



EUROPEAN
COMMISSION

Brussels, **XXX**
SANTE/10877/2016 ANNEX
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ANNEX.doc)
[...] (2016) **XXX** draft

ANNEXES 1 to 2

ANNEXES

to the

COMMISSION IMPLEMENTING DECISION

**authorising the placing on the market of UV-treated milk as a novel food under
Regulation (EC) No 258/97 of the European Parliament and of the Council**

ANNEX I

Specification of UV-treated milk

Definition:

UV-treated milk is cow's milk (whole and semi-skimmed) to which a treatment with ultraviolet (UV) radiation via turbulent flow is applied after pasteurisation. The treatment of the pasteurised milk with UV radiation results in an increase in the vitamin D₃ (cholecalciferol) concentrations by conversion of 7-dehydrocholesterol to vitamin D₃.

UV radiation: a process of radiation in ultraviolet light within the wavelength of 200-310 nm with energy input of 1045 J/l.

Vitamin D₃:

Chemical name	(1S,3Z)-3-[(2E)-2-[(1R,3aS,7aR)-7a-methyl-1-[(2R)-6-methylheptan-2-yl]-2,3,3a,5,6,7-hexahydro-1H-inden-4-ylidene]ethylidene]-4-methylidenecyclohexan-1-ol
Synonym	Cholecalciferol
CAS No	67-97-0
Molecular weight	384.6377g/mol

Contents:

Vitamin D ₃ in the final product	Whole milk ¹ : 0.5–3.2 µg/100 g ² Semi-skimmed milk ¹ : 0.1–1.5 µg/100 g ²
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¹ As defined by Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 (OJ L 347, 20.12.2013, p. 671-854).

² HPLC

ANNEX II

Authorised uses of UV-treated milk

Food category	Range of vitamin D₃
Pasteurised whole milk ³	5–32 µg/kg for general population excluding infants
Pasteurised semi-skimmed milk ³	1–15 µg/kg for general population excluding infants

³ Consumed as such.