

Article 4 Request

Regulation (EU) 2015/2283

Recipient Member State: Ireland, Food Safety Authority of Ireland (FSAI)

Name of the Food: Heat-treated soyabean fermentate

Date: 23/02/2026

Description of the food ingredient

The ingredient is soyabean fermentate that contains the heat-treated biomass of the fermenting microorganisms (lactobacilli, *Lactococcus* and *Saccharomyces*) which has been subjected to evaporation and filtration for final use in powder or liquid form.

Production process: Non-genetically modified soyabeans (*Glycine max* (L.) Merr.) are fermented under anaerobic conditions in a food-grade broth medium containing a mixed culture of *Saccharomyces cerevisiae*, *Lactococcus lactis* subsp. *lactis* and 6 lactobacilli species (*Lactobacillus acidophilus*, *Lactobacillus delbrueckii* subsp. *bulgaricus*, *Lacticaseibacillus casei*, *Lacticaseibacillus paracasei*, *Lactiplantibacillus plantarum* and *Limosilactobacillus fermentum*). After fermentation, the microorganisms are inactivated through thermal treatment; followed by heat evaporation and filtration. The final product contains the inactivated microbial biomass, fermentation-derived metabolites and the remaining fermentation medium.

Novel or Not Novel

The FSAI has concluded that heat-treated soyabean fermentate is **not novel**.

Reasons why it is not novel

Soybeans have a well-established history of consumption in the EU prior to 1997 and fermented soyabean foods are common on the EU market. The eight microbial species used in the mixed-culture fermentation process have also been traditionally employed in the fermentation of food products in the EU prior to 1997 and are likewise not novel (note the entries in the Novel Food Catalogue and the EFSA QPS list at the time of assessment). The mixed-culture soyabean fermentate that is the subject of this request does not differ significantly in terms of composition, nutritional value or level of undesirable substances from existing fermented soyabean foods, which can contain microbial biomass (viable and/or non-viable), fermentation-derived metabolites, and remaining components of the fermentation medium.

Appropriate Novel Food Category

Not applicable.