

APPENDIX

Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foods

Consultation request for determination of novel food status under Article 4(2) of the above Regulation

Information pursuant to Article 7 of Implementing Regulation (EU) 2018/456

1. Name and description of the food concerned

Currants fermented with *Wolfiporia Cocos*

The product is produced by fermentation of blackcurrants, sugar syrup and water with the *myzel of Wolfiporia Cocos*. The solids and myzel are then removed by appropriate filtration.

2. Novel food status

The product is a novel food.

3. Food category under which it falls

The food falls into categories (ii) ('plants') and (vii) ('non-standard production method') of Article 3(2) (a) of Regulation (EU) 2015/2283.

4. Justification

The supreme Land authorities responsible for food monitoring in Germany, as well as the competent authorities of the EU Member States and the European Commission, have been consulted.

There is no information that the product in question was consumed to a significant extent in the Union before 15 May 1997.

Nor is there any other food known to be produced by fermentation with the *myzel of Wolfiporia Cocos*.

The fermentation process with the *myzel of Wolfiporia Cocos* is a food production process not customary in the Union before 15 May 1997, which results in significant changes in the composition or structure of a food which affect its nutritional value, metabolism or levels of undesirable substances.

On the other hand, it is known that the tea foot has been used with hot water from the crushed sclerotia (= permanent shape of the mushroom). However, the fermentation at issue in this case is carried out in a significantly different process, under which conditions (temperature, time) are used, so that the novel food status of the tea foot is not to be transferred to a product fermented with the myzel.