WELSH STATUTORY INSTRUMENTS

2022 No. 575 (W. 133)

FOOD, WALES

The Novel Foods (Authorisations) and Smoke Flavourings (Modification of Authorisations) (Wales) Regulations 2022

EXPLANATORY NOTE

(This note is not part of the Regulations)

These Regulations make provision on regulated food product authorisations in relation to Wales. Part 2 and the Schedules are made pursuant to retained (EU) Regulation 2015/2283 on novel foods. Part 3 is made pursuant to retained Regulation (EC) No. 2065/2003 on smoke flavourings used or intended for use in or on foods.

Part 2 and the Schedules update, in relation to Wales, the list of authorised novel foods in Annex 1 to retained Regulation (EU) 2017/2470 establishing the Union list of novel foods—

- Schedule 1 amends the existing entry for 2'-Fucosyllactose/Difucosyllactose (2'FL/DFL) to authorise the placing on the market of that novel food for use in milk-based drinks and similar products intended for young children;
- Schedule 2 inserts a new entry, authorising the placing on the market of a specific strain of Schizochytrium sp. Oil (FCC-3204) as a novel food for use in food supplements, and for infant formula and follow-on formula;
- Schedule 3 inserts a new entry, authorising the placing on the market of a specific strain of Schizochytrium sp. Oil (WZU477) as a novel food for use in infant formula and follow-on formula;
- Schedule 4 inserts a new entry, authorising the placing on the market of 3'-Sialyllactose (3'-SL) sodium salt (microbial source) as a novel food for use in the specified food categories;

• Schedule 5 inserts a new entry, authorising the placing on the market of 6'-Sialyllactose (6'-SL) sodium salt (microbial source) as a novel food for use in the specified food categories.

Part 3 contains modifications to the authorisations for five smoke flavouring primary products within the Annex to retained Regulation (EC) No. 1321/2013 establishing the Union list of authorised smoke flavouring primary products for use as such in or on foods. The amendments change the names and the addresses of the authorisation holders of the respective product authorisations.

The Welsh Ministers' Code of Practice on the carrying out of Regulatory Impact Assessments was considered in relation to these Regulations. As a result, it was not considered necessary to carry out a regulatory impact assessment as to the likely costs and benefits of complying with these Regulations.

WELSH STATUTORY INSTRUMENTS

2022 No. 575 (W. 133)

FOOD, WALES

The Novel Foods (Authorisations) and Smoke Flavourings (Modification of Authorisations) (Wales) Regulations 2022

Made 24 May 2022

Laid before Senedd Cymru 27 May 2022

Coming into force in accordance with regulation 1(3) and (4)

The Welsh Ministers make the following Regulations in exercise of the powers conferred by Articles 12(1) and 32A(3) of, and in accordance with Articles 9 and 27(1) of, Regulation (EU) 2015/2283 of the European Parliament and of the Council on novel foods(1); and Article 11(4) of Regulation (EC) No. 2065/2003 of the European Parliament and of the Council on smoke flavourings used or intended for use in or on foods(2).

As required by Article 9 of Regulation (EC) No. 178/2002 of the European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety(3), there has been open and transparent public consultation during the preparation and evaluation of these Regulations.

⁽¹⁾ EUR 2015/2283; relevant amending instruments are S.I. 2019/702 and 2020/1504. The terms "prescribe", "appropriate authority" and "list" are defined in Article 3 of Regulation 2015/2283.

⁽²⁾ EUR 2065/2003; relevant amending instruments are S.I. 2019/860 and 2020/1504. The terms "prescribe" and "appropriate authority" are defined in Article 3 of Regulation 2065/2003.

⁽³⁾ EUR 178/2002; relevant amending instruments are S.I. 2019/641 and 2020/1504.

PART 1

Introduction

Title, extent, application and commencement

- 1.—(1) The title of these Regulations is the Novel Foods (Authorisations) and Smoke Flavourings (Modification of Authorisations) (Wales) Regulations 2022.
 - (2) These Regulations—
 - (a) extend to England and Wales;
 - (b) apply in relation to Wales.
- (3) Parts 1 and 3 of these Regulations come into force on 18 June 2022.
- (4) Part 2 of these Regulations comes into force on 30 June 2022.

PART 2

Novel Foods

Amendment of Commission Implementing Regulation (EU) 2017/2470 establishing the Union list of novel foods in accordance with Regulation (EU) 2015/2283 of the European Parliament and of the Council on novel foods

2. In Commission Implementing Regulation (EU) 2017/2470 establishing the Union list of novel foods in accordance with Regulation (EU) 2015/2283 of the European Parliament and of the Council on novel foods(1), the Annex (list of novel foods) is amended in accordance with Schedules 1 to 5.

PART 3

Smoke Flavourings

Amendment of Commission Implementing Regulation (EU) No. 1321/2013 establishing the Union list of authorised smoke flavouring primary products for use as such in or on foods and/or for the production of derived smoke flavourings

3. In Commission Implementing Regulation (EU) No. 1321/2013 establishing the Union list of authorised smoke flavouring primary products for use as such in or on foods and/or for the production of derived smoke flavourings(2), the Annex (domestic list

⁽¹⁾ EUR 2017/2470, amended by S.I. 2019/702.

⁽²⁾ EUR 1321/2013, amended by S.I. 2019/860.

of authorised smoke flavourings) is amended in accordance with regulations 4 to 8.

Modification of authorisation for "Scansmoke PB 1110"

4. In the authorisation for "Scansmoke PB 1110" (unique code "SF-001"), in column 2, for the entries corresponding to "Name of the authorisation holder" and "Address of the authorisation holder" substitute—

"proFagus GmbH	
Uslarer Strasse 30	
37194 Bodenfelde	
GERMANY"	

Modification of authorisation for "Zesti Smoke Code 10"

5. In the authorisation for "Zesti Smoke Code 10" (unique code "SF-002"), in column 2, for the entries corresponding to "Name of the authorisation holder" and "Address of the authorisation holder" substitute—

"Kerry Group Plc
Prince's Street
Tralee
Co. Kerry, V92 EH11
IRELAND"

Modification of authorisation for "SmokeEz C-10"

6. In the authorisation for "SmokeEz C-10" (unique code "SF-005"), in column 2, for the entries corresponding to "Name of the authorisation holder" and "Address of the authorisation holder" substitute—

"Kerry Group Plc
Prince's Street
Tralee
Co. Kerry, V92 EH11
IRELAND"

Modification of authorisation for "SmokeEz Enviro-23"

7. In the authorisation for "SmokeEz Enviro-23" (unique code "SF-006"), in column 2, for the entries corresponding to "Name of the authorisation holder" and "Address of the authorisation holder" substitute—

"Kerry Group Plc

Prince's Street

Tralee

Co. Kerry, V92 EH11

IRELAND"

$\label{eq:modification} \mbox{Modification of authorisation for ``Tradismoke^{TM} \ A \\ \mbox{MAX''}$

8. In the authorisation for "TradismokeTM A MAX" (unique code "SF-007"), in column 2, for the entries corresponding to "Name of the authorisation holder" and "Address of the authorisation holder" substitute—

"J. Rettenmaier & Söhne GmbH + CO KG

Holzmühle 1

73494 Rosenberg

GERMANY"

Lynne Neagle

Deputy Minister for Mental Health and Wellbeing, under the authority of the Minister for Health and Social Services, one of the Welsh Ministers 24 May 2022

Regulation 2

Amendment of the conditions of use and specifications of 2'-Fucosyllactose/Difucosyllactose mixture (2'FL/DFL) as a novel food

1. In Table 1 (authorised novel foods), in the entry for "2'-Fucosyllactose/Difucosyllactose mixture ('2'-FL/DFL') (microbial source)", in column 2 (conditions under which the novel food may be used), at the end, insert the following condition of use—

"Milk-based drinks and similar products	1.2 g/L in the final product ready for use
intended for young children	marketed as such or reconstituted as
	instructed by the manufacturer".

- **2.** In Table 2 (specifications), in the entry for "2'-Fucosyllactose/Difucosyllactose mixture ('2'-FL/DFL') (microbial source)", in column 2 (specifications)—
 - (a) in the section headed "Description/Definition", for the wording from "amorphous powder" to "spray drying" substitute "powder or agglomerates thereof that is produced by a microbial process";
 - (b) in the section headed "Characteristics/Composition", for "Lactose and Fucose" substitute "D-Lactose, L-Fucose, and 3-Fucosyllactose".

Regulation 2

Authorisation of Schizochytrium sp. (FCC-3204) oil as a novel food

1. In Table 1 (authorised novel foods), after the entry for "Schizochytrium sp. (ATCC PTA-9695) oil", insert the following entry-

2003(1), excluding food supplements for infants and children under 3 years of age Infant follow-on formula as defined in Regulation (EU) No 609/2013(2) The labelling of food supplements containing Schizochytrium sp. (FCC-3204) oil must bear a statement that they should not be consumed by infants and children under 3 years of age."	"Schizochytrium sp. (FCC-3204) oil	excluding food supplements for infants and children under 3 years of age Infant formula and follow-on formula as	with Regulation (EU) No	food supplements containing Schizochytrium sp. (FCC-3204) oil must bear a statement that they should not be consumed by infants and children under 3		
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2. In Table 2 (specifications), after the entry for "Schizochytrium sp. (ATCC PTA-9695) oil", insert the following entry-

"Schizochytrium sp. (FCC-3204) oil	Description/Definition:
	The novel food is an oil produced from the strain FCC-3204 of the microalgae <i>Schizochytrium</i> sp.
	Composition:
	Acid value: \leq 0.5 mg KOH (potassium hydroxide)/g Peroxide value (PV): \leq 5.0 meq (milliequivalent)/kg oil Moisture and volatiles: \leq 0.05 %

S.I. 2003/1719 (W. 186), to which there are amendments not relevant to these Regulations.

⁽¹⁾ (2) EUR 2013/609, amended by S.I. 2019/651 and 2020/1476.

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Unsaponifiables: $\leq 4.5 \%$ Trans-fatty acids: $\leq 1.0 \%$
Docosahexaenoic acid (DHA): \geq 32.0 % P-anisidine value: \leq 10".

Regulation 2

Authorisation of Schizochytrium sp. (WZU477) oil as a novel food

1. In Table 1 (authorised novel foods), after the entry for "*Schizochytrium* sp. (T18) oil", insert the following entry—

"Schizochytrium sp. (WZU477) oil	Specified food category	Maximum levels of DHA	The designation of the novel food on the labelling	Included in the list on 30 June 2022.
	Infant formula and follow-on formula as defined in Regulation (EU) No 609/2013	In accordance with Regulati on (EU) No 609/2013	of the foodstuffs containing it is "Oil from the microalgae Schizochytrium sp.".	This inclusion is based on proprietary scientific evidence and scientific data protected in accordance with Article 26 of Regulation (EU) 2015/2283.
				Applicant: Progress Biotech BV, Canaalstaete, Kanaalweg 33, 2903LR Capelle aan den Ijssel, the Netherlands.
				During the period of data protection, Schizochytrium sp. (WZU477) oil is authorised for placing on the market within Wales only by Progress
				Biotech BV unless a subsequent applicant obtains authorisation for the novel food without reference to the proprietary scientific evidence
				or scientific data protected in accordance with Article 26 of Regulation (EU) 2015/2283 or with the agreement of Progress Biotech BV.
				The data protection ends at the end of 29

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			June 2027."	
			Julic 2027.	

2. In Table 2 (specifications), after the entry for "Schizochytrium sp. (T18) oil", insert the following entry—

"Schizochytrium sp. (WZU477) oil	Description/Definition:
	The novel food is an oil produced from the strain WZU477 of the microalgae <i>Schizochytrium</i> sp.
	Composition:
	Acid value: ≤ 0.5 mg KOH (potassium hydroxide)/g Peroxide value (PV): ≤ 5.0 meq (milliequivalent)/kg oil Moisture and volatiles: ≤ 0.05 % Unsaponifiables: ≤ 4.5 % Trans-fatty acids: ≤ 1.0 % Docosahexaenoic acid (DHA): ≥ 32.0 % P-anisidine value: ≤ 10 ".

Regulation 2

Authorisation for the placing on the market of 3'-Sialyllactose (3'-SL) sodium salt (microbial source) as a novel food

1. In Table 1 (authorised novel foods), after the entry for "Selenium-containing yeast (*Yarrowia lipolytica*) biomass", insert the following entry—

"2) Cial-II4	G +C 1 C 1	14	The	In alred - 4 to 4b - 1t 4
"3'-Sialyllactose (3'-SL) sodium salt (microbial source)	Specified food category Unflavoured	Maximum levels (expressed as 3'- Sialyllactose) 0.25 g/L	The designation of the novel food on the labelling of the foodstuffs	Included in the list on 30 June 2022. This inclusion is based on proprietary scientific evidence
	pasteurised and unflavoured sterilised (including UHT) milk products	0.23 g/L	containing it is "3'- Sialyllactose sodium salt". The labelling of food	and scientific data protected in accordance with Article 26 of Regulation (EU) 2015/2283.
	Flavoured fermented milk-based products including heat- treated products	0.25 g/L (beverages) 2.5g/kg (products other than beverages)	supplements containing 3'- Sialyllactose sodium salt must bear a statement that they should not	Applicant: Glycom A/S, Kogle Alle 4, DK-2970 Horsholm, Denmark. During the period of data protection, 3'- Sialyllactose sodium
	Unflavoured fermented milk-based products	0.25 g/L (beverages) 0.5 g/kg (products other than beverages)	a) if foods containing added 3'-Sialyllactose sodium salt are consumed the	salt is authorised for placing on the market within Wales only by Glycom A/S unless a subsequent applicant obtains authorisation for the novel food without
	Beverages (flavoured drinks, excluding drinks with a pH less than 5)	0.25 g/L	b) by infants and young children.	reference to the proprietary scientific evidence or scientific data protected in accordance with Article 26 of Regulation (EU) 2015/2283 or with
	Infant formula as defined in Regulation (EU) No	2.5 g/kg 0.2 g/L in the final product ready for use, marketed as		the agreement of Glycom A/S. The data protection ends at the end of 29
	609/2013	such or reconstituted as instructed		June 2027."

1		lave the c
		by the manufacturer
		manuracturer
	D 11	0.15 55
	Follow-on	0.15 g/L in
	formula as	the final
	defined in	product ready
	Regulation (ELI) No.	for use,
	(EU) No 609/2013	marketed as such or
	009/2013	reconstituted
		as instructed
		by the
		manufacturer
	Processed	0.15 g/L
	cereal-based	(beverages) in
	food and baby	the final
	food for infants	product ready
	and young	for use,
	children as	marketed as
	defined in	such or
	Regulation	reconstituted
	(EU) No	as instructed
	609/2013	by the
		manufacturer.
		1.25 g/kg
		(products
		other than
		beverages)
		50 (01uges)
	Milk-based	0.15 g/L in
	drinks and	the final
	similar	product ready
	products	for use,
	intended for	marketed as
	young	such or
	children	reconstituted
		as instructed
		by the
		manufacturer
	T . 1 1	0.5. #
	Total diet	0.5 g/L
	replacement	(beverages)
	foods for	
	weight control as defined in	5g/kg
	Regulation	(products
	(EU) No	other than
	609/2013	beverages)
	007/2015	
	Food for	In accordance
	special medical	with the
	purposes as	particular
	defined in	nutritional
	Regulation	requirements

2. In Table 2 (specifications), after the entry for "Selenium-containing yeast (*Yarrowia lipolytica*) biomass" insert the following entry—

"3'-Sialyllactose (3'-SL)	Description:		
sodium salt (microbial source)	Description.		
source)	3'-Sialyllactose (3'-SL) sodium salt is a purified, white to off-white powder or agglomerate that is produced by a microbial process and contains limited levels of lactose, 3'-sialyl-lactulose, and sialic acid		
	Source:		
	Genetically modified strain of Escherichia coli K-12 DH1		
	Definition:		
	Chemical formula: C ₂₃ H ₃₈ NO ₁₉ Na Chemical name: N-Acetyl-α-D-neuraminyl-(2→3)-β-D-galactopyranosyl-(1→4)-Dglucose, sodium salt Molecular mass: 655.53 Da CAS No 128596-80-5		
	Characteristics/Composition:		
	Appearance: White to off-white powder or agglomerate Sum of 3'-Sialyllactose sodium salt, D-Lactose, and Sialic acid (% of dry matter): ≥ 90.0 % (w/w) 3'-Sialyllactose sodium salt (% of dry matter): ≥ 88.0 % (w/w) D-Lactose: ≤ 5.0 % (w/w) Sialic acid: ≤ 1.5 % (w/w) 3'-Sialyl-lactulose: ≤ 5.0 % (w/w) Sum of other carbohydrates: ≤ 3.0 % (w/w) Moisture: ≤ 8.0 % (w/w) Sodium: $2.5 - 4.5$ % (w/w) Chloride: ≤ 1.0 % (w/w) pH (20 °C, 5 % solution): 4.5 -6.0		

Residual protein: ≤ 0.01 % (w/w)
Microbiological criteria:
Aerobic mesophilic bacteria total plate count: ≤ 1000 CFU/g Enterobacteriaceae: ≤ 10 CFU/g Salmonella sp.: Absence in 25 g Yeast: ≤ 100 CFU/g Mould: ≤ 100 CFU/g Residual endotoxins: ≤ 10 EU/mg
CFU: Colony Forming Units; EU: Endotoxin Units."

Regulation 2

Authorisation for the placing on the market of 6'-Sialyllactose (6'-SL) sodium salt (microbial source) as a novel food

1. In Table 1 (authorised novel foods), after the entry for "3'-Sialyllactose (3'-SL) sodium salt (microbial source)" (as inserted by Paragraph 1 of Schedule 4 to these Regulations), insert the following entry—

"6'-Sialyllactose (6'-SL) sodium salt (microbial source)	category levels (expressed as 6'- Sialyllactose) Unflavoured pasteurised and unflavoured sterilised (including UHT) milk products levels (expressed as 6'- Sialyllactose) of the novel for on the labelling of the foodsture containing it is 6'-Sialyllactose "6'-Sialyllactose" The labelling of food supplements containing 6'- Sialyllactose	The labelling of food supplements containing 6'-Sialyllactose sodium salt must	Included in the list on 30 June 2022. This inclusion is authorised based on proprietary scientific evidence and scientific data protected in accordance with Article 26 of Regulation (EU) 2015/2283.	
	Unflavoured fermented milk-based products	0.5 g/L (beverages) 2.5 g/kg (products other than beverages)	bear a statement that they should not be consumed: a) if foods containing added 6'-	Applicant: Glycom A/S, Kogle Alle 4, DK-2970 Horsholm, Denmark. During the period of data protection, 6'-Sialyllactose sodium
	Flavoured 6.5 g/L 5.0 g/kg 6.5 g/kg 6.5 g/kg 6.5 g/kg 6.5 g/kg 6.5 g/kg 7.5	salt is authorised for placing on the market within Wales only by Glycom A/S unless a subsequent applicant obtains authorisation for the novel food without reference to the		
PH less than 5)	(flavoured drinks, excluding drinks with a PH less than 5)	0.5 g/L		proprietary scientific evidence or scientific data protected in accordance with Article 26 of Regulation (EU) 2015/2283 or with
	Infant formula as defined in Regulation	5.0 g/kg 0.4 g/L in the final product ready for use, marketed as		the agreement of Glycom A/S. The data protection ends at the end of 29 June 2027."

1	T .
(EU) No	such or
609/2013	reconstituted
	as instructed
	by the
	manufacturer
Follow-on	0.3 g/L in the
formula as	final product
defined in	ready for use,
Regulation	marketed as
(EU) No	such or
609/2013	reconstituted
	as instructed
	by the
	manufacturer
Processed	0.3 g/L
cereal-based	(beverages) in
food and	the final
baby food for infants and	product ready
	for use,
young	marketed as
children as	such or
defined in	reconstituted
Regulation	as instructed
(EU) No	by the
609/2013	manufacturer
	2.5 g/kg
	(products
	other than
	beverages)
Milk based	0.3 g/L in the
drinks and	final product
similar	ready for use,
products	marketed as
intended for	such or
young	reconstituted
children	as instructed
Cilidicii	by the
	manufacturer
	manuracturer
	1.0.7
Total diet	1.0 g/L
replacement	(beverages)
foods for	
weight	10.0 g/kg
control as	(products
defined in	other than
Regulation	beverages)
(EU) No	
609/2013	
Food for	In accordance
special	with the
medical	particular
medicai	particular

purposes as defined under Regulation (EU) No 609/2013	nutritional requirements of the persons for whom the products are intended		
Food supplements as defined in the Food Supplements (Wales) Regulations 2003, excluding food supplements for infants and young children	1.0 g/day		

2. In Table 2 (specifications), after the entry for "3'-Sialyllactose (3'-SL) sodium salt (microbial source)" (as inserted by Paragraph 2 of Schedule 4 to these Regulations), insert the following entry—

(C) C) I II ((C) CI) I'	D		
"6'-Sialyllactose (6'-SL) sodium	Description:		
salt (microbial source)			
	6'-Sialyllactose (6'-SL) sodium salt is a purified, white to off- white powder or agglomerate that is produced by a microbial process and contains limited levels of lactose, 6'-sialy-llactulose, and sialic acid		
	Source:		
	Genetically modified strain of Escherichia coli K-12 DH1		
	Definition:		
	Chemical formula: C ₂₃ H ₃₈ NO ₁₉ Na		
	Chemical name: N-Acetyl-α-D-neuraminyl-(2→6)-β-D-		
	galactopyranosyl-(1→4)-D-glucose, sodium salt		
	Molecular mass: 655.53 Da		
	CAS No 157574-76-0		
	Characteristics/Composition:		
	Appearance: White to off-white powder or agglomerate		
	Sum of 6'-Sialyllactose sodium salt, D-Lactose and Sialic acid (%		
	of dry matter): \geq 94.0 % (w/w)		
	6'-Sialyllactose sodium salt (% of dry matter): \geq 90.0 % (w/w)		
	D-Lactose: ≤ 5.0 % (w/w)		
	Sialic acid: $\leq 2.0 \%$ (w/w)		
	6'-Sialyl-lactulose: $\leq 3.0 \%$ (w/w)		

Sum of other carbohydrates: $\leq 3.0 \%$ (w/w)

Moisture: ≤ 6.0 % (w/w) Sodium: 2.5-4.5 % (w/w) Chloride: ≤ 1.0 % (w/w)

pH (20 °C, 5 % solution): 4.5-6.0 Residual protein: \leq 0.01 % (w/w)

Microbiological criteria:

Aerobic mesophilic bacteria total plate count: ≤ 1 000 CFU/g

Enterobacteriaceae: ≤ 10 CFU/g Salmonella sp.: Absence in 25 g

Yeast: $\leq 100 \text{ CFU/g}$ Mould: $\leq 100 \text{ CFU/g}$

Residual endotoxins: ≤ 10 EU/mg

CFU: Colony Forming Units; EU: Endotoxin Units."