

EN

**ANNEX**

(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	Data protection
<b>Inulin-propionate ester</b>	<b>Specified food category</b>	<b>Maximum levels</b>	The designation of the novel food on the labelling of the foodstuffs containing it shall be ‘inulin-propionate ester’.		Authorised on [...] [OP please insert the date dd.mm.yyyy - 20th day following its publication]. This inclusion is based on proprietary scientific evidence and scientific data protected in accordance with Article 26 of Regulation (EU) 2015/2283.  Applicant: Imperial College Hammersmith Campus, DuCane Road London W12 0NN, United Kingdom. During the period of data protection, the novel food inulin-propionate ester is authorised for placing on the market within the Union only by Imperial College Hammersmith Campus, unless a subsequent applicant obtains authorisation for the novel food without reference to the proprietary scientific evidence or scientific data protected in accordance with Article 26 of Regulation (EU) 2015/2283 or with the agreement of
	Cereal bars	17 g/100 g			
	Fruit smoothies	3 g/100 ml			

					Imperial College Hammersmith Campus. End date of the data protection: [...] [ <i>OP please insert the date dd.mm.yyyy – after 5 years</i> ]
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(2) in Table 2 (Specifications), the following entry is inserted: [OP, please insert in the EN version in alphabetical order.]

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Authorised Novel Food	Specifications
<p><b>Inulin-propionate ester</b></p>	<p><b>Description/Definition:</b> The novel food, inulin-propionate ester, is obtained by synthesis from inulin and propionic anhydride.</p> <p><b>Physical and chemical properties:</b> Appearance: white to off-white powder</p> <p><b>Composition:</b> Inulin (% w/w): 65-95 Free propionic acid (% w/w): &lt; 1 Esterified propionate (% w/w): 5-35 Inulin-propionate ester (% w/w): 100-112 Total nitrogen (g/100 g): &lt; 0.1 Total fat (g/100g): &lt; 0.5 Sodium (% w/w): &lt; 0.1</p> <p><b>Chemical parameters:</b> Arsenic: &lt; 0.1 mg/kg Cadmium: &lt; 0.01 mg/kg Lead: &lt; 0.05 mg/kg Mercury: &lt; 0.05 mg/kg Chromium: &lt; 0.1 mg/kg</p> <p><b>Microbiological parameters</b> TAC: 1,000 CFU/g</p>

	<i>Listeria</i> spp.: ND/25 g <i>E. coli</i> : < 10 CFU/g Enterobacteriaceae: < 10 CFU/g
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