Changes to legislation: There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2020/1559, ANNEX. (See end of Document for details)

#### **ANNEX**

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 novel food may be used		Additional specific labelling requiremen	Other requirements
'Ecklonia cava phlorotannins	Specified food scategory 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 above 14 years of age 263 mg/day for adults	The designation of the novel food on the labelling of the foodstuffs containing it shall be "Ecklonia cava" Phlorotannin Food supplements containing Ecklonia cava phlorotannin shall bear the following statement:  (a) Thi foo sup sho not be con by chil ado und the age of twe four containing the containing	s''. s d plement uld sumed ldren/ lescents
			yea	rs.

(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
(c)	thyroid disease. This food supplement should not be consumed if other food supplements containing iodine
(*)	are also consumed.  Depending on the age group

Changes to legislation: There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2020/1559, ANNEX. (See end of Document for details)

	the	
	food	
	supp	lement
	is	
	inten	ded
	for.'	

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

Taxifolin- rich extract	Specified food category	Maximum levels
	Yogurt plain/ Yogurt with fruits <sup>(*)</sup>	0,020 g/kg
	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 <sup>(*)</sup>	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	100 mg/day

The designation of the novel food on the labelling of the foodstuffs containing it shall be "taxifolinrich extract"

(*)	When used in
, ,	milk products
	Taxifolin-rich
	extract may not
	replace in 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 foodstuffs containing it shall be "Lergothioneine"	esignation f the novel bod on the abelling f the bodstuffs bontaining it
	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		
	milk L-erg may in wl part,	n used in products gothioneine not replace hole or in any milk tituent		

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

Extract	Specified	Maximum	The	
of three	food	levels	designation	
herbal roots	category		of the novel	
(Cynanchum			food on the	

Changes to legislation: There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2020/1559, ANNEX. (See end of Document for details)

wilfordii Hemsley, Phlomis umbrosa Turcz. and Angelica gigas Nakai)	Food supplements as defined in Directive 2002/46/ EC for adult population	175 mg/day	labelling of the foodstuffs containing it shall be "extract of three herbal roots (Cynanchum wilfordii Hemsley, Phlomis umbrosa Turcz. and Angelica gigas Nakai)". The labelling of food supplements containing the extract of mixture of the three herbal roots shall bear a statement in close proximity to the list of ingredients indicating that it should not be consumed by	
			that it should not be	

(e) 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	Specified food category	Maximum levels	The designation of the novel food on the labelling of food supplements containing it shall	designation of the novel	
	Food supplements as defined in Directive 2002/46/	1000 mg/day			

EC intended	be "Hen
for adult	egg white
population	lysozyme
	hydrolysate".

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

UV-treated mushrooms (Agaricus bisporus)	Specified food category	Maximum levels of vitamin D <sub>2</sub>	1.	The designation on the
otsporus)	Mushrooms (Agaricus bisporus)	$20  \mu g$ of vitamin $D_2/100  g$ fresh weight	2.	the label of the novel food as such or of the foodstuffs containing it shall be "UV-treated mushrooms (Agaricus bisporus)". The designation on the label of the novel food as such or of the foodstuffs containing it shall be accompanied by

Changes to legislation: There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2020/1559, ANNEX. (See end of Document for details)

,		
		ation
	that	
	a	
		trolled
	light	
	treat	ment
	was	
	used	
	to	
	incre	ase
	vitar	nin
	D	
	level	s"
	or	
	"UV	
	treat	ment
	was	
	used	
	to	
	incre	ase
	vitar	
	$D_2$	
	level	s".

(g) the entry for 'UV- treated baker's yeast (Saccharomyces cerevisiae)' is replaced by the following:

UV-treated baker's yeast	Specified food category	Maximum levels of vitamin D <sub>2</sub>	$\begin{array}{cccccccccccccccccccccccccccccccccccc$	
(Saccharomyo cerevisiae)	Yeast- leavened breads and rolls	5 μg of vitamin D <sub>2</sub> /100 g		
	Yeast- leavened fine bakery wares	5 μg of vitamin D <sub>2</sub> /100 g		
	Food supplements as defined in Directive 2002/46/EC		"Vitamin D <sub>2</sub> yeast"	
	Pre-packed fresh or dry yeast for home baking	45 μg/100 g for fresh yeast 200 μg/100 g for dried yeast	1. The desig of the nove food on the	gnation

2.	labelling of the foodstuffs shall be "Vitamin D yeast" or "Vitamin D2 yeast". The labelling of the novel food shall bear a statement that the foodstuff is
3.	only intended for baking and that it should not be eaten raw. The labelling of the novel food shall bear instructions for use for the final

Changes to legislation: There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2020/1559, ANNEX. (See end of Document for details)

	consumers
	so
	that
	a
	maximum
	concentration
	of 5
	μg/100
	g of
	vitamin
	$D_2$
	in
	final
	home#
	baked
	products
	is
	not
	exceeded.

(h) the entry for 'Schizochytrium sp. (T18) oil' is replaced by the following:

Schizochytriu		Maximum	The
sp. (T18) oil	food category	levels	designation of the novel
	Dairy products except milk- based drinks	200 mg/100 g or for cheese products 600 mg/100 g	food on the labelling of the foodstuffs containing it shall be
	Dairy analogues except drinks	200 mg/100 g or for analogues to cheese products 600 mg/100 g	"Oil from the microalgae Schizochytrium sp.".
	Spreadable fats and dressings	600 mg/100 g	
	Breakfast cereals	500 mg/100 g	
	Food supplements as defined in Directive	250 mg DHA/day for general population	
	2002/46/EC	450 mg DHA/day for pregnant	

	and lactating women
Total diet replacement for weight control as defined in Regulation (EU) No 609/2013 and meal replacements for weight control	250 mg/meal
Milk-based drinks and similar products intended for young children  Foods intended to meet the expenditure of intense muscular effort, especially for sportsmen  Foods	200 mg/100 g
bearing statements on the absence or reduced presence of gluten in accordance with the requirements of Commission Implementing Regulation (EU) No 828/2014	T
Foods for special medical	In accordance with the

purposes as defined in Regulation (EU) No 609/2013	particular nutritional requirements of the persons for whom the products are intended
Bakery products (breads, rolls and, sweet biscuits)	200 mg/100 g
Cereal bars	500 mg/100g
Cooking fats	360 mg/100 g
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	200 mg/100 g
Fruit/ vegetable puree	100 mg/100 g

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

<b>Authorised Novel Food</b>	Specification
<i>Ecklonia cava</i> phlorotannins	Description/Definition
<b>r</b>	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: $90 \pm 5 \%$
	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
	Staphylococcus aureus: Negative to
	test
	Heavy metals and Halogens
	Lead: < 3,0 mg/kg
	Mercury: $< 0.1 \text{ mg/kg}$
	Cadmium: < 3,0 mg/kg
	Arsenic: < 25,0 mg/kg
	Inorganic Arsenic: < 0,5 mg/kg
	Iodine: $150.0 - 650.0 \text{ mg/kg}$
	CFU: Colony Forming Units'

the entry for 'Definition' for 'Taxifolin-rich extract' is replaced by the (b) 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)-
	dihydroquercetin] 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 wilfordii Hemsley, Phlomis umbrosa Turcz. and Angelica gigas Nakai)

#### **Description/Definition**

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/

v)

Angelica gigas root: 35,0 % (w/w)

**Specifications** 

Loss on drying: NMT 100 mg/g

Assay

Cinnamic acid: 0,012 – 0,039 mg/g Shanzhiside methyl ester: 0,20 –

1,55 mg/g

Nodakenin: 3,35 - 10,61 mg/g

Methoxsalen: < 3 mg/g Phenols: 13,0 – 40,0 mg/g Coumarins: 13,0 – 40,0 mg/g Iridoids: 13,0 – 39,0 mg/g Saponins: 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:  $< 10^3$  CFU/g Total combined yeasts/moulds

count:  $< 10^2 \text{ CFU/g}$ 

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

*Pseudomonas aeruginosa*: Absence in 10 g

TN: total nitrogen

\*\* LNAA: large neutral amino acids

the entry for 'UV-treated mushrooms (Agaricus bisporus)' is replaced by (e) 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:  $(3\beta,5Z,7E,22E)-9,10$ secoergosta-5,7,10(19),22tetraen-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 µg/100 g fresh weight at the expiration of shelf life.

(f) the entry for 'UV- treated baker's yeast (*Saccharomyces cerevisiae*)' 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

#### **Changes to legislation:**

There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2020/1559, ANNEX.