Your innovation experts in natural health products

NOVEL FOODS AND NEW FOOD IMPROVEMENT AGENTS

From concept to approval

The increased consumer awareness of sustainable food significantly affects dietary habits and inspires the development of new products.

The demand for new foods and food ingredients is rising, e.g. for non-animal proteins, cell-based meats, or edible insects or traditional foods from non-EU countries .

Disruptive innovation is usually connected with smart technologies, such as precision fermentation or the transformation of side streams of food production.

If these new foods or food ingredients were not consumed to a significant degree within the EU before May 15, 1997, they may be subject to the Novel Food Regulation (EU) 2015/2283 and require a pre-market authorization. Moreover, food enzymes and other food improvement agents (food additives, flavourings) can only be used for the manufacture of food if they are authorized according to Regulation (EU) 1331/2008.

FROM CONCEPT TO APPROVAL

Applicants have to provide detailed technical and scientific information on their product, the manufacturing process, and the intended use of their product.

a&r can be your reliable and committed partner, supporting you on your way to successfully bring your innovative food products to the market.

OUR SERVICES INCLUDE

- Food regulatory evaluation of your product
- Development of a tailored and effective application strategy
- Support in gathering required technical and scientific information in collaboration with a broad network of accredited laboratories
- Compilation and submission of the respective application dossiers for
- Co-ordination of the entire application or notification process

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YOUR OPTIMAL APPLICATION STRATEGY

- a&r will help elucidate whether an authorization is needed for your product and propose the most appropriate application route.
- The procedures for novel foods and food improvement agents are different, but the specific data requirements are similar.
- Authorizations are granted by the European Commission (EC) with EFSA conducting the safety assessment.
- To avoid missing data slowing down the safety assessment, strategic planning is required for gathering the necessary information for the respective authorization procedure. This should be integrated into the product development process as early as possible.
- In collaboration with accredited external laboratories, a&r will assist you with tasks such as:
  - Specific product analyses
  - Stability studies
  - ADME studies
  - Toxicological studies
  - Intake assessment
  - Human studies
  - Characterization of microbial production strains (e.g. whole genome sequencing and antimicrobial resistance)

With more than 20 years of regulatory experience, enthusiasm, and strong result orientation as well as a diverse network of external partners, a&r supports the successful market entry of your innovative food products.

CONTACT US

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