

SUBSTANTIAL EQUIVALENCE OPINION

Gnosis Vitamin K₂

The Food Safety Authority of Ireland (FSAI) received an application in May of 2013 from Gnosis S.p.A. for an opinion on the substantial equivalence of its vitamin K₂ to a similar vitamin K₂ product previously authorised as a novel food by Commission Decision 2009/345/EC. Though vitamin K₂ is naturally present in several dietary sources, the Gnosis vitamin K₂ is the product of fermentation with *Bacillus subtilis* spp. *Natto* and, like the authorised comparator, it therefore falls within the scope of the novel food Regulation (EC) No 258/97. The Gnosis vitamin K₂ comprises primarily menaquinone-7 (MK-7) with minor amounts of menaquinone-6 (MK-6). The production process for the novel ingredient is similar to that for the authorised comparator and comprises a fermentation process followed by extraction and purification using standard procedures to yield a concentrated extract that is then blended with soyabean oil prior to packaging. The applicant considers the ingredient to be novel within the category of “foods and food ingredients consisting of or isolated from micro-organisms, fungi or algae” as stipulated in *Article 1.2(d)* of the novel food Regulation EC No. 258/97.

Composition

The applicant stipulates that the Gnosis vitamin K₂ is presented as an oil suspension with a similar stability profile to the authorised comparator. Similar to the authorised vitamin K₂, the Gnosis product contains vitamin K₂ (primarily MK-7 with minor amounts of MK-6) at levels $\geq 1,500$ ppm (0.15%) in an oil suspension. The only compositional difference is that the authorised vitamin K₂ is presented as a sunflower oil suspension while the Gnosis vitamin K₂ is presented as a soybean oil suspension.

Nutritional value

The novel ingredient and the authorised vitamin K₂ can be considered nutritionally equivalent since both products provide a standardised amount of vitamin K₂ to the diet, while differences in the source of formulation aids do not impact on the nutritional value of the ingredient. Based on dietary exposure estimates, the vegetable

oil formulation used for this novel ingredient (like that for authorised vitamin K₂) would not make a significant nutritional contribution to overall fat intakes.

Metabolism

Since the novel ingredient and the authorised vitamin K₂ are both standardised extracts of vitamin K₂ from the fermentation of *B. subtilis* spp. *Natto* with no nutritional difference, the applicant does not expect there to be any differences in the metabolism of the two products.

Intended use

The applicant intends to market the novel ingredient at the same levels and in the same food categories as the authorised ingredient. This will include foods for particular nutritional uses (PARNUTS) and fortified foods, in accordance with the requirements of the relevant legislation including Directive 2001/15/EC and Regulation (EC) No 1925/2006.

Undesirable substances

The potential for contamination with undesirable substances is expected to be comparable for the novel ingredient and the authorised vitamin K₂ on the basis of their similar manufacturing processes and final composition. Analytical data confirm the absence of heavy metals (lead, cadmium, arsenic and mercury) at levels of toxicological concern while data on the level of microbial contaminants were satisfactory.

Conclusion

The FSAI is satisfied from the information provided by the applicant that vitamin K₂ manufactured by Gnosis S.p.A. and presented as an oil suspension is substantially equivalent to the authorised vitamin K₂ product (manufactured by NattoPharma) currently authorised for use in the EU as a source of vitamin K by Commission Decision 2009/345/EC. The vitamin K₂ manufactured by Gnosis will adhere to the stipulations of Commission Decision 2009/345/EC and will be designated as “Menaquinone” or “Vitamin K”.