

Consultation request for the determination of the novel food status ARTICLE 4 of Regulation (EU) 2015/2283

Consultation request to determine the novel food status of UV-treated wine

Recipient Member state: France, Ministry of Agriculture and Food Sovereignty, General Directorate of Food

Date: 01/02/2024

Name and description of the novel food:

The request concerns UV-treated wine.

The purpose of the UV-C treatment unit is to microbiologically stabilise wines at various stages (end of alcoholic fermentation, after malolactic fermentation, during ageing, etc.), and to reduce the amount of SO₂ in the wine.

This UV-C treatment device consists of a set of lamps with maximum radiation at 254 nm.

These lamps are inserted into a quartz sheath around which a tube has been wound. The flow rate of wine through the device during treatment is between 100 and 400 L.h⁻¹ and the dose applied per module is between 100 and 6000 J.L⁻¹.

Novel food status: Novel

Reason statements:

The French Ministry of Agriculture Food Sovereignty, General Directorate of Food, has examined the request for determination of novel food status of UV-treated wines.

The competent authorities of the EU Member States and the European Commission were consulted.

From the data provided in the dossier, UV-treatment is not applied to wine production before 15 May 1997 and the applicant did not provide sufficient evidence that the UV-treated wine with dose up to 6000 J.L⁻¹ does not give rise to significant changes in the composition, as compared to conventionally produced wine, particularly with regard to undesirable substances that depend on the energy intensity.

It follows from the foregoing that UV-treated wine is considered a novel food.

Novel food category: Article 3(2)(a)(vii)

Conclusion: Novel food