

Article 4 Request

Regulation (EU) 2015/2283

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

Name of the Food: Mineral enriched fungal biomass (*Aspergillus oryzae*)

Description of the Food

The food in question is a dried heat-inactivated fungal biomass (*Aspergillus oryzae*) which is grown on a medium enriched with nine different salts of calcium, chromium, copper, iron, magnesium, manganese, molybdenum, selenium and zinc (individually or in combination). The resulting mineral-enriched fungal biomass is collected by centrifugation, dried and powdered before packaging for use in supplements and in foodstuffs including; non-alcoholic beverages, breakfast cereals and bars, dairy products, soups, condiments, nutritional sports bars and foods for special medical purposes.

Novel or Not Novel

The FSAI is of the opinion that the food in question is **not novel** for the proposed uses.

Reasons why it is Not Novel

The use of *Aspergillus oryzae* in food production is not novel as a history of consumption in the EU exists before 1997 (*Notified to Danish list of food cultures*).

The dried fungal biomass is intended as an alternative source of certain minerals in foods and food supplements. The nine mineral salts listed in this request are not novel because their addition to foods and food supplements is permitted in accordance with Regulation (EC) No 1925/2006 and Directive 2002/46/EC respectively (as amended).

Appropriate Novel Food Category

Not applicable.