ANNEX

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ANNEX

The Annex to Implementing Regulation (EU) 2017/2470 is amended as follows:

(1) The following entry is inserted in Table 1 (Authorised novel foods) in alphabetical order:

Authorised novel food	Conditions under which the novel food may be used		Additional specific labelling requirements	Other requirements
'Xylo- oligosaccharides	Specified food category	Maximum levels (**)	The designation of the novel	
	White bread	14 g/kg	food on the	
	Whole meal bread	14 g/kg	labelling of the foodstuffs containing it	
	Breakfast cereals	14 g/kg	shall be "Xylo- oligosaccharides	,,,,
	Biscuits	14 g/kg		
	Soy drink	3,5 g/kg		
	Yoghurt (*)	3,5 g/kg		
	Fruit spreads	30 g/kg		
	Chocolate confectionery	30 g/kg		
	produ oligos not re or in p	When used in milk products xylo- oligosaccharides shall not replace, in whole or in part, any milk constituent		
	calcul of the	Maximum levels calculated on the basis of the specifications of Powder form 1.		

(2) The following entry is inserted in Table 2 (Specifications) in alphabetical order:

Authorised Novel Food	Specification
'Xylo- oligosaccharides	Description: The novel food is a mixture of xylo-oligosaccharides (XOS) which are obtained from corncobs (<i>Zea mays</i> subsp. <i>mays</i>) via hydrolysis by a xylanase from <i>Trichoderma reesei</i> followed by a purification process. Characteristics/Composition

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Parameter	Powder form 1	Powder form 2	Syrup form
Moisture (%)	≤ 5,0	≤ 5,0	70-75
Protein (g/100 g)	< 0,2		·
Ash (%)	≤ 0,3		
рН	3,5-5,0		
Total carbohydrate content (g/100 g)	≥ 97	≥ 95	≥ 70
XOS content (dry basis) (g/100 g)	≥95	≥ 70	≥ 70
Other carbohydrates (g/100 g) (a)	2,5-7,5	2-16	1,5-31,5
Monosaccharide total (g/100 g)	s0-4,5	0-13	0-29
Glucose (g/100 g)	0-2	0-5	0-4
Arabinose (g/100 g)	0-1,5	0-3	0-10
Xylose (g/100 g)	0-1,0	0-5	0-15
Disaccharides total (g/100 g)	27,5-48	25-43	26,5-42,5
Xylobiose (XOS DP2) (g/100 g)	25-45	23-40	25-40
Cellobiose (g/100 g)	2,5-3	2-3	1,5-2,5
Oligosaccharide total (g/100 g)	s41-77	36-72	32-71
xylotriose (XOS DP3) (g/100 g)	27-35	18-30	18-30
xylotetraose (XOS DP4) (g/100 g)	10-20	10-20	8-20
xylopentaose (XOS DP5) (g/100 g)	3-10	5-10	3-10

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xylohexaose (XOS DP6) (g/100 g)	1-5	1-5	1-5		
Xyloheptaose (XOS DP7) (g/100 g)	0-7	2-7	2-6		
Maltodextrin (g/100 g) (^b)	0	20-25	0		
Copper (mg/kg)	< 5,0				
Lead (mg/kg)	< 0,5				
Arsenic (mg/kg)	< 0,3				
Salmonella (CFU (°)/25 g)	Negative				
E, coli (MPN (^d)/100 g)	Negative				
Yeast (CFU/g)	< 10				
Mould (CFU/g)	< 10				
DP : Degree of polymerization					
	Other carbohydrates include monosaccharides (glucose, xylose and arabinose) and cellobiose.				
\ /	Maltodextrin content is calculated according to the amount added in the process.				
(°) CFU:	CFU: Colony Forming Units.				
(^d) MPN:	MPN: Most Probable Number.'				

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