Summary of the dossier: Dried Tetraselmis chuii microalgae (modification of specifications)

Applicant: Green Sea Bio System One s.l., C/ Molí Nou, Parcela 3, Nave 6 Mutxamel (Alicante), 03110 Spain,

This is an application for a modification in the specifications of the dried *Tetraselmis chuii* microalgae currently authorised to be used in sauces, condiments, and food supplements at levels of 250 mg/day and special salts at levels of 1.0%. The changes in the specifications involve different ranges in the levels of protein (proposed 15-40% versus the authorised 35-40%) ash (14-20% versus 14-16%), carbohydrates (25-32% versus 30-32%), fibre (2-20% versus 2-3%), and fat (5-15% versus 5-8%).

The request for change in the specifications was deemed necessary by the applicant for two reasons. Firstly as part their ongoing efforts to improve their product, and to make it a more balanced and nutritionally beneficial ingredient so as to provide the consumers with the assurance that they are producing a safe and quality food. Secondly, in light of the fact that microalgae are living organisms, with the capacity of naturally changing their biological compositions, it became apparent that a more balanced product can be obtained within different ranges of compositions to those listed in the Union List.

In support of the request, the applicant has provided scientific argumentation and data demonstrating that the propose modifications in the specifications do not alter the safety and quality profile of the novel food

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