

Article 4 Conclusion

Novel food Regulation (EU) 2015/2283.

Recipient Member State: Ireland - Food Safety Authority of Ireland

Name and description of the food

Lactose is a food ingredient generally available in two forms; yellow lactose, which contains minor levels of vitamin B2 (riboflavin) imparting a yellow colour, and white lactose from which the riboflavin has been removed. This consultation was requested to determine the novel food status of “Lactose BlueLight”, a white powder consisting of $\geq 99\%$ lactose. Lactose BlueLight is obtained by extraction and purification from whey using standard methods, with the riboflavin degraded by exposure to blue light in the visible range rather than its removal by mechanical filtration with activated carbon filters.

Novel food status: Not novel food

Reasons for conclusion

Lactose derived from whey has been consumed to a significant degree as a food ingredient in the EU prior to 1997. The manufacturing process of Lactose BlueLight is the same as that for the existing ingredient, except for the use of blue light in the visible range to remove the riboflavin content. The use of blue light exposure has no appreciable impact on the composition, nutritional value or level of undesirable substances of the final lactose product.

Novel food category: Not applicable