

Summary of the application: Xia Powder 125

Applicant: Access Business Group International LLC, 7575 Fulton Street East, Ada, USA

The novel food application concerns request for authorisation to place on the market a partially defatted chia seed powder, called Xia Powder 125, for use in food supplements and various foodstuffs.

The Novel Food consists in a partially defatted chia seed powder. Whole chia seeds and chia oils are authorised in European Union, but no product containing Xia Powder 125 is available on the EU market.

The novel food is to be used in food supplements at a maximum daily intake of 7.5 g, and in a range of various foodstuffs including food for weight reduction, food for sporting people, functional drinks and drink mixes, confectionery, yoghurt, snack foods, puddings, breakfast cereals, vegetable-based dishes, bread, pasta, and vegetable beverages. The target population is the general population.

Chia seeds used in the productions of Xia Powder 125 are non-GMO and cultivation is in accordance with Good Agricultural Practices. Xia Powder 125 is manufactured starting from cleaned chia seeds pressed to separate oil. The pressed seeds are then cooled to a temperature lower than 30°C because of an increased temperature during the pressing step (< 45°C). After metal detection, the pressed cake is ground to obtain a size of particle below 125 microns. After a second metal detection, the Xia powder 125 is packed and stored for further dispatch. No toxicity study has been conducted in Xia Powder 125, but since this ingredient is a partially defatted chia seed powder, safety studies on chia seeds can be extrapolated to Xia Powder 125. The available studies have shown the lack of mutagenicity (AMES test and in vivo micronucleus test), and the lack of acute toxicity in mice. In addition, to date, 13 human clinical trials have examined the effects of chia seeds in humans, and have not reported any sign of adverse effects for doses up to 35 g/day of chia flour. Regarding allergenicity, despite the huge consumption of chia seeds, only two cases of allergic reaction to chia have been reported in the scientific literature. The allergenicity of Xia Powder 125 can be considered as similar as for chia seeds since no step of the manufacturing process may affect the characteristics of the proteins. In 2009, EFSA has not considered chia seeds has a high-risk allergen, and despite the dramatic increase in chia seed consumption in Europe since the first novel food approval, no sign of allergic reaction to chia seeds have been published. To conclude, Xia Powder 125 is well characterized and compliant with European Regulations. Moreover, the product has been shown to be safe and does not present consequently any potential hazard for the European population.