

Article 4 Request

Regulation (EU) 2015/2283

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

Name of the Food: Dried yeast fermentate produced by *Saccharomyces cerevisiae*

Date: 27/01/2022

Description of the food

The food in question is a dried yeast fermentate which is produced through the fermentation of sugarcane molasses (the fermentable sugar source) by *Saccharomyces cerevisiae* yeast. The manufacturing process includes (1) aerobic yeast propagation in a growth medium composed of water, sugarcane molasses, a nitrogen source, vitamins, and minerals; (2) anaerobic fermentation in a medium composed of water, sugarcane molasses and other minor ingredients, and (3) dehydration into a powder form. The final product thereby retains the yeast biomass, which is inactive, the derived fermentation by-products and the remaining fermentation medium.

It is intended to be used as a food ingredient in various food products and food supplements for the general population.

Novel or Not Novel

The FSAI considers that the 'dried yeast fermentate produced by *Saccharomyces cerevisiae*' is **not novel**.

Reasons why it is not novel

Fermentation by *S. cerevisiae* is a well-known process used in food production in the EU pre-1997 and involves the transformation of sugars into ethanol and carbon dioxide as the main fermentation metabolites. Sugarcane molasses (the fermentable sugar source used) is a by-product of the manufacture or refining of sucrose from sugarcane and one of the traditional substrates to produce baker's yeast (*S. cerevisiae*) with a long history of human consumption in food, mainly in bakery, confectionery, and alcoholic products.

The yeast fermentate that is the subject of this request does not significantly differ from existing non-novel fermented foods that also contain the yeast biomass (dead and/or alive), the derived fermentation by-products and fermentation medium.

Appropriate Novel Food Category

Not applicable.