



**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 AGENCY FOR FOOD SAFETY AND NUTRITION O.A (AESAN O.A)**

**Name and description of the food:**

The food for which the opinion is sought is a by-product of plant origin obtained from the extraction of lycopene from tomato, which is composed of the inherent components of tomatoes that remain after the extraction of the lycopene component and which would otherwise be discarded.

**How the food is intended to be used:**

The intended use in the European Union of this plant-based by-product is as a high-fiber ingredient in a wide range of food products.

**Status:** novel food

**Category (When applicable):**

iv)- food consisting of, or isolated from, or produced from plants or parts thereof, except where the food has a history of safe food use on the Union market and consists of, or has been isolated from or produced from, a plant or variety of the same species obtained by: — traditional breeding practices used for the production of food in the European Union before 15 May 1997, or

— non-traditional breeding practices not used for food production in the European Union before 15 May 1997, if those practices do not lead to significant changes in the composition or structure of the food affecting its nutritional value, metabolism or the level of undesirable substances,

vii)- food resulting from a new production process not used for food production in the Union before 15 May 1997, resulting in significant changes in the composition or structure of the food affecting its nutritional value, metabolism or the level of undesirable substances;

**Justification:**

Tomatoes are commonly consumed as food and food ingredients in various formats, including whole fresh tomatoes, dry sun tomatoes with skin, and tomato paste concentrate made from whole peeled tomato pulp, all of these products have a long history of safe human consumption within the EU and worldwide.

The by-product under consultation is produced from fresh tomatoes, *Solanum lycopersicum* crops, non-GM plants produced using traditional propagation practices and which have a history of safe food use within the EU. After removal of seeds and skin, the resulting tomato pulp is treated to extract lycopene, the remaining material being a fiber-rich by-product.

This by-product essentially refers to an isolate of tomatoes consisting mainly of fibers and proteins by explicitly removing the natural constituent lycopene by means of another



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extraction. In addition, it is not intended to be marketed as an alternative tomato concentrate, but to improve texture and viscosity (which are technological purposes).

The fact that the tomato has a history of consumption does not mean that this by-product of plant origin presents it, it is not a simple tomato pulp as the applicant claims since it has been extracted lycopene in almost all, giving to the by-product a brown color, which differs much from the red color of tomatoes, a colour that precisely lycopene provides.

During the consultation process, Member States and the European Commission were consulted, considering that this by-product should be considered as a novel food of plant origin and secondly as a process that provides significant changes (total elimination of lycopene).

The applicant does not present a history of consumption for this by-product of plant origin before 15/05/97 and based on the changes that occur in it, especially at nutritional level, give it a novel state.

**Conclusion:**

The by-product subject to consultation is considered as a novel food falling under the scope of Regulation (EU) 2015/2283 on novel foods.