

- Press Release-

## EFSA greenlights yellow mealworm UV-treated powder

- EFSA has concluded that the yellow mealworm-derived powder is nutritional and safe to use under the proposed uses by French company Nutri'Earth
- EFSA will next submit the opinion to the European Commission which in turn will present it to EU Member States for a vote
- Should the EFSA opinion receive a positive nod from Member States, the yellow mealworm powder will reach EU markets under strict labelling rules in line with rigorous requirements set by the Commission and Member States.

**BRUSSELS, 01 June 2023** - The European Food Safety Authority (EFSA) has today [published a positive opinion](#) on the safety of **UV-treated powder of whole yellow mealworm** (*Tenebrio molitor*) larvae for human consumption. This assessment follows a submission by the French company Nutri'Earth. **The International Platform of Insects for Food and Feed (IPIFF)** - the EU umbrella organisation for the insect sector, recognises this opinion as a milestone towards the wider commercialisation of edible insects in the European Union (EU) as a complementary source of high quality protein.

The EFSA opinion followed a comprehensive evaluation of the potential safety risks associated with the consumption of the concerned product based on a novel food application submitted by French company Nutri'Earth in 2019.

The Parma-based agency has concluded that this edible insect novel food product is nutritious and safe for human consumption under proposed uses, such as in various flour-based food products, including cakes, wheat bread and rolls, and more. All uses of the product **strictly follow the requirements and thorough assessment procedures** defined by the European Union (EU) legislation on novel foods ([Regulation \(EU\) 2015/2283](#)).

*“This positive opinion by EFSA showcases the opportunities ahead of the EU Protein Strategy, and in the particular - the edible insects sector. Insect-derived products present a sustainable addition to the protein production mix in the bioeconomy, and we are hopeful that the Commission will finally adopt the Regulation authorising this product,”* said Christophe Derrien, IPIFF Secretary General.

### Next steps

According to the novel foods legislative process, the EFSA opinion will be presented by the European Commission (EC) to the EU Member States under the ordinary comitology procedures. In Committee, where the EU Member States experts are represented, this Opinion will be appraised and discussed towards its authorisation. With a favourable vote by the EU Member States, the EC will then proceed to draft a Commission Implementing Regulation, which establishes the rules for its commercialisation in the Internal Market.

The respective Commission Implementing Regulation must be approved by the EC College of Commissioners. This legislative process may take up to 7 months until the Commission Implementing Regulation authorising the commercialisation of the Novel Food product for

UV-treated whole yellow mealworm is published in the Official Journal of the European Union.

### **Labelling rules**

Besides the food labeling legislation applying to all food products in the EU, namely the Food Information to the Consumer Regulation, to which this Novel food product is subjected, the specific Commission Implementing Regulation authorising its commercialisation also establishes **labeling criteria** for its placement on the market, including maximum incorporation rates in different food products and microbiological specifications. These requirements are set by the European Commission and the EU Member States, according to the opinion provided by the Parma-based agency.

A final authorisation could be expected by the end of 2023 or early 2024.

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### **About Nutri'Earth**

[Nutri'Earth](#) is a French company founded in 2017 whose mission is to provide high quality ingredients to support human and animal health. Driven by our vision to protect the planet and feed its inhabitants, our innovation in health through nutrition has led us to launch sustainable nutrition made from naturally optimized insect meals.

### **About IPIFF**

[The International Platform of Insects for Food and Feed](#) (IPIFF) represents the interests of the insect production industry in the European Union. Founded in 2016, Composed of 76 members, IPIFF promotes the use of insects for human consumption and insect-derived products as a top tier source of nutrients for human consumption and animal feed.

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### **For more information**

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