

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 |
|---|---|---|---|--------------------|
| <b>‘UV-treated baker's yeast (<i>Saccharomyces cerevisiae</i>)’</b> | Specified food category                             | Maximum levels of vitamin D <sub>2</sub>                    | The designation of the novel food on the labelling of the foodstuffs containing it shall be “Vitamin D yeast” or “Vitamin D <sub>2</sub> yeast”                                 |                    |
|   | Yeast-leavened breads and rolls                     | 5 µg of vitamin D <sub>2</sub> /100 g                       |   |                    |
|   | Yeast-leavened fine bakery wares                    | 5 µg of vitamin D <sub>2</sub> /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<br>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 <sub>2</sub> yeast”.<br><br>2. The labelling of the novel food |                    |

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**Changes to legislation:** There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2018/1018. (See end of Document for details)

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|  |  |    | shall bear a statement that the foodstuff is only intended for baking and that it should not be eaten raw.   |
|  |  | 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 D <sub>2</sub> in final home-baked products is not exceeded.' |

- (2) the entry for 'UV-treated baker's yeast (*Saccharomyces cerevisiae*)' in Table 2 (Specifications) is replaced by the following:

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| Authorised Novel Food   | Specification  |
|---|--|
| <p><b>‘UV-treated baker's yeast (<i>Saccharomyces cerevisiae</i>)</b></p> | <p><b>Description/Definition:</b><br/>                     Baker's yeast (<i>Saccharomyces cerevisiae</i>) is treated with ultraviolet light to induce the conversion of ergosterol to vitamin D<sub>2</sub> (ergocalciferol). Vitamin D<sub>2</sub> 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.<br/>                     Tan-coloured, free-flowing granules.</p> <p><b>Vitamin D<sub>2</sub>:</b><br/>                     Chemical name: (5Z,7E,22E)-(3S)-9,10-secoergosta-5,7,10(19),22-tetraen-3-ol<br/>                     Synonym: Ergocalciferol<br/>                     CAS No.: 50-14-6<br/>                     Molecular weight: 396,65 g/mol</p> <p><b>Microbiological criteria for the yeast concentrate:</b><br/>                     Coliforms: ≤ 10<sup>3</sup>/g<br/> <i>Escherichia coli</i>: ≤ 10/g<br/> <i>Salmonella</i>: Absence in 25 g’</p> |

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