

Summary of the application: Rhamnogalacturonan-I enriched carrot fibre (cRG-I)

Applicant: NutriLeads B.V., Bronland 12 (N), 6708 WH Wageningen, the Netherlands

The application submitted under the novel food Regulation (EU) 2015/2283 concerns a request to authorise use of rhamnogalacturonan-I enriched carrot fibre (cRG-I) as a novel food in a number of foods.

cRG-I is produced from carrot pomace by a confidential enzymatic process and consists mainly of soluble dietary fibre and small amounts of simple sugars. The product is characterized by its dietary fibre content, the molecular mass distribution pattern of the polysaccharides and the typical proportion of the monosaccharides that it is composed of.

Thorough analysis of six representative batches of cRG-I confirmed the robustness and consistency of the manufacturing process and proved the compliance with all requirements on microbial and inorganic contaminations. The product is stable for at least 2 years, as supported by the microbial as well as organoleptic and physical stability of cRG-I at standard and also accelerated conditions.

In-vitro studies confirmed the dietary fibre character of the novel food. cRG-I shall be used in a broad range of food categories. The proposed use levels are set to allow the fortified foodstuffs to bear a nutrient claim as “source of dietary fibre”. The product-specific studies concerning mutagenicity, genotoxicity and sub-chronic oral toxicity in the rat did not reveal any sign of toxicity of cRG-I, confirming that the intake of the novel food does not pose a risk to consumers. The applicant considers the toxicity studies proprietary information and therefore requests data protection according to Article 26 of regulation (EU) 2015/2283.

The information on cRG-I provided by exhaustive studies proves the identity, composition, stability and safety for use and consumption in the European Union.