



Innovative solutions for reformulations within the EU regulatory environment

Conference of the Czech Platform for Reformulations

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Specialty food ingredients are present in almost all processed foodstuffs, thus contributing to the competitiveness of the European food and drink industry → EU food and drinks industry annual turnover: **€ 1 trillion**, making it the largest manufacturing sector in the EU in terms of annual turnover.

Specialty food ingredients have technological and/or functional benefits that are essential in providing today's consumer with a wide range of tasty, safe, healthy, affordable, qualitative and sustainably produced foods.

The industry contributes over
€ 40 billion
to annual turnover of EU food and drinks industry

The industry invests
3-8%
of turnover in R&D
(depending on sector)

✓ Contribute to the **safety and convenience of foods**



✓ Contribute to the **sustainability of the food systems**

✓ Provide a **technical and market response to public health needs**

✓ Contribute to the **competitiveness of the European food and drink industry**

The role of specialty food ingredients in reformulation

Energy reduction

Sugar reduction

Increasing fibre content

Salt replacement

Additives

Fibres

Fat reduction

Specific fats,
omega 3

Specific
proteins

Reduction of SAFA

Fat replacement

Improving FA composition

Minerals

Vitamins

Increasing nutrition value

Increasing nutrition value

Providing health benefits

Optimisation of energy release

Functional carbohydrates

Enzymes & cultures

Improving digestibility

Reduction of process contaminants



Less sugars, less fats, less calories

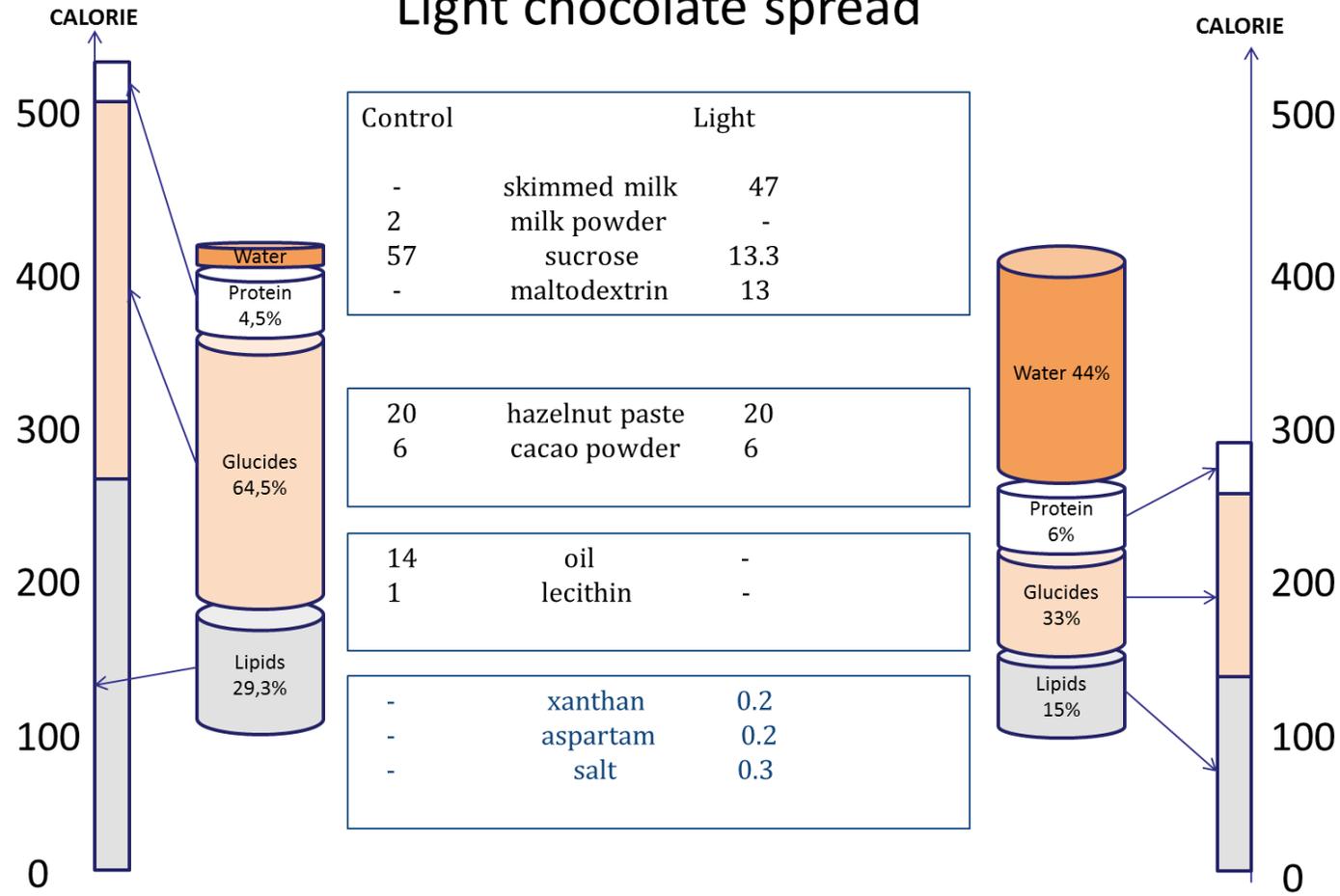
- Reduction of obesity
- Prevention and control of diabetes
- Increase healthiness and nutritional value



Sugar and fat-reduced products that provide:

- A good flavour
- The right texture
- An indulgence factor

Light chocolate spread



challenge



Reference

Positive control
Full sugar



Test 1

Negative control
30% sugar reduced
Taking out sugar : muffin
collapses

solution



Test 2

30% sugar reduced with rice
starch and oligofructose

Bringing innovation to life: placing a new product on the EU market

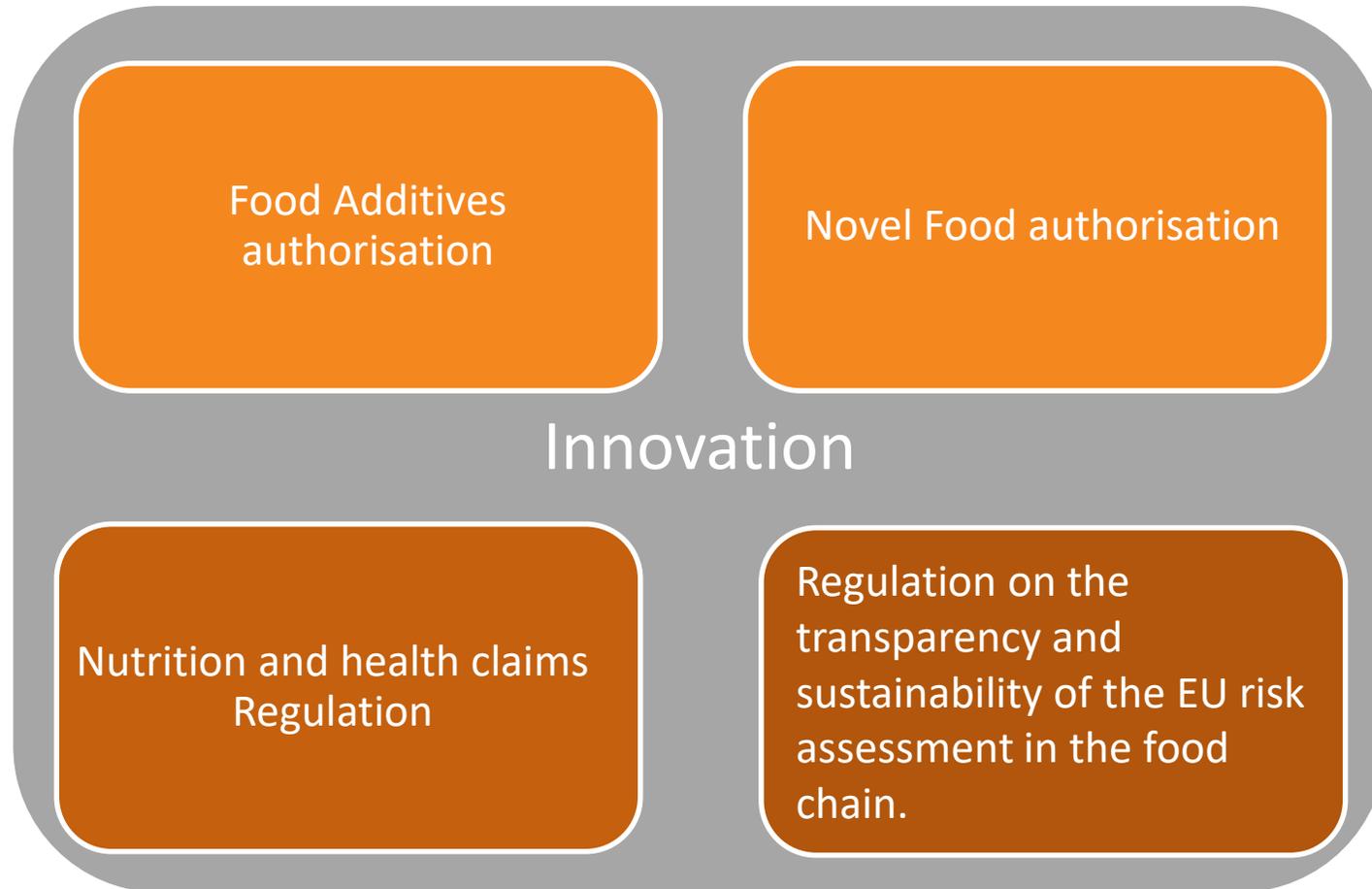


Is my product a conventional ingredient?

Is my product a food additive?

Is my product a novel food ingredient?

Is there a need to apply for authorisation of a health claim for my product?

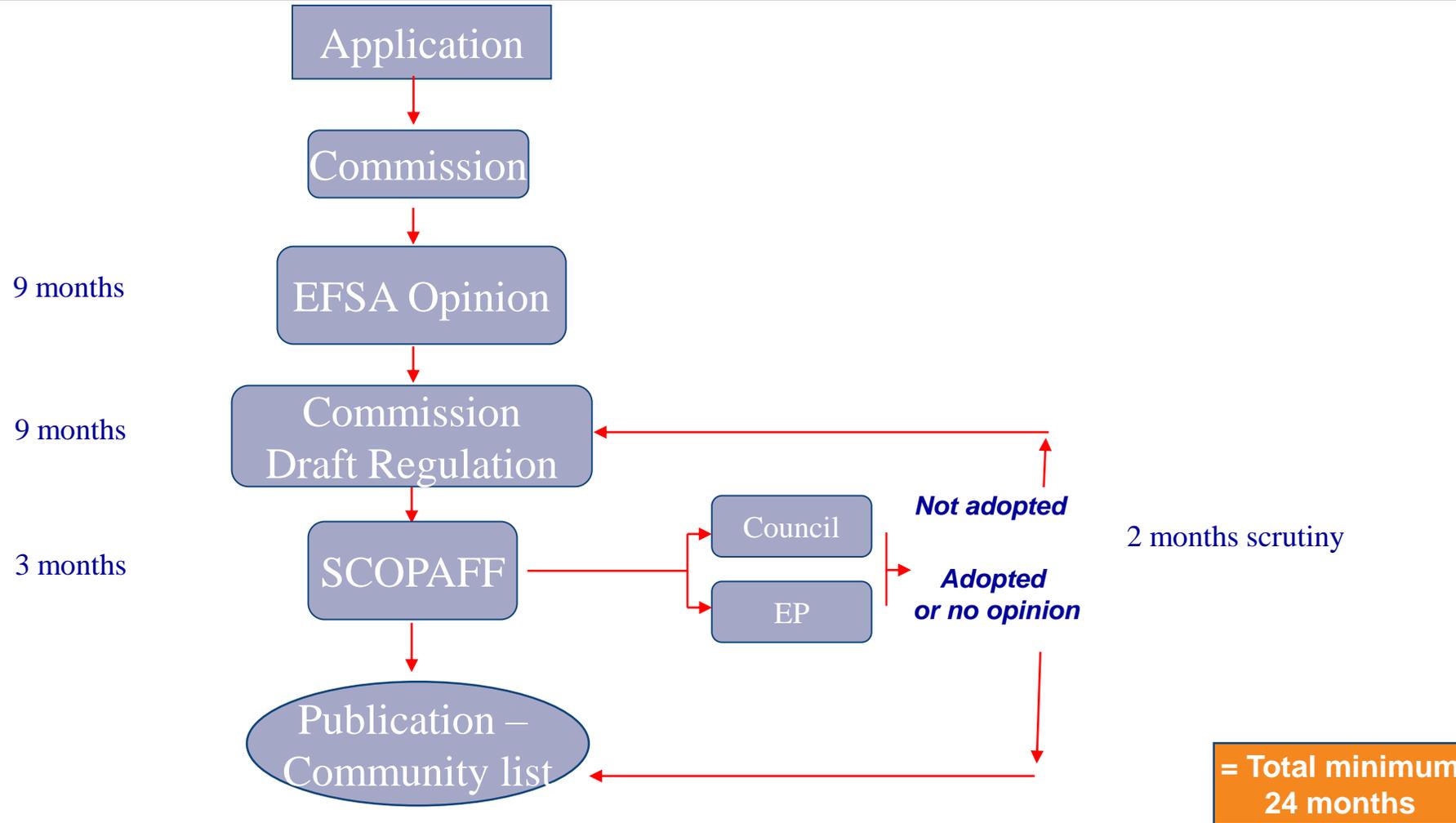


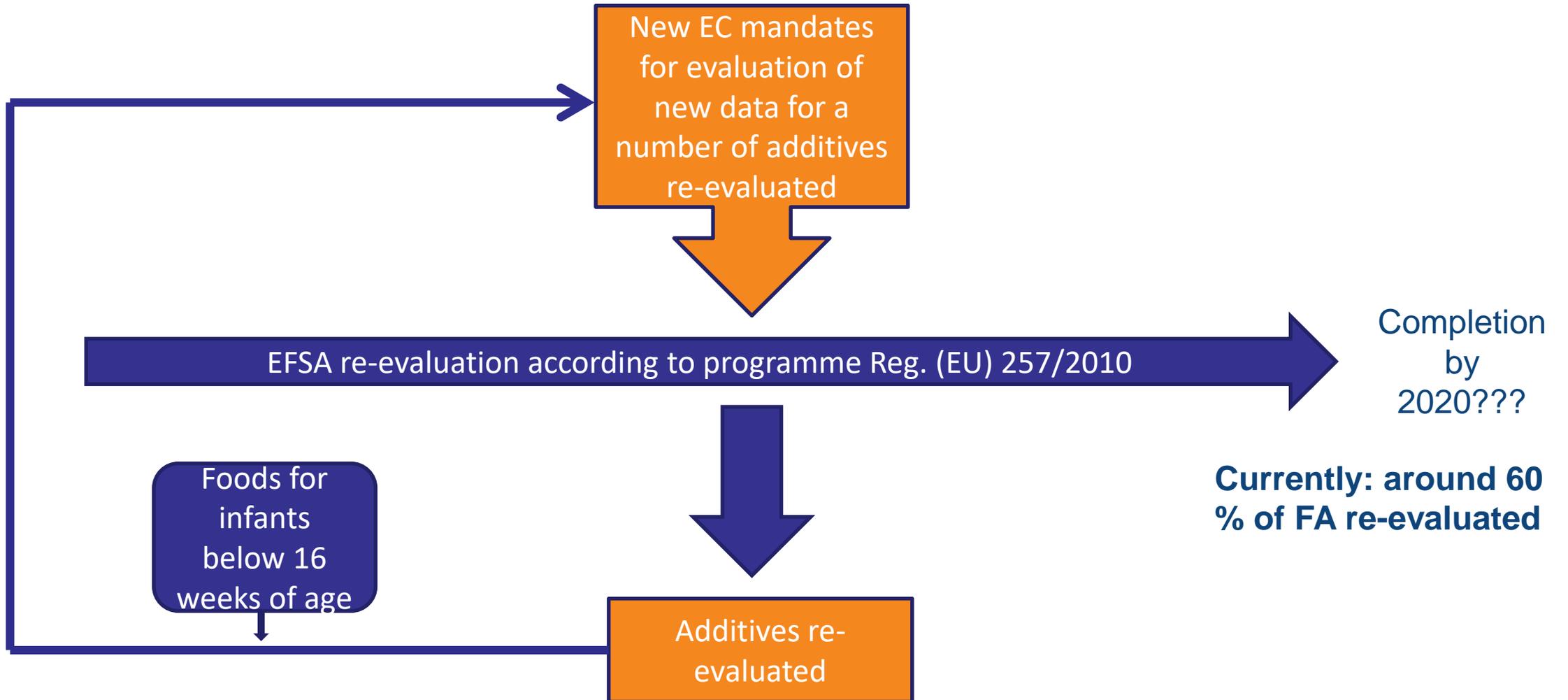
Substantial provisions (permitted additives, permitted uses, etc.)

- Regulation (EC) 1333/2008 on food additives
- Regulation (EU) 231/2012 laying down the specifications for food additives
- Commission Regulation (EU) 257/2010 setting up a re-evaluation programme

Procedural provisions

- Regulation (EC) 1331/2008 on the Common authorisation procedure for food additives, enzymes and flavourings
- Commission Regulation EU 234/2011, as amended by Commission Implementing Regulation (EU) No 562/2012 setting the requirements for an application.





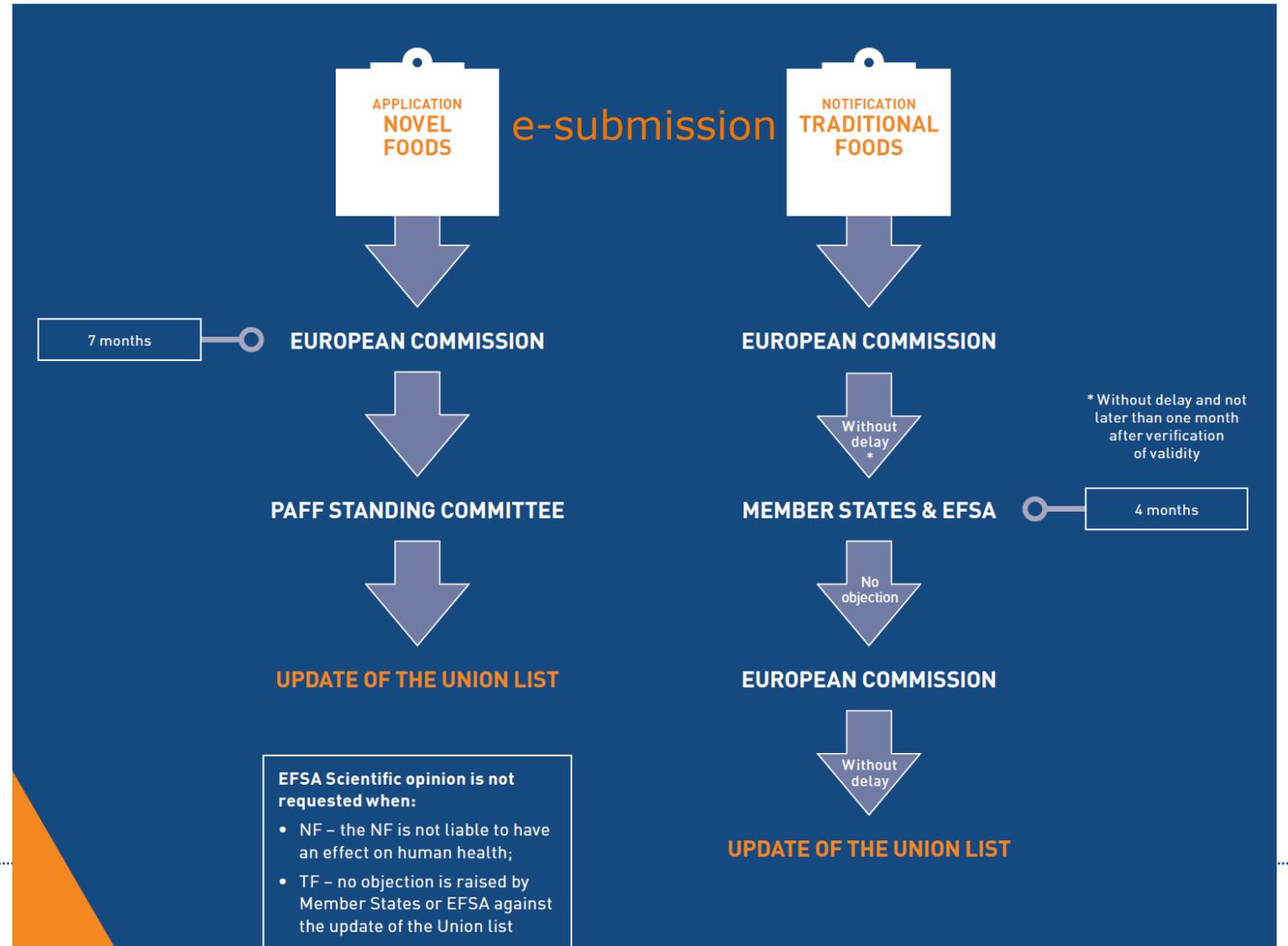
Substantial provisions

- Regulation (EU) 2015/2283 on novel foods
- Commission Implementing Regulation (EU) 2017/2470 establishing the Union list of novel foods + Regulations correcting and updating the list

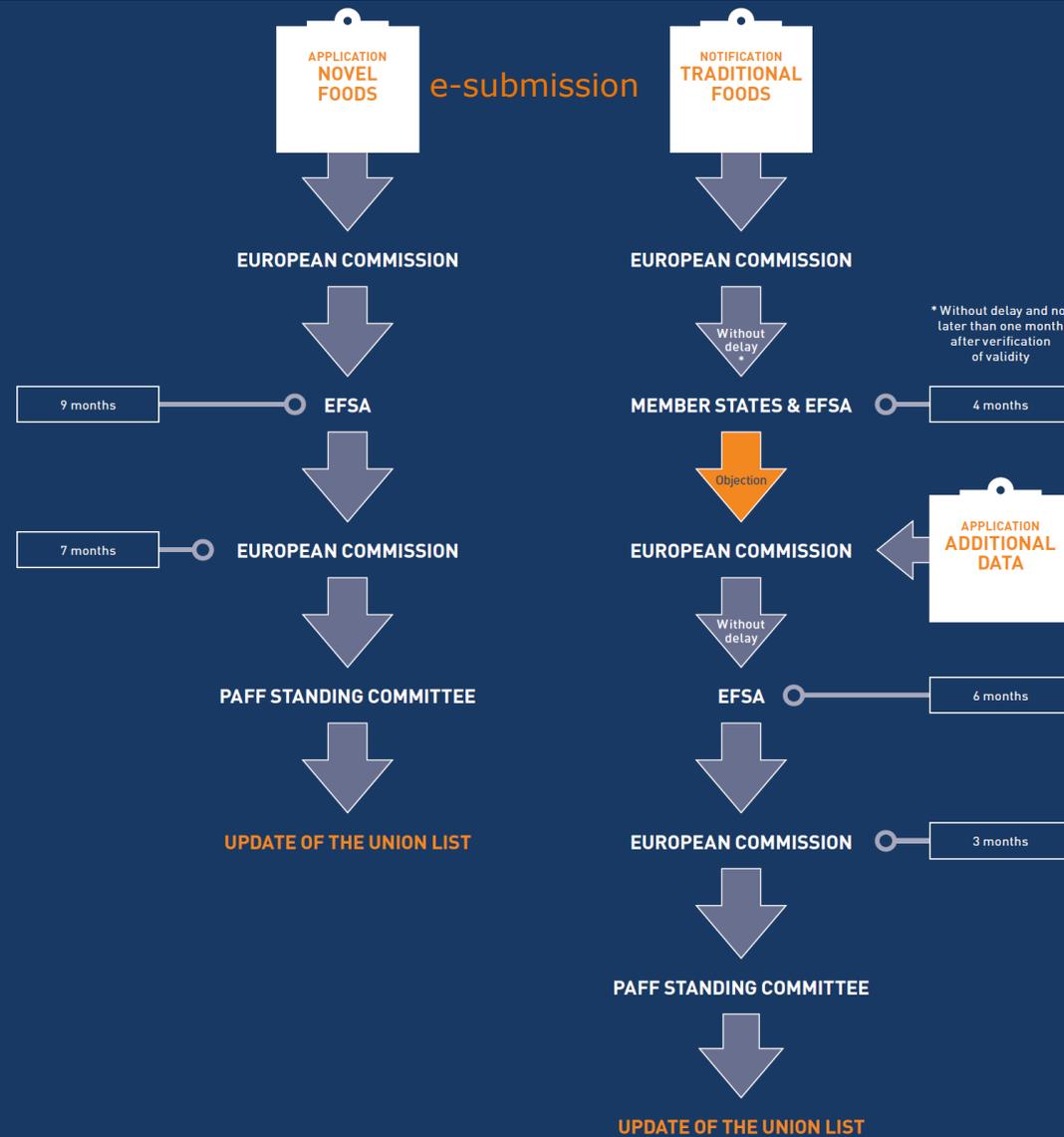
Procedural provisions

- Commission Implementing Regulation (EU) 2018/456 on the procedural steps of the consultation process for determination of novel food status
- Commission Implementing Regulation (EU) 2017/2469 laying down administrative and scientific requirements for applications
- Commission Implementing Regulation (EU) 2017/2468 laying down administrative and scientific requirements concerning traditional foods from third countries

- Without consulting EFSA (less likely)



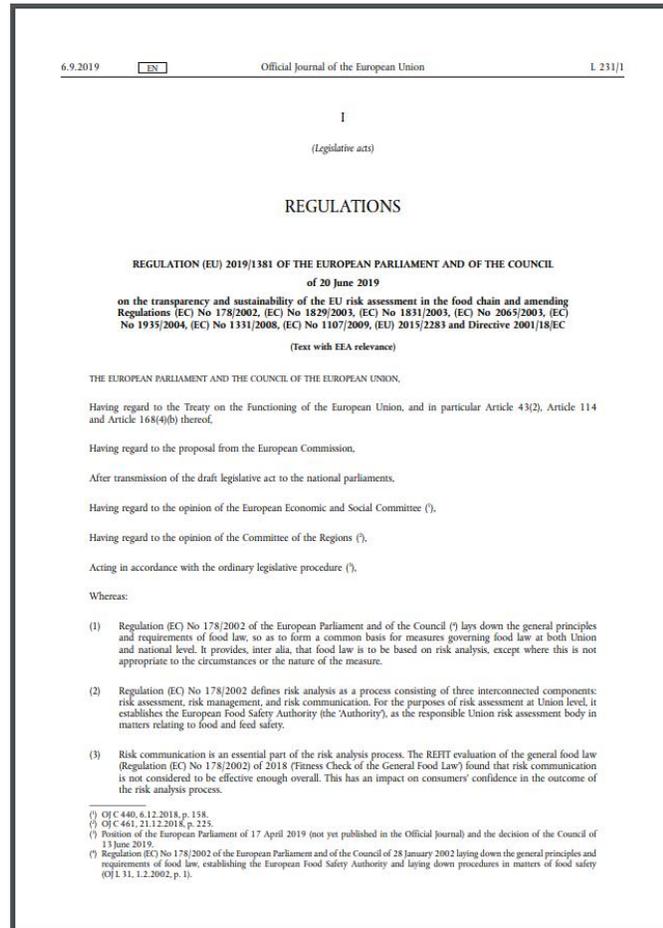
➤ With consulting EFSA



Regulation (EU) 1924/2006 on nutrition and health claims made on foods

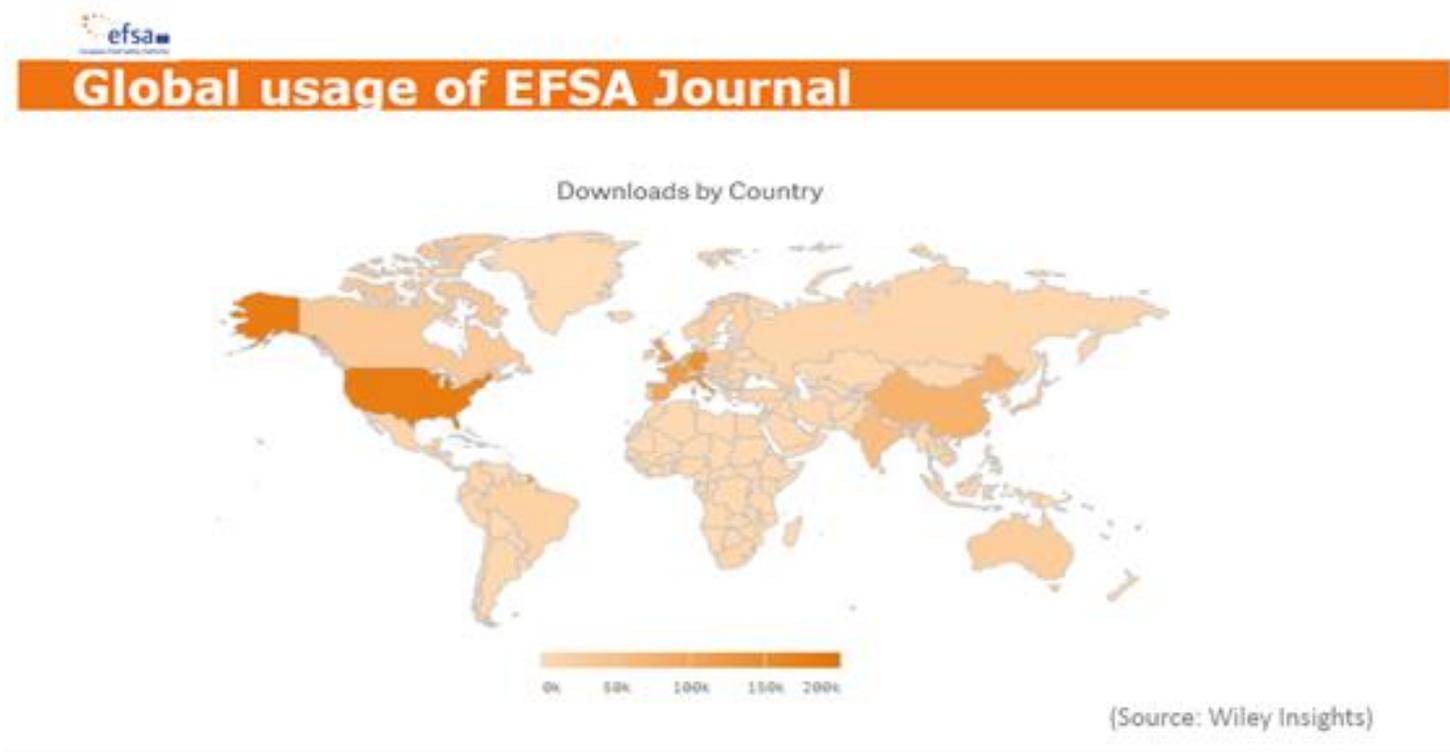
The screenshot displays the 'EU Register of nutrition and health claims made on foods' page. The page is structured as follows:

- Navigation:** European Commission > Food Safety > Food > Labelling and nutrition > Health and nutrition claims. A menu bar includes HEALTH, FOOD (selected), ANIMALS, PLANTS, and AMR.
- Left Sidebar (LABELLING AND NUTRITION):**
 - Food labelling legislation
 - Nutrition and Health claims
 - Claims being processed
 - EU Register** (highlighted)
 - Health claims
 - Nutrition claims
 - REFIT Evaluation
 - Food supplements
 - Addition of vitamins and minerals
 - Natural mineral waters
 - Food for specific groups
 - ALL TOPICS
- Main Content:**
 - EU Register of nutrition and health claims made on foods** (Section Header)
 - The EU Register is for information only, showing:
 - Permitted nutrition claims and their conditions of use
 - Authorised health claims, their conditions of use and applicable restrictions, if any;
 - Non-authorised health claims and the reasons for their non-authorisation;
 - EU legal acts for the specific health claims;
 - National measures mentioned in Art. 23(3) of Regulation EC 1924/2006 (115 Kb)
 - The Commission will update the EU Register when required, namely upon adoption of EU decisions on applications for claims or on changes to conditions of use and restrictions.
 - EU Register of Nutrition and Health Claims** (button with arrow)
 - Claims not in the EU Register** (Section Header)
 - A number of submitted health claims do not appear in this EU Register:
 - Health claims submitted as Article 13(1) 'function claims' (8 Kb) but that do not qualify as such.
 - Health claims not related to human health (6 Kb) which cannot consequently be used on foods.
 - Health claims for combinations of substances (7 Kb) where health claims are already authorised for some of the individual substances.
 - Some 'function claims', for which the assessment by EFSA or the consideration by the Commission is not finalised (177 Kb). These include health claims:
 - Referring to botanical substances;
 - Under further consideration by the Commission and EU countries.
 - Some health claims subject to the individual authorisation procedure pending a decision.
- Footer:** Last update: 20/10/2016 | Legal notice | Contact | Top

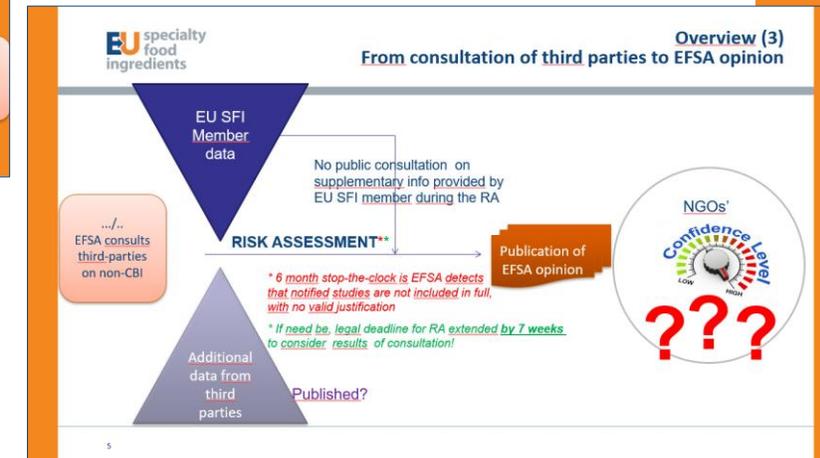
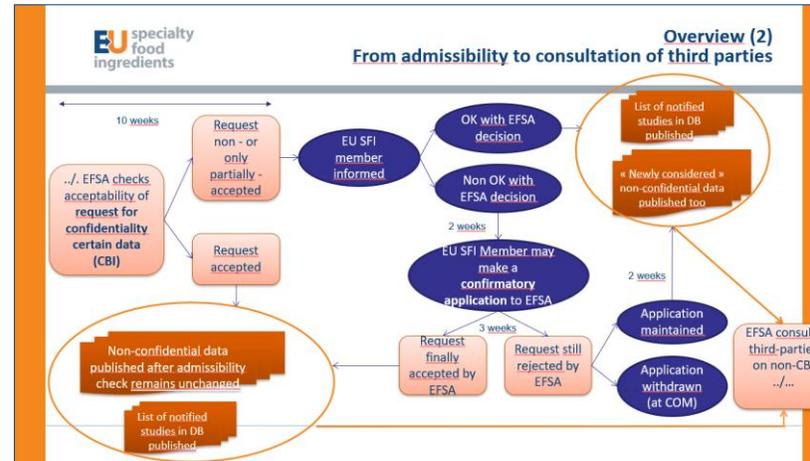
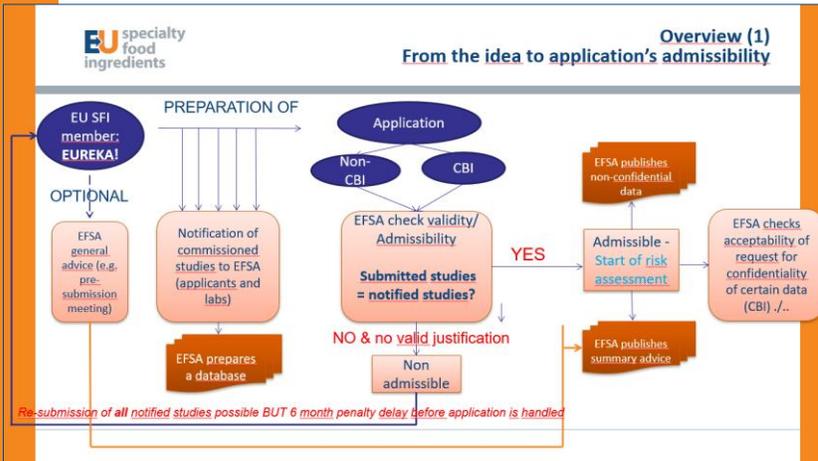


Impact of the new transparency measures of the revised GFL on the authorisation procedure

- Predictability for the dossiers being currently prepared for submission after application of new measures?
- Delay in the adoption of EFSA scientific outputs?
- DG SANTE e-submission portal still not in place for food additives, in contrast to the e-portal for novel food ingredients (impact of the revised GFL – standard data format)
- Applicant’s trust that key data will be protected? (generic applications!)



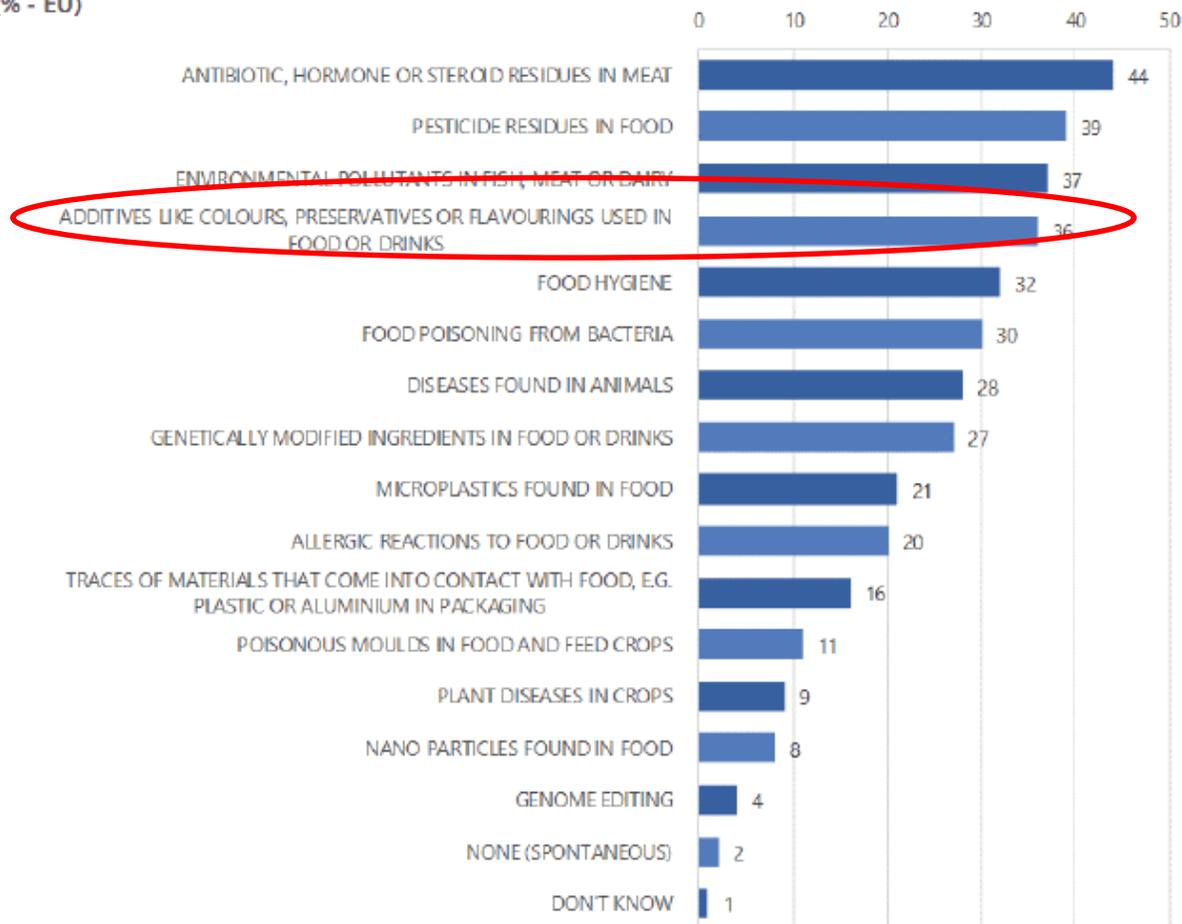
Source: EFSA Management Board Dec. 2018



Increased transparency to increase consumers trust in food ingredients?



QD4T Please tell me which of these topics you have heard about concern you most when it comes to food? Firstly?
And then? TOTAL (MAX. 5 ANSWERS)
(% - EU)



Source: EFSA Eurobarometer 2019 - Food safety in the EU

Communications by the ingredient manufacturers about their ingredients are in place ...

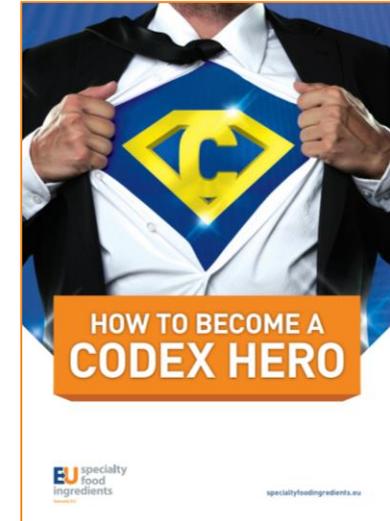
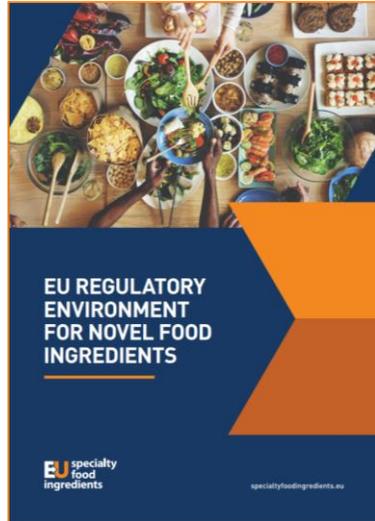
The screenshot shows the website's navigation bar with the logo, a search bar, and menu items: HOME, NEWS, INGREDIENTS AND BENEFITS, ACTIVITIES, LIBRARY, ABOUT, and PRESS ROOM. Below the navigation, the breadcrumb trail reads 'EU SPECIALTY FOOD INGREDIENTS >> INGREDIENTS AND BENEFITS'. The main heading is 'INGREDIENTS AND BENEFITS'. Underneath, there is a section titled 'At a glance' with a paragraph: 'Specialty food ingredients typically preserve, texture, emulsify, colour, help processing and improve nutritional profile to processed foods. These ingredients are essential in providing today's consumer with a wide range of affordable, qualitative and safe foods.' Below this is another paragraph: 'Our search tools will enable you to find information about the specialty food ingredients EU Specialty Food Ingredients represents and their categories.' At the bottom of the screenshot, two book covers are visible: 'FOOD ADDITIVES' and 'HEALTH INGREDIENTS'.

The infographic features a blue header with icons of various fruits and vegetables. The title is 'Polyols, versatile ingredients for food (re-)formulation'. The main text discusses nutrition policies and the benefits of polyols as bulking ingredients. A callout box asks 'The distinction between sugars and polyols is important and frequently overlooked!'. The infographic also includes a search bar and a 'SEARCH BY CATEGORY' section with a dropdown menu.

The infographic features a photo of a woman smiling while eating. The title is 'Low Calorie Sweeteners: Role and Benefits'. The subtitle is 'A guide to the science of low calorie sweeteners'. The International Sweeteners Association logo is in the top left corner.

The infographic features a photo of a chicken and several jars of specialty ingredients. The title is 'UTILISATION DES INGRÉDIENTS DE SPÉCIALITÉ dans l'alimentation humaine & animale'. The subtitle is 'Quelques exemples'. The text 'EN SAVOIR' is also visible.

The infographic features a photo of various food items. The title is 'In The Mix'. The subtitle is 'Additives and ingredients for healthy eating'. The FALFA logo is visible at the bottom.



Thank you for your attention
info@specialtyfoodingredients.eu