

ARTICLE 4 REQUEST

Regulation (EU) 2015/2283

Consultation request to determine the status of a hydrolysed bovine cartilage product 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: Denmark, Danish Veterinary and Food Administration (DVFA).

Name and description of the novel food:

The request concerns a hydrolysed bovine cartilage product produced by hydrolysis (heat and alkaline conditions) of bovine trachea followed by enzymatic treatment and purification. The product consists of chondroitin sulphate (60-70%) and collagen (30-40%).

Status –Not novel in food supplements

Novel food category

Article 3(2)(a)(v) "food consisting of, isolated from or produced from animals or their parts, except for animals obtained by traditional breeding practices which have been used for food production within the Union before 15 May 1997 and the food from those animals has a history of safe food use within the Union"

Reasons statement

Hydrolysed bovine cartilage products naturally contain both chondroitin sulphate and collagen. Chondroitin sulphate produced by hydrolysis of bovine trachea has a documented history of consumption in food supplements in the EU before 15 May 1997. The purity of existing non-novel products is either 10-20% or >90% chondroitin sulphate where the rest is collagen. As the concentration of chondroitin sulphate and collagen in the hydrolysed bovine cartilage product in question is 60-70 % and 30-40 % respectively, it is not significantly different from existing non novel chondroitin sulphate products on the market, and can be considered as not novel food in food supplement.

Conclusion

A hydrolysed cartilage product consisting of chondroitin sulphate (60-70%) and collagen (30-40%) produced from bovine trachea is not a novel food when used in food supplements.