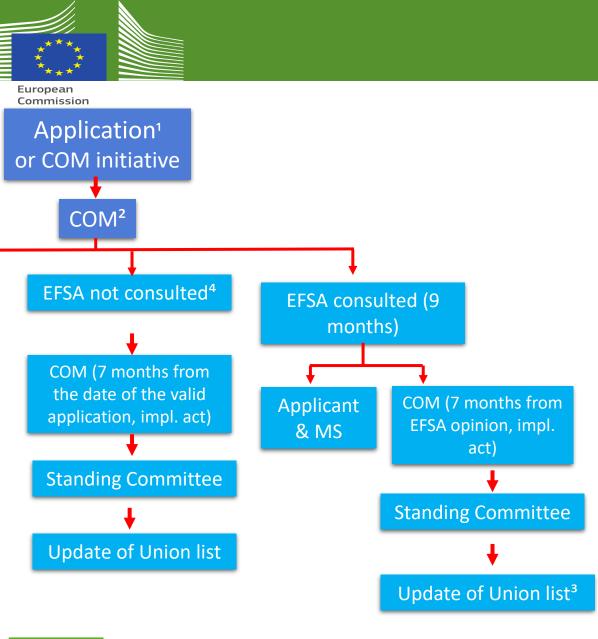
Information to MS

<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





# EFSA Risk assessment of Novel Foods

- ➤ Identity of the novel food
- **→**Production process
- ➤ Compositional data
- **≻**Specifications
- ➤ History of use of the novel food and of its source
- Proposed uses and use levels and anticipated intake
- ➤ Absorption, distribution, metabolism, and excretion (ADME)
- ➤ Nutritional information
- **▶**Toxicological information
- **≻** Allergenicity

**EFSA Guidance:** 

https://www.efsa.europa.eu/en/efsaiournal/pub/6555

# **Summary of applications and notifications**

## **Summary of applications**

Summary of the applications submitted within the meaning of Article 10(1) of Regulation (EU) 2015/2283

In accordance with the requirements laid down in the <u>Novel Food regulation</u>, the European Commission will make the summary of the application publicly available based on the information concerning the name and address of the applicant, the name and description of the novel food and scientific evidence demonstrating that the novel food does not pose a safety risk to human health.

The summaries are listed in chronological order.

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#### Summary of applications

**Applications - 2018** 

Applications - 2019

Applications - 2020

**Applications - 2021** 

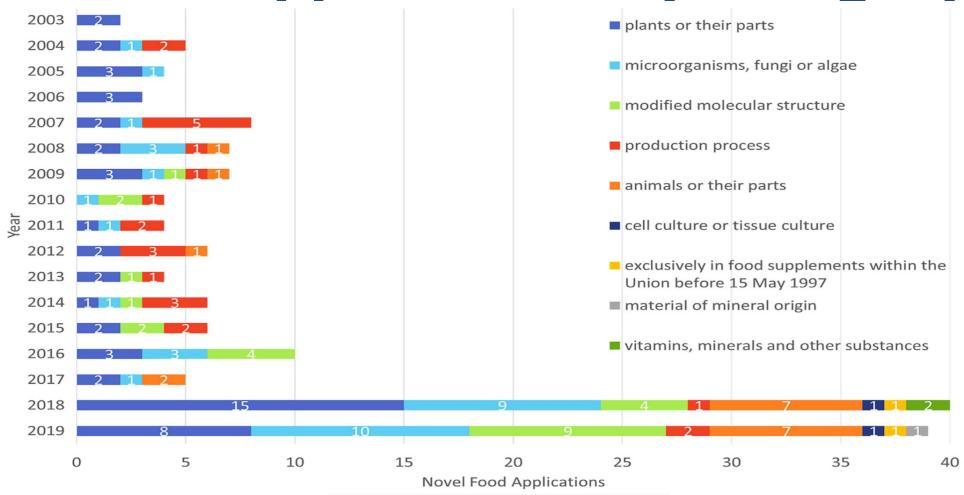
**Applications - 2022** 

## **Applications - 2018**

- Egg membrane (EN | ••• \* Biova, LLC
- Whole and ground Alphitobius diaperinus (lesser mealworm) larvae products (EN I ----)\* ProtiFarm Holding NV
- Acheta domesticus (house cricket) EN | ---- Belgian Insect Industry Federation (BiiF)
- Whey protein isolate obtained from cow's milk (EN | ODE) Armor Protéines S.A.S
- Zeaxanthin (EN IOOO) DSM Nutritional Products Europe
- Eurycoma longifolia (Tongkat ali) root extract (EN | ••••)\* Biotropics Malaysia Berhad



# Novel food applications by category



## 3. TF authorisation process (Art 14)



# Traditional food from a third country

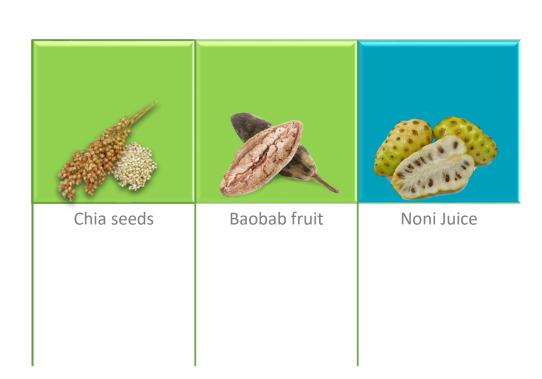
**Traditional food from a third country** is a food derived from primary production with a history of safe use in a third country.

- > Traditional food can be
  - ✓ Produced from plants/animals/micro-organisms etc. (juice of the fruit of Morinda citrifolia L, decorticated grains of Digitaria exilis)
  - ✓ From primary production (chia seeds, Haskap berries)
  - ✓ Processed or unprocessed (baobab dried fruit, syrup from Sorghum bicolor)
- > Traditional food cannot be
  - ✓ New molecules; from mineral origin; from a new process; from engineered nanomaterial; already authorised vitamins; minerals for which a new process has been applied or contains engineered nanomaterials; food used only in food supplements

# 3. TF authorisation process (Art 14)



traditional foods from non-EU countries





# Traditional food from a third country

# **Authorisation**

Based on history of safe food use in a third country

- ➤ Fast and simplified
  - Notification evaluated by MS and EFSA
  - If no duly reasoned safety objections, the COM updates the Union list without delay and the product may be placed on the market
- ➤ In case of duly reasoned safety objections
  - the COM shall not authorise the TF and inform the applicant
  - the notification may be turned into an application, evaluated by EFSA and authorised by COM

### 3. TF authorisation process (Art 14) European **Authorisation process for NOTIFICATION** traditional foods from TCs **COM** (without delay) MS & EFSA - 4 months for objections **OBJECTIONS NO OBJECTIONS** Application<sup>1</sup> **COM updates the Union list Update of Union list** COM<sup>2</sup> **EFSA (6 months) Information to MS** <sup>1</sup>Applicant may withdraw its application at any time COM (3 months from EFSA opinion, Applicant & MS <sup>2</sup>COM may terminate the update impl act) at any stage **Standing Committee** <sup>3</sup>Generic authorisation 16 Update of Union list<sup>3</sup>

PAGE CONTENTS

Summary of applications

Applications - 2018

Applications - 2019

Applications - 2020

Applications - 2021

Applications - 2022

**Summary of notifications** 

Notifications - 2018

Notifications - 2019

Notifications - 2021

Notifications - 2022

#### Summary of notifications

Summary of the notifications of traditional foods from non-EU countries submitted within the meaning of Article 14 of Regulation (EU) 2015/2283.

In line with the European Commission's transparency policy, a short summary of the notification from a non EU-country will be published. This summary will include the name and address of the applicant, the name and description of the traditional food and a brief description demonstrating the history of safe food use in the non-EU country.

The summaries are listed in chronological order.

#### **Notifications - 2018**

- <u>Digitaria exilis (Fonio)</u> EN I Obà Food Srl
- Berries of Lonicera caerulea L. (Haskap) EN OFFICE Soloberry Ltd
- Sorghum Syrup EN OF Sorghum Zrt.

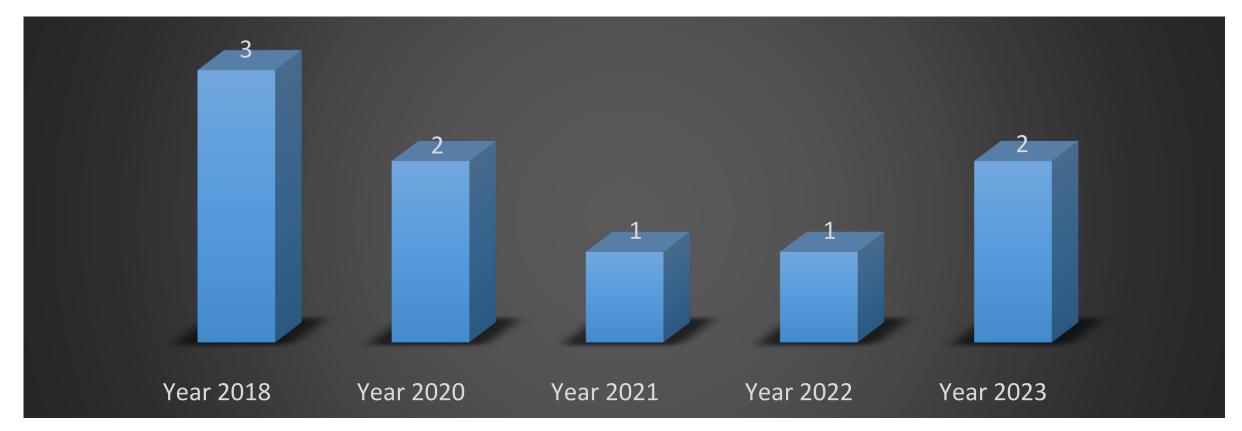
#### **Notifications - 2019**

- Cacao fruit pulp (EN I Cabosse Naturals NV
- Cocoa pulp and products thereof (EN | OND Nestec York Ltd.)
- Herbal infusion made from coffee leaves (EN | OND) AM Breweries
- Powder of Maquiberry (Aristotelia chilensis) (EN 0000) South Am Freeze Dry S.A.
- Leaf powder of Moringa stenopetala (EN ) Mrs Laura Manzano Outeiral
- Roasted sacha inchi seeds (EN ) Promperu, Agroindustrias Osho SAC, Amazon Health Products SAC, Comercio Alternativo de Productos No Tradicionales y Desarrollo para Latino América Perú (Candela) and Shanantina SAC

# 3. TF authorisation process (Art 14)



# **Authorised Traditional Foods from Third countries in the EU per year**



# 4-Confidentiality

- Amended by Regulation 2019/1381 (TR)
- On request by applicant
- Confidentiality may only be granted to a limited list of elements (list in Article 39 GFL and complemented in the NF regulation) and only if disclosure is demonstrated to potentially harm the applicant's interests to a significant degree.
- Assessments to be performed by EFSA –in accordance with the Practical Arrangements
- Except where EFSA is not consulted (notifications for traditional foods, novel food applications without EFSA opinion), assessment to be performed by the Commission – in accordance with the 'TR' and the NF regulation.

## 4-Data Protection

- On request by applicant
- Conditions for data protection:
  - (a) the newly developed scientific evidence or scientific data was designated as proprietary;
  - (b) the initial applicant had exclusive right of reference to the evidence or data; and
  - (c) the novel food could not have been assessed by EFSA without the submission of the proprietary scientific evidence or scientific data.
- COM can grant the individual authorization for 5 years
- Authorization holder indicated in the Union list
- Does not apply to traditional foods from third countries



# **Union list of Novel Foods**

## The Union list consists of 2 tables:

- ► Table 1
  - ✓ Conditions under which the NF may be used (specified food category and Maximum levels)
  - ✓ Additional specific labelling requirements
  - √ Other requirements
  - ✓ Data protection, where necessary
- ► Table 2
  - √ Specifications





Table 1

The Annex to Implementing Regulation (EU) 2017/2470 is amended as follows:

(1) in Table 1 (Authorised novel foods), the following entry is inserted:

'Authorised novel food	Conditions under which the novel food may be used		Additional specific labelling requirements		Other requirements	Data protection	
Calcium fructoborate	Specified food category	Maximum levels		The designation of the novel food on the labelling of the foodstuffs containing it shall be 'calcium fruc-		Authorised on 23 December 2021. This inclusion is based on proprietary scientific evidence and scientific data protected in accordance with Article 26 of	
	Food supplements as defined in Directive 2002/46/EC for the adult population, excluding food supplements for pregnant and lactating women			toborate'.		Regulation (EU) 2015/2283.	
		220 mg/day		<ol> <li>The labelling of food supplements containing calcium fructoborate shall bear a statement that those food supplements should not be consumed by population under 18 years of age and by pregnant and lactating women.</li> </ol>		Applicant: VDF FutureCeuticals, Inc., 300 West 6th Street Momence, Illinois 60954, the United States.	
						During the period of data protection, the novel food calcium fructoborate is authorised for placing on the market within the Union only by VDF FutureCeuticals, Inc., unless a subsequent applicant obtains authorisation for the novel food without reference to the proprietary scientific evidence or scientific data protected in accordance with Article 26 of Regulation (EU) 2015/2283 or with the agreement of VDF FutureCeuticals, Inc.	
						End date of the date protection: 23 December 2026'	



# Table 2

#### (2) in Table 2 (Specifications), the following entry is inserted:

'Authorised Novel Food	Specifications					
	Description/Definition  The novel food is calcium fructoborate, a calcium salt tetrahydrate of a bis(fructose) ester of boric acid in the form of a powder, represented by Ca[(C6H10O6)2B]2•4H2O, with a molecular mass of 846 Da.  The novel food is produced by chemical synthesis whereby fructose is combined with boric acid in water to produce a bis(fructose) ester of boric acid through various heating and mixing processes. Calcium carbonate is then added to produce a solution containing the calcium sa of fructoborate (tetrahydrate). The solution is freeze-dried, ground to produce the final powdered product, and then packaged and stored under representative storage conditions (22 ± 1°C RH 55-60 %).					
Calcium fructoborate	Characteristics/composition Free moisture: < 5,0 % Calcium: 4,5-5 % Boron: 2,5-2,9 % Fructose: 80-85 % Ash: 15-16 %					
	Heavy metals Arsenic: ≤ 1 mg/kg					
	Microbiological criteria  Total plate count: ≤ 1 000 CFU/g  Yeast and mould: < 100 CFU/g  Coliforms: ≤ 10 CFU/g  Escherichia coli: < 10 CFU/g  Salmonella spp.: Absence in 25 g					
	Coagulase-positive staphylococci: Absence in 1 g					



#### Union list of novel foods

The <u>Implementing Regulation Enland</u> establishing the list of novel foods compiles all the authorised novel foods in the European Union to date. It includes their conditions of use, labelling requirements, and their specifications. All authorisations are generic and the Union list serves as a reference for economic operators who wish to place in the market an authorised novel food unless data protection is requested by the applicant. The Union list is updated by the Commission to add newly authorised novel foods.

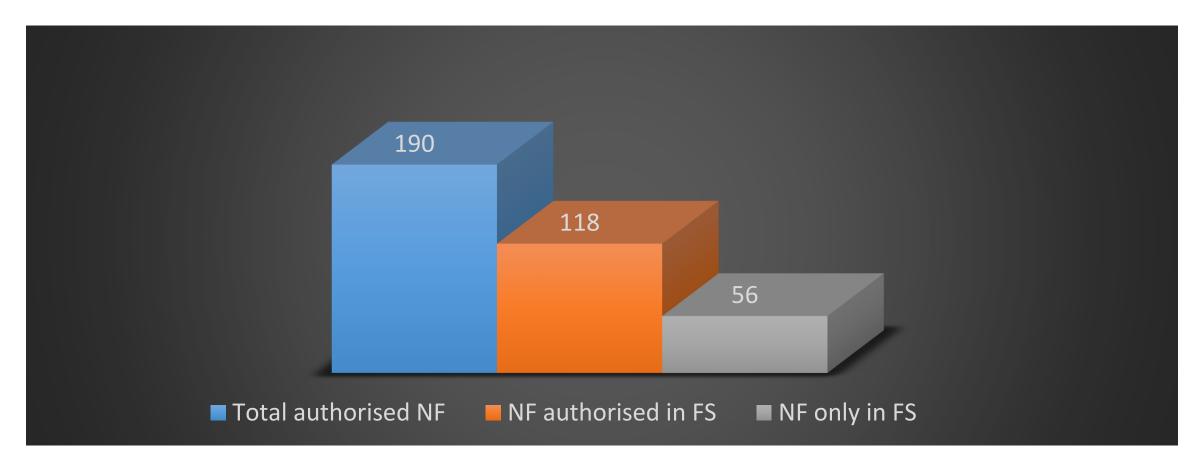
Under the old Regulation (EC) No 258/97 on novel foods, 228 applications have been submitted to the EU countries pursuant to Article 4 and more than 400 notifications pursuant to Article 5 of that Regulation. As a result of this legal commitment, the initial Union list contains 125 entries.

- Union list of authorised novel foods (Commission Implementing Regulation (EU) 2017/2470) (EN | •••)
- Commission Implementing Regulation (EU) 2018/1023 (EN | ••• of 23 July 2018 correcting Implementing Regulation (EU) 2017/2470 establishing the Union list of novel foods
- Commission Implementing Regulation (EU) 2019/1272 (EN OF 29 July 2019 correcting Implementing Regulation (EU) 2017/2470 establishing the Union list of novel foods and Implementing Decision (EU) 2017/2078 authorising an extension of use of yeast beta-glucans as a novel food ingredient under Regulation (EC) No 258/97 of the European Parliament and of the Council
- <u>Commission Implementing Regulation (EU) 2020/478</u> (EN | ••• of 1 April 2020 correcting Implementing Regulation (EU) 2017/2470 establishing the Union list of novel foods
- <u>Commission Implementing Regulation (EU) 2020/1559 (EN OCCUPANCE)</u> of 26 October 2020 amending Implementing Regulation (EU) 2017/2470 establishing the Union list of novel foods

#### Updates to the Union list of novel foods (To date, 108 times)

- Commission Implementing Regulation (EU) 2018/460 (EN) of 20 March 2018 authorising the placing on the market of Ecklonia cava phlorotannins as a novel food under Regulation (EU) 2015/2283 of the European Parliament and of the Council and amending Commission Implementing Regulation (EU) 2017/2470
- Commission Implementing Regulation (EU) 2018/461 (EN) of 20 March 2018 authorising an extension of use of taxifolin-rich extract as a novel food under Regulation (EU) 2015/2283 of the European Parliament and of the Council, and amending Commission Implementing Regulation (EU) 2017/2470
- Commission Implementing Regulation (EU) 2018/469 (EN ) of 21 March 2018 authorising the placing on the market of an extract of three herbal roots (Cynanchum wilfordii Hemsley, Phlomis umbrosa Turcz. and Angelica gigas Nakai) as a novel food under Regulation (EU) 2015/2283 of the European Parliament and of the Council, and amending Commission Implementing Regulation (EU) 2017/2470
- Commission Implementing Regulation (EU) 2018/991 (EN OF OF 12 July 2018 authorising the placing on the market of hen egg white lysozyme hydrolysate as a novel food under Regulation (EU) 2015/2283 of the European Parliament and of the Council, and amending Commission Implementing Regulation (EU) 2017/2470
- Commission Implementing Regulation (EU) 2018/1011 (EN ) of 17 July 2018 authorising an extension of use levels of UV-treated mushrooms as a novel food under Regulation (EU) 2015/2283 of the European Parliament and of the Council, and amending Commission Implementing Regulation (EU) 2017/2470





# 5. Interaction between the NFR and other EU regulations



# The NF Regulation does not apply to:

- a) genetically modified foods falling within the scope of Regulation (EC) No 1829/2003;
- b) foods when and in so far as they are used as:
  - (i) food enzymes falling within the scope of Regulation (EC) No 1332/2008;
  - (ii) food additives falling within the scope of Regulation (EC) No 1333/2008;
  - (iii) food flavourings falling within the scope of Regulation (EC) No 1334/2008;
  - (iv) extraction solvents used or intended to be used in the production of foodstuffs or food ingredients and falling within the scope of Directive 2009/32/EC.

# 5. Interaction between the NFR and other EU regulations



# Substances authorised under the FA regulation and the NF regulation

## Lycopene

<u>FA:</u> E 160 d (colour)

3 sources (synthetic, from red tomatoes and from *Blakeslea trispora*)

NF: 4 entries authorised in 2006 and 2009 (synthetic, from tomatoes, from Blakeslea trispora and oleoresin from tomatoes). Used as a NFI and in FS

#### Lactitol

FA: E 966 (sweetener)

NF: Com Impl Dec 2017/450. To be used in FS

Health Claim: Com Impl Reg 2017/676:Lactitol contributes to normal bowel function by increasing stool frequency. The claim may be used only for FS which contain 10 g of lactitol in a single daily quantified portion.

Health and Food Safety

## Methyl cellulose

FA:E 461 (other than colours and sweeteners)

NF: Authorised by UK FSA in 2013 to be used as NFI. Same specs as a FA.





European Commission > Food Safety > Food > Novel food > Novel food catalogue

# Novel food catalogue

The **Novel Food Catalogue** lists products of animal and plant origin and other substances subject to the Novel Food Regulation, based on information provided by the EU Member States.

It is a non-exhaustive list and serves as orientation on whether a product will need an authorisation under the Novel Food Regulation. EU countries may restrict the marketing of a product through specific legislation. For information, businesses should address their national authorities.

In some cases, it shows information on the history of use of food supplements and ingredients used exclusively in food supplements in the EU countries. If foods and/or food ingredients were used exclusively in food supplements, new uses in other foods require authorisation under the Novel Food Regulation.



This product was on the market as a food or food ingredient and consumed to a significant degree before 15 May 1997. Thus its access to the market is not subject to the Novel Food Regulation (EU) 2015/2283. However, other specific legislation may restrict the placing on the market of this product as a food or food ingredient in some Member States. Therefore, it is recommended to check with the national competent authorities.

# Different status in the Current novel food catalogue

According to information available to Member States competent authorities this product was used only as or in food supplements before 15 May 1997. Any other food uses of this product have to be authorised pursuant to the Novel Food

Regulation.

There was a request whether this product requires authorisation under the Novel Food Regulation. According to the information available to Member States' competent authorities, this product was not used as a food or food ingredient before 15 May 1997. Therefore, before it may be placed on the market in the EU as a food or food ingredient a safety assessment under the Novel Food Regulation is required.



There was a request whether this product requires authorisation under the Novel Food Regulation. Further information is required.



Not novel in food - According to the information available to the Member States' competent authorities, this product was used for human consumption to a significant degree within the Union before 15 May 1997. Thus, it is not considered to be 'novel' according to the provisions of the Novel Food Regulation (EU) 2015/2283 and its access to the market is not subject to the pre-market authorisation in accordance with Regulation (EU) 2015/2283.

# Different status in the new novel food catalogue

#### However, Member (

Not novel in food supplements - According to the information available to Member States' competent authorities, this product belongs to one of the categories of Article (3)(2)(a) of the Novel Food Regulation (EU) 2015/2283 and was used in food supplements in the EU before 15 May 1997. Therefore, its use in food supplements is not considered to be novel and is not subject to the pre-market authorisation in accordance with Regulation (EU) 2015/2283.

Any other consequer before the

Novel food not yet authorised - According to the information available to Member States' competent authorities or the conclusion reached by "name of the Member State competent authority" in response to a request under Commission Implementing Regulation (EU) 2018/456 (https://ec.europa.eu/food/safety/novel\_food/consultation-process\_en), this product was not consumed in the EU to a significant degree as a food before 15 May 1997. Therefore, a pre-market authorisation in accordance with Regulation (EU) 2015/2283 is required before it can be placed as food on the

Subject to a consultation request - This product is currently the subject of a consultation request to a Member State submitted pursuant to the requirements of Implementing Regulation (EU) 2018/456 on the procedural steps of the consultation process for determination of novel food status. The outcome of the request will be made publicly available on this website (https://ec.europa.eu/food/safety/novel\_food/consultation-process\_en).



## **EU Novel food catalogue**



What does it mean?

You can use the search engine or the alphabetical catalogue to see the list of products.

**Product Name** 

#### A B C D E F G H I J K L M N O P Q R S T U V W X Y Z ALL

Abies alba

Abies balsamea

Abies pectinata

Acacia arabica

Acacia nilotica

Acacia rigidula

Acacia senegal

Acacia sp.

Acacia verek

Acanthopanax senticosus

Abies alba

**Common Names** 

EN: European silver fir, Silver fir, Whitewood, NL: Gewone zilverspar, Grote spar, Zilverspar, FR: Sapin pectiné, Sapin blanc, Sapin argenté, FI: Saksanpihta, DE: Weiß-Tanne, Abies pectinata

**Description** 

The extracts of the following parts (bark, branch, needle, seed and resin) of the plant are not considered novel in food supplement.

Abies alba is a fir native to the mountains of Europe from the Pyrenees north to Normandy, east to the Alps and the Carpathians, and south to southern Italy and northern Serbia.

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### **Future layout for the entries**

Novel Food Status Catalogue

#### Agaricus blazei

The entry only concerns the mushroom **Agaricus blazei** and the **Agaricus blazei** dehydrated mycelium (vegetative part) powder.

Synonyms: Agaricus subrufescens, Agaricus brasiliensis or rufotegulis

Common names: Hime-matsutake, Almaond Portobella, amandel paddestoel (NL), pieczarka brazylijska (PL), Murill gomba (HU), Mandelpilz (DE), vrsta kukmaka (SL), žampion mandlový (CZ), Brazīlijas atmatene (LV), Champignion art (SE)

#### Description for Agaricus blazei (mushroom)

Agaricus blazei is a mushroom originating from Brazil

#### Status

#### Mushroom



According to the information available to the Member States' competent authorities, this product was used for human consumption to a significant degree within the Union before 15 May 1997. Thus, it is not considered to be 'novel' according to the provisions of the Novel Food Regulation (EU) 2015/2283 and its

access to the market is not subject to the pre-market authorisation in accordance with Regulation (EU) 2015/2283.

However, other legislation may restrict the placing on the market of this product as a food in the EU or in some Member States. Therefore, it is recommended to check with the <u>national competent authority(ies)</u> of the Member State(s).

#### Dehydrated mycelium powder



According to the conclusion reached by Spain in response to a request under Commission Implementing Regulation (EU) 2018/456 (https://ec.europa.eu/food/safety/novel food/consultation-process en), this product was not consumed in the EU to a significant degree as a food before 15

May 1997. Therefore, a pre-market authorisation in accordance with Regulation (EU) 2015/2283 is required before it can be placed as food on the EU market



How the NFC is updated?
What kind of info is included?
Limitations?
What happens if the product is not in the NFC?





# **Food Information Portal**



#### **SAVE TIME**

Allow **stakeholders and public** to **save time**, as the portal will integrate and provide a single point of entry for the food sectors.

# USE EXISTING FOOD DATA EFFICIENTLY

Make more **efficient** the use of Commission **resources** and **data**.

#### IMPROVE TRANSPARENCY

Published information to improve the visibility and the transparency on the food sector information for all the **stakeholders** and **general public** 





Search

Search

Search all domains

#### Food and Feed Information Portal Database

European Commission > Food > Food and Feed Information Portal

Food Additives

Search

This database is a searchable tool informing about the food additives approved for use in food in the EU and their conditions of use. It is based on the Union list of approved food additives laid down in Annex II to Regulation (EC) No 1333/2008.

Search for Additives

Browse by categories

European Legislation on Food Additives

Information documents

Disclaimer

**Food Flavouring** 

This database is a searchable tool informing about the flavouring substances approved for use in food in the EU and their conditions of use. It is based on the Union list of approved flavourings and source materials laid down in Annex I to Regulation (EC) No 1334/2008.

Search for food flavouring

Browse by categories

European Legislation on Food flavourings

Information documents

Disclaimer

**Health Claims** 

The search tool only allows searches for health claims, and not nutrition claims.

EU Register of Health Claims

Some health claims subject to the individual authorisation procedure

Download the complete dataset of nutrition and health claims in the following formats: Excel | PDF To be extended to

**NOVEL FOODS** 

Search for Novel Foods
Browse by categories
European legislation on Novel
Foods
Novel Food Catalogue

Food and Feed Information Portal Database Version 1.0

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# **Determination of the NF status: Consultation**

Art 4(2) NFR: If FBOs are still unsure about a food as novel, they shall consult the competent authorities of the EU country where they first intend to place the food on the market.

Commission Implementing Regulation (EU) 2018/456

List of MS CA: <a href="https://ec.europa.eu/food/sites/food/files/safety/docs/fs">https://ec.europa.eu/food/sites/food/files/safety/docs/fs</a> novel-food leg list comp auth reg 2018 en.pdf

# FR

# **Consultation process on novel food status**

# To date, 86 NF status published

Name and description of the food concerned	Date of publication	Statement on the food concerned	Reasons justifying the statement	Where the food is novel, the most appropriate food category under which it falls in accordance with Article 3(2) of Regulation (EU) 2015/2283
A plant protein concentrate that is fermented with the mycelium of shiitake (Lentinus edades).	25 February 2019	Novel when used as or in foods.	View document	Category 3(2) (a)(ii)
Agaricus blazei dehydrated mycelium powder	29 October 2019	Novel when used as or in foods.	View document (EN   •••	Category 3(2) (a)(ii)
Albizia julibrissin Durazz flowers	8 August 2019	Novel when used as or in foods.	View document (EN   •••	Category 3(2) (a)(iv)
Alcohol extract of kudzu (Pueraria lobata (Willd.) Ohwi) root.	30 June 2020	Novel when used as or in foods.	View document (EN   •••	Category 3(2) (a)(iv)
Apricot kernel drink and Fermented apricot kernel cream	22 March 2021	Not Novel	View document (EN   •••	

## 8. Termination of the NF procedure



# Termination of the NF authorisation procedure

NFR: 'Valid' in respect to an application or a notification means an application or a notification which falls within the scope of this Regulation and contains the information required for risk assessment and authorisation procedure.

If the application is not considered valid, the Commission shall indicate the reasons why it is not valid.

- ✓ Falls outside the scope of the NFR
- ✓ It does not fulfil the requirements set out in Article 10(2) of the NFR and Articles 3 to 5 of Implem Reg (EU) 2017/2469
- ✓ Studies that have not been previously notified (Art 32b of GFL)



# **Food innovation**

- Key driver to political priorities under the European Union Green Deal and Farm to Fork Strategy
- Food safety, security and 'sustainability' key elements
- Dietary shifts, healthy diets
- Environmental, social, ethical elements



# Challenges and expectations - 1

- Food innovation can be seen as both
  - Creative: shift to more sustainable, 'green' food production and consumption systems
  - Disruptive: may challenge some well embedded traditional, cultural and for some ethical codes
- Carry high expectations and challenges for and from civil society, food businesses, and regulators



# Challenges and expectations - 2

## For civil society

- Offer new taste experience, alternative foods
- Address environmental/ecological/climate needs, ethical/moral/religious requirements, animal welfare, address specific dietary needs
- May be seen as not natural, could be perceived as 'Frankestein food'
- Questioning the current paradigms of food production systems, established culture around food production
- Must be proven to be safe, nutritious, wholesome and tasty (acceptance element)
- Price versus 'established' foods
- Taste and texture of 'established foods'

#### For food businesses

- A solid regulatory framework As quick as possible entry to market
- Technical and scientific challenges of scaling up and production
- Data supporting safety and sustainability



# Challenges and expectations - 3

- For regulators
  - The legal framework will deal with safety, which is a first essential step is there
  - Need very solid data on safety
  - Depending on the novelty and innovative nature of the products, close scrutiny on each and every element concerning safety and nutrition is to be expected
  - Address civil society and food business expectations so that innovative foods find their way to the EU market under win-win conditions for all



# Regulation (EU) 2015/2283

- Conceived with a forward looking, anticipatory mode on upcoming food innovation
- Categories of novel foods: balance between the specific and the general to account for future developments
- Insects, alternative proteins, newly synthesised, innovative foods, and food supplements
- Fermentation products ('precision fermentation'), laboratory grown meat ('cultured meat') are/will be covered as long as they do not fall under the GMO Regulation (1829/2003)





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>