Summary of the notification: Seeds and seed flour of *Vigna subterranea* (L.) Verdc.

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A notification from WhatIF F&I Pte Ltd (Singapore) has been submitted to the European Commission under Article 14 of Regulation (EU) 2015/2283 to place on the market dried seeds and flour thereof of *Vigna subterranea* (L.) Verdc. (Bambara) as a traditional food from a third country. The traditional food consists of de-shelled whole dried seeds of Vigna subterranea (L.) Verdc. [Family: Fabaceae (alt. Leguminosae)] or the flour obtained by several steps, including heat treatment and milling of the seeds.

Bambara groundnut is an African native leafy, annual, creeping legume. It grows wildly on marginal soils (e.g. dry sandy areas), it is resistant to high temperatures and droughts, and it is cultivated mainly for its seeds throughout tropical Africa and to a lesser extent in the tropical parts of the Americas, Asia and Australia. Seeds develop within pods. Upon reaching maturity, the seeds, which can be of various colours, have a spherical shape and measure 8–15 mm across.

Bambara is the third most important grain legume crop in the African continent, after the groundnut and cowpea. Its interest relies in the facilities for its cultivation, since it is resistant to drought and can produce a reasonable crop when grown on poor soils, addressing sustainable agricultural land use and food security issues. Bambara is mostly consumed whole, cooked, and processed to flour for different preparations such as porridges, cakes or beverages.

Bambara is rich in protein and micronutrients. The production process of both the seeds and the flour are in accordance with the traditional food uses and retain their nutritional value for human health. Food safety measures to avoid mycotoxins levels in the seeds and the flour are adopted, as well as thermal processing to remove antinutritional factors.

A complete characterization of the composition provided for the seeds and the flour supports the safety of the product, in terms of potentially toxic components, potential contamination by heavy metals, pesticides, mycotoxins, microbes, etc. The analyses were conducted using external certified laboratories, and accredited methods. Moreover, comprehensive systematic literature revisions on the experience of continued food use in the third country as well as the reported compositional data have been included, which evidence the long-term and safety of bambara consumption.