Summary of the dossier "Leaf powder of Moringa stenopetala"

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The request concerns the authorisation of leaf powder of *Moringa stenopetala* as a traditional food from a third country.

Regarded as the miracle plant, *Moringa stenopetala* has attracted enormous attention of ethnobotanists and plant genetic resource conservationists due to its widespread use in agriculture and its high nutritious content well suited for human consumption.

Moringa stenopetala species has been subject from numerous research studies carried by Ethiopian Federal Institutions in the last decades and the plant has also been integrated in development projects from other international Institutions such as the United Nations Industrial Development Organization (UNIDO). The United Nation has seen the importance of a sustainable quality Moringa production in Ethiopia linked with an emerging processing industry by using the local variety Moringa stenopetala to contribute to the nutrition and to the gender socio-economic empowerment in rural areas of this third country.

The nutritional and mineral contents resulting from numerous investigations for its relative species *Moringa oleifera*, which is already commercialised in Europe, was found to be comparable to the values estimated for *Moringa stenopetala*. As a result, there are no striking differences in the nutritional composition of the tested Moringa varieties, but nutritional percentages resulting are considered outstanding helping to decrease nutritional deficit.

Processing and drying *Moringa stenopetala* leaves for consumption in powder form assists to concentrate nutrients and reduce some of the anti-nutritional factors being adapted for people of all ages improving the nutritional intake on a daily basis.

Herewith is stated that *Moringa stenopetala* does not contain any nutrients or compounds which are harmful to the human body and its intake differs adapted to the consumer with a maximum daily allowance of 0.2 gr per kg of weight.