# Consultation request for the determination of the novel food status under Article 4 (2) of Regulation (EU) 2015/2283 on novel foods

## **Recipient Member State**

Portugal, Directorate General for Food and Veterinary

### Name and description of the food in question

The request concerns Desugared Fermented Orange Juice, obtain from the fermentation of orange juice by a yeast commonly used in food processing. The fermentation process leads to a significant reduction of orange juice natural sugar's content and to ethanol production, subsequently removed by evaporation. Yeast content is also strongly reduced by a centrifugation step.

The desugared fermented orange juice is intended to be used as a substitute for orange juice.

#### **Status**

Not Novel

## **Food category**

Not applicable

#### **Reasons statement**

Based on the submitted information, the food in question is produced from a source commonly used in EU before 15 May 1997 (orange juice). The plants from which oranges come from are cultivated with traditional propagating techniques.

Fermentation is the key process, and fermentation of fruit juices has a history of use before 1997 and is carried out by a yeast commonly used in food processing. Centrifugation and evaporation are widely used in fruit juice processing before 1997. Apart from the reduction of the sugar content, desugared fermented orange juice does not show relevant differences, compositionally and nutritionally versus orange juice and analytical data revealed the absence of potential undesirable substances in the fermented fruit juice.

#### **Date**

10-04-2023