

# Application for consultation to determine the status of a novel food pursuant to Article 4(2) of the Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foods.

## Recipient Member State

Finnish Food Authority

## Name and description of the food in question

Hard tissue mass from broiler chicken (*Gallus gallus domesticus*)

Hard tissue mass is produced from the side-stream material of broiler chicken meat production. The raw material of the hard tissue mass is typically meaty broiler bones and other hard tissues. Feet, neck skin and head are not used as raw material. The content of bone and other hard tissue in the mass varies and is approximately 80 %. The broiler hard tissue mass is not to be eaten as such but is further processed with other traditional ingredients into a softer paste. The content of hard tissue mass in the paste is 10–30 %. The paste is intended to be used as an ingredient in processed foods.

## Status

Novel.

## Food category

Art 3(2) (a) (v) “...*food consisting of, isolated from or produced from animals or their parts, except for animals obtained by traditional breeding practices which have been used for food production within the Union before 15 May 1997 and the food from those animals has a history of safe food use within the Union*”.

## Reasons statement

The competent authorities of the EU Member States and the European Commission were consulted.

According to the dossier submitted hard tissue and bones from broiler chicken have been ingested as food as part of the mechanically separated meat (MSM). However, in mechanically separated meat, bone residues are avoided, so it cannot be considered evidence of significant use of broiler chicken bones for human consumption. According to the dossier broiler bones have also been used in the manufacture of gelatin, collagen, stock, and bone broth. However, these end products do not contain the bone or other hard tissue itself, as these are removed in the process. Thus, these cannot be seen as evidence of significant use of broiler bones as food. Therefore, significant use of hard tissue and bones of chicken broiler and mass produced thereof for human consumption could not be proven.

## Conclusion

Hard tissue mass from broiler chicken is novel.