

Thursday, 05 March 2020

# **ADVISORY COMMITTEE ON NOVEL FOODS AND PROCESSES**

## **MINUTES OF THE ONE HUNDRED AND THIRTY NINTH MEETING HELD ON 27<sup>th</sup> NOVEMBER 2019**

ACNFP Secretariat  
6<sup>th</sup> Floor  
Clive House  
70 Petty France  
London  
SW1H 9EX

*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.*

**MINUTES OF THE HUNDRED AND THIRTY-NINTH MEETING OF THE ADVISORY COMMITTEE ON NOVEL FOODS AND PROCESSES, HELD ON 27<sup>th</sup> NOVEMBER 2019, AT CLIVE HOUSE, 70 PETTY FRANCE, WESTMINSTER, SW1H 9EX.**

**ATTENDANCE**

<b>Committee</b>	Professor Peter Gregory	<b>Chairman</b>
	Dr Camilla Alexander-White	<b>Member</b>
	Dr David Mela	<b>Member</b>
	Dr Hamid Ghoddusi	<b>Member</b>
	Dr Lesley Stanley	<b>Member</b>
	Dr Mark Berry	<b>Member</b>
	Dr Maureen Wakefield	<b>Member</b>
	Dr Rohini Manuel	<b>Member</b>
	Ms Clare Nicholson	<b>Member</b>
	Ms Nichola Lund	<b>Member</b>
	Mrs Rebecca McKenzie	<b>Member</b>
	Professor Clare Mills	<b>Member</b>
	Professor Huw Jones	<b>Member</b>
	Professor Michael Bushell	<b>Member</b>
Professor Paul Fraser	<b>Member</b>	
Professor Wendy Harwood	<b>Member</b>	
<b>Apologies</b>	Dr Anton Alldrick	<b>Member</b>
	Professor Chris Ritson	<b>Member</b>
	Professor Harry McArdle	<b>Member</b>
	Professor John Mathers	<b>Member</b>
	Professor Susan Duthie	<b>Member</b>
<b>Assessor Policy</b>	Mr Paul Tossell	<b>Team Lead GM &amp; Novel Food</b>
<b>Observers</b>	Ms Georgina Finch	<b>Food Standards Scotland</b>
	Mr Adam Luke	<b>Senior COMMS Manager</b>
	Ms Karen O'Connor	<b>Senior Food Policy Advisor</b>
	Mr Andrew Dodd	<b>Novel Foods Policy Advisor</b>
	Mr Ruari McCann	<b>Novel Foods Policy Advisor</b>
	Ms Alison Asquith	<b>Novel Foods Policy Advisor</b>
	Dr Sabrina Roberts	<b>Senior GM Policy Advisor</b>
	Ms Bushra Javed	<b>Food Allergy &amp; Intolerance RA</b>
	Dr Chun-Han Chun	<b>Head of CSA Team</b>
Ms Rachel Whiteside	<b>Chief Scientific Advisor's Team</b>	

**SAC Sponsor**

Dr Paul Turner

**Science Council**

**Secretariat**

Ms Ruth Willis  
Mr Richard Uchotski  
Dr Elspeth Ransom  
Mr Francisco Matilla-Garcia  
Mr Freddie Lachhman

**Technical Secretary**

**Secretariat**

**Secretariat**

**Secretariat**

**Administrative**

**Secretariat Hub**

**Administrative**

**Secretariat Hub**

Ms Bethan Davies

## **1. Apologies and announcements**

Apologies for non-attendance were received from five members, comments were provided from these members. Apologies were also received for the Observer for Wales.

The Chair welcomed representatives from the FSA, Karen O'Connor, Andrew Dodd and Alison Asquith, Adam Luke, Chun-Hun Chan, Ruari McCann, Bushra Javid, Freddie Lachhman, Bethan Davies and Rachel Whiteside to observe the meeting.

The Chair also welcomed the Observers from the devolved administrations, Georgina Finch from Scotland.

The Chair also welcomed Dr Dave Mela and Professor Wendy Harwood to the group, as this was their first meeting where they were physically present.

## **2. Meeting Minutes for the 137<sup>th</sup> and 138<sup>th</sup> Meetings ACNFP/137&138/MINS**

The Committee agreed that minutes were a true record of the 137<sup>th</sup> meeting of the ACNFP held on 10<sup>th</sup> July 2019.

The Committee also agreed that the minutes were a true record of the 138<sup>th</sup> meeting of the ACNFP held on 11<sup>th</sup> September 2019.

## **3. Matters Arising**

**ACNFP/137&138/MINS**

The Secretary thanked the Committee for their comments on the risk analysis guidelines considered in September. The suggestions made have been reviewed by the FSA and will be used to inform the document's development.

Information was provided on the outcome of the traditional food notifications for Maqui, and cocoa pulp. The Committee's views on the notifications were shared with policy colleagues to inform the UK position. It was noted that no comments were received in the 10-day consultation on the Committee's advice to the FSA.

Future ways of working related to the practice GM Dossier have been considered and will inform the drafting of Committee papers on this topic.

The Committee considered a notification for a herbal infusion made from Coffea leaves, for authorisation as a new traditional food. The applicant was seeking authorisation for a pasteurised herbal infusion sold as a beverage/ready to drink product or used in beverages that normally could contain coffee and/or tea (e.g. iced tea, drinks etc.)

The Committee recognised some data had been provided to support use of fresh coffee leaves in a tea-like drink in third countries. They stated that there was lack of clarity on what product the application was asking for authorisation, and how this related to the traditional product i.e. whether it was dried leaves to use as a tea or a ready to drink product made from the Coffea leaf infusion.

The Committee raised concerns over the processing, sorting and transport of the product and how this affected the variability of the product's composition. There were concerns also about the possibility of growth of moulds during transport to the factory and about the levels of microbes and of potential mycotoxins in the leaves and whether these were effectively controlled.

While the Committee noted the information on coffee bean processing, they stated that the leaf processing could not be directly compared. Coffee beans are fermented and roasted altering the food safety risks and therefore the controls needed.

The Committee raised concerns that the composition of the leaves had not been fully identified. While it was noted that the applicant had assessed parameters such as chlorogenic acid and caffeine levels they suggested that a comparison of the level of these compounds in other similar beverages like tea and coffee would have helped to put this information in context. Of concern, was the level of antioxidants such as polyphenols extracted into the hot water. Levels of bioactive compounds such as mangiferin would need to be considered to understand any potential safety risks to be managed.

The Committee voiced concerns about the variability of the product, which was not considered in detail in the notification. For instance, leaves from different provenances, different harvests, different ages and seasons should be considered to ensure specifications reflect natural variability.

Members noted that while the company seeking authorisation did not use copper-based fungicides, these are commonly used in coffee production. As the authorisation would be generic, it would be important to ensure copper levels were appropriately controlled.

No information was provided about other beverages on the production line to which the herbal infusion might be added. This meant that the Committee could not make conclusions on whether the products and the level of exposure are safe.

Members were concerned that some form of intake exposure had not been calculated to understand the use of the product in the diet. For example, they would have liked to have seen information to put in context the exposure from this product compared to the wider cumulative consumption of compounds such as polyphenols in the diet.

In conclusion, the Committee identified several areas of concern where further information and assessment would be required to provide reassurance that the Coffea leaf product could be used safely by the EU population. This was in part because the nature of the product seeking authorisation compared to the traditional product was unclear. Several potential risks from the production process require further exploration to provide reassurance that the product to be sold in the EU was adequately controlled.

*Action: The Committee's advice would be used to inform the UK's view in responding to the Commission on this application.*

## **5. Horizon Scanning**

**ACNFP/139/02**

This item sought to identify and discuss with the Committee new and emerging technologies, trends and products which could impact on food production, consumption and safety.

The Committee reviewed four topic areas covering New Protein Sources, The Circular Economy, Genetic Editing, and Health Food Trends. The aim was to identify emergent risks and inform the future direction of the FSA's work in these areas.

The horizon scan was performed in a group session with the outcomes recorded to inform future topics for discussion at ACNFP meetings.

## **6. Terms of Reference and Code of practice**

**ACNFP/139/04**

The Committee reviewed draft documents for the terms of reference and code of practice for the Committee. The purpose of these revised documents was to make information on the Committee's ways of working more accessible and transparent. Members were content with the documents, subject to amendments. The Committee also discussed how its remit and work might be better communicated to stakeholders and the public.

*Action: The draft document would be amended considering the Committee's comments and checked for consistency across FSA Committees before final sign off by the Committee was sought.*

## **7. Items for Information**

### **7.1 Novel Food Policy Update**

**Oral**

The Committee was given an oral update on the issues under consideration in the EU on novel foods.

### **7.2 GM Policy Update**

**Oral**

The Committee was given an oral update on the issues under consideration in the EU of GM issues.

## **8. Any other Business**

The Secretary reminded members to submit their claims for processing in a timely way (within 90 days of when they completed the work) to allow timely remuneration of their effort.

## **9. Date of next meeting:**

The next meeting is scheduled for 12<sup>th</sup> February 2019. The venue is to be confirmed.