

## **Summary of the dossier: *Laminaria digitata* ash**

Applicant: Íslenska Saltbrennslan ehf., Kríunes 2, Hrísey, 630 Iceland

The applicant requests an authorisation for ash produced from the brown algae *Laminaria digitata* as a novel food. This novel food falls into the category food consisting of, isolated from or produced from microorganisms, fungi or algae.

The source product consists of kelp meal provided by a producer. This meal comes from wild harvested kelp from Breiðafjörður (Iceland) and presents some variability; more details being provided in this application.

The algae is simply dried by geothermal energy. After receiving this source product, it goes through our production process and quality checks in our facility certified by local authorities. The production process consists of high-temperature burning of the kelp meal in an electric oven. At every stage of the production, we are following directions from our food safety plan as requested in CGMP and worker safety in accordance with ISO standards.

The intended use is food supplements as defined in Directive 2002/46/EC. Only iodine in our product is present in levels, which could lead to consumption over EFSA tolerable upper intake levels (UL) of 600 µg/day. Consequently, to avoid consumers to reach daily intake over this UL while consuming our product in combination to other sources of intake, we are putting the following condition of use: "For adults up to 30 mg per day. Consult physician if pregnant/nursing, taking medication (especially thyroid medications), taking other iodine supplements, or have a medical condition (especially any thyroid disorder). Keep out of reach from children" and providing a corresponding measuring scoop. Moreover, even if over-consumption do occur, EFSA studies showed that long-term consumption of 1700-1800 µg/day did not cause any visible ill effects; other studies showed that most people can consume up to 1000 mg per day without ill effect and that if ill effects occur they are transient. No other element, such as dioxins, PAH, minerals or contaminants measured by the responsible Icelandic governmental agency; are in quantities that present any danger for consumption in specified amounts of our product and more. This is further supported by the chemistry and temperature level used in the production process.