

SUMMARY OF THE NOTIFICATION:

This is a notification for authorisation to place cochayuyo seaweed (*Durvillaea antarctica/Durvillaea incurvata*), on the European Union (EU) as a traditional food from a third country, to include it in the current seaweed food market of European consumers.

REQUESTORS:

Buenalimento S.L., Camino el Nogal nº1314, parcela 5, sector el Trapiche. Rancagua. Chile (as the export company from Chile), and

Ramón Cónsul Berzunces, Calle Papiol de Baix nº 17, 08754 El Papiol. Barcelona. (as importing party from Europe).

This notification has been compiled in line with the administrative and scientific requirements for notifications concerning traditional foods from third countries in accordance with Regulation (EU) 2015/2283 of the European Parliament and of the Council. It is also in line with the European Food Safety Authority (EFSA) guidance on the preparation and presentation of the notification and application for authorisation of traditional foods from third countries in the context of Regulation (EU) 2015/2283. The ingredient falls under category (ii) food consisting of, isolated from or produced from microorganisms, fungi or algae.

The cochayuyo seaweed is presented in its natural form, as it is directly harvested from the sea, chopped or ground, and dehydrated to ensure its preservation. It contains no additives or preservatives and does not undergo any further processing. This seaweed has been traditionally consumed for centuries in a third country (Chile), and no reports of harmful effects were found resulting from the use.

Results from the analysis provided by the applicants of its chemical and nutritional composition, its stability, possible microbiological or environmental contamination, its ancestral consumption by the Chilean population, and the promotion of its consumption by the Chilean Ministry of Health, support its documented history of safe use as food.

According to the scientific evidence presented, no potential health risks have been identified in its prolonged use, neither due to its composition and/nor according to the proposed use and intake levels.

The applicants point out that a wide variety of seaweeds, including several brown seaweeds or kelps with similar characteristics and specifications as cochayuyo, for example, Kombu seaweed (*Laminaria* sp.), are currently marketed in the EU as food. It is also important to note that, had there been a more significant consumption of this seaweed in Europe before May 15th, 1997, prior to the implementation of Regulation (EC) No 258/1997 of the European Parliament, cochayuyo would now be present in the EU food catalogue along with other seaweeds currently marketed in the EU. Despite the existing records of its consumption as food in Sweden previous to that date, the amounts were considered not significant enough because cochayuyo did not have its own customs tariff heading at that time and, as a result, all export trade was included as under "other seaweed" heading and it was not individually recorded.

The applicants inform that cochayuyo seaweed is already approved and placed on the European market as a food supplement since June 2018, under the authorisation code PL 3739/1. They also mention that for decades the food industry has been using cochayuyo for the extraction of alginic acid,

additive E-400, and derived alginates which are transformed into additives with the European registration numbers E401 to E405.

Therefore, this notification is supported by references documenting the use of cochayuyo in various food applications; they demonstrate the long history of consumption of this traditional food and its safe use.

To endorse that its habitat, harvesting and handling follow sustainability and quality criteria without any external chemical contamination, cochayuyo collected by Sociedad Buenalimento Limitada, which is intended to be exported as food in the EU market, has been granted organic certification by the Organización Internacional Agropecuaria (OIA). OIA certifies its products following the highest demands of the international organic market under Regulation 834/2007, which controls the production and labelling of organic/bio/eco products in the European Union.

It is proposed that this notification is accepted and studied in order to confirm that cochayuyo can be used by the entire population, that it does not, on the basis of the scientific evidence available, pose a safety risk to human health and its consumption can contribute to a healthy diet.