

Changes to legislation: *There are currently no known outstanding effects for the Commission Decision of 13 October 2009 authorising the placing on the market of a leaf extract from Lucerne (*Medicago sativa*) as novel food or novel food ingredient under Regulation (EC) No 258/97 of the European Parliament and of the Council (notified under document C(2009) 7641) (Only the French text is authentic) (2009/826/EC), Description. (See end of Document for details)*

ANNEX

SPECIFICATIONS OF PROTEIN EXTRACT FROM LUCERNE (*MEDICAGO SATIVA*)

Description

The Lucerne is processed within 2 hours after harvest. It is chopped and crushed. By passing through an oleaginous-type press, the Lucerne provides a fibrous residue and press juice (10 % of dry matter). The dry matter of this juice contains about 35 % of crude protein. The press juice (pH 5,8-6,2) is neutralised. Preheating and vapour injection allows coagulation of proteins associated with carotenoid and chlorophyll pigments. The protein precipitate is separated by centrifugation and thereafter dried. After adding ascorbic acid the Lucerne protein concentrate is granulated and stored in inert gas or in cold storage.

Changes to legislation:

There are currently no known outstanding effects for the Commission Decision of 13 October 2009 authorising the placing on the market of a leaf extract from Lucerne (*Medicago sativa*) as novel food or novel food ingredient under Regulation (EC) No 258/97 of the European Parliament and of the Council (notified under document C(2009) 7641) (Only the French text is authentic) (2009/826/EC), Description.