

ARTICLE 4 REQUEST

Regulation (EU) 2015/2283

Recipient Member State: Ireland: Food Safety Authority of Ireland (FSAI)

Name of the food: Rhamnogalacturonan-rich pectin hydrolysate

Description of the food: Rhamnogalacturonan-rich pectin hydrolysate is derived from carrot pomace (*Daucus carota* subsp. *sativus*), a side stream of carrot juice production. Polysaccharides in carrot pomace are enzymatically hydrolysed with a commercial enzyme preparation (polygalacturonase) and a pectin lyase to partially hydrolyse the linear sections (homogalacturonan) of the polygalacturonic acid present in the pectin, while retaining the branched sections (rhamnogalacturonan). The rhamnogalacturonan content is further concentrated by decanting, clarification, filtration and evaporation. The final product is presented in a water-soluble powder format.

The requester proposes to use the food ingredient in a number of food categories including regular foods, foods for special medical purposes and food supplements:

Status: The FSAI concludes that this food ingredient is **novel**.

Reasons for this conclusion:

A novel food application for pectin-derived acidic oligosaccharides (pAOS) was submitted for assessment to a Member State in 2009 under Regulation (EC) No 258/97:

Pectin-derived acidic oligosaccharides (pAOS) are a mixture of monomers, oligomers and small polymers of galacturonic acid obtained from food grade pectin that has been partly degraded by pectin cleaving enzymes. Because of its chemical structure pAOS cannot be hydrolysed by the enzymes found in the saliva or the small intestine; it will therefore reach the colon where it is fermented to short-chain fatty acids (SCFAs).

pAOS was considered novel in 2009 in accordance with the novel food Regulation (EC) No 258/97 and because of significant similarities, it is reasonable to conclude that rhamnogalacturonan-rich pectin hydrolysate is also novel in accordance with Regulation (EU) 2015/2283.

Novel food category:

The applicant proposes that if the food is considered novel, it would fall within the novel food categories defined in *Article 3.2(a)(iv) or (vii)* of Regulation (EU) 2015/2283. However,

as the production process (vii) is not considered novel, category (iv) is considered the appropriate novel food category:

(iv) food consisting of, isolated from or produced from plants or their parts, except when the food has a history of safe food use within the Union and is consisting of, isolated from or produced from a plant or a variety of the same species obtained by:

- traditional propagating practices which have been used for food production within the Union before 15 May 1997; or
- non-traditional propagating practices which have not been used for food production within the Union before 15 May 1997, where those practices do not give rise to significant changes in the composition or structure of the food affecting its nutritional value, metabolism or level of undesirable substances;