

Application for consultation to determine the status of a novel food, pursuant to Article 4(2) of the Regulation (UE) 2015/2283

Consultation request to determine the novel food status of the *whey treated with UV radiation*.

Recipient Member State: Italian Ministry of Health. Directorate General for Hygiene, Food Safety and Nutrition.

Validation Date: 25th January 2022

Name and description of the novel food

The name of the food is whey treated with UV radiation.

After pasteurization whey is treated with UV in order to allow the microbiological stabilization of the product maintaining its nutritional properties. The UV treatment was applied with the aim of preserving the initial conditions.

Novel food status

Whey treated with UV radiation is considered **not novel food**.

Food category

Same uses as ordinary whey.

Novel food category under which it falls

“Food resulting from a new production process not used for food production in the Union before 15 May 1997, resulting in significant changes in the composition or structure of the food affecting its nutritional value, metabolism or the level of undesirable substances” [article 3(2)(a)(vii)].

Reasons

From the evaluation of the analyses and the results included in the dossier, the whey treated with UV does not present significant changes in the composition or structure of the food that affect its nutritional value, metabolism or content of undesirable substances.

The whey treated with UV radiation does not differ either in the nutritional value, metabolism or the level of undesirable substances from the whey treated with the traditional method and cannot be considered novel food.

However, the possibility to use the UV radiation for the purposes presented by the company is ruled at national level, meaning that, the use of the treatment with UV radiation have to be authorized by the Member State where the TBO wants to market the food.