

# ARTICLE 4 REQUEST

## Regulation (EU) 2015/2283

Consultation request to determine the status of Apricot Kernel Drink and Fermented Apricot Kernel Cream pursuant to Article 4(2) of Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foods

### Recipient Member State:

Austrian Federal Ministry of Social Affairs, Health, Care and Consumer Protection

Information referred to in Article 7 of the Implementing Regulation (EU) 2018/456:

### 1. Name and description of the food concerned

a) Apricot Kernel Drink (*Prunus Armeniaca* L.): Beverage with ground apricot kernels (seeds) diluted in water.

b) Fermented Apricot Kernel Cream (*Prunus Armeniaca* L.): Spoonable cream with ground apricot kernels diluted in water. The cream is fermented with common cultures for the fermentation of dairy alternative yoghurts.

### 2. Novel food status

Both products are **not novel**.

### 3. Novel food category under which it falls (a) and b))

The applicant proposes that if the food is considered novel, it would fall within the novel food category defined in Article 3.2(a)(iv) of Regulation (EU) 2015/2283:

food consisting of, isolated from or produced from plants or their parts, except when the food has a history of safe food use within the Union and is consisting of, isolated from or produced from a plant or a variety of the same species obtained by:

Traditional propagating practices which have been used for food production within the Union before 15 May 1997;

### 4. Reasons

All ingredients of this products are not novel and are used for similar purposes in products available on the European Union's market (such as almond drink, almond yoghurt).

The production process of apricot kernel drink and fermented apricot kernel cream just includes common and widely used production practices / process technologies and can be compared to existing products such as nut drinks and nut yoghurts.

The common and traditional use of apricot kernels is well demonstrated and documented in various legislation (flavouring regulation, import control on pesticide residues and contaminants), as well as in the Codex Alimentarius Austriacus and the German food code.

Hence apricot kernels were used as food in the European Union long before the 15th of May 1997.

Cultures used for the fermentations are also used frequently in other products on the market, while the driver of fermentation is added sugar. Additionally it has been clarified that the fermentation has no impact on cyanide content in the final product. A tight quality management also ensures that limits, especially regarding cyanides, are met along the process chain. It has been determined that by setting limits of cyanide content in the final products the two products are safe for food consumption.