# ADVISORY COMMITTEE ON NOVEL FOODS AND PROCESSES

# MINUTES OF THE ONE HUNDRED AND THIRTIETH MEETING HELD ON 16 AUGUST 2017

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**MINUTES OF THE HUNDRED AND THIRTY MEETING OF THE ADVISORY COMMITTEE ON NOVEL FOODS AND PROCESSES, HELD ON 16 AUGUST 2017 IN ROOMS 104,105 AND 106, AVIATION HOUSE.**

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| **Present** | Professor Peter Gregory – **Chairman** |
| | Dr Anton Alldrick (by Telecom)<br>Professor Susan Duthie<br>Mrs Nichola Lund<br>Dr Rohini Manuel<br>Professor John Mathers<br>Professor Harry McArdle<br>Professor Clare Mills<br>Ms Claire Nicholson<br>Professor Christopher Ritson<br>Dr Lesley Stanley |
| **Apologies** | Dr Camilla Alexander-White<br>Professor Michael Bushell<br>Dr Hamid Ghoddusi<br>Mrs Rebecca McKenzie |
| **FSA Advisor** | Colin Clifford |
| **Secretariat** | Alison Asquith – **Minutes**<br>Ruth Willis - **ACNFP Secretary**<br>Sabrina Roberts |

*Members are required to declare any personal interest in matters under discussion. Where Members have a particularly close association with any item, the Chairman will limit their involvement in the discussion. In cases where an item is to be discussed in their absence, a Member may make a statement before leaving.*

## 1. Apologies and announcements

Three members sent apologies for non-attendance; comments were received from two members.

The Chairman reminded Members of the need to announce any commercial interests in the business of the Committee, prior to the discussions on each item.

Dr Anton Alldrick declared an interest in two applications as he has had an historic involvement in the applications of UV treatment/use of yeast in bakery products/chia seed containing products. The Committee agreed that Dr Alldrick should not take part in the discussions on these agenda items. Comments he had provided in writing on the applications were considered by the Committee during the relevant items.

## 2. Egg Membrane ACNFP/130/1

The Committee was asked to consider an initial opinion from the Danish Competent Authority on an application for the authorisation of egg membrane as a novel food ingredient.

The Committee requested more details of the composition of the product. The Committee noted the applicant had characterised 60% of the novel ingredient. The Committee requested characterisation of the other 40%. As the egg membrane was hydrolysed the assumption that the product had the same characteristics as egg membrane needed to be verified.

The Committee noted that it had not seen a full description of the production process and requested further information about the conditions in the hydrolysis process, in particular the pH of the reaction. It was noted that the hydrolysis reaction would produce different peptide distributions if not appropriately controlled. It commented that a marker of the process could be included as part of the specification of the product to ensure the product was being produced consistently.

The Committee advised that whilst there is a long history of consumption of eggs, egg membranes are not usually consumed with the egg. Therefore the assumption that egg membranes were safe because they had a long history of consumption was not justified and was not supported by measures of current consumption. It considered, therefore, the assumption made by the applicant for only undertaking minimal toxicological studies was incorrect and further studies may be required. The Committee also questioned the rationale for the dose of the novel ingredient being equivalent to eating 8-10 eggs.

The Committee considered some of the figures in Table III.D1 on mean egg consumption in European Adults were inconsistent and further details on whether this was a result of different survey methodologies would be useful. It also questioned the use of the novel ingredient in the diet and whether it would replace other foods.

The Committee noted, based on the human studies, the target population appeared to be people with arthritic-type joint pain. People with this condition may be being prescribed drugs to treat arthritis. The Committee requested further information on the potential interactions between the novel ingredient and the prescription drugs which may also be taken. The Committee advised risk managers to consider if further risk management measures could be used to help manage this possible risk.

*Action: The Committee's advice will form the basis for the UK's formal response to the European Commission*

## 3. Chondroitin Sulphate Sodium ACNFP/130/2

The Committee was asked to consider an initial opinion from the Dutch Competent Authority on an application for the authorisation of Chondroitin Sulphate Sodium as a novel food ingredient. The novel ingredient is intended to be marketed as an alternative to traditional products containing Chondroitin Sulphate from animal sources.

The Committee noted there was a large natural variation in the position of the sulphate groups within the sources of Chondroitin. While not considered a safety concern the Committee commented that the chemical characterisation differs from other sources of the novel ingredient but is within the range. The Committee, therefore, didn't consider that the novel ingredient was substantially equivalent to other sources of the novel ingredient as argued by the applicant.

It also noted that E Coli would not be a safety concern. The Committee considered the information provided labelled as bioavailabily of the novel ingredient. While this was considered useful information on the uptake of the novel ingredient, this was felt to be a measure of area under the curve rather than bioavailability.

It noted the low liver weight which the Committee considered may indicate potential for adverse effects if food supplements containing the novel food ingredient were to be consumed long term. Further explanation was needed from the applicant to ensure that this potential is captured within the Margin of Safety between the dose in the toxicological studies and the dose proposed. It was welcomed that contaminants that can be produced from the production process were included in the specification and would be managed once in production.

The Committee agreed with the Dutch opinion.

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## 4. UV Bakers Yeast Extension of Use ACNFP/130/3

The Committee was asked to consider an initial opinion from the Danish Competent Authority on an application for the authorisation of the extension of use of UV Bakers Yeast as a novel food ingredient.

Dr Anton Alldrick had declared an interest in this application. He had provided comments for consideration by the Chair and the Committee but took no part in the discussion.

The Committee discussed the applicant's request to remove the maximum level of vitamin D in food supplements. The Committee noted that there was a large margin of safety with the Vitamin $D_2$ level identified as safe by EFSA. It commented that the consumption data used were quite old (2007-2008) and should be updated as 2016-17 data became available. The Committee questioned the effect on consumers of consuming multiple products containing vitamin D.

The Committee reiterated the view raised in relation to the original application that there was potential for mutations in yeast to have adverse effects. However, it was still considered unlikely that any mutated forms would become the dominant strain in a product.

The Committee also requested the applicant to provide justification as to why it was safe to remove the maximal level, rather than raise the recommended level to 15µg/day

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## 5. Tetraselmis Chuii ACNFP/130/4

The Committee was asked to consider an initial opinion from the Spanish Competent Authority on an application for the authorisation of the extension of use of *Tetraselmis Chuii* as a novel food ingredient.

The Committee considered there was no safety concern in consuming the novel ingredient. It further noted that an incident of anaphylaxis had occurred in a different microalgae but the Committee's view was that there was no particular allergy concern.

The Committee agreed with the Spanish opinion but questioned whether the applicant had considered the potential to mislead consumers given the purpose of the novel ingredient in the food supplement; whether it met the definition of a food supplement was unclear.

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## 6. Basic Whey Protein Isolate (Vitalarmor® GF-100) ACNFP/130/5

The Committee was asked to consider an initial opinion from the Irish Competent Authority on an application for the authorisation of Basic Whey Protein Isolate as a novel food ingredient. The novel ingredient is intended to be used in infant and follow on formula, dietary foods for weight control, dietary foods for special medical purposes and food supplements.

The Committee agreed with the Irish opinion. It noted that lactoperoxidase produces free radicals which will affect the stability of the novel ingredient. It further noted that lactoperoxidase and lactoferrin had been characterised from the protein and therefore further consideration of this issue would be beneficial.

The Committee requested full characterisation of the product to identify the other proteins to ensure a consistent product was being produced. The Committee asked that the characterisation was in the form of a semi-quantitative analysis so that a relative quantification could be produced.

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## 7. Chia Seeds Extension of Use ACNFP/130/6

The Committee was asked to consider an initial opinion from the Spanish Competent Authority on an application for the authorisation of the extension of use of Chia Seeds as a novel food ingredient. The Chia seeds will be used as an ingredient in ready-to serve meals based on cereal, pseudocereals and/or pulse grains with vegetables and seasonings.

Dr Anton Alldrick had declared an interest in this application. He had provided comments for consideration by the Chair and the Committee but took no part in the discussion.

The Committee noted that the stability study had only continued for 3-6 months. It requested further information on the stability of the product over 12 months and questioned the rationale for how the projections of product stability had been made.

The Committee requested further information about how the chia seed in the ready-to serve meals had been hydrated, or if hydration has not been possible, how the applicant has managed the potential choking risk of chia seeds caused by swelling once consumed.

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## 8. Any Other Business

The Committee received feedback from the Chair of the ACNFP's meeting with the FSA's Chief Scientific Advisor. The Secretariat provided tentative dates for next year's ACNFP meetings.

The Committee congratulated Firth Piracha, a member of the Secretariat on her recent promotion and thanked her for her work for the Committee. It wished her well in her new role in the Food Additives, Flavourings and Contact Materials team.

## 9. Date of next meeting:

The next meeting is scheduled for Thursday 21 September in Aviation House.