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EN

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
<i>Antrodia camphorata</i> mycelia powder	Specified food category	Maximum levels	1. The designation of the novel food on the labelling of food supplements containing it shall be ' <i>Antrodia camphorata</i> mycelia powder'. 2. The labelling of the food supplements containing <i>Antrodia camphorata</i> mycelia powder shall bear a statement that this food supplement should not be consumed by infants, children, and adolescents younger than 14 years.	
	Food supplements as defined in Directive 2002/46/EC, excluding infants, children, and adolescents younger than 14 years	990 mg/day		

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(2) in Table 2 (Specifications), the following entry is inserted: [OP, please insert in the EN version in alphabetical order.]

Authorised Novel Food	Specification
<i>Antrodia camphorata</i> mycelia powder	<p>Description/Definition: The novel food consists of brown powder of freeze-dried mycelia produced by solid-state cultivation from tissue cultures derived from the fungus <i>Antrodia camphorata</i>. <i>Antrodia camphorata</i> is a synonym of <i>Taiwanofungus camphoratus</i> (family: Fomitopsidaceae).</p> <p>Characteristics/Composition: Loss on drying: < 10 % Total Carbohydrates: ≤ 80 g/100 g Protein: ≤ 20 g/100 g Ash: ≤ 15 g/100g Fat: ≤ 6 g/100 g Total triterpenoids*: 1.0 – 10.0 g/100 g Antroquinonol: 1.0 – 20.0 mg/g</p> <p>Heavy metals: Arsenic: < 0.5 mg/kg</p> <p>Microbiological criteria: Total aerobic microbial count: ≤ 10³ **CFU/g Total yeast and mould count: ≤ 100 CFU/g <i>Escherichia coli</i>: Not detected in 10 g <i>Salmonella</i> spp.: Not detected in 25 g</p>

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	<i>Staphylococcus aureus</i> : Not detected in 10 g
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* Colorimetric method in Wang et al. 2006

**CFU: Colony Forming Units.'

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