

Application for determination of 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 an opinion is requested is **koji chestnuts or fermented chestnuts**.

Fermented chestnuts are obtained by fermentation in a solid state with the fungus *Aspergillus Oryzae* on a substrate of previously sterilized chestnuts (*Castanea sativa*).

The production process consists of a two-step process:

- 1.- Preparation of substrate (chestnuts): crushing, sieving, wetting of chestnuts, heat treatment, inoculation of the fungus.
- 2.- Obtaining ingredient: fermentation with *the fungus Aspergillus Oryzae* in solid form, processed (dehydration) and packaged.

How the food is intended to be used:

As an ingredient for foodstuffs.

Status: Not novel food

Category (where applicable): N/A

Justification:

Chestnuts (*Castanea sativa*) and *the fungus Aspergillus Oryzae* have a history of consumption in the European Union before 15 May 1997 and in the resulting fermentation product, there are no significant changes in the composition or structure of the food affecting its nutritional value, metabolism or level of undesirable substances.

The Member States and the European Commission were consulted during the procedure.

Conclusion:

Chestnut koji is not considered a novel food and therefore Regulation (EU) 2015/2283 on novel foods doesn't apply to it.