

EN

ANNEX

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

(1) in Table 1 (Authorised novel foods), the entry for ‘*Yarrowia lipolytica* yeast biomass’ is replaced by the following:

Authorised novel food	Conditions under which the novel food may be used		Additional specific labelling requirements	Other requirements	Data protection
<i>Yarrowia lipolytica</i> yeast biomass	Specified food category	Maximum levels	1. The designation of the novel food on the labelling of the foodstuffs containing it shall be “ <i>Yarrowia lipolytica</i> yeast biomass”. 2. Food supplements containing the novel food should bear a statement that they should not be consumed if other foods with added <i>Yarrowia lipolytica</i> yeast biomass		
	Food supplements as defined in Directive 2002/46/EC, excluding food supplements for infants and young children	6 g/day for children from 10 years of age, adolescents and general adult population 3 g/day for children from 3 to 9 years of age			
	Meal replacements for weight control for the adult population	3 g/meal (maximum 2 meals/day up to a maximum of 6 g/day)			
	Foods for special medical purposes as defined in Regulation (EU) No 609/2013	In accordance with the particular nutritional requirements of the persons for whom the			

		products are intended but not in any case higher than 6 g/day	consumed on the same day.		
	Total diet replacement for weight control as defined in Regulation (EU) No 609/2013	6 g/day			
	Unflavoured milk products	5 g/kg			
	Flavoured fermented milk products	10 g/kg			
	Cheese and cheese products; (excluding desserts)	10 g/kg			
	Nut spreads	30 g/kg			
	Processed potato products	10 g/kg			
	Cocoa and Chocolate products as covered by Directive 2000/36/EC	10 g/kg			
	Grains and breakfast cereals	20 g/kg			
	Pasta based products; noodles	10 g/kg			
	Pre-cooked or processed cereals	10 g/kg			
	Bread and rolls	6 g/kg			
	Fine bakery wares	15 g/kg			
	Heat-treated meat products	15 g/kg			
	Herbs and spices; seasonings and condiments	50 g/kg			
	Soups and broths	5 g/kg			
	Sauces	10 g/kg			
	Salads and savoury based sandwich spreads	30 g/kg			
	Yeast and yeast products	30 g/kg			
	Protein products, excluding dairy analogues and beverage whiteners	30 g/kg			
	Flavoured drinks;	10 g/l			

	Coffee, coffee extracts	20 g/kg			
	Other non-alcoholic beverages	10 g/l			
	Potato-, cereal-, flour- or starch-based snacks	300 g/kg			
	Processed nuts	20 g/kg			

(2) in Table 2 (Specifications), the entry for ‘*Yarrowia lipolytica* yeast biomass’ is replaced by the following:

Authorised novel food	Specification
<p><i>Yarrowia lipolytica</i> yeast biomass</p>	<p>Description/Definition: The novel food is the dried and heat-killed biomass of the yeast <i>Yarrowia lipolytica</i>.</p> <p>Characteristics/Composition: Protein: 45-55 g/100 g Dietary fibre: 24-30 g/100 g Sugars: < 1 g/100 g Fat: 7-10 g/100 g Total ash: ≤ 12 % Water content: ≤ 5 % Dry matter content: ≥ 95 %</p> <p>Microbiological criteria: Total Aerobic Microbial Count: ≤ 5 × 10³ CFU/g Total Yeast and Mould Count: ≤ 10² CFU/g Viable <i>Yarrowia lipolytica</i> cells^(a): < 10 CFU/g (i.e. limit of detection) Coliforms: ≤ 10 CFU/g Salmonella spp.: Not detected in 25 g</p> <p>Contaminants: Lead: ≤ 0.1 mg/kg Mercury: ≤ 0.1 mg/kg Cadmium: ≤ 0.1 mg/kg Arsenic: ≤ 0.15 mg/kg Abbreviations: CFU, colony forming units</p> <p>(a) To be tested immediately after the heat-treatment step. Measures have to be in place to prevent cross-contamination with viable <i>Y. lipolytica</i> cells during packaging and/or storage of the novel food</p>

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