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ANNEX

The Annex to Implementing Regulation (EU) 2017/2470 is amended as follows:

(1) in Table 1 (Authorised novel foods), the following entry is inserted: [OP, please insert in the EN version in alphabetical order.]

Authorised novel food	Conditions under which the novel food may be used	Additional specific labelling requirements		Other requirements
Frozen, dried and powder forms of <i>Acheta domesticus</i> (house cricket)	Specified food category	Maximum levels (g/100g) (marketed as such or reconstituted according to the instructions)		
	Frozen	Dried or powder		
	Crackers and breadsticks	9.6	4.8	
	Cereal bars	17.8	8.9	
	Ready to eat meals	10.0	5.0	
	Salads	10.0	5.0	
	Finger foods	9.6	4.8	
Chocolate confectionary (for products defined in Part A of Annex I to Directive 2000/36/EC, only in products authorised in accordance with that Directive	2.0	1.0	<ol style="list-style-type: none"> Depending on the form used, the designation of the novel food on the labelling of the foodstuffs containing it shall be '<i>Frozen Acheta domesticus</i> (house cricket)', '<i>Dried/powdered Acheta domesticus</i> (house cricket)' depending on the form used. The labelling of the foodstuffs containing frozen, dried and powder forms of <i>Acheta domesticus</i> (house cricket) shall bear a statement that this ingredient may cause 	

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				allergic reactions to consumers with known allergies to crustaceans, molluscs and products thereof, and to dust mites. This statement shall appear in close proximity to the list of ingredients.	
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(2) in Table 2 (Specifications), the following entry is inserted: [OP, please insert in the EN version in alphabetical order.]

Authorised Novel Food	Specification																																
Frozen, dried and powder forms of <i>Acheta domesticus</i> (house cricket)	<p>Description/Definition: The novel food consists of the whole, frozen, dried and powder forms of the house cricket (<i>Acheta domesticus</i>). The term 'house cricket' refers to the adult <i>Acheta domesticus</i>, an insect species that belongs to the Gryllidae family.</p> <p>The novel food is intended to be marketed in three different forms, namely: (i) thermally processed and frozen whole <i>A. domesticus</i> (AD frozen); (ii) thermally processed and freeze-dried whole <i>A. domesticus</i> (AD dried), and (iii) thermally processed freeze-dried and ground whole <i>A. domesticus</i> (whole AD powder).</p> <p>A minimum 24 hours fasting period is required before killing the insects by a thermal processing to allow the adults to discard their bowel content.</p> <table border="1" data-bbox="669 827 2061 1362"> <thead> <tr> <th data-bbox="669 827 1208 890">Parameters</th><th data-bbox="1208 827 1455 890">AD Frozen</th><th data-bbox="1455 827 1747 890">AD dried</th><th data-bbox="1747 827 2061 890">AD powder</th></tr> </thead> <tbody> <tr> <td data-bbox="669 890 1208 949">Characteristics/Composition</td><td data-bbox="1208 890 1455 949"></td><td data-bbox="1455 890 2061 949"></td><td data-bbox="2061 890 2061 949"></td></tr> <tr> <td data-bbox="669 949 1208 1008">Ash</td><td data-bbox="1208 949 1455 1008">1.0-2.0</td><td data-bbox="1455 949 2061 1008">4.0- 6.0</td><td data-bbox="2061 949 2061 1008"></td></tr> <tr> <td data-bbox="669 1008 1208 1067">Moisture (% w/w)</td><td data-bbox="1208 1008 1455 1067">65-80</td><td data-bbox="1455 1008 2061 1067">2-10</td><td data-bbox="2061 1008 2061 1067"></td></tr> <tr> <td data-bbox="669 1067 1208 1127">Crude protein (N x 6.25) (% w/w)</td><td data-bbox="1208 1067 1455 1127">15-25</td><td data-bbox="1455 1067 1747 1127">45-65</td><td data-bbox="1747 1067 2061 1127">50-70</td></tr> <tr> <td data-bbox="669 1127 1208 1186">Fat (% w/w)</td><td data-bbox="1208 1127 1455 1186">3.5-9.0</td><td data-bbox="1455 1127 2061 1186">12-25</td><td data-bbox="2061 1127 2061 1186">10-18</td></tr> <tr> <td data-bbox="669 1186 1208 1244">- of which saturated fatty acids (% fat)</td><td data-bbox="1208 1186 1455 1244">1.0-3.0</td><td data-bbox="1455 1186 1747 1244">4.0-10.0</td><td data-bbox="1747 1186 2061 1244">3.0-5.0</td></tr> <tr> <td data-bbox="669 1244 1208 1362">Digestible carbohydrates (% w/w)</td><td data-bbox="1208 1244 1455 1362">0.1-2.5</td><td data-bbox="1455 1244 1747 1362">0.5-10</td><td data-bbox="1747 1244 2061 1362">0.1-5.0</td></tr> </tbody> </table>	Parameters	AD Frozen	AD dried	AD powder	Characteristics/Composition				Ash	1.0-2.0	4.0- 6.0		Moisture (% w/w)	65-80	2-10		Crude protein (N x 6.25) (% w/w)	15-25	45-65	50-70	Fat (% w/w)	3.5-9.0	12-25	10-18	- of which saturated fatty acids (% fat)	1.0-3.0	4.0-10.0	3.0-5.0	Digestible carbohydrates (% w/w)	0.1-2.5	0.5-10	0.1-5.0
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Dietary fibre (% w/w)	1.0-2.5	5.0-10.0			
Chitin* (% w/w)	1.5-5.0	5.5-10.0	4.0-12		
Peroxide value (Meq O ₂ /kg fat)	< 5				
Minerals					
Manganese (mg/kg)	< 50	< 100			
Contaminants					
<i>Heavy metals</i>					
Lead (mg/kg)	< 0,05	< 0,075			
Cadmium (mg/kg)	< 0,02	≤ 0,1			
Mercury (mg/kg)	< 0.025				
Arsenic (mg/kg)	< 0.03	< 0.07			
<i>Mycotoxins</i>					
Aflatoxins (Sum of B1, B2, G1, G2) (µg/kg)	≤ 4				
Aflatoxin B1 (µg/kg)	≤ 2				
Deoxynivalenol (µg/kg)	≤ 200				

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	Ochratoxin A ($\mu\text{g/kg}$)	≤ 1
	Fumonisin B1 + B2	< 40
	Zearalenone	< 10
<i>Other contaminants</i>		
	Sum of dioxins and dl-PCBs (UB, WHO-TEQ2005)** (pg/g fat)	< 1.25
Microbiological criteria		
	Total aerobic colony count (CFU/g)	$\leq 10^5$
	Enterobacteriaceae (presumptive) (CFU/g)	≤ 100
	<i>Escherichia coli</i> (CFU/g)	< 10
	<i>Listeria monocytogenes</i>	Absence in 25g
	<i>Salmonella</i> spp.	Absence in 25g
	<i>Bacillus cereus</i> (presumptive) (CFU/g)	< 100
	<i>Clostridium perfringens</i> (CFU/g)	< 10
	Sulphite-reducing anaerobes (CFU/g)	< 10
	Yeasts and moulds (CFU/g)	< 100

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* Chitin calculated as the difference between the Acid Detergent Fibre fraction and the Acid Detergent Lignin fraction (ADF-ADL), as described by Hahn et al. (2018).

** Upper bound sum of polychlorinated dibenzo-para-dioxins (PCDDs)-polychlorinated dibenzofurans (PCDFs) and dioxin-like polychlorinated biphenyls (PCBs) expressed as World Health Organization toxic equivalent (using WHO-TEFs of 2005)).

CFU: colony forming units.

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