

ARTICLE 4

Conclusion

Regulation (EU) 2015/2283

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

Name of the food: Pea Protein Hydrolysate and Soy Protein Hydrolysate (PPH and SPH)

Description of the food:

The product consists of protein hydrolysates obtained by the mild acid hydrolysis of commercially available pea (*Pisum sativum*) and soy (*Glycine max*) protein isolates for use as a source of protein in various food types.

Status: The FSAI concludes that this food ingredient is **not novel**.

Reasons for this conclusion:

The raw materials used in the production of the protein hydrolysates are pea and soy protein isolates, both of which have an established history of consumption in the EU prior to 1997. Soy protein isolate has been widely available on the EU and global markets as a food ingredient for many years and is a permitted ingredient cited in EU legislation governing infant and follow-on formula composition. A history of consumption of pea protein isolate has been established through information provided by the food industry, some of which was corroborated by a Member State. A 2005 EFSA Opinion tacitly acknowledges that soy protein subjected to acid hydrolysis had been in widespread use in soups and various convenience foods.

Acid hydrolysis of proteins is an established food processing technique which breaks large proteins and peptides down to smaller proteins, peptides and amino acids in a process similar to acidic protein digestion in the stomach. The level of protein breakdown can vary depending on the level of hydrolysis, and in this case it is classed as a “mild acid hydrolysis”. Protein hydrolysis alters the comparative ratio of larger proteins to smaller proteins, peptides and amino acids with the main goal of improving the texture and digestibility of the protein content. So while the complexity of the protein structure will likely be affected by hydrolysis, the ultimate content and proportion of amino acids should not be significantly altered.

For these reasons, Pea Protein Hydrolysate and Soy Protein Hydrolysate (PPH and SPH) are not considered novel under Regulation (EU) 2015/2283.

Novel food category:

Not applicable.