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ANNEX

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

(1) in Table 1 (Authorised novel foods), the following entry is inserted: [*OP, please insert in the EN version in alphabetical order.*]

Authorised novel food	Conditions under which the novel food may be used		Additional specific labelling requirements	Other requirements	Data Protection
Pea and rice protein	<i>Specified food category</i>	<i>Maximum levels (g NF/100 g)</i>	The designation of the novel food on the labelling of the foodstuffs containing it shall be 'Pea and rice protein fermented by Shiitake mushroom mycelia'.		Authorised on [...][<i>OP, please insert the date dd.mm.yyyy - 20th day following publication</i>]. This inclusion is based on proprietary scientific data protected in accordance with Article 26 of Regulation (EU) 2015/2283. Applicant: MycoTechnology, Inc., 18250 E. 40th Avenue, Suite 50, Aurora, 80011 Colorado, United States. During the period of data protection, the novel food pea and rice protein
	Bakery wares, breads, rolls, croutons, pizza-based products	5			
	Breakfast cereals and cereal bars	33			
	Fruit juices and				

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fermented by <i>Lentinula edodes</i> (Shiitake mushroom) mycelia	nectars	1			fermented by <i>Lentinula edodes</i> (Shiitake mushroom) mycelia is authorised for placing on the market within the Union only by MycoTechnology, Inc. unless a subsequent applicant obtains authorisation for the novel food without reference to the proprietary scientific data protected in accordance with Article 26 of Regulation (EU) 2015/2283 or with the agreement of MycoTechnology, Inc.. End date of the data protection: [...] <i>[OP please insert the date dd.mm.yyyy –5 years after entry into force]</i> .
	Mixed fruit and vegetable juices and nectars	10			
	Vegetable juices	20			
	Fruit-based liquid foodstuffs (of the ‘smoothie’ variety)	20			
	Fruit juice concentrates and powders	5			

	Vegetable juice concentrates and powders	100			
	Ready-to-mix beverage powders	93			
	Cocoa and chocolate confectionary	7			
	Dairy analogues including beverage whiteners and single meal replacements for weight control	11			

	Flavoured and unflavoured fermented milk-based products, including heat-treated products	5			
	Fresh and dry pasta-based products, stuffed pasta-based products, cooked pasta-based products, noodles	15			
	Heat-treated and non-heat-treated processed meat	14			

	Soups and soup concentrates or powders	30			
	Seasonings and condiments, including salad dressings	26			
	Protein products including meat alternatives	40			
	Flavoured milk-based drinks	1			

	Milk based single meal replacements for weight control	1			
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(2) in Table 2 (Specifications), the following entry is inserted in alphabetical order: [OP, please insert in the EN version in alphabetical order.]

Authorised Novel Food	Specification
<p>Pea and rice protein fermented by <i>Lentinula edodes</i> (Shiitake mushroom) mycelia</p>	<p>Description:</p> <p>The novel food is a powder produced from the fermentation of pea and rice protein concentrates by the mycelia of the Shiitake mushroom (<i>Lentinula edodes</i>) followed by a series of heat treatment and drying steps.</p> <p>Characteristics/Composition:</p> <p>Protein (% dry weight, N x 6.25): $\geq 75,0$ Moisture: $\leq 7,0$ Total fat (% dry weight): $\leq 10,0$ Ash (% dry weight): $\leq 10,0$ Total fibre: (%) : $\leq 13,0$ Total sugars (%): $\leq 1,1$</p> <p>Mycotoxins:</p> <p>Aflatoxin B1 ($\mu\text{g/kg}$): $< 1,0$ Aflatoxin B2 ($\mu\text{g/kg}$): $< 1,0$ Aflatoxin G1 ($\mu\text{g/kg}$): $< 1,0$ Aflatoxin G2 ($\mu\text{g/kg}$): $< 1,0$ Aflatoxin total (B1+B2+G1+G2) ($\mu\text{g/kg}$): $< 3,0$</p> <p>Heavy metals:</p> <p>Arsenic ($\mu\text{g/kg}$): $< 0,1$ Cadmium ($\mu\text{g/kg}$): $< 0,1$ Lead ($\mu\text{g/kg}$): $< 0,3$ Mercury ($\mu\text{g/kg}$): $< 0,1$</p> <p>Microbiological criteria:</p> <p>Total aerobic microbial count: $< 1,000 \text{ CFU/g}$</p>

	<p>Total yeast/moulds count: < 100 CFU/g</p> <p>Coliforms: \leq 10 CFU/g</p> <p><i>Salmonella</i> spp.: Absent in 25 g</p> <p><i>Escherichia coli</i>: < 10 CFU/g</p> <p><i>Listeria monocytogenes</i>: Absent in 25 g</p> <p>*CFU: Colony Forming Units</p>
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