

Summary of the application: Dried flowers from *Clitoria ternatea* L. (butterfly pea)

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The traditional food to be notified are the dried flowers (petals including calyx) of the legume butterfly pea (*Clitoria ternatea*, L.) and include whole and crushed flowers. Butterfly pea flowers have like other edible flowers (safflower, hibiscus, saffron) and pigmented foods (e.g. turmeric) a long history of safe food use in Southeast Asia, especially in Thailand.

The flowers are grown and cultivated in Thailand, Laos and Philippines, and are hand-picked and sun-dried. The main constituents of butterfly pea flowers are carbohydrates including sugars and fibers, proteins, minerals and trace elements. The traditional food is a natural source of flavonol glycosides and mostly delphinidin-based anthocyanins and is rich in several vitamins. No compounds of concern have been identified. The applicant's data demonstrate that the traditional food is produced under good agriculture practice and of consistent quality. The cultivation and harvest practices for the flowers are not novel and do not raise concerns about the safety of the traditional food.

Data from experience of continued use go back until the early 20th century and include literature from colonial times, numerous scientific studies, industry standards for products containing or made from the flowers, a comprehensive collection of recipes from cookbooks and magazines, an expert report, surveys of commercial products containing the traditional food as ingredient, limited trade data and a collection of trivial literature in which famous dishes with butterfly pea flowers are mentioned. All the information gathered by the applicant demonstrate that the flowers have a long and well documented history of safe use and consumption for at least 25 years in Southeast Asia, especially in Thailand.

Like other flowers (e.g. hibiscus, chamomile, lime, rose), butterfly pea flowers are intended to be marketed in the EU in the dried form as whole or crushed flowers. Comparable to the main use in Thailand, the dried flowers of *C. ternatea* shall be used for the preparation of an herbal infusion that can be consumed as such or used as a food ingredient. To enhance the safety of the traditional food, the flowers shall be infused with freshly boiling water to reliably kill the germs present in rare cases.

Considering that 1) the anthocyanins and flavonol glycosides present in butterfly pea flower are normal constituents of the human diet; 2) the proteins present in the traditional food are not new to the food chain; and that 3) the consumption of the flowers at the proposed use and use levels will be comparable to the consumption pattern of the traditional food in Thailand, it is concluded that dried butterfly pea flowers are safe as a traditional food from a third country. No potential health hazards have been identified and no nutritional disadvantages are expected from the consumption of the herbal infusions made from butterfly pea flowers.