

Summary of the notification: Coffee cherry pulp

Applicant: Societ  de Produits Nestle SA, Av. Nestle 55, Vevey, Switzerland

This is a notification for authorisation to place on the European Union (EU) market coffee cherry pulp as a Traditional Food from a third country. It has been used, safely, for centuries, especially in Ethiopia and Yemen. The notification is in line with requirements of Commission Implementing Regulation (EU) 2017/2468. It also complies with the European Food Safety Authority (EFSA) guidance on the preparation and presentation of the notification and application for authorisation of traditional foods from third countries in the context of Regulation (EU) 2015/2283.

The Traditional Food is the dried pulp and husk of *Coffea arabica* L. and *Coffea canephora* Pierre ex A. Froehner berries commonly consumed, according to local traditions in a number of countries. The coffee cherry is the whole fruit of the coffee tree. The term "coffee cherry pulp" as used in this application refers to the general term of "cascara" produced following either the dry or the wet process. Under dry process, unwashed coffee cherry pulp, also known as husk cascara, is produced consisting of the combination of silverskin, parchment, dried mesocarp (pulp) and epicarp. On the other hand, following the wet process, pulped coffee cherry pulp also known as pulp cascara, is produced consisting of the dried mesocarp (pulp) and epicarp, in the semi-dry method, the cherries are pulped, but the fermentation step is omitted and drying occurs with mucilage remains. The general term of "coffee cherry pulp" is used to describe the different products resulting from the processes described above. Coffee cherry pulp has been reported to have a composition of 50 – 85 % total carbohydrates, 7 – 11.5% protein, and 0.3 – 2.5 % lipids. As in coffee, minor amounts of bioactive compounds, as caffeine and chlorogenic acid, are also present.

The Traditional Food is proposed to be marketed in the European Union as an ingredient for infusions intended for final consumers. It is therefore intended to be used in the same manner as black tea or coffee drink including for manufacturing ready-to-drink products (e.g. canned or bottled – flavored drinks), as well as mixes for hot and cold beverages. The dry pulp can also be milled is available in variable size for and used as coffee bean substitutes, similarly to chicory roots. It is extensively documented that coffee cherry pulp obtained from the fresh and dry coffee cherry has been in continued use for several centuries in Ethiopia, Yemen and Bolivia, as well as Uganda and other central African countries, and the proposed use in this application is consistent with the history of safe use in those countries.

No potential health hazards have been identified on the basis of the composition and/or according to the data from the experience of continued use. Given clear labelling when used in food, coffee cherry pulp may not mislead the consumer, and, given its intended use, it is not nutritionally disadvantageous. As a consequence, for the purposes of article 7 of Regulation (EU) 2015/2283, on the basis of the scientific evidence available, coffee cherry pulp does not pose a safety risk to human health.