

## SCHEDULE 4

Regulation 7

Amendments to the list of novel foods in the Annex to Commission Implementing Regulation (EU) 2017/2470 for the authorisation of UV-treated baker's yeast (*Saccharomyces cerevisiae*) as a novel food

1. In Table 1 (authorised novel foods), for the entry for UV-treated baker's yeast (*Saccharomyces cerevisiae*) substitute the following entry—

“UV-treated baker's yeast ( <i>Saccharomyces cerevisiae</i> )”	<i>Specified food category</i>	<i>Maximum levels of Vitamin D#</i>	The designation of the novel food on the labelling of food containing it is “vitamin D yeast” or “vitamin D# yeast”.	The novel food must be inactivated for use in infant formula, follow-on formula, processed cereal-based food and food for special medical purposes.
	Yeast-leavened breads and rolls	5 µg/100 g		
	Yeast-leavened fine bakery wares	5 µg/100 g		
	Food supplements as defined in the Food Supplements (Scotland) Regulations 2003(1)	In accordance with any relevant requirements contained in regulations applying in relation to Scotland and made under regulation 4 of the Nutrition (Amendment etc.) (EU Exit) Regulations 2019(2)		
	Pre-packed fresh or dry yeast for home baking	45 µg/100 g for fresh yeast 200 µg/100 g for dry yeast	The designation of the novel food on the labelling of food containing it is “vitamin D yeast” or “vitamin D# yeast”.  The labelling of the novel food must bear a statement that the food is only intended for baking and it should not be eaten raw.	

(1) S.S.I. 2003/278, to which there are amendments not relevant to these Regulations.

(2) S.I. 2019/651, as relevantly amended by S.I. 2020/1476.

**Status:** This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

		The labelling of the novel food must bear instructions for use for the final consumer to ensure a maximum concentration of 5µg/100g of vitamin D# in the final home-baked product is not exceeded.
Dishes, including ready-to-eat meals (excluding soups and salads)	3 µg/100 g	The designation of the novel food on the labelling of food containing it is “vitamin D yeast” or “vitamin D# yeast”.
Soups and salads	5 µg/100 g	
Fried or extruded cereal, seed or root-based products	5 µg/100 g	
Infant formula and follow-on formula as defined in Regulation (EU) No. 609/2013(3)	In accordance with Regulation (EU) No. 609/2013	
Processed cereal-based food as defined in Regulation (EU) No. 609/2013	In accordance with Regulation (EU) No. 609/2013	
Processed fruit products	1.5 µg/100 g	
Processed vegetables	2 µg/100 g	
Bread and similar products	5 µg/100 g	
Breakfast cereals	4 µg/100 g	
Pasta, doughs and similar products	5 µg/100 g	
Other cereal-based products	3 µg/100 g	

(3) EUR 2013/609, as relevantly amended by S.I. 2019/651.

**Status:** This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

Spices, seasonings, condiments, sauce ingredients, dessert sauces/ toppings	10 µg/100 g		
Protein products	10 µg/100 g		
Cheese	2 µg/100 g		
Dairy desserts and similar products	2 µg/100 g		
Fermented milk or fermented cream	1.5 µg/100 g		
Dairy powders and concentrates	25 µg/100 g		
Milk-based products, whey and cream	0.5 µg/100 g		
Meat and dairy analogues	2.5 µg/100 g		
Total diet replacement for weight control as defined by <a href="#">Regulation (EU) No. 609/2013</a>	5 µg/100 g		
Meal replacement for weight control	5 µg/100 g		
Food for special medical purposes as defined by <a href="#">Regulation (EU) No. 609/2013</a>	In accordance with the particular nutritional requirements of the persons for whom the products are intended”		

2. In Table 2 (specifications) for the entry for UV-treated baker’s yeast (*Saccharomyces cerevisiae*) substitute the following entry—

“UV-treated baker’s yeast ( <i>Saccharomyces cerevisiae</i> )	Description/Definition
	Baker’s yeast ( <i>Saccharomyces cerevisiae</i> ) is treated with ultraviolet light to induce the conversion of ergosterol to vitamin D# (ergocalciferol). Vitamin D# content in the yeast concentrate varies between 800,000 - 3,500,000 IU vitamin D/100g (200-875 µg/g). The yeast is inactivated for use in infant formula, follow-on

**Status:** This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

formula, processed cereal-based food, and food for special medical purposes as defined by [Regulation \(EU\) No. 609/2013](#). The yeast can be active or inactive for use in other foods.

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.

**Vitamin D#**

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

**Microbiological criteria for the yeast concentrate**

Coliforms:  $\leq 10^3$  CFU/g

*Escherichia coli*:  $\leq 10$  CFU/g

*Salmonella* spp: Absence in 25 g

CFU: Colony Forming Units.?"