

Application for consultation to determine the status of a novel food pursuant to Article 4(2) of the Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foods.

Recipient Member State

Finnish Food Authority

Name and description of the food in question

Oat hull syrup

Oat hull syrup is produced from the hulls of oat (*Avena sativa*). It is a mixture of sugars, mainly xylose (50,6 %), glucose (13,2 %), arabinose (11,6 %), and galactose (4,6 %). The total sugar content of the oat hull syrup is 79,5 %. It contains also organic acids and minerals, such as potassium and phosphorus. The manufacturing process, namely acid hydrolysis, is commonly used to produce sugar syrups. Oat hull syrup would be used as an ingredient in different food categories to replace other sugars and syrups to provide sweetness and flavor to the foods.

Status

Novel food.

Food category

Category 3(2)(a)(iv) food consisting of, isolated from, or produced from plants or their parts.

Reasons statement

The competent authorities of the EU Member States and the European Commission were consulted.

Aerial parts of oat (*Avena sativa*), including the hull (without the kernels), have been used in the EU before 15.5.1997 in the production of fiber. Therefore, the fiber from aerial parts of oat is not novel food.

However, according to the information provided in the consultation request, oat hulls have not been used before to produce sugars or syrup. The composition of the syrup, consisting mainly of xylose, is also different from the syrups currently on the market. Thus, the oat hull syrup is a new ingredient, which is a by-product of xylitol production, and which has not been marketed or consumed as food in the EU before.

Conclusion

Oat hull syrup is novel food.