

Lyso-Phosphatidylcholine (LPC)-Rich Oil from Antarctic Krill (*Euphausia Superba*) Discussion Paper

Committee Paper for Discussion - ACNFP/173/09

Advisory Committee For Novel Foods and Processes

Application for authorisation as a novel food for *Lyso-Phosphatidylcholine (LPC)-Rich Oil from Antarctic Krill (Euphausia Superba)*

Application Number - RP2181

Issue

An application has been received under the novel food authorisation process (assimilated Regulation 2015/2283) for *lyso-phosphatidylcholine (LPC)-rich oil from Antarctic krill (Euphausia superba)*. The Committee is asked to advise on whether the available data provides an adequate basis for a risk assessment, and whether the novel food is safe and not nutritionally disadvantageous under the proposed use and use levels.

A draft Committee Advice Document (CAD) has been prepared to support the review of this novel food application. Members are asked to consider the CAD and provide comments.

Background

1. On the 14th March 2024, the FSA received the submission for *lyso-phosphatidylcholine (LPC)-rich oil from Antarctic krill (Euphausia superba)*, from Aker Biomarine Human Ingredients, Norway.

2. The novel food is manufactured by the enzymatic processing of Antarctic krill oil to yield the novel food which has a higher content of LPC. The applicant intends to use the novel food in food supplements as an alternative source of omega-3 long chain polyunsaturated fatty acids, especially other krill oil food supplements.
3. The draft CAD is attached as Annex A. The application dossier and the annexes to the dossier are attached as Annexes B and C, respectively. These contain confidential information. The FSA's request for further information (RFI) and the applicant's response to the RFI are included as Annexes D and E, respectively. Annex E also contains confidential information.
4. An initial review by FSA assessors noted that many of the key issues in this safety assessment were similar to other omega-3 marine-based oils which have previously been reviewed by the Committee. Areas for review were identified as the production process, the composition and the specification. For this novel food application, we would particularly welcome Committee advice on whether the toxicological data is consistent with other similar marine-based oils, and how this data should be interpreted to establish a point of departure for LPC-rich krill oil. If further data is required, we would welcome further detail from the Committee on the information that should be sought from the applicant.

Committee Action Required

- The Committee is asked whether the available data provide a satisfactory basis for evaluating the safety of the extension of uses for the novel food.
- If so, the Committee is asked whether it is content to conclude the assessment and recommend the novel food as an ingredient to be added to the range of foods specified.
- If not, the Committee is asked to indicate what additional data would be required.

ACNFP Secretariat

September 2025

Annexes

ACNFP-173-09-Annex A – Draft Committee Advice Document

ACNFP-173-09-Annex B – Dossier and References [Confidential]

ACNFP-173-09-Annex C – Annexes [Confidential]

ACNFP-173-09-Annex D – Request for Information

ACNFP-173-09-Annex E – Response to RFI [Confidential]