

## **ARTICLE 4 REQUEST**

### **Regulation (EU) 2015/2283**

**Consultation request to determine the status of bovine milk “whey protein concentrate containing milk fat globular membrane” 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 bovine milk whey protein concentrate (WPC) containing milk fat globular membrane (MFGM). WPC MFGM is produced from whey using physical filtration techniques, i.e. membrane filtration, which are commonly used in the EU dairy industry. The product consists of 71% protein and 19% fat. The rest is water, ash/minerals and lactose. Compared to standard WPC the fat part is 2-4 times higher and contains higher amounts of phospholipids and sphingomyelin originating to a significant part from the milk fat globule membranes (FGM). The content of protein is slightly lower and the content of lactose is 10-12 times lower than standard WPC. The product is used in the same way as standard WPC.

#### **Status – Not novel food**

##### **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 for food production within the Union before 15 May 1997 and the food from those animals have a history of safe food use within the Union.”*

##### **Reasons statement**

WPC MFGM was marketed in the EU before 15 May 1997 for use in different product groups including infant formulas and follow-on-formulas and has continuously been marketed since then in baby food products.

##### **Conclusion**

Bovine milk “whey protein concentrate containing milk fat globular membrane” is not a novel food.