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**COMMISSION IMPLEMENTING DECISION (EU) 2017/2078**

**of 10 November 2017**

**authorising an extension of use of yeast beta-glucans as a novel food ingredient under Regulation (EC) No 258/97 of the European Parliament and of the Council**

*(notified under document C(2017) 7391)*

**(Only the English text is authentic)**

(OJ L 295, 14.11.2017, p. 77)

Amended by:

|                    |   | Official Journal |      |           |
|--------------------|---|------------------|------|-----------|
|                    |   | No               | page | date      |
| ► <b><u>M1</u></b> | Commission Implementing Regulation (EU) 2019/1272 of 29 July 2019 | L 201            | 3    | 30.7.2019 |

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*Article 1*

Without prejudice to the provisions of Directive 2002/46/EC, Regulation (EC) No 1925/2006 and Regulation (EU) No 609/2013, yeast (*Saccharomyces cerevisiae*) beta-glucans as specified in Annex I to this Decision may be placed on the Union market as a novel food ingredient for the uses defined and at the maximum levels established in Annex II to this Decision.

*Article 2*

The designation of yeast (*Saccharomyces cerevisiae*) beta-glucans authorised by this Decision on the labelling of the foodstuffs shall be ‘yeast (*Saccharomyces cerevisiae*) beta-glucans’.

*Article 3*

This Decision is addressed to Leiber GmbH, Hafenstraße 24, 49565 Bramsche, Germany.

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## ANNEX I

**SPECIFICATIONS OF YEAST (*SACCHAROMYCES CEREVISIAE*)  
BETA-GLUCANS****Description**

Beta-glucans are complex, high molecular mass (100–200 kDa) polysaccharides, found in the cell wall of many yeasts and cereals. The chemical name for 'yeast beta-glucans' is (1-3), (1-6)- $\beta$ -D-glucans.

Beta-glucans consist of a backbone of  $\beta$ -1-3-linked glucose residues that are branched by  $\beta$ -1-6-linkages, to which chitin and mannoproteins are linked by  $\beta$ -1-4-bonds.

This novel food is a highly purified (1,3)-(1,6)- $\beta$ -D-glucan isolated from yeast *Saccharomyces cerevisiae*, insoluble in water, but dispersible in many liquid matrices.

**Specifications of yeast (*Saccharomyces cerevisiae*) beta-glucans**

| Parameter                      | Specifications values   |
|--------------------------------|---|
| <i>Solubility</i>              | <i>Insoluble in water but dispersible in many liquid matrices</i> |
| Chemical data                  |   |
| (1,3)-(1,6)- $\beta$ -D-Glucan | > 80 %  |
| Ash                            | < 2 %   |
| Moisture                       | < 6 %   |
| Protein                        | < 4 %   |
| Total fat                      | < 3 %   |
| Microbiological data           |   |
| Total plate count              | < 1 000 CFU/g   |
| Enterobacteriaceae             | < 100 CFU/g   |
| Total coliforms                | < 10 CFU/g  |
| Yeast                          | < 25 CFU/g  |
| Mould                          | < 25 CFU/g  |
| <i>Salmonella</i> ssp.         | Absent in 25 g  |
| <i>Escherichia coli</i>        | Absent in 1 g   |
| <i>Bacillus cereus</i>         | < 100 CFU/g   |
| <i>Staphylococcus aureus</i>   | Absent in 1 g   |
| Heavy metals                   |   |
| Lead                           | < 0,2 mg/kg   |
| Arsenic                        | < 0,2 mg/kg   |
| Mercury                        | < 0,1 mg/kg   |
| Cadmium                        | < 0,1 mg/kg   |

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## ANNEX II

AUTHORISED USES OF YEAST (*SACCHAROMYCES CEREVISIAE*) BETA-GLUCANS

| Food category  | Maximum level of yeast beta-glucans   |
|--|---|
| Food supplements as defined in Directive 2002/46/EC, excluding food supplements for infants and young children   | 1,275 g/day for children older than 12 years and general adult population<br>0,675 g/day for children younger than 12 years |
| Total diet replacement for weight control as defined in Regulation (EU) No 609/2013  | 1,275 g/day   |
| Food for special medical purposes as defined in Regulation (EU) No 609/2013, excluding food for special medical purposes intended for infants and young children | 1,275 g/day   |
| Beverages based on fruit and/or vegetable juices including concentrate and dehydrated juices   | 1,3 g/kg  |
| Fruit-flavoured drinks   | 0,8 g/kg  |
| Cocoa beverages preparation powder   | 38,3 g/kg (powder)  |
| Cereal bars  | 6 g/kg  |
| Breakfast cereals  | 15,3 g/kg   |
| Wholegrain and high fibre instant hot breakfast cereals  | 1,5 g/kg  |
| Cookie-type biscuits   | 2,2 g/kg  |
| Cracker-type biscuits  | 6,7 g/kg  |
| Milk based beverages   | 3,8 g/kg  |
| Fermented milk products  | 3,8 g/kg  |
| Milk product analogues   | 3,8 g/kg  |
| Other beverages  | 0,8 g/kg (ready to drink)   |
| Dried milk/milk powder   | 25,5 g/kg   |
| Soup and soup mixes  | 0,9 g/kg (ready to eat)<br>1,8 g/kg (condensed)<br>6,3 g/kg (powder)  |
| Chocolate and confectionary  | 4 g/kg  |
| Protein bars and powder  | 19,1 g/kg   |
| Jam, marmalade and other fruit spreads   | 11,3 g/kg   |