

ARTICLE 4 REQUEST

Regulation (EU) 2015/2283

Consultation request to determine the status of spent coffee grounds, defatted spent coffee grounds and defatted unused coffee grounds pursuant to Article 4(2) of Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foods

Recipient Member State: Denmark, Danish Veterinary and Food Administration (DVFA).

Name and description of the novel food:

The request concerns spent coffee grounds, defatted spent coffee grounds and defatted unused coffee grounds (from *Coffea* sp., mainly *Coffea arabica* L. and *Coffea canephora* (Robusta)). Spent coffee grounds is the solid material after making coffee by extraction of coffee grounds with hot water. Defatted coffee grounds is the product of CO₂-extraction of either unused or spent coffee grounds using supercritical CO₂. Extraction would typically be carried out for 1 hour at 45°C and 250 bar pressure. The products are intended to be used as food ingredients.

Status – Not novel food

Novel food category

Article 3(2)(a)(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”

Reasons statement

Coffee (mainly *Coffea arabica* L. and *Coffea canephora* (Robusta)) beans/seeds have a history of consumption in the European Union prior to 15 May 1997 as roasted and ground coffee beans for brewing coffee. Several recipes exist for using ground coffee beans e.g. in preparation of chocolate products in the EU. Whole coffee beans (e.g. chocolate-coated coffee beans) have been on the market in the EU before 15 May 1997. Therefore, roasted coffee beans (whole and ground) are not novel food.

Spent coffee grounds

Data provided show only minor differences in the composition of macronutrients of unused and spent coffee grounds. The level of caffeine is lower in spent coffee grounds compared to unused coffee grounds. With regard to its novel food status, spent coffee ground after making a watery extract (coffee) should therefore, not be distinguished from unused coffee grounds.

Defatted coffee grounds

Defatting of a non-novel food could result in a novel food if the defatting process gives rise to significant changes in the composition or structure of the food, affecting its nutritional value, metabolism or level of undesirable substances. Defatting of coffee grounds by removing 10-20% fat from the spent or unused coffee grounds does not result in significant changes in the remaining constituents of the coffee grounds. Therefore, the defatted coffee grounds are considered not novel foods.

Conclusion

Spent coffee grounds, defatted spent coffee grounds and defatted unused coffee grounds (from *Coffea* sp., mainly *Coffea arabica* L. and *Coffea canephora* (Robusta)) are not novel foods.