

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

Consultation request to determine the status of herring roe oil (oil extracted from roe of *Clupea harengus* L.).

## Recipient Member State

Norway, the Norwegian Food Safety Authority

## Name and description of the food in question

The request concerns herring roe oil (extract from the roe of herring (*Clupea harengus*) used as an ingredient in food supplements.

The herring roe oil is manufactured from spring spawning herring roe, a by-product of the herring filet industry. The manufacturing process from wet frozen herring roe starts with removal of water followed by ethanol extraction of the lipid fraction. Standard processing methods are then used to purify the lipids. Finally, the herring roe oil is mixed with a triglyceride fish oil for standardizing purposes. The consultation request concerns only the herring roe oil (herring roe extract).

## Status

Not novel

## Justification

Herring roe, from which the herring roe oil is obtained, has a history of safe use. Fish oils in general have a long history of consumption in food supplements. Such fish oils are obtained from whole fish of various species including herring, fillets, viscera, cut-offs, and mixtures of those.

Herring roe oil is obtained from herring roe by ethanol extraction. General fish oils are traditionally produced by several steps such as cooking/enzyme-treatment, neutralisation, bleaching, winterisation. We have not seen information on the use of ethanol as a solely solvent for fish oil extraction before 15 May 1997. Ethanol extraction is therefore not considered as a traditional method for fish oil production.

Nevertheless, the requester indicated that the ethanol extraction method is not a selective process. The extraction with ethanol does not cause any chemical changes in the lipids extracted from the roe and does not give rise to significant changes in the composition or structure of the fat fraction, from roe to oil.