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ATODLEN 4

Rheoliad 6

Diwygiadau i'r rhestr o fwydydd newydd yn yr Atodiad i Reoliad Gweithredu'r Comisiwn (EU) 2017/2470 ar gyfer awdurdodi burum pobi sydd wedi ei drin ag UV (*Saccharomyces cerevisiae*) fel bwyd newydd

1. Yn Rheoliad Gweithredu'r Comisiwn (EU) 2017/2470, mae'r Atodiad (rhestr o fwydydd newydd) wedi ei ddiwygio fel a ganlyn.

2. Yn Nhabl 1 (bwydydd newydd awdurdodedig), yn lle'r cofnod ar gyfer "UV-treated baker's yeast (*Saccharomyces cerevisiae*)" rhodder—

"UV-treated baker's yeast ( <i>Saccharomyces cerevisiae</i> )"	<i>Specified food category</i>	<i>Maximum levels of vitamin D<sub>2</sub></i>		
	Yeast-leavened breads and rolls	5 µg/100 g	The designation of the novel food on the labelling of food containing it is "vitamin D yeast" or "vitamin D <sub>2</sub> 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 fine bakery wares	5 µg/100 g		
	Food supplements as defined in the Food Supplements (Wales) Regulations 2003(1)	In accordance with any relevant requirements contained in regulations applying in relation to Wales 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 <sub>2</sub> yeast".  The labelling of the novel food must bear a	

(1) O.S. 2003/1719 (Cy. 186), y mae diwygiadau iddo nad ydynt yn berthnasol i'r Rheoliadau hyn.

(2) O.S. 2019/651, a ddiwygiwyd gan O.S. 2020/1476 a 2023/28.

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		<p>statement that the food is only intended for baking and should not be eaten raw.</p> <p>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<sub>2</sub> in the final home-baked product is not exceeded.</p>
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 <sub>2</sub> 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	

(3) EUR 2013/609, a ddiwygiwyd gan O.S. 2019/651 a 2023/28. Diwygiwyd O.S. 2019/651 gan O.S. 2020/1476 a 2023/28.

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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
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 in <a href="#">Regulation (EU) No 609/2013</a>	5 µg/100 g
Meal replacement for weight control	5 µg/100 g

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	Food for special medical purposes as defined in <a href="#">Regulation (EU) No 609/2013</a>	In accordance with the particular nutritional requirements of the persons for whom the products are intended”.		
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3. Yn Nhabl 2 (manylebau) yn lle'r cofnod ar gyfer “UV-treated baker’s yeast (*Saccharomyces cerevisiae*)” rhodder—

<p><b>“UV-treated baker’s yeast (<i>Saccharomyces cerevisiae</i>)”</b></p>	<p><b>Description/Definition</b></p> <p>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).</p> <p>The yeast is inactivated for use in infant formula, follow-on formula, processed cereal-based food, and food for special medical purposes as defined in <a href="#">Regulation (EU) No 609/2013</a>. The yeast can be active or inactive for use in other foods.</p> <p>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.</p> <p>Tan-coloured, free-flowing granules.</p> <p><b>Vitamin D<sub>2</sub></b></p> <p>Chemical name: (5Z,7E,22E)-(3S)-9,10-secoergosta-5,7,10(19),22-tetraen-3-ol</p> <p>Synonym: Ergocalciferol</p> <p>CAS No.: 50-14-6</p> <p>Molecular weight: 396.65 g/mol</p> <p><b>Microbiological criteria for the yeast concentrate</b></p> <p>Coliforms: ≤ 10<sup>3</sup> CFU/g</p> <p><i>Escherichia coli</i>: ≤ 10 CFU/g</p> <p><i>Salmonella</i> spp.: Absence in 25 g</p> <p>CFU: Colony Forming Units”.</p>
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