

Summary of the dossier: Rapeseed powder

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This is an application for authorisation to place on the market rapeseed powder from the oilseed rape (*Brassica* species) as a novel food to be used in cereal bars, muesli and similar mixed breakfast cereals, processed and mixed breakfast cereals, fried or extruded cereal, seed or root-based products, bread alternative and leavened bread, meat imitates, veggie patties and balls, and meat balls. The intended level to add is 7-20%.

Rapeseed powder (RP) is produced from the seeds of non-genetically modified double low cultivars of *Brassica rapa* L. and *Brassica napus* L. purchased from European sources. RP consists of fibre (33-43 %), protein (33-43 %) and healthy encapsulated vegetable oil (14-22%). Rapeseed protein as a novel food ingredient is authorized as a Novel Food in Commission Implementing Regulation 2017/2470.

The application has been compiled in line with the administrative and scientific requirements of Commission Implementing Regulation (EU) 2017/2469 laying down for applications referred to in Article 10 of Regulation (EU) 2015/2283 of the European Parliament and of the Council on novel foods. It is also in line with the European Food Safety Authority (EFSA) guidance on the preparation and presentation of an application for authorisation of a Novel Food in the Context of Regulation (EU) 2015/2283

The content of toxicologically relevant natural compounds, glucosinolates, proanthocyanidins and phytate were all reduced either at the same level or below than found in the traditionally consumed food items. No genotoxicity potential was found in rapeseed powder. Special focus in the safety evaluation was on the glucosinolates and fibre from perspectives of metabolism as well as nutritional and toxicological view. The glucosinolate limit in rapeseed powder was set low in the specification (0.3 mmol/kg). Special concern was in goitrogenic hydrolysis product of progoitrin. The residual contents were very low and will further decompose in soaking and cooking for food applications thereby reducing glucosinolates well below the safety limits.

Rapeseed powder was also found to be safe and well tolerated among adult consumers based on the well-designed, placebo-controlled human clinical study. Rapeseed powder fibre was comparable to wheat bran fibre in colon fermentation in vitro. As expected physical structure of ingredient and high fibre content hindered in vitro rapeseed powder protein digestion similarly as in wheat bran. As a conclusion, there are no minor or major constituents in the rapeseed powder that are expected to be of safety concern. Allergen labelling requirements are adapted from Rapeseed protein.

Contents of chemical and microbiological impurities and residues were all under the legal limits. Food applications with rapeseed powder do not differ nutritionally from that the respective traditional food items in normal consumption.