

SUBSTANTIAL EQUIVALENCE OPINION

Baobab (*Adansonia digitata*) Fruit Pulp

The Food Safety Authority of Ireland (FSAI) received an application in June of 2016 from KUPANDA in Cyprus for an opinion on the substantial equivalence of its Baobab (*Adansonia digitata*) fruit pulp to a similar ingredient already on the EU market as a novel food and which was authorised to PhytoTrade Africa (Commission Decision 2008/575/EC).

The novel Baobab fruit pulp is produced by similar mechanical procedures that are used to produce the comparator and without the use of chemicals during growing or processing. The novel Baobab fruit pulp originates from the northern provinces of South Africa, specifically the Limpopo region.

Baobab fruit pulp falls within the scope of the novel food Regulation (EC) No 258/97, specifically under *Article 1.2(e)* “Foods and food ingredients consisting of or isolated from plants and food ingredients isolated from animals, except for foods and food ingredients obtained by traditional propagating and breeding practices and which have a history of safe food use”.

Composition

The applicant demonstrates that the novel ingredient has slightly lower levels of inorganic materials, ash and foreign matter relative to the existing comparator demonstrating a high quality product. The levels of nutritional constituents including protein, fat and carbohydrate are similar to those for the authorised comparator.

Nutritional Value and Metabolism

Kupanda’s Baobab fruit pulp is compositionally very similar to the existing counterpart, with 80% of its nutritional value in the form of carbohydrate. No significant nutritional differences are evident and metabolism is anticipated to be similar also.

Intended uses

Commission Decision 2008/575/EC does not restrict the food uses of Baobab fruit pulp. The applicant intends to use the novel ingredient in smoothies, breakfast bars and cereals, as well as fruit/soft drinks.

Level of Undesirable Substances

The applicant provides analytical results for contaminants including heavy metals (lead, cadmium, arsenic and mercury), and microbial contaminants (mycotoxins, *S. Aureus*, *Salmonella*, *Enterobacteriaceae* and *Enterococci*), all of which are within regulatory or guideline limits.

Conclusions

The FSAI is satisfied from the information provided that Kupanda's baobab fruit pulp is substantially equivalent to the Baobab dried fruit pulp authorised to PhytoTrade Africa by Commission Decision 2008/575/EC in terms of composition, nutritional value, metabolism, intended use and level of undesirable substances. In accordance with *Article 2* of Commission Decision 2008/575/EC, the designation of the novel ingredient will be "Baobab fruit pulp".