Summary

The applicant for this novel food approval is:

Cabosse Naturals N.V.

Brusselsesteenweg 450

1500 Halle

Belgium

The novel food that is subject of this application is:

Dry cacaofruit cascara (Theobroma cacao L).

The food is made from the fruit of the cacao plant, *Theobroma cacao* L. The fruit of the cacao plant consists of an outer husk containing the seeds (cacao beans) and a mucilaginous flesh, rich in juice that surrounds the beans.

The pods are washed, disinfected and rinsed. Cleaned the pods are opened and the cascara/husk is separated from the wet beans. The cascara/husk is then cut into flakes which are dried, debacterised and milled into a fine powder.

The dry cacao fruit cascara is slightly acid, has a high fiber content and a delicate flavor and are intended to be used as/consumed as an ingredient in beverages. Given its sugar content and flavor, it is intended to be added to recipes and products such as bakery wares, chocolate products, confectionery, ice cream, yoghurt, biscuits, cereal and nutrition bars, plant based spreads, jam and jellies. The target population is the general population.

Based on the compositional data, the proposed use levels, the toxicological studies, and the allergenicity assessment, the dry cacaofruit cascara is considered safe for human consumption.