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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 in alphabetical order:

Authorised novel food		ch the novel food may be used	Additional specific labelling requirements	Other require ments	Data Protection	
3'-Sialyllactose (3'- SL) sodium salt (produced by a derivative strain of <i>E. coli</i> W (ATCC 9637))	Specified food category Unflavoured	Maximum levels (expressed as 3'- Sialyllactose)	The designation of the novel food on the labelling of the foodstuffs containing it shall be '3'-Sialyllactose sodium salt'. The labelling of food supplements containing 3'- Sialyllactose (3'-SL) sodium salt shall bear a statement that they should not be consumed: a) if foods containing added 3'-Sialyllactose sodium salt are consumed on the same day; b) .[by children under 3 years of age	ne be od 3'-	Authorisedon[][OP,pleaseinsertthedatedd.mm.yyyy-20th	
	pasteurised and unflavoured sterilised (including UHT) milk products	0,25 g/L			day following its publication]. This inclusion is based on proprietary scientific evidence and scientific data protected in accordance with Article 26 of	
	Unflavoured fermented milk-based products	0,25 g/L (beverages) 0,5 g/kg (products other than beverages)				
	Flavoured fermented milk-based products including heat-treated products	0,25 g/L (beverages) 2,5 g/kg (products other than beverages)		salt are consumed on the same day;		Article 26 of Regulation (EU) 2015/2283. Applicant: Kyowa Hakko Bio Co., Ltd,
	Beverages (flavoured drinks, excluding drinks with a pH less than 5)	0,25 g/L			1-9-2, Otemachi, Choyoda-ku Tokyo, 100-0004 Japan.	

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Cereal bars Infant formula as defined under Regulation (EU) No 609/2013	2,5 g/kg 0,2 g/L in the final product ready for use, marketed as such or reconstituted as instructed by the	
Follow-on formula as defined under Regulation (EU) No 609/2013	manufacturer 0,15 g/L in the final product ready for use, marketed as such or reconstituted as instructed by the manufacturer	
Processed cereal-based food and baby food for infants and young children as defined under Regulation (EU) No 609/2013	0,15 g/L (beverages) in the final product ready for use, marketed as such or reconstituted as instructed by the manufacturer 1,25 g/kg for products other than beverages	
Milk based drinks and similar products	0,15 g/L (beverages) in the final product ready for use, marketed as such or reconstituted as instructed by the manufacturer	

During the period of data protection, the food 3'novel sialyllactose sodium salt produced by a derivative strain of E. coli W (ATCC 9637) is authorised for placing on the market within the by Union only Kyowa Hakko Bio Co., Ltd, unless a subsequent applicant obtains authorisation for the novel food without reference to the proprietary scientific evidence or scientific data protected in with accordance Article of 26 Regulation (EU) 2015/2283 or with the agreement of Kyowa Hakko Bio Co., Ltd. End date of the data protection: [...][OP

Total diet replacement foods for weight control as defined under Regulation (EU) No	5,0 g/kg (products other	please insert the date dd.mm.yyyy – after 5 years].
609/2013 Food for special medical purposes as defined under Regulation (EU) No 609/2013	than beverages) In accordance with the particular nutritional requirements of the persons for whom the products are intended	
Food supplements as defined in Directive 2002/46/EC, excluding food supplements for infants and young children	1,0 g/day	

(2) in Table 2 (Specifications), the following entry is inserted in alphabetical order:

Authorised novel food	Specification
3'-Sialyllactose (3'-SL) sodium salt (produced by a derivative strain of <i>E. coli</i> W (ATCC 9637))	Description: 3'-Sialyllactose (3'-SL) sodium salt is a purified, concentrated, white to off-white powder or agglomerate that is produced by a microbial process. It contains limited levels of Sialic acid, D-Lactose, D-Glucose, 3'-Sialyllactulose, and 6'-Sialyllactose sodium salts. Source: Genetically modified strain of <i>Escherichia coli</i> W (ATCC 9637) Definition: Chemical formula: C ₂₃ H ₃₈ NO ₁₉ Na Chemical name: N-Acetyl-α-D-neuraminyl-(2→3)-β-D-galactopyranosyl-(1→4)-D-glucose, sodium salt Molecular mass: 655.53 Da CAS No 128596-80-5 Characteristics/Composition: 3'-Sialyllactose sodium salt (% w/w of dry matter): ≥ 82,0 Sialic acid (% w/w of dry matter): ≤ 6,0 D-Lactose (% w/w of dry matter): ≤ 3,0 Sum of 3'- Sialyllactose and 6'-Sialyllactose sodium salts (% w/w of dry matter): ≤ 5,0 Sum of dre carbohydrates* (% w/w of dry matter): ≤ 12,0 Moisture (% w/w): ≤ 10,5 Sodium (% w/w): ≤ 5,0 pH (25 °C, 5% solution): 4,5 -7,5

Residual protein (% w/w): ≤ 0.01	
Heavy metals and contaminants:	
Arsenic (mg/kg): $\leq 0,2$	
Lead (mg/kg): $\leq 0,2$	
Cadmium (mg/kg): $\leq 0,2$	
Mercury (mg/kg): $\leq 0,1$	
Aflatoxin M1: < 0,025 (µg/kg)	
Microbiological criteria:	
Total plate count: $\leq 1\ 000\ \text{CFU/g}$	
Enterobacteriaceae: Absence in 10 g	
Cronobacter spp.: Absence in 10 g	
Salmonella spp.: Absence in 25 g	
Yeasts and moulds: $\leq 100 \text{ CFU/g}$	
Listeria monocytogenes: Absence in 25 g	
Presumptive <i>Bacillus cereus</i> : \leq 50 CFU/g	
Residual endotoxins: $\leq 10 \text{ EU/mg}$	
^a Sum of other carbohydrates = 100 % w/w of dry matter – 3'-Sialyllactose (acid, % w/w of dry matter) –	
quantified carbohydrates ((% w/w of dry matter), Sialic acid + D-Lactose + D-Glucose + (3'- Sialyllactulose and	ıd
6'-Sialyllactose (acids)) – sodium (w/w of dry matter); CFU: Colony Forming Units; EU: Endotoxin Units	
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