

**Summary of the dossier:** Baru nut (*Dipteryx alata Vogel*)

**Applicant:** Coopcerrado (COOPERATIVA MISTA DOS AGRICULTORES FAMILIARES, EXTRATIVISTAS, PESCADORES, VAZANTEIROS, ASSENTADOS E INDIGENAS DO CERRADO – COOPCERRADO): Rua JDA 2, s/n Jardim das Aroeiras, Goiânia, Brazil

This is a notification for the authorisation to place on the EU market the following traditional food from a third country: Baru nut (*Dipteryx alata Vogel*). The notification has been compiled in line with the administrative and scientific requirements of Commission Implementing Regulation (EU) 2017/2468 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.

Baru nut (*Dipteryx alata Vogel*) is a fruit species native to one of five Brazilian biomes - the Cerrado biome. Coopcerrado (the notifier) is the main co-operative that organises the harvest, processing and sale of baru nuts in the Cerrado region, with the main fruit harvesting season being from July to October. The fruit has a firm, woody outer shell which serves to protect the seed which is also covered by a thin film and has a rigid consistency. Baru is converted into a food material by a process in which the hard shell of the fruit is broken, and the extracted nuts (known as almonds) are then toasted and cooled. Baru nuts are stable under relevant conditions of processing and storage in the packaging in which it is intended to be used. Stability has been examined in the literature for baru nuts under normal storage conditions, with different packaging types and also following thermal treatments used for roasting.

Baru nuts are intended for use as a snack food, as an alternative to other commonly consumed nuts such as peanuts, cashew, Brazil and pecan nuts. Other uses as an ingredient in recipes including creams, cakes, salads, dips, dressings, juices, breads, soups, mousses, muffins and pies, intended as an alternative to other nuts present as an ingredient in such products. Baru nuts have been shown to be comparable to other similar foods such as peanuts, brazil nuts and cashew nuts in terms of energy, protein, and carbohydrate content.

To ensure there is no concern in relation to potential allergenicity among consumers, particularly to those with a known allergy or sensitivity to peanuts, when placed on the market in the EU, the product will be labelled as not suitable for consumption by those who are allergic or sensitive to peanuts. This is in line with the labelling of the product when placed on the market in Brazil.

This notification is supported by a number of references documenting the traditional history of consumption of this traditional food for well over 25 years and related to its safety of use.