### Better Food. Better Health. Better World.



# **Novel Food**

The entire value-chain in our labs



A **Novel Food** is defined as food that had **not been consumed to a significant degree by humans in the EU** before 15 May 1997, when the first Regulation on Novel Food came into force:

- newly developed innovative food;
- food produced using new technologies and production processes;
- food which is or has been traditionally eaten outside of the EU.

Based on scientific and technological developments that have occurred since 1997, it is **appropriate** to review, clarify and update the categories of food, which constitute Novel Foods as follow:



Whole insects and their parts



Food with a new or intentionally modified molecular structure



Food from **cell culture** or **tissue culture** derived from animals, plants, microorganisms, fungi or algae



Food from microorganisms, fungi or algae



Food from material of mineral origin



Food from plants obtained by non-traditional propagating practices where those practices give rise to significant changes in the composition or structure of the food affecting its nutritional value, metabolism or level of undesirable substances



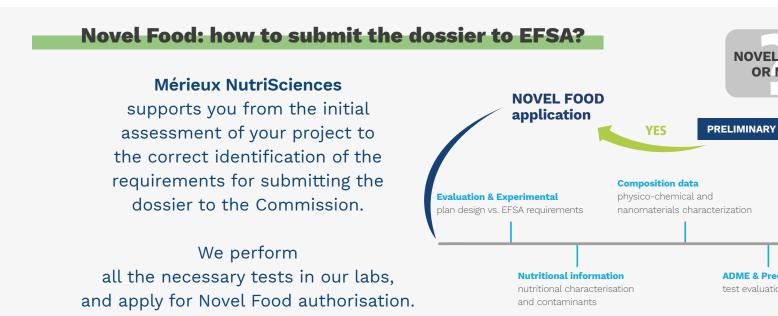
Food consisting of certain micelles or liposomes



Food resulting from a production process not used for food production within the EU before 15 May 1997, which gives rise to significant changes in the composition or structure of a food affecting its nutritional value, metabolism or level of undesirable substances

#### **DOES NOT APPLIED TO**

- GM foods or foods produced from GM organisms
- Food enzymes
- Food additives
- Food flavourings
- Extraction solvents

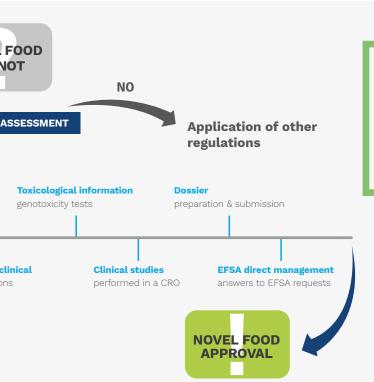


### **Novel Food regulation**

Adopted on 25 November 2015, the European Regulation on Novel Food (EU) 2015/2283 came into effect in all European countries the 1 January 2018, thus including new foods and ingredients (Regulation EU 2015/2283 - Article 3).

#### **MILESTONES**

2004 EFSA publishes its first scientific opinion of a novel food application - the use of enova oil. 2015 The new Novel Food Regulation introduces a centralized assessment and authorization procedure. 2016 EFSA issues new guidance on the requirements for submission of novel food and traditional foods from the third countries applications. 2017 EFSA holds a webinar the scientific aspects to consider when preparing a novel food application. 2018 The new regulation takes effect from January with the Commission responsible for authorizing novel foods after an EFSA safety evaluation. EFSA issues administrative guidance for applicants and publishes the first opinion – shrimp peptide concentrate – following the new procedures. 2021 The first EFSA assessment of an insect product as novel food comes out.



#### **NOVEL FOOD APPROVED**

# Mérieux NutriSciences can ensure a successful launch on the market:

- Regulatory consulting & label check
- Sensory and Consumer studies
- Sustainability management service
- Packaging services, safety and suitability

## **Mérieux NutriSciences**

A STRONG PRESENCE IN EUROPE AND WORLDWIDE



MÉRIEUX NUTRISCIENCES OFFERS ITS SCIENTIFIC EXCELLENCE
IN PHARMACEUTICAL, FOOD, CHEMICAL, BIOCIDE AND COSMETIC PRODUCTS
TESTING AND CONSULTING TO ENSURE SUPPORT, OPTIMAL REACTIVITY
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