

Consultation request for the determination of novel food status

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: Sweden, Swedish Food Agency

Name of the food

Fermented oats, drink and powder

Description of the food

1. Fermented oat drink. Beverage based on oat flour fermented with *Lactiplantibacillus plantarum* (*Lactobacillus plantarum*). The fermenting bacteria remain live in the final product.
2. Fermented oat powder. Powder produced by dehydration of oat flour fermented with *Lactiplantibacillus plantarum* (*Lactobacillus plantarum*), which are inactivated in the spray drying process. The powder may be dissolved in water to a drink, or added as an ingredient to foods such as yoghurt or cereal.

Status

Not novel

Food category

Not applicable

Reasons for the statement

The ingredients of these products have been widely consumed in the EU before 15 May 1997. Oat kernels has been part of a normal diet and *Lactiplantibacillus plantarum* has been used as fermentation culture. A similar oat drink fermented with *Lactiplantibacillus plantarum* has been on the Swedish and Finnish markets prior to the same date.

Fermentation is a traditional process, as well as spray drying which is used to dehydrate the fermentate into powder. Spray drying is a mild process, and it was shown that it had no adverse side effects on the food. The inactivation of the bacteria in the process is not an adverse effect to the final powder product.

Conclusion

Oats fermented with *Lactiplantibacillus plantarum*, in liquid or dry form, is not novel.