

Summary of the dossier: Xia Powder 435 (Partially defatted chia seed (*Salvia hispanica*) powder)

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This novel food application requests an extension of use of an authorized novel food. Approval is sought under Regulation (EC) No 2283/2015 of the European Parliament and of the Council of 25th November 2015 concerning novel foods. The ingredient falls under the following category: "Food consisting of, isolated from or produced from plants and their parts". The applicant request the authorization to use of the novel food in heat-treated products. The target population is the general population. The novel food is not intended to replace any food. It does not mislead the consumer.

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, and EFSA's Practical Arrangements concerning transparency and confidentiality.

The current application provides an extensive study assessing the formation of acrylamide, furan, 2-methylfuran and 3-methylfuran in breads containing Xia Powder 435. Various batches have been tested. Bread have been prepared by using different levels of the novel food, and by using different time and temperature of cooking. All measurements have been made on triplicate by using the whole bread. Results show the lack of acrylamide and furans formation in all breads containing the novel food. All breads containing the novel food were compliant with the Regulation (EU) 2017/2158 establishing mitigation measures and benchmark levels for the reduction of the presence of acrylamide in food (50 µg/kg in wheat-based bread of 50 µg/kg and 100 µg/kg in soft bread).

Based on these results, it can be concluded that the novel food does not induce the formation of acrylamide in bread. Consequently, it can be hypothesized that acrylamide formation will not occur in the other food categories proposed by the applicant (pasta, breakfast cereals, vegetarian dishes), since cooking conditions for these food categories are less suspected to induce acrylamide formation (lower temperature, faster cooking, high moisture).