

Application to determine novel food status under Article 4(2) of Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foods.

Receiving Member State: SPANISH FOOD SAFETY AND NUTRITION AGENCY O.A (AESAN O.A)

Name and description of the food:

The food for which the opinion is requested is a composed product derived from sea salt, that consists of small salt crystals attached to the surface of a carrier material (maltodextrin particles) in addition to tricalcium phosphate (E 341(iii)) as an anti-caking agent. The resulting product contains salt crystals that are in the size range of 200-900 nm. The size of the crystals results in a higher surface/volume ratio, which in turn results in an apparent increase in the perceived salt taste when consumed. The novel food status concerns only the small salt crystals and maltodextrin.

How the food is intended to be used:

The intended use of this product in the EU is as an ingredient in all processed foods and also as a substitute for the usual table salt used by consumers.

Status: Not novel food

Category (When applicable): NA

Justification:

Sodium chloride and maltodextrins (main constituents) have a history of safe and significant consumption before 15 May 1997 in the European Union and requested salt crystals do not meet the definition of engineered nanomaterial as described in Regulation (EU) 2015/22833 on novel foods.

In above mentioned regulation, “engineered nanomaterial” is defined as *“any intentionally produced material that has one or more dimensions of the order of 100 nm or less or that is composed of discrete functional parts, either internally or at the surface, many of which have one or more dimensions of the order of 100 nm or less, including structures, agglomerates or aggregates, which may have a size above the order of 100 nm but retain properties that are characteristic of the nanoscale.”*

In addition, in accordance with the guidance of the European Food Safety Authority (EFSA) on the risk assessment of small particles in the nano range present in conventional foods, in the case of salt crystals (200-900 nm) of the product, these also meets the requirements in terms of water solubility (solubility threshold ≥ 33.3 g/L).

Conclusion:

This composed product derived from sea salt is not a novel food, therefore not falling under the scope of Regulation (EU) 2015/2283 on novel foods.