

4<sup>th</sup> European Workshop on Seabuckthorn EuroWorks 2016  
Riga–Dobele (Latvia), 17–19 August 2016

## Seabuckthorn leaves and the process of novel food evaluation

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Novel food means any food that was not used for human consumption to a significant degree within the European Union before 1997. The novel food regulation (EC) 258/97 concerns also foods and food ingredients consisting of or isolated from plants, except the food having a history of safe food use within the European Union before 1997.

According to the knowledge this far common seabuckthorn (*Hippophae rhamnoides* L.) leaves haven't been used as a food, food supplement or spice in European Union before 1997. The new regulation on novel foods (EU) 2015/2283 comes into force in the beginning of 2018. After that also history of safe use in a third country is accepted as information of its traditional use. This means continued use for at least 25 years in the customary diet of a significant number of people.

Novel food application has to include the description of the product, production process, characteristics and composition, proposed uses and use levels, anticipated intake, history of its use, absorption, distribution, metabolism, excretion, nutritional and toxicological information and allergenicity.

**Keywords:** EU regulation, *Hippophae rhamnoides*, non-traditional food