

ANNEX

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

- (1) the entry for ‘UV-treated baker's yeast (*Saccharomyces cerevisiae*)’ in Table 1 (Authorised novel foods) is replaced by the following:

Authorised novel food	Conditions under which the novel food may be used		Additional specific labelling requirements	Other requirements
‘UV-treated baker's yeast (<i>Saccharomyces cerevisiae</i>)’	Specified food category	Maximum levels of vitamin D ₂	The designation of the novel food on the labelling of the foodstuffs containing it shall be “Vitamin D yeast” or “Vitamin D ₂ yeast”	
	Yeast-leavened breads and rolls	5 µg of vitamin D ₂ /100 g		
	Yeast-leavened fine bakery wares	5 µg of vitamin D ₂ /100 g		
	Food supplements as defined in Directive 2002/46/EC			
	Pre-packed fresh or dry yeast for home baking	45 µg/100 g for fresh yeast 200 µg/100 g for dried yeast	1. The designation of the novel food on the labelling of the foodstuffs shall be “Vitamin D yeast” or “Vitamin D ₂ yeast”. 2. The labelling of the novel food	

Status: This is the original version (as it was originally adopted).

			<p>shall bear a statement that the foodstuff is only intended for baking and that it should not be eaten raw.</p> <p>3. The labelling of the novel food shall bear instructions for use for the final consumers so that a maximum concentration of 5 µg/100 g of vitamin D₂ in final home-baked products is not exceeded.’</p>
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- (2) the entry for ‘UV-treated baker's yeast (*Saccharomyces cerevisiae*)’ in Table 2 (Specifications) is replaced by the following:

Authorised Novel Food	Specification
<p>‘UV-treated baker's yeast (<i>Saccharomyces cerevisiae</i>)</p>	<p>Description/Definition: Baker's yeast (<i>Saccharomyces cerevisiae</i>) is treated with ultraviolet light to induce the conversion of ergosterol to vitamin D₂ (ergocalciferol). Vitamin D₂ content in the yeast concentrate varies between 800 000-3 500 000 IU vitamin D/100 g (200-875 µg/g). The yeast may be inactivated. The yeast concentrate is blended with regular baker's yeast in order not to exceed the maximum level in the pre-packed fresh or dry yeast for home baking. Tan-coloured, free-flowing granules.</p> <p>Vitamin D₂: Chemical name: (5Z,7E,22E)-(3S)-9,10-secoergosta-5,7,10(19),22-tetraen-3-ol Synonym: Ergocalciferol CAS No.: 50-14-6 Molecular weight: 396,65 g/mol</p> <p>Microbiological criteria for the yeast concentrate: Coliforms: ≤ 10³/g <i>Escherichia coli</i>: ≤ 10/g <i>Salmonella</i>: Absence in 25 g’</p>