#### **COMMISSION IMPLEMENTING REGULATION (EU) 2020/1559**

#### of 26 October 2020

# amending Implementing Regulation (EU) 2017/2470 establishing the Union list of novel foods

(Text with EEA relevance)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foods, amending Regulation (EU) No 1169/2011 of the European Parliament and of the Council and repealing Regulation (EC) No 258/97 of the European Parliament and of the Council and Commission Regulation (EC) No 1852/2001 (¹), and in particular Article 12 thereof,

#### Whereas:

- (1) Pursuant to Article 8 of Regulation (EU) 2015/2283, the Commission was to establish, by 1 January 2018, the Union list of novel foods authorised or notified under Regulation (EC) No 258/97 of the European Parliament and of the Council (2).
- (2) The Union list of novel foods authorised or notified under Regulation (EC) No 258/97 was established by Commission Implementing Regulation (EU) 2017/2470 (3).
- (3) Commission Implementing Regulation (EU) 2018/1023 (4) corrected the initial Union list of novel foods established in the Annex to Implementing Regulation (EU) 2017/2470 by replacing that Annex. In the meantime eight Commission Implementing Regulations (EU) 2018/460 (5), (EU) 2018/461 (6), (EU) 2018/462 (7), (EU) 2018/469 (8), (EU) 2018/991 (9),

- (2) Regulation (EC) No 258/97 of the European Parliament and of the Council of 27 January 1997 concerning novel foods and novel food ingredients (OJ L 43, 14.2.1997, p. 1).
- (3) Commission Implementing Regulation (EU) 2017/2470 of 20 December 2017 establishing the Union list of novel foods in accordance with Regulation (EU) 2015/2283 of the European Parliament and of the Council on novel foods (OJ L 351, 30.12.2017, p. 72).
- (4) Commission Implementing Regulation (EU) 2018/1023 of 23 July 2018 correcting Implementing Regulation (EU) 2017/2470 establishing the Union list of novel foods (OJ L 187, 24.7.2018, p. 1).
- (5) Commission Implementing Regulation (EU) 2018/460 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 (OJ L 78, 21.3.2018, p. 2).
- (e) Commission Implementing Regulation (EU) 2018/461 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 (OJ L 78, 21.3.2018, p. 7).
- (7) Commission Implementing Regulation (EU) 2018/462 of 20 March 2018 authorising an extension of use of L-ergothioneine 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 (OJ L 78, 21.3.2018, p. 11).
- (8) Commission Implementing Regulation (EU) 2018/469 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 (OJ L 79, 22.3.2018, p. 11).
- (°) Commission Implementing Regulation (EU) 2018/991 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 (OJ L 177, 13.7.2018, p. 9).

<sup>(1)</sup> OJ L 327, 11.12.2015, p. 1.

- (EU) 2018/1011 (10), (EU) 2018/1018 (11), (EU) 2018/1032 (12) had been adopted authorising placing on the market of novel foods or extending the use of novel foods respectively. Those Implementing Regulations also updated the Union list. However, those novel foods and extensions of the use of novel foods no longer appear in the list, as replaced by Implementing Regulation (EU) 2018/1023.
- (4) For reasons of clarity and legal certainty, the Union list of novel foods set out in the Annex to Implementing Regulation (EU) 2017/2470 should therefore be amended to include those novel foods and extensions of the use of novel foods in the Union list again. Since those novel foods and extensions of the use of novel foods were included in the Union list until the entry into force of Implementing Regulation (EU) 2018/1023 on 13 August 2018, this Regulation should apply as of that date.
- (5) The measures provided for in this Regulation are in accordance with the opinion of the Standing Committee on Plants, Animals, Food and Feed,

HAS ADOPTED THIS REGULATION:

#### Article 1

The Annex to Implementing Regulation (EU) 2017/2470 is amended in accordance with the Annex to this Regulation.

#### Article 2

This Regulation shall enter into force on the day of its publication in the *Official Journal of the European Union*. It shall apply from 13 August 2018.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 26 October 2020.

For the Commission
The President
Ursula VON DER LEYEN

<sup>(10)</sup> Commission Implementing Regulation (EU) 2018/1011 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 (OJ L 181, 18.7.2018, p. 4).

<sup>(</sup>¹¹) Commission Implementing Regulation (EU) 2018/1018 of 18 July 2018 authorising an extension of use of UV-treated baker's yeast (Saccharomyces cerevisiae) 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 (OJ L 183, 19.7.2018, p. 9).

<sup>(12)</sup> Commission Implementing Regulation (EU) 2018/1032 of 20 July 2018 authorising the extension of use of oil from the micro algae Schizochytrium sp. 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 (OJ L 185, 23.7.2018, p. 9).

The Annex is amended as follows.

- (1) Table 1 (Authorised novel foods) is amended as follows:
  - (a) the following entry is inserted between the entry for 'Echium plantagineum oil' and the entry for 'Egg membrane hydrolysate':

Authorised novel food	Conditions under which the	ne novel food may be used	Additional specific labelling requirements	Other requirements
Ecklonia cava phlorotannins	Specified food category  Food supplements as defined in Directive 2002/46/EC intended for the general population, excluding children under the age of 12 years	Maximum levels  163 mg/day for adolescents from 12 to 14 years of age 230 mg/day for adolescents	The designation of the novel food on the labelling of the food-stuffs containing it shall be "Ecklonia cava Phlorotannins".  Food supplements containing Ecklonia cava phlorotannins shall bear the following statement:  (a) This food supplement should not be consumed by children/adolescents under the age of twelve/fourtee-n/eighteen(") years.  (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.'	

ANNEX

(b) the entry for 'Taxifolin-rich extract' is replaced by the following:

Taxifolin-rich extract	Specified food category	Maximum levels	The designation of the novel food on the labelling of the food-
	Yogurt plain/Yogurt with fruits(*)	0,020 g/kg	stuffs containing it shall be "taxifolin-rich extract""
	Kephir <sup>(*)</sup>	0,008 g/kg	
	Buttermilk <sup>(*)</sup>	0,005 g/kg	
	Milk powder <sup>(*)</sup>	0,052 g/kg	
	Cream <sup>(*)</sup>	0,070 g/kg	
	Sour cream <sup>(*)</sup>	0,050 g/kg	
	Cheese(*)	0,090 g/kg	
	Butter <sup>(*)</sup>	0,164 g/kg	
	Chocolate confectionery	0,070 g/kg	

Non-alcoholic beverages 0,020 g/L
Food supplements as defined in Directive 2002/46/EC intended for the general population, excluding infants, young children, children and adolescents younger than 14 years
(*) When used in milk products Taxifolin-rich extract may not replace whole or in part, any milk constituent

(c) the entry for 'L-ergothioneine' is replaced by the following:

'L-ergothioneine	Specified food category	Maximum levels	The designation of the novel food on the labelling of the food- stuffs containing it shall be "L-ergothioneine"	
	Alcohol-free beverages	0,025 g/kg		
	Milk-based drinks	0,025 g/kg		
	"Fresh" milk products(*)	0,040 g/kg		
	Cereal bars	0,2 g/kg		
	Chocolate confectionery	0,25 g/kg		
	Food supplements as defined in Directive 2002/46/EC	30 mg/day for general population (excluding pregnant and lactating women) 20 mg/day for children older than 3 years		
	(*) When used in milk products whole or in part, any milk con-	L-ergothioneine may not replace in stituent		

(d) the following entry is inserted between the entry for 'L-ergothioneine' and the entry for 'Ferric sodium EDTA':

Extract of three	Specified food category	Maximum levels	The designation of the novel food on the labelling of the foodstuffs	
herbal roots (Cynanchum wilfor- dii Hemslev. Phlomis	Food supplements as defined in Directive 2002/46/EC for adult	175 mg/day	containing it shall be "extract of three herbal roots (Cynanchum wilfordii Hemsley, Phlomis umbrosa Turcz. and Angelica gigas Nakai)".	
umbrosa Turcz. and Angelica gigas	population		The labelling of food supplements containing the extract of mixture of the three herbal roots shall bear a statement in close	
Nakai)			proximity to the list of ingredients indicating that it should not be consumed by individuals with known celery allergy.'	

(e) the following entry is inserted between the entry for 'Lycopene oleoresin from tomatoes' and the entry for 'Magnesium citrate malate':

'Hen egg white	Specified food category	Maximum levels	The designation of the novel food on the labelling of food supplements containing it shall be "Hen egg white lysozyme hydro-	
	Food supplements as defined in Directive 2002/46/EC intended for adult population		plements containing it shall be "Hen egg white lysozyme hydrolysate".'	

(f) the entry for 'UV-treated mushrooms (Agaricus bisporus)' is replaced by the following:

'UV-treated mush- rooms (Agaricus bisporus)	Specified food category  Mushrooms (Agaricus bisporus)	Maximum levels of vitamin $D_2$ 20 µg of vitamin $D_2/100$ g fresh weight	<ol> <li>The designation on the label of the novel food as such or of the foodstuffs containing it shall be "UV-treated mushrooms (<i>Agaricus bisporus</i>)".</li> <li>The designation on the label of the novel food as such or of the foodstuffs containing it shall be accompanied by indication that a "controlled light treatment was used to increase vitamin D levels" or "UV treatment was used to increase vitamin D<sub>2</sub> levels"."</li> </ol>	
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(g) the entry for 'UV- treated baker's yeast (Saccharomyces cerevisiae)' is replaced by the following:

'UV-treated baker's yeast (Saccharo- myces cerevisiae)	Specified food category  Yeast-leavened breads and rolls  Yeast-leavened fine bakery wares  Food supplements as defined in Directive 2002/46/EC	Maximum levels of vitamin $D_2$ 5 µg of vitamin $D_2/100$ g  5 µg of vitamin $D_2/100$ g	The designation of the novel food on the labelling of the foodstuffs containing it shall be "Vitamin D yeast" or "Vitamin $D_2$ yeast"
	Pre-packed fresh or dry yeast for home baking	45 μg/100 g for fresh yeast 200 μg/100 g for dried yeast	<ol> <li>The designation of the novel food on the labelling of the foodstuffs shall be "Vitamin D yeast" or "Vitamin D<sub>2</sub> yeast".</li> <li>The labelling of the novel food shall bear a statement that the foodstuff is only intended for baking and that it should not be eaten raw.</li> <li>The labelling of the novel food shall bear instructions for use for the final consumers so that a maximum concentration of 5 μg/100 g of vitamin D<sub>2</sub> in final home-baked products is not exceeded."</li> </ol>

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Non-alcoholic beverages (including dairy analogue and milk-based drinks)	80 mg/100 ml
Infant formula and follow-on formula as defined in Regulation (EU) No 609/2013	In accordance with Regulation (EU) No 609/2013
Processed cereal-based foods and baby foods for infants and young children as defined in Regulation (EU) No 609/2013	0,
Fruit/vegetable puree	100 mg/100 g

# (2) Table 2 (Specifications) is amended as follows:

(a) the following entry is inserted between the entry for 'Echium plantagineum oil' and the entry for 'Egg membrane hydrolysate':

Authorised Novel Food	Specification		
Ecklonia cava phlorotannins	Description/Definition  Ecklonia cava phlorotannins are obtained via alcohol extraction from the edible marine alga Ecklonia cava. The extract is a dark brown powder, rich in 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  Mould/yeast: < 300 CFU/g  Coliforms: Negative to test  Salmonella spp.: Negative to test  Salmonella spp.: Negative to test  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  Inorganic Arsenic: < 0,5 mg/kg  Iodine: 150,0 - 650,0 mg/kg  CFU: Colony Forming Units'		

(b) the entry for 'Definition' for 'Taxifolin-rich extract' is replaced by the following:

'Taxifolin-rich extract	Definition
	Chemical name: [(2R,3R)-2-(3,4 dihydroxyphenyl)-3,5,7-trihydroxy-2,3-dihydrochromen-4-one, also called (+) trans (2R,3R)- dihy-
	droquercetin] and with no more than 2 % of the cis-form'

(c) the following entry is inserted between the entry for 'L-ergothioneine' and the entry for 'Ferric sodium EDTA':

# 'Extract of three herbal roots (Cynanchum | Description/Definition wilfordii Hemsley, Phlomis umbrosa Turcz. and Angelica gigas Nakai)

The mixture of the three herbal roots is yellowish brown fine powder produced by hot-water extraction, concentration by evaporation, and spray drying

# Composition of the extract of mixture of the 3 herbal roots

Cynanchum wilfordii root: 32,5 % (w/w) Phlomis umbrosa root: 32,5 % (w/w) Angelica gigas root: 35,0 % (w/w)

**Specifications** 

Loss on drying: NMT 100 mg/g

Assav

Cinnamic acid: 0.012 - 0.039 mg/gShanzhiside methyl ester: 0.20 - 1.55 mg/g

Nodakenin: 3,35 - 10,61 mg/gMethoxsalen: < 3 mg/g Phenols: 13.0 - 40.0 mg/gCoumarins: 13.0 - 40.0 mg/gIridoids: 13.0 - 39.0 mg/gSaponins: 5.0 - 15.5 mg/g

# Nutritive components

Carbohydrates: 600 - 880 mg/g

Proteins: 70 - 170 mg/g

Fats: < 4 mg/g

# Microbiological parameters Total viable plate count: < 5000 CFU/g

Total mold and yeast: < 100 CFU/g Coliform bacteria: < 10 CFU/g Salmonella: Negative/25 g Escherichia coli: Negative/25 g Staphylococcus aureus: Negative/25 g

# Heavy metals

Lead: < 0,65 mg/kg Arsenic: < 3,0 mg/kg Mercury: < 0,1 mg/kg Cadmium: < 1,0 mg/kg CFU: Colony Forming Units' (d) the following entry is inserted between the entry for 'Lycopene oleoresin from tomatoes' and the entry for 'Magnesium citrate malate':

# 'Hen egg white lysozyme hydrolysate

# **Description/Definition**

Hen egg white lysozyme hydrolysate is obtained from hen egg white lysozyme by an enzymatic process, using subtilisin from Bacillus licheniformis.

The product is a white to light yellow powder.

#### Specification

Protein (TN(\*) x 5,30): 80-90 %

Tryptophan: 5-7 %

Ratio Tryptophan/LNAA(\*\*): 0,18-0.25

Degree of hydrolysis: 19-25 %

Moisture: < 5 % Ash: < 10 % Sodium: < 6 % Heavy metals Arsenic: < 1 ppm

Lead: < 1 ppm Cadmium: < 0,5 ppm Mercury: < 0,1 ppm Microbiological criteria

Total aerobic count: < 10<sup>3</sup> CFU/g

Total combined yeasts/moulds count: < 10<sup>2</sup> CFU/g

Enterobacteria: < 10 CFU/g Salmonella spp: Absence in 25 g Escherichia coli: Absence in 10 g Staphylococcus aureus: Absence in 10 g Pseudomonas aeruginosa: Absence in 10 g

- TN: total nitrogen
- LNAA: large neutral amino acids'
- (e) the entry for 'UV-treated mushrooms (Agaricus bisporus)' is replaced by the following:

# 'UV-treated mushrooms (Agaricus bisporus)

# **Description/Definition**

Commercially grown Agaricus bisporus to which UV light treatment is applied to harvested mushrooms.

UV radiation: a process of radiation in ultraviolet light within the wavelength of 200-800 nm.

Vitamin D<sub>2</sub>

Chemical name: (3β,5Z,7E,22E)-9,10-secoergosta-5,7,10(19),22-tetraen-3-ol

Synonym: Ergocalciferol CAS No: 50-14-6 Molecular weight: 396,65 g/mol

**Contents** 

Vitamin  $D_2$  in the final product: 5-20  $\mu$ g/100 g fresh weight at the expiration of shelf life.

 $(f) \quad \text{the entry for 'UV- treated baker's yeast (} \textit{Saccharomyces cerevisiae}\text{)' is replaced by the following:}$ 

# 'UV-treated baker's yeast (Saccharomyces cerevisiae)

# Description/Definition

Baker's yeast (Saccharomyces cerevisiae) is treated with ultraviolet light to induce the conversion of ergosterol to vitamin  $D_2$  (ergocalciferol). Vitamin  $D_2$  content in the yeast concentrate varies between 800 000-3 500 000 IU vitamin D/100 g (200-875  $\mu$ g/g). The yeast may be inactivated.

The yeast concentrate is blended with regular baker's yeast in order not to exceed the maximum level in the pre-packed fresh or dry yeast for home baking.

Tan-coloured, free-flowing granules.

# Vitamin D<sub>2</sub>

Chemical name: (5Z,7E,22E)-(3S)-9,10-secoergosta-5,7,10(19),22-tetraen-3-ol

Synonym: Ergocalciferol CAS No.: 50-14-6

Molecular weight: 396,65 g/mol

# Microbiological criteria for the yeast concentrate

Coliforms:  $\leq 10^3/g$ Escherichia coli:  $\leq 10/g$ Salmonella: Absence in 25 g'