

Consultation request for the determination of the novel food status ARTICLE 4 of Regulation (EU) 2015/2283

Consultation request to determine the novel food status of sodium hyaluronate produced by fermentation process

Recipient Member State: the Czech Republic, Ministry of Agriculture of the Czech Republic

Name and description of the novel food:

The request concerns biotechnologically produced sodium hyaluronate.

The purity is > 90 %. It is intended to be used in food supplements.

Sodium hyaluronate is a product of a non-hemolytic strain of *Streptococcus equi* subsp. *zooepidemicus* (non GMO). Sodium hyaluronate is excreted into the environment of the bacterium, from which it is isolated by a technological process (filtration, ultrafiltration, precipitation, drying). The bacterial cells themselves are inactivated and removed, so they are not part of the product itself.

The food in question does not contain nanomaterials.

Novel food status

Not novel in food supplements

Novel food category (where applicable):

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Reasons statement

Competent authorities of the EU Member States and the European Commission were consulted. The ingredient in question is similar to sodium hyaluronate for which some Member states competent authorities have confirmed that it is not considered novel in food supplements.

The molecular structure of the food is not intentionally modified.

The production process used does not give rise to a significant changes in the composition or structure of food and does not affect its nutritional value, metabolism or level of undesirable substances.