

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 „Casein hydrolysate containing Valine-Proline-Proline (VPP) and Isoleucine-Proline-Proline (IPP) lactotripeptides”

Recipient Member State: Czech Republic, Ministry of Agriculture, Food Safety Department

Date: 20/11/2024

Name and description of the novel food:

Casein hydrolysate containing Valine-Proline-Proline (VPP), and Isoleucine-Proline-Proline (IPP) is a unique blend of lactotripeptides derived through enzymatic processing. With a minimum content of 6.7 mg/g of VPP+IPP, this ingredient is designed for use in various food products.

The product is produced through enzymatic hydrolysis during fermentation, a well-established process. Both casein hydrolysate and its lactotripeptides, VPP and IPP, are naturally found in fermented milk products and cheese.

Novel food status:

Casein hydrolysate containing Valine-Proline-Proline (VPP) and Isoleucine-Proline-Proline (IPP) lactotripeptides derived by enzymatic processing is considered **as a novel food** in accordance with Article 3(2)(a)(v) of Regulation (EU) 2015/2283.

Novel food category:

Article 3(2)(a)(v) of Regulation (EU) 2015/2283.

Conclusion:

Casein hydrolysate containing the tripeptides Valine-Proline-Proline (VPP), and Isoleucine-Proline-Proline (IPP) obtained by enzymatic processing can be considered as a novel food because:

- In 2018, the same substance was assessed in Ireland where it was a fraction of casein hydrolysate containing elevated levels of these two tripeptides. The dossier and the substance now under assessment in the Czech Republic are identical, yet under the Regulation we have to initiate administrative proceedings within each Member State individually.
- We consider this substance to be a novel food because the same product has already been previously assessed as a novel food within the EU. This casein hydrolysate with elevated levels of the tripeptides VPP and IPP is listed in the Catalogue of Novel Foods with the last update as of 05/07/2023. This product was not significantly consumed in the EU prior to 15 May 1997 and therefore requires pre-market approval under Regulation (EU) 2015/2283.

- Ireland's reasons for considering this substance to be novel are the same as those we give, including production using an enzyme from the fungus *Aspergillus oryzae* and fractionation leading to high levels of tripeptides. In addition, a significant body of scientific literature suggests that these tripeptides may have a small but significant effect on blood pressure, justifying their consideration as a substance with potential physiological effects.

For the reasons stated above, the casein hydrolysate containing the tripeptides Valine-Proline-Proline (VPP) and Isoleucine-Proline-Proline (IPP), obtained by enzymatic processing, we considered to be a **novel food**.