

Summary of the dossier: Whole seeds of *Brassica Napus*

Applicant: Knold & Top ApS, Fyrrevænget 1, Hov, DK 8300 Odder

This is an application for authorisation to place on the market whole seeds from double low varieties of oilseed rape (*Brassica napus L emend. Metzg.*) having white or cream coloured flowers as a novel food to be used baked, boiled or roasted as an ingredient, primarily in bread, cakes and snacks (10%), in seed biscuits, bars and chocolate bars (20%), in vegetarian sausages (5%) and as such sprinkled on foods (5%) the same way sesame seeds, sunflower seeds, linseeds and chia seeds are used. 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.

Requirements to the production of rapeseed for ingredient is almost similar to the production of rapeseed for edible oil, but to ensure higher standards the production must also be in compliance with the standards for production of certified seed. The seeds of white flowering 'double low' varieties of oilseed rape are an excellent new ingredient for foods which can be grown also in Northern Europe. After harvest the seeds basically must be handled similar to seeds for edible oil, but more care must be taken to avoid toxins, certain microorganisms, animals, excrements etc. The intakes of the seeds for the various segments of the population has also been calculated and presented.

The application is supported by safety evidence obtained from the scientific literature, which aim to demonstrate the safety of this novel food in particular concerning the presence of glucosinolates, sinapine and sinapic acid. The content of glucosinolates in seed lots for food should be less than 18 micromoles per g seed. The amount of whole rapeseed in any food should not exceed 20% by weight. Health concerns in relation to especially the amounts of glucosinolates but also sinapine and sinapic acid in the seeds are reviewed in the application and evidence is presented which argues that the intake of rapeseeds is estimated to lead to an intake of those substances comparable to what is ingested from other common food sources. No allergies from using the seeds in bread products has been seen so far, but cannot be excluded. Substitution with those seeds is not depriving the consumer of any significant amount of nutrients.