

Summary of the dossier: Coffee Flour (Defatted Coffee Arabica Seed Powder)

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This is an application for authorisation to place on the market powder obtained from spent coffee grounds, a naturally gluten-free flour to be used as a novel food in savoury and sweet recipes, in bakery, confectionary, snacks and ready-to-eat ~~meals~~ products.

The application has been compiled in line with the administrative and scientific requirements of Commission Implementing Regulation (EU) 2017/2469 laying down for applications referred to in Article 10 of Regulation (EU) 2015/2283 of the European Parliament and of the Council on novel foods. It is also in line with the European Food Safety Authority (EFSA) guidance on the preparation and presentation of an application for authorisation of a Novel Food in the Context of Regulation (EU) 2015/2283

The powder/flour obtained from ~~spend~~ spent coffee bean grounds is extremely rich in antioxidant dietary fibres (~73%), protein (13-17%), potassium and magnesium, a low in fat and carbohydrates content and no caffeine. It is obtained from spent coffee grounds using drying, supercritical CO₂ for the extraction of the coffee oil and the sterilisation of the defatted spent coffee grounds. This results in a high fibrous, high protein, gluten free flour that can be used in a variety of food applications. Parameters involved in the extraction include time (1.5 h), temperature (45°C) and pressure (300 bar). This method is an extremely attractive way to reutilise spent coffee bean grounds while minimising waste, and also a high nutritious superiority amongst other specialty flours, demonstrating its potential as a novel food ingredient.

The spent coffee ground powder/flour is composed of fat saturates, mono-unsaturates, and polyunsaturates, carbohydrates, (sugars, starch), dietary fibres (71.1%), protein (15.5%), salt, ash, moisture, sodium, calcium, magnesium, phosphorus, and potassium

The application is supported by safety evidence (in-vivo & in-vitro, microbiological, heavy metal analysis, physicochemical analyses) and toxicological argumentation citing the appropriate scientific literature references, which aim to demonstrate the safety of this novel food. Scientific papers and proprietary tests show the nutritional and microbial composition of the food, the processes it was subject to prior to its intended reutilisation, and all the available data gathered demonstrate its history of safe use for the intended purpose.