
Changes to legislation: There are currently no known outstanding effects for the Commission Decision of 12 December 2008 authorising the placing on the market of arachidonic acid-rich oil from *Mortierella alpina* as a novel food ingredient under Regulation (EC) No 258/97 of the European Parliament and of the Council (notified under document number C(2008) 8080) (Only the English text is authentic) (2008/968/EC), ANNEX. (See end of Document for details)

ANNEX

SPECIFICATIONS OF ARACHIDONIC ACID-RICH OIL FROM *MORTIERELLA ALPINA*

Description

The clear yellow arachidonic acid-rich oil is obtained by fermentation of the fungus *Mortierella alpina* using soy flour and soy oil as substrates.

Specifications of arachidonic acid-rich oil from *Mortierella alpina*

Arachidonic acid	$\geq 40 \%$
Peroxide value	≤ 5 meq/kg
Acid value	$\leq 0,2$ mg KOH/g
Anisidin value	≤ 20
Free fatty acids	$\leq 0,2 \%$
Unsaponifiable matter	$\leq 1 \%$
Colour (Lovibond 50,8 mm cell) yellow	≤ 50
Colour (Lovibond 50,8 mm cell) red	≤ 10

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