

ADVISORY COMMITTEE FOR NOVEL FOODS AND PROCESSES

CASCARA MADE FROM *COFFEA ARABICA* L. - DOSSIER 223

ISSUE

1. The Austrian Competent Authority (CA) has prepared an initial opinion on an application under the Novel Foods Regulation (EC) No 258/97, for the authorisation of Cascara made from *Coffea arabica* L. as a novel food ingredient.
2. The Committee is asked whether it agrees with the positive initial opinion and whether it would like to make any further comments on this application. The Committee's advice will form the basis for the UK's formal response to the Commission.

Background

3. On 29 September 2017 the European Commission forwarded the Austrian Competent Authority's (CA) positive Initial Opinion on an application made by the company Panama Varietals GmbH., under Article 4 of the Regulation, for Cascara made from *Coffea arabica* L. to be placed on the EU market. Member States have until 29 November 2017 to submit any comments and/or reasoned objections to the Austrian assessment.
4. The application dossier is attached as **Annex A**, the Austrian Initial Assessment Report is attached as **Annex B**. **Annex A and B** contain confidential information.

This application

1. This application from Panama Varietals GmbH is for Cascara made from *Coffea arabica* L. Cascara is the dried skin of coffee cherries and is also known as coffee cherry.
2. The novel ingredient is intended for use as an ingredient in tea, carbonated and non-carbonated drinks and cereal bars.
3. The novel ingredient is processed using a multi-stage approach to harvest only ripe, top-quality fruits. The coffee is cultivated in accordance with good agricultural practice (GAP) for green coffee. The cascara is dry processed by measuring the water content each day and left to dry for between ten days to

three weeks. There is then a resting period of up to 90 days, after which the coffee cherries are skinned and cascara is separated from the coffee beans.

4. The applicant suggests appropriate microbiological procedures are in place to ensure there is no microbiological contamination in the product. This was validated with analysis of the novel ingredient which showed an absence of yeasts and moulds, *Escherichia coli*, *Staphylococci*, *Salmonella*, *Listeria* and *Cronabacter spp.* No issues were raised by any of the microbiological investigations or any of the analyses for mycotoxins.
5. The applicant has carried out an intake assessment using FoodEx categories and includes data from twelve member states. Consumption was estimate using mean and 95th percentile figures. The applicant suggests the exposure estimates calculated are overestimates as the applicant used acute consumption data and included for non target groups such as children. The applicant states that cascara does not pose any risk to healthy children, adolescents, adults or elderly people.
6. The applicant has not carried out any of its own studies on safety. Toxicity studies by Heimbach et al., 2010 are referenced instead. The study reported that tolerance of the Coffee cherry powder was up to 8800 mg per kg of bodyweight per day for female rats and 2100 mg per kg of bodyweight for male rats. Detailed consideration has been given to the potential exposure to caffeine which would be similar to exposure to coffee.
7. The applicant has considered the allergenicity aspects and carried out skin-prick testing. It was concluded from the study on allergenic characteristics that cascara poses only a very low risk to sub-populations susceptible to allergies.

**Comment [RW1]:** Add something on caffeine

#### **COMMITTEE ACTION REQUIRED**

8. Members are asked whether they agree with the initial opinion from the Austrain Authority and whether they wish to make any comments on the application.
9. The Committee's advice will form the basis for the UK's formal response to the opinion of the Austrian Competent Authority.

**Secretariat**  
**November 2017**

**Annexes attached:**

**Annex A:** Application for the approval of for cascara made from *Coffea arabica* L.  
– Official Sensitive

**Annex B:** Initial Opinion of the Austrian Competent Authority. – Official Sensitive