

Summary of the notification: Pili nuts

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This is a notification for authorisation to place on the European Union (EU) market “pili nuts” as a traditional food from third countries. The notification concerns pili nuts, with shell and dried, typically belonging to the diet of the populations in Asia and Oceania, in correspondence with the increase in demand due to the growth of the eastern population, but also to scientifically recognized organoleptic and nutritional properties, as it is already known in North America.

These proposed marketing conditions, about pili nuts, dried and with shell, guarantee a greater shelf life, with minimal quality losses, and allow a discontinuous processing and distribution that is more responsive to the needs of target markets. The intention is to place them on the market for a direct human consumption, after packaging in different sizes and shapes.

The edible part is made up of the kernel of the seed in the pili fruit. After harvesting, transport and washing, exocarp removal and manual sorting to remove non-compliant products and impurities, pili nuts are dried briefly (fresh products, higher humidity, less shelf life) or naturally dried for a longer time (dry products, lower humidity, higher expiration date) before being marketed. They do not undergo transformation processes and can be considered raw materials. There are publications dealing with the commercial potential of pili nuts in the Philippines since at least 1996 and since then the Local Government has increasingly pushed the cultivation with a dedicated agronomic policy.

Concerning the food safety, dried pili nuts can be stored for a long time, and in protective conditions shelf life is extensive for over a year. Pili nuts should only be consumed without shell and there are not particular indications on use or daily intake. No information was found on the direct correlation between pili nuts and toxic-infectious episodes or diseases. As with all tree nuts, their intake may cause allergic reactions.