

Article 4 Request

Regulation (EU) 2015/2283

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

Name of the Food: Torula yeast (*Cyberlindnera jadinii*) biomass

Date: 19/01/2022

Description of the food

Torula yeast belongs to the Saccharomycetaceae family, and its scientific name is *Cyberlindnera jadinii* (also known in the past as *Saccharomyces jadinii*, *Hansenula jadinii*, *Candida utilis*, *Pichia jadinii* and *Lindnera jadinii*).

Torula yeast biomass is produced through continuous fermentation of a sugar source in aerobic conditions, followed by centrifugation, washing, thermal pasteurization and drying into a powder.

Torula yeast is intended to be used as a food ingredient in a wide range of food matrices for the general population, including, but not limited to sausages, soups, sauces and gravies, cheese, salad dressings, stews, snack foods, dry seasoning mixes and plant-based preparations; at a level ranging from 0.2 to 10 % of the weight of the finished product.

Novel or Not Novel

The FSAI has concluded that Torula yeast (*Cyberlindnera jadinii*) is **not novel** when used as a food ingredient.

This conclusion on the novel food status of Torula yeast (*Cyberlindnera jadinii*) only applies to its use as a food ingredient. Other potential uses such as a flavouring or an additive may also be regulated by separate EU food legislation.

Reasons why it is not novel

The FSAI is aware of information from the Czech Republic of a history of consumption of Torula yeast (*Cyberlindnera jadinii* or *Candida utilis*) as a food ingredient in cheese before May 15th, 1997.

Appropriate Novel Food Category

Not applicable.