

*Status: Point in time view as at 29/10/2018.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Implementing Regulation (EU) 2018/1648, ANNEX. (See end of Document for details)*

## 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	<b>Specified food category</b>	<b>Maximum levels (**)</b>	The designation of the novel food on the labelling of the foodstuffs containing it shall be “Xylo-oligosaccharides”	
	White bread	14 g/kg		
	Whole meal bread	14 g/kg		
	Breakfast cereals	14 g/kg		
	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		
	(*)	When used in milk products xylo-oligosaccharides shall not replace, in whole or in part, any milk constituent		
(**)	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	<p><b>Description:</b> 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.</p> <p><b>Characteristics/Composition</b></p>

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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		
pH	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) <sup>(a)</sup>	2,5-7,5	2-16	1,5-31,5
Monosaccharides total (g/100 g)	0-4,5	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
Oligosaccharides total (g/100 g)	41-77	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) <sup>(b)</sup>	0	20-25	0
Copper (mg/kg)	< 5,0		
Lead (mg/kg)	< 0,5		
Arsenic (mg/kg)	< 0,3		
<i>Salmonella</i> (CFU <sup>(c)</sup> /25 g)	Negative		
<i>E. coli</i> (MPN <sup>(d)</sup> /100 g)	Negative		
Yeast (CFU/g)	< 10		
Mould (CFU/g)	< 10		
DP	: Degree of polymerization		
<sup>(a)</sup>	Other carbohydrates include monosaccharides (glucose, xylose and arabinose) and cellobiose.		
<sup>(b)</sup>	Maltodextrin content is calculated according to the amount added in the process.		
<sup>(c)</sup>	CFU: Colony Forming Units.		
<sup>(d)</sup>	MPN: Most Probable Number.†		

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