

Statws This is the original version (as it was originally made). Dim ond ar ei ffurf wreiddiol y mae'r eitem hon o ddeddfwriaeth ar gael ar hyn o bryd.

ATODLEN 4

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

3. Yn Nhabl 2 (manylebau) yn lle'r cofnod ar gyfer "UV-treated baker's yeast (*Saccharomyces cerevisiae*)" rhodder—

"UV-treated baker's yeast (<i>Saccharomyces cerevisiae</i>)"	Description/Definition
	<p>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).</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 Regulation (EU) No 609/2013. 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>Vitamin D₂</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>Microbiological criteria for the yeast concentrate</p> <p>Coliforms: ≤ 10³ 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>