Record of views formed in response to inquiries

Updated August 2024

The following table provides a record of views formed and actions taken in relation to Standard 1.5.1 – Novel Foods of the Australia New Zealand Food Standards Code (the Code). The table lists foods and food ingredients with views as to their status as non-traditional/novel foods. Prior to March 2008, these views were reached by the now superseded Novel Food Reference Group (NFRG) either alone or in consultation with Senior Food Officers of the Australian, State, Territory and New Zealand Governments, as well as the Australian Quarantine and Inspection Service (black text in the table below). Since March 2008, the views recorded are the recommendations of the Advisory Committee on Novel Foods (ANCF) (blue text in the table below, with year of meeting included in red font). Although the FSANZ NFRG no longer exists, the views formed by this group still represent a considered judgement of the product on the basis of information provided by inquirers as well as some independent research by FSANZ.

Other foods and food ingredients not included in the table have been considered in response to inquiries. However, views in relation to these items have not yet been formed, pending receipt of further information requested from the inquirer.

Enforcement of the Code is the responsibility of the Australian state and territory governments and the New Zealand Government. Accordingly, the interpretation and application of Standard 1.5.1, including decisions about the novelty of a food or food ingredient, is ultimately the responsibility of those jurisdictions.

Important Notice

The composition, form and manner in which a product is presented, as well as the information available in relation to a product, may vary and this may affect the status of the product under Standard 1.5.1. Therefore, the information in the table should only be treated as a general guide, and you should not expect that a view reached about a food or food ingredient listed in the table will always apply in relation to apparently similar products. The views indicated may be subject to review and amendment. Inquirers are encouraged to seek independent legal or professional advice in relation to queries.

Record of views formed by the FSANZ Novel Foods Reference Group or the Advisory Committee on Novel Foods

Entries included since the last update are highlighted in yellow, black text designates views of the superseded NFRG, blue text designates views of the ACNF.

Food or food ingredient	Outcome View	Justification/Comment
Abalone blood extract (for consumption in spirit type alcohol) 2015	• Non-traditional food • Not novel food	Although there may be some consumption of abalone blood through consumption of the flesh of abalone, the use of abalone blood in alcohol does not have a history of consumption in Australia and New Zealand. However, no safety concerns identified. Abalone is a mollusc and therefore this food is subject to allergen labelling requirements in Standard 1.2.3 of the Code.[1]
Acacia pycnatha gum (gum from the Australian Golden wattle tree) 2022	• Traditional food • Not novel food	Evidence provided of tradition of use as an indigenous food in Australia. Use is as a food, up to 30 g per day.
Acacia rigidula 2014	• Non-traditional food • Novel food	No tradition of use as food in Australia and New Zealand. Potential for adverse effects if consumed. Safety not established.
Ackee fruit (*Blighia sapida*) – sourced from Jamaica	• Non-traditional food • Novel food	Significant safety concerns if consumed unripe or improperly prepared.
Acerola (*Malpighia glabra L*) – frozen fruit pulp	• Non-traditional food • Not novel food	History of safe consumption in other countries. No safety concerns identified.
African mango seed – aqueous extract (*Irvingia gabonensis*) 2010	• Non-traditional food • Novel food	Non-traditional food in Australia and New Zealand. Tradition of use of the seed in western Africa when dried. However, no tradition of use when prepared as an aqueous extract. Purported weight loss effects of the aqueous extract require additional assessment before it can be sold as a food in Australia and New Zealand.

[1] Allergen sentence in third column updated 2021.

Food or food ingredient	Outcome View	Justification/Comment
Agaricus blazei murill mushroom	• Non-traditional food • Novel food	Insufficient knowledge in community to enable safe use.
Agaricus blazei (mushroom) 2019	• Non-traditional food • Novel food	No tradition of use of *Agaricus blazei* as a food in Australia and New Zealand. Safety not established - requires assessment before it can be sold as a food in Australia and New Zealand. Adverse effects have been reported in the scientific literature. This is an update on previous view (above) of the Novel Food Reference Group.
Agave nectar (from *Agave tequilana azul*)	• Non-traditional food • Not novel food	History of use as a sweet nectar in Mexico. No safety concerns identified.
Akudjera (Bush Tomato) *(Solanum centrale)*	• Traditional food • Not novel food	Tradition of use as a food in Australia and New Zealand.
Algalin flour (from *Chlorella protothecoides* strain S106) 2012	• Traditional food • Not novel food	Tradition of use of Chlorella species as a food in Australia and New Zealand.
Aloe vera (juice and juice concentrate)	• Non-traditional food • Not novel food	Small established market for beverages in Australia and New Zealand.
Alpha Lipoic acid (also known as thiotic acid)	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use.
Alpinia galanga extract (EnXtra™) 2021	• Non-traditional food • Novel food	No tradition of use of *Alpinia galanga* extract as a food ingredient in Australia and New Zealand. Safety of *Alpinia galanga* extract is not established. Note: This view does not consider whether *Alpinia galanga* extract is a food, and/or if it may be subject or better suited to other regulations, for example under the relevant therapeutic goods or dietary supplements rules applying in Australia and New Zealand.
Amaranth seed (*Amaranthus* sp)	• Non-traditional food • Not novel food	No safety concerns identified.
Amomum tsaoko (seed) 2009	• Non-traditional food • Not novel food	View is based on use as a spice. No safety concerns identified based on this use.
Anise myrtle (*Anetholea anisata*)	• Traditional food • Not novel food	Tradition of use as a food in Australia and New Zealand.

Food or food ingredient	Outcome View	Justification/Comment
Aphanizomenon flos aquae	• Non-traditional food • Novel food	Safety concerns due to the potential presence of cyanobacterial toxins such as microcytin and nodularin.
Apple peel powder (Apple Active DAPP™) 2015	• Non-traditional food • Not novel food	No tradition of use of apple peel powder product as a food ingredient in Australia and New Zealand. However, no safety concerns identified with intended use of apple peel powder at 2-6 grams per serve in a range of products (smoothies, bars, powdered food products).
Apple polyphenol extract	• Non-traditional food • Not novel food	No safety concerns identified based on specifications provided.
Apple polyphenol extract (Evesse EPC™ - derived from Evesse™ apples) 2011	• Non-traditional food • Novel food	No tradition of use of this extract as a food ingredient in Australia and New Zealand. Safety not established for proposed pattern and level of use and composition of extract requires additional assessment before it can be sold as a food in Australia and New Zealand. Note: This view differs from a previous apple polyphenol product (see above entry). The extract that is subject to this view is highly refined and contains levels of specific polyphenols that, coupled with the intended levels of use, is likely to result in greater dietary exposure than would occur from consumption of apples and other foods that may contain these polyphenols.
Arachidonic acid (ARA) sourced from Fungus *Mortierella alpina*	• Traditional food for infants • Not novel food	Traditional food for infants with no safety concerns identified based on this use.
Argan oil (derived from the fruit kernels of *Argania spinosa*)	• Non-traditional food • Not novel food	History of safe use in other countries. Chemical composition consistent with other vegetable based edible oils.
Asafoetida *(Ferala assafoetida)*	• Traditional food • Not novel food	Tradition of use as a spice in Australia and New Zealand.
Astragalus membranaceous (powdered root added to powdered chocolate beverage at 0.25% w/w) 2014	• Non-traditional food • Not novel food	No safety concerns identified at proposed level of use.

Food or food ingredient	Outcome View	Justification/Comment
Ashwagandha (*Withania somnifera)* root and root extract. 2023	• Non-traditional food • Novel food	No tradition of use as food in Australia and New Zealand. Safety not established - requires a safety assessment of proposed patterns and levels of use before it can be sold as a food in Australia and New Zealand.
Avocado leaf (*Persea americana)* 2020	• Non-traditional food • Novel food	No tradition of use as food in Australia and New Zealand. Safety not established - requires a safety assessment of proposed patterns and levels of use before it can be sold as a food in Australia and New Zealand. Potential for adverse effects in humans.
Bacillus coagulans (probiotic bacteria) 2008	• Non-traditional food • Not novel food	Non-traditional in Australia and New Zealand, although some evidence of use in natto (Japanese fermented soybean product). No safety concerns identified.
Bacillus subtilis BS-GA28 2019	• Non-traditional food • Novel food	Non-traditional food in Australia and New Zealand. Evidence to demonstrate safety of strain is required.
Bacillus subtilis (CU1 strain) 2016 2018	• Non-traditional food • Not novel food	No tradition of use of as a food ingredient in Australia and New Zealand. No safety concerns identified at intended levels of use (6.5×10^9 CFU per day). **Note**: This view relates only to the CU1 strain of *Bacillus subtilis*. This view originally referred to CU1 50 strain, however, the '50' referred only to the concentration of the organism. The '50' has therefore been removed from this entry, which now only refers to the CU1 strain.
Bacillus subtilis (DE111 strain) 2018	• Non-traditional food • Not novel food	No tradition of use as a food ingredient in Australia and New Zealand. No safety concerns identified at intended levels of use (up to 1×10^{11} CFU per serve) Note: This view relates only to the DE111 strain of *Bacillus subtilis*.
Bacillus subtilis (R0179 strain) 2020	• Non-traditional food • Not novel food	No tradition of use as a food ingredient in Australia and New Zealand. No safety concerns identified

Food or food ingredient	Outcome View	Justification/Comment
		at intended levels of use (up to 1 x 10^9 CFU per serve) Note: This view relates only to the R0179 strain of *Bacillus subtilis*.
Bamboo fibre (sourced from stalk of bamboo plant) 2016	• Non-traditional food • Not novel food	No tradition of use of bamboo fibre as a food ingredient in Australia and New Zealand. However, no safety concerns identified with intended use of bamboo fibre as an ingredient (1-5%) in a range of food products (processed meat, bakery and dairy products). Similar to other plant sourced insoluble dietary fibres.
Bamboo leaf extract (leaf extract of Herba lophatheri, which is the dried leaf of *Lophatherum gracile* Brongn) 2016	• Non-traditional food • Novel food	Tradition of use of Herba lophatheri leaf as a Chinese medicine. Safety of use as a food ingredient is not established, particularly taking into account traditional medicine use, and requires assessment.
Baobab fruit powder (dried fruit pulp of *Adansonia digitate*) 2017	• Non-traditional food • Not novel food	Tradition of use in Africa. Intended use is similar to traditional use of the dried fruit pulp powder. No reports of adverse effects identified from traditional use, apart from laxative effect at high levels of intake; which would be expected for high levels of consumption of fruit products in general.
BARLEYmax™ - Barley bred using traditional breeding techniques	• Non-traditional food • Not novel food	No safety concerns identified.
Baru nut (*Dipteryx alata* Vogel), roasted 2019	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified.
Beeswax 2016	• Non-traditional food • Novel food	Permitted for use as a food additive at low levels. Intended use at higher levels (14%) as an ingredient does not have a history of use in Australia and New Zealand. Safety of consumption at higher use level is not established and requires assessment.
Bentonite clay 2009	• Non-traditional food • Not novel food	No safety concerns identified at proposed levels of use of 5 grams (1 teaspoon) to 20 grams (1 tablespoon) per serve. Intended to be consumed by itself or added to water (to drink) or used as an ingredient in foods such as cakes and biscuits.

Food or food ingredient	Outcome View	Justification/Comment
Berries from palm fruit Acai (*Euterpe oleracea*) sourced from Brazil	• Non-traditional food • Not novel food	History of use in South America. No safety concerns identified.
Beta palmitin vegetable oil 2009	• Non-traditional food • Not novel food	Use in infant formula products in overseas markets with no safety concerns identified based on this use. No concerns regarding composition.
Betaine (extracted from sugar beet)	• Non-traditional food • Novel food	Non-traditional in context of being extracted and added to food in Australia and New Zealand. Safety not established in this context.
Bifidobacterium lactis (probiotic bacteria) 2008	• Traditional food • Not novel food	Long history of use in yogurt and fermented milk products.
Bifidobacterium longum ES1 CECT 7347 *Bifidobacterium breve* CNCMI-4035 *Bifidobacterium animalis* subsp. *Lactis* BPL1 CECT 8145 HK 2019	• Traditional food • Not novel food	Long history of exposure to *Bifidobacterium* in fermented foods and breast milk. *Bifidobacterium* are also used as a probiotic in complementary medicines.
Bifidobacterium longum (R0175 strain) 2020	• Non-traditional food • Not novel food	No tradition of use as a food ingredient in Australia and New Zealand. No safety concerns identified at intended levels of use (up to 1 x 10^{11} CFU per serve). Note: This view relates only to the R0175 strain of *Bifidobacterium longum.*
Bifidobacterium longum (BB536 strain) 2022	• Non-traditional food • Not novel food	No tradition of use as a food ingredient in Australia and New Zealand. No safety concerns identified at intended levels of use in a range of foods (up to 3x10^{11} CFU/day). Note: This view relates only to the BB536 strain of *Bifidobacterium longum.*
Bifidobacterium longum CECT 7347 (ES1) (heat inactivated) 2024	• Non-traditional food • Not novel food	No tradition of use of *Bifidobacterium longum* CECT 7347 (ES1) (heat killed/heat inactivated) as a food ingredient in Australia and New Zealand. However, no safety concerns identified with intended use of *Bifidobacterium longum* CECT 7347 (ES1) (heat inactivated) at up to 2.5 x

Food or food ingredient	Outcome View	Justification/Comment
		10^9 cells per day in a range of foods and beverages. Note: This view relates only to *Bifidobacterium longum* CECT 7347 (ES1) (heat inactivated).
Birds' nests (as produced by swiftlets in south-east Asia from saliva)	• Non-traditional food • Not novel food	History of safe use in Asian countries. No adverse health effects observed. No harmful substances identified. Relevant quarantine requirements exist.
Blackberry leaves and roots *(Rubus fruticosis)*	• Non-traditional food • Novel food	Non-traditional food in Australia and New Zealand. Safety not established.
Black sapote (*Diospyros digyna* Jacq.). 2020	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified.
Boab fruit (otherwise known as boab nuts, from the Boab tree, *Adansonia*)	• Non-traditional food • Not novel food	Limited history of safe use in indigenous communities. No safety concerns identified. No concerns regarding composition.
Borojoa patinoi (dried fruit pulp powder) 2012	• Non-traditional food • Novel food	Non-traditional food in Australia and New Zealand. Consumption is associated with various purported physiological effects and the composition of the product is not adequately characterised.
Broccoli seed extract (standardised to contain 13% glucoraphanin; a glucosinolate found in broccoli and other brassica vegetables) 2016	• Non-traditional food • Not novel food	Extract of seed not a traditional food in Australia and New Zealand. This view relates to the intended use of the extract to achieve 15-30mg of glucoraphanin per day (115mg of extract is equivalent to 15mg of glucoraphanin). Use at higher levels may require a safety assessment.
Bruguiera gymnorhiza fruit flour (the fruit is used to make a flour-type ingredient) 2023	• Non-traditional food • Novel food	No tradition of use as food in Australia and New Zealand. (Safety not established - requires a safety assessment of proposed patterns and levels of use before it can be sold as a food in Australia and New Zealand.
Butterfly pea flower (*Clitoria ternatea*) extract as a blue colour. 2022	• Regulate as a food additive	Intended use is as a blue colour. An application is required before it can be used in food.
Cacao juice and cacao concentrate, produced from the pulp that surrounds the bean of the	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified.

Food or food ingredient	Outcome View	Justification/Comment
cacao plant, *Theobroma cacao* 2019		
Caja (*Spondias mombin*) – frozen puree.	• Non-traditional food • Not novel food	Non-traditional food. History of use in South America. No safety concerns identified.
Calamondin or calamansi fruit and fruit juice (*X Citrofortunella microcarpa*)	• Traditional food • Not novel food	Derived from a cross between citrus and cumquat. Appears to be available interchangeably with cumquats.
Calcium fructoborate	• Non-traditional food • Novel food	Non-traditional when added to foods. Safety concerns based on potential for increased intake of boron.
Calcium sucrose phosphate (intended use at up to 2% of carbohydrate content of a range of foods) 2014	• Non-traditional food • Not novel food	No safety concerns identified at intended levels of use.
Camelina oil (*Camelina sativa*) 2010	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified, noting that erucic acid content of edible oils is subject to a maximum level of 20,000mg/kg in Standard 1.4.1 – Contaminants and Natural Toxicants - of the Code.
Camelina spice (*Camelina sativa*) 2010	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified. This view is for Camelina spice only, where the seed of *Camelina sativa* has been roasted and ground into powder for use as a spice.
Camu camu fruit (*Myrciaria dubia*)	• Non-traditional food • Not novel food	No safety concerns identified. No concerns regarding composition.
Canarium nut (*Canarium indicum*). Canarium nut is a tree nut, also known by the names: nangai nut, ngali nut, galip nut. 2019	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified.
Carnauba wax 2016	• Non-traditional food • Novel food	Permitted for use as a food additive at low levels. Intended use at higher levels (14%) as an ingredient does not have a history of use in Australia and New Zealand. Safety of consumption at higher use level is not established and requires assessment.

Food or food ingredient	Outcome View	Justification/Comment
Cashew (*Anacardium occidentale L*) – frozen fruit pulp	• Non-traditional food • Not novel food	History of use in South America. No safety concerns identified. No concerns regarding composition.
Cassava (*Manihot esculenta* Crantz)	• Traditional food • Not novel food	Traditional food, however knowledge about appropriate preparation required to ensure safe consumption. Requirement for preparation instructions in Standard 1.2.6 – Directions for Use and Storage.
Chia seed (*Salvia hispanica L*)	• Non-traditional food • Not novel food	No safety concerns identified.
Chinese bayberry fruit (*Myrica rubra*) 2008	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified.
Chlorella sorokiniana 2014	• Traditional food • Not novel food	Tradition of use of Chlorella species as a food in Australia and New Zealand. *Chlorella sorokiniana* is now classified as a separate Chlorella species, after previously being included within the classification of *Chlorella pyrenoidosa*.
Citicoline 2016	• No view provided	ACNF considered Citicoline is more likely to be subject to the pre-market approval requirements in the Code for substances used as nutritive substances. Therefore, no view was provided in the context of whether Citicoline may be a novel food.
Citrin (5-hydroxycitric acid)	• Non-traditional food • Novel food	Safety concerns based on potential for adverse effects in humans.
Citrus fibre (*prepared from citrus peel and other fractions from oranges, lemons and/or limes).*	• Traditional food • Not novel food	Evidence provided of use as a food ingredient (usage level up to 5%) in a range of products in Australia and New Zealand. Notes: 1. The Committee did not consider the product against the Code's dietary fibre definition or requirements. 2. Any processing aids used in the manufacture of citrus fibre require permission under the Code.
ClearTaste™ 2016	• Non-traditional food • Not novel food	No tradition of use of ClearTaste as a food ingredient in Australia and New Zealand. However, no safety concerns identified with intended use of ClearTaste at low levels in a variety

Food or food ingredient	Outcome View	Justification/Comment
		of foods and beverages (parts per million). Note: Product is result of fermentation of the mycelium of *Cordyceps sinensis* with a liquid tissue culture of carrot and potato. *C. sinensis* has previously been viewed as a 'novel food' (see entry below). However, no viable part of the mycelium of *C. sinensis* remains in final ClearTaste product.
Clinoptilolite zeolite mineral powder 2021	• Non-traditional food • Novel food	No tradition of use of clinoptilolite zeolite mineral powder as a food ingredient in Australia and New Zealand. Safety of clinoptilolite zeolite mineral powder is not established.
Cocoa fruit (*Theobroma ncar*) – frozen puree	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. History of use as a food in South America. No indications of safety concerns.
Cocona fruit (*Solanum sessiliflorum*, also known as *Solanum topiro*)	• Non-traditional food • Not novel food	No concerns identified regarding composition or safety
Coffee berry (dried and powdered fruit of *Coffea Arabica*) 2015	• Non-traditional food • Not novel food	No tradition of use of dried and powdered coffee berry as a food ingredient in Australia and New Zealand. However, no safety concerns identified with intended use of dried and powdered coffee berry as a food and an ingredient in foods at 300 mg per serve, up to 8 servings per day (equivalent to only 2.4 mg of caffeine per day). Note: This view is related to a previous view of the FSANZ Novel Food Reference Group, which related to the use of the whole coffee berry (see below entry). This updated view relates to the use of dried and powdered coffee berry only.
Coffee berry (cherry) drink 2018	• Non-traditional food • Not novel food	No tradition of use of coffee cherry drink in Australia and New Zealand. However, no safety concerns identified with the intended use of coffee cherry ready to drink product containing approximately 12 mg of caffeine (and not more than 21 mg of caffeine) per 100 mL. Product is prepared via water infusion of the dried husk of the coffee berry/cherry (which also includes coffee beans).

Food or food ingredient	Outcome View	Justification/Comment
		Note: This view is related to a previous view of the FSANZ Novel Food Reference Group, which related to the use of the whole coffee berry (see below entry). This updated view relates to the use of the coffee berry/cherry in a ready to drink beverage only.
Coffee berry *(whole fruit of Coffea arabica)*	• Non-traditional food • Novel food	Use of whole fruit of coffee plant is not traditional in Australia and New Zealand (although use of the seed, or coffee bean, is traditional). History of use in Africa and Middle East. Safety not established. Note: New entry for dried and powdered coffee berry (above).
Collagen (derived from fish skin) – see 'Fish collagen peptide'		
Colostrum (bovine, pre-milk produced by the cow's mammary glands in the first 72 hours after birth of the calf)	• Non-traditional food • Not novel food, except for infants.	Non-traditional food in the population in Australia and New Zealand. No safety concerns identified. (This view has been amended to correct the previous reference to bovine colostrum being a traditional food for infants. The ACNF considered that **bovine** colostrum is not a traditional food for infants). This view does not consider if bovine colostrum is a novel food for infants. Therefore, the above view is not applicable to the consumption of bovine colostrum by infants, or its addition to infant foods or infant formula products.[2]
Conjugated linoleic acid (CLA)	• Non-traditional food • Novel food	Safety concerns based on structure and proposed pattern and level of use. Two Applications received by FSANZ in 2008 (A1005 and A1012)
Cordyceps sinensis 2011	• Non-traditional food • Novel food	No tradition of use of Cordyceps sinensis as a food in Australia and New Zealand. Safety is not established as a food – potential for pharmacological effects based on its use as a traditional medicine. In addition, potential adverse effects have been reported in scientific literature.

[2] This update (in blue font) to the Record of Views was made in November 2020, for clarification purposes.

Food or food ingredient	Outcome View	Justification/Comment
Corn fibre (referred to as corn Ztrim)	• Traditional food • Not novel food	Corn fibre (insoluble dietary fibre) in powdered form is prepared from dry milled corn bran.
Cornus mas (Cornelian cherry) 2011	• Non-traditional food • Not novel food	Limited evidence of use as a food in Australia and New Zealand. However, there is a history of safe use as a food in other countries. No identified safety concerns based on the composition of the fruit. Note. This view relates only to the edible portion of the fruit of Cornus mas.
Cornus officinalis (Japanese Cornelian cherry) 2011	• Non-traditional food • Not novel food	Limited evidence of use as a food in Australia and New Zealand. However, there is a history of safe use as a food in other countries. No identified safety concerns based on the composition of the fruit. Note. This view relates only to the edible portion of the fruit of Cornus officinalis.
Cranberry extract powder 2014	• Traditional food • Not novel food	Cranberry extract powder produced from cranberry juice concentrate. Sugars and organic solids are removed, while phenolic compounds are retained in the extract. Intended use of the extract in beverage products as a source of phenolic compounds. Components of cranberry extract powder have a history of consumption from cranberry juice products. This view only applies to cranberry extract powder added to beverages at a level that ensures the concentration of phenolic compounds in the final product is not greater than the concentration of these compounds in cranberry juice products.
α-Cyclodextrin	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use Application to FSANZ (A494). Permission in Standard 1.5.1.
γ-Cyclodextrin	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use. Application to FSANZ (A438). Permission in Standard 1.5.1.

Food or food ingredient	Outcome View	Justification/Comment
Dairy mineral concentration (Lactosalt Optitaste)	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand in context presented. Isolation and concentration of milk minerals and subsequent addition to other foods is not consistent with the history of consumption of dairy products. No safety concerns identified.
D-allulose 2020	• Non-traditional food • Novel food	No tradition of use of D-allulose as a food in Australia and New Zealand. Safety not established - requires assessment of proposed patterns and levels of use before it can be sold as a food in Australia and New Zealand. Potential for adverse effects in humans at high levels of intake. If processing aids are used in the manufacture of D-allulose, they may require approval under the Code.
Damiana (*Turnera diffusa* or *Turnera aphrodisiaca*, same species) – non-culinary herb	• Non-traditional food. • Not novel food when used in beverages at less than 100 mg/100 ml	No safety concerns identified at low levels of use. No application required when in beverages at less than 100 mg/100 ml.
Davidson Plum (*Davidsonia pruriens, Davidsonia, jerseyana, Davidsonia johnsonii*)	• Traditional food • Not novel food	Tradition of use as a food, mainly in Australia.
Deer Horn Extract (powder – deer velvet)	• Non-traditional food • Novel food	Used in complementary medicines. Safety concerns based on potential for adverse effects in humans.
Dendrobium (and its extracts including from *Dendrobium nobile*) 2020	• Non-traditional food • Novel food	No tradition of use of *Dendrobium* (and its extracts including from *Dendrobium nobile*) as a food ingredient in Australia and New Zealand. Safety of *Dendrobium* (and its extracts including from *Dendrobium nobile*) is not established - requires assessment of proposed patterns and levels of use before it can be sold as food in Australia and New Zealand. Adverse effects have been reported in the scientific literature. Note: This view does not consider whether *Dendrobium* (and its extracts including from *Dendrobium nobile*) may be subject to other regulations, for example under the therapeutic goods or dietary supplements rules applying in Australia and New Zealand.

Food or food ingredient	Outcome View	Justification/Comment
Dermatan Sulphate	• Non-traditional food • Novel food	Used for therapeutic purposes for anti-thrombotic effects. Safety not established in context of potential for increased dietary exposure when added to foods.
Desert lime fruit (*Citrus glauca*) 2008	• Traditional food • Not novel food	Tradition of use as a food in Australia.
Diacyl glycerol (DAG) oil	• Non-traditional food • Novel food	Safety concerns based on structure and proposed pattern and level of use. Application to FSANZ (A505). Permission in Standard 1.5.1.
Diatomaceous earth 2014	• Non-traditional food • Not novel food	No safety concerns identified at proposed levels of use (one heaped teaspoon (6g) per day and as an ingredient in spelt bread (12g/620g loaf). Members noted diatomaceous earth is also a generally permitted processing aid in Standard 1.3.3 of the Code. Use as a processing aid is required to meet the specification requirements for identity and purity referenced in Standard 1.3.4 of the Code. The ACNF considered that diatomaceous earth used as an ingredient should also meet these specification requirements. Therefore, this view relates only to diatomaceous earth that meets the specification requirements referenced in Standard 1.3.4 of the Code.
Dieffenbachia amoena (dried vegetable) 2008	• Non-traditional food • Novel food	Significant safety concerns identified.
Dihydrocapsiate 2019	• Non-traditional food • Novel food	No tradition of use of dihydrocapsiate as a food ingredient in Australia and New Zealand. Safety assessment of proposed patterns and levels of use required. Note: This view does not consider whether dihydrocapsiate may be subject to the nutritive substance requirements of Standard 1.1.1–10 of the Code. The nutritive substance provisions in the Code should be taken into account when considering the addition of dihydrocapsiate to food.

Food or food ingredient	Outcome View	Justification/Comment
D-Mannose	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use. Outcome view reaffirmed by ACNF in February 2015. Safety of use as a food not established. D-Mannose products appear to typically be marketed as supplements associated with the treatment or prevention of urinary tract infections. Potential medicinal type effects and possible adverse effects would need to be assessed before safety for use as a food in Australia and New Zealand can be established.
Docosahexaenoic acid (DHA) powder sourced from algae *Crypthecodinium cohnii*	• Traditional food for infants • Not novel food	Traditional food for infants. Non-traditional in general population but no safety concerns identified.
Docosahexaenoic acid (DHA) sourced from *Schizochytrium* sp. marine algae	• Non-traditional food • Novel food	Safety of source from which DHA is derived is not established – potential for presence of undesirable substances. Application to FSANZ (A428). Permission in Standard 1.5.1.
Docosahexaenoic acid (DHA) and Eicosapentaenoic acid (EPA) rich oil sourced from *Schizochytrium* sp. marine algae 2012	• Traditional food • Not novel food	DHA rich oil sourced from *Schizochytrium* sp. has been a permitted novel food ingredient in Australia and New Zealand since 2002. The DHA:EPA ratio in the DHA & EPA rich oil is similar to existing ratios in fish oils.
Dong quai (*Angelica sinensis*) powdered root 2008	• Non-traditional food • Novel food	Reports of adverse effects when used in Chinese medicine. Safety not established.
D-Ribose 2012	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use. Proposed levels of use are likely to result in patterns and levels of consumption of the free form of D-Ribose that are greater than existing intake from foods.
D-Tagatose	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use. Application to FSANZ (A472). Permission in Standard 1.5.1
Edible insects *Zophobas morio* (super mealworm), *Achaeta domestica* (house crickets), and *Tenebrio molitor* (mealworm beetle)	• Non-traditional food • Not novel food	Non-traditional in Australia and New Zealand. No safety concerns identified. Labelling of true nature of food required. *Crickets: There is recent evidence to suggest there may be a risk of*

Food or food ingredient	Outcome View	Justification/Comment
		allergenicity in crustacean-allergic or other sensitive individuals when consuming crickets or foods derived from crickets[3].
Equisetum arvense (horsetail) (stem and strobilus as an ingredient in a powdered beverage base at a level of 0.008% - resulting in 8mg per serve of final product per day) 2014	• Non-traditional food • Not novel food	No safety concerns identified at intended level of use.
Eria jarensis (and extracts) 2020	• Non-traditional food • Novel food	No tradition of use of *Eria jarensis* (and extracts)as a food ingredient in Australia and New Zealand. Safety of *Eria jarensis* (and extracts) is not established - requires assessment of proposed patterns and levels of use before it can be sold as food in Australia and New Zealand. Adverse effects have been reported in the scientific literature. Note: This view does not consider whether *Eria jarensis* (and extracts) may be subject to other regulations, for example under the relevant therapeutic goods, dietary supplements, or misuse of drugs rules applying in Australia and New Zealand.
Eriodictyon californicum (yerba santa/santa herba) (SantEnergy™ Nu). 2020	• Non-traditional food • Novel food	No tradition of use of *Eriodictyon californicum* or its extracts as a food in Australia and New Zealand. Safety not established - requires assessment of proposed patterns and levels of use before it can be sold as a food in Australia and New Zealand. Note: This view does not consider whether the ingredient may be subject to the nutritive substance requirements of Standard 1.1.1–10 of the Code. The nutritive substance provisions in the Code should be taken into account when considering the addition of *Eriodictyon*

[3] This update to the Record of Views was agreed at the March ACNF 2019 meeting.

Food or food ingredient	Outcome View	Justification/Comment
		californicum (yerba santa/santa herba) (SantEnergy™ Nu) to food.
Essential oils as flavourings	• Regulate as food additives (flavours)	So long as these are not listed in Standard 1.4.4, their use as flavourings would be permitted under Standard 1.3.1. Use as a flavouring assumes that they would be used in small amounts.
Euryale ferox seeds (also known as foxnut, Makhana, gorgon nut) 2017	• Non-traditional food • Novel food	Limited information available upon which to establish safety of human consumption. Limited reports of medicinal effects, but potential compounds of interest or mechanisms of action not known. Further assessment required to establish safety of use in food.
Euryale ferox seeds, popped (also known by the name Makhana). This view relates only to the popped and roasted form of the seed kernel, not to other forms of *Euryale ferox* seeds such as powder. 2020	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified.
Evening primrose seed	• Non-traditional food • Not novel food	No safety concerns identified at the proposed levels of use.
Finger lime (*Citrus australasica*) 2008	• Traditional food • Not novel food	Tradition of use as a food in Australia.
Fish collagen peptide (derived from fish (Pollock) skin) 2018	• Non-traditional food • Not novel food	Hydrolysed fish skin collagen product. No tradition of use as a food ingredient in Australia or New Zealand. No safety concerns identified, noting that mandatory labelling declaration requirements of Standard 1.2.3 apply to fish when present in a food for sale.
Flaxseed oil with added lignans (LinumLife)	• Non-traditional food • Novel food	No tradition of use in the context presented. Some safety concerns related to the levels of phytoestrogens.
Fonio grain from *Digitaria exilis* – White Fonio) 2015	• Non-traditional food • Not novel food	No tradition of use as a food in Australia and New Zealand. However, no safety concerns identified with intended use of Fonio in a variety of ways (steamed as couscous, cooked like porridge, milled into flour and

Food or food ingredient	Outcome View	Justification/Comment
		otherwise used as an ingredient in foods).
Fragrant pepperbush (see *Tasmannia glaucifolia*)		
Fresh bamboo shoots	• Traditional food • Not novel food	Traditional food (particularly of canned product), however knowledge about appropriate preparation of fresh product required to ensure safe consumption. Requirement for preparation instructions in Standard 1.2.6 – Directions for Use and Storage.
Fucoidan from brown seaweed (*Undaria pinnatifida*) 2019	• Non-traditional food • Novel food	No tradition of use of fucoidan as a food ingredient in Australia and New Zealand. Safety assessment of proposed patterns and levels of use required. Note: This view does not consider whether fucoidan may be subject to the nutritive substance requirements of Standard 1.1.1–10 of the Code. The nutritive substance provisions in the Code should be taken into account when considering the addition of fucoidan to food.
Fulvic acid (see Humic – fulvic acid)		
Fusarium strain flavolapis - protein from *Fusarium* strain flavolapis 2022	• Non-traditional food • Novel food	No tradition of use of protein from *Fusarium* strain flavolapis as a food ingredient in Australia and New Zealand. Safety of protein from *Fusarium* strain flavolapis is not established - requires assessment of proposed patterns and levels of use before it can be sold as food in Australia and New Zealand.
Gac (juice derived from the fruit of *Momordica cochinchinensis*, Spreng)	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. History of food use in Asia. No safety concerns identified based on composition of the fruit or the juice.
Galactooligosaccharides	• Traditional in dairy foods • Not novel in dairy based foods	Traditional in dairy based foods as a result of fermentation and/or hydrolysis of lactose. Detected in low-lactose infant formula manufactured for over 20 years, and numerous other dairy based products.

Food or food ingredient	Outcome View	Justification/Comment
		Proposal P306 in progress. Application A598 on hold awaiting outcomes of P306.
Galactooligosaccharides (Alpha-galactooligosaccharides derived from pea and soy) 2018	• Non-traditional food • Not novel food	No tradition of use of adding plant based galactooligosaccharides (GOS) to foods in Australia and New Zealand. GOS are present in some plant based foods including legumes and pulses (at approximately 0.3 to 1.55g per 100g). However, the intended addition of plant based GOS to foods to achieve a dietary intake of 3-12g per day is higher than amounts likely to be consumed via natural presence in foods such as legumes and pulses. No safety concerns identified at intended level of use. Potential for gastrointestinal disturbance at high levels of intake (which is commonly associated with consumption of other non-digestible fibres). Note: GOS is defined in Standard 1.1.2 of the Code (derived from lactose). The Code also includes permission for specific quantities of GOS (as defined in the Code) to be included in infant formula products (Standard 2.9.1). Plant based GOS are not derived from lactose and therefore may not meet the definition of GOS in the Code (and is also unlikely to be permitted to be added to infant formula products).
Gamma glutamyl cysteine (Glyteine™) 2021	• No view provided.	ACNF considered that if gamma glutamyl cysteine is regarded as a food ingredient, it is more likely to be subject to the pre-market approval requirements in the Code for substances used as nutritive substances. Therefore, no view was provided in the context of whether gamma glutamyl cysteine may be a novel food. Note: This view does not consider whether gamma glutamyl cysteine may be subject to other regulations, for example under the relevant therapeutic goods or dietary supplements rules applying in Australia and New Zealand.

Food or food ingredient	Outcome View	Justification/Comment
Ganoderma lucidum 2011 2016	• Non-traditional food • Novel food	Little evidence of use of *Ganoderma lucidum* as a food in Australia and New Zealand. Safety is not established as a food – potential for pharmacological effects based on its use as a traditional medicine. In addition, potential adverse effects have been reported in scientific literature.
Garcinia cambogia (source of 5-hydroxycitric acid)	• Non-traditional food • Novel food	Safety concerns based on potential for adverse effects in humans.
Gardenia blue (*Gardenia jasminoides* Ellis) 2020	• Regulate as a food additive	Intended use is as a blue colour. An application is required before it can be used in food.
Ginkgo nut	• Non-traditional food • Novel food	Non-traditional food in Australia and New Zealand. Safety concerns as it contains 4'-O-methylpyridoxine which is heat stable, cannot be deactivated by cooking and can only be removed by washing.
(High) β-Glucan cereals	• Non-traditional food • Not novel food	Natural variety sourced from a cereal fraction with high natural levels of β-glucan. No safety concerns identified.
β-Glucan derived from barley, produced using a natural milling and separation process, potentially followed by further processing – e.g. enzymatic starch hydrolysis at elevated temperature with ethanol precipitation	• Non-traditional food • Not novel food	No safety concerns identified with the production method employed.
β-Glucan derived from oats 2017	• Traditional food • Not novel food	Intended use likely to result in similar exposure to β-Glucans currently in the diet from consumption of oats and other β-Glucan containing foods. This view relates to the use of a 70% β-Glucan product derived from oats at up to 4% of in foods (resulting in up 3 grams of β-Glucan per serve).
β-Glucan derived from yeast (*Saccharomyces cerevisiae*) 2011	• Traditional food • Not novel food	Derived from cell wall of this yeast that is commonly used and present in a wide variety of foods. Intended levels of use are similar to current intake from the diet in Australia and New Zealand.
Glucosamine sulphate	• Non-traditional food • Novel food	Safety not established at the proposed level. Used as complementary medicine.

Food or food ingredient	Outcome View	Justification/Comment
Goji juice derived from the goji berry (*Lycium barbarum*)	• Non-traditional food • Not novel food	Both the fruit and the juice are non-traditional in Australia and New Zealand. No safety concerns identified based on composition of the berry or the juice. History of food use in central Asia.
Grape pomace extract	• Non-traditional food • Not novel food	No concerns regarding composition or safety.
Grapeseed extract	• Non-traditional food • Not novel food	No concerns regarding composition or safety.
Graviola (*Annona muricata L*) – frozen fruit pulp	• Non-traditional food • Not novel food	Limited tradition of safe use in some population sub-groups. No concerns regarding composition or safety.
Green coffee beans – unroasted	• Traditional food • Not novel food	Meets definition of coffee in Code.
Green coffee extract (*Coffea Arabica*)	• Non-traditional food • Not novel food	Non-traditional use in food context. No concerns identified regarding composition or safety.
Green tree ants (*Oecophylla smaragdina).* 2019	• Traditional food • Not novel food	Tradition of use as an indigenous food in Australia. The Committee noted that there are reports of allergy, including three reports of anaphylaxis, associated with consumption of green tree ants.
Guanabana fruit (*Annona muricata* L.)	• Non-traditional food • Not novel food	No concerns identified regarding composition or safety.
Hawthorn-berry (*Cratagegus oxyacantha*) based jam	• Non-traditional food • Novel food	Safety concerns based on potential for adverse effects in humans.
Hemp (*Cannabis* spp.) See 'Justification/Comment' column for additional information.	• Non-traditional food • Novel food	The Code permits the sale of hemp seeds as food and as ingredients in foods, subject to certain requirements – see Standard 1.4.4 – Prohibited and restricted plants and fungi. Other parts of the hemp plant are prohibited from being sold as food or used as ingredients in food for sale (see Standard 1.4.4 and Schedule 23 of the Code).
Hericium coralloides powdered extract produced from the mushroom. 2021	• Non-traditional food • Novel food	No tradition of use of an extract produced from the mushroom in Australia and New Zealand. Safety not established, requires assessment before it can be sold as a food in Australia and New Zealand.
Hibiscus sabdariffa (flower)	• Traditional food • Not novel food	Tradition of use in a number of food applications and also appears to have been available (in this context) in

Food or food ingredient	Outcome View	Justification/Comment
		Australia and New Zealand for a number of years.
High Pressure Processed (HPP) yoghurt	• Traditional food • Not novel food	No significant changes to the physical characteristics of yoghurt when produced using HPP technology to extend shelf-life. Tradition of use of yoghurt in Australia and New Zealand.
High Pressure Processed (HPP) foods (for foods that do not require a prescribed pasteurisation step, or where HPP is used in addition to pasteurisation) 2009	• Traditional foods • Not novel foods	HPP is a well established food processing technology. The use of HPP for traditional foods that do not have a prescribed pasteurisation step (or where HPP is used in addition to pasteurisation) is not considered to make a food non-traditional.
Highly branched cyclic dextrin (Cluster dextrin) 2021	• Non-traditional food • Not novel food	No tradition of use of Highly branched cyclic dextrin (Cluster dextrin) product as a food ingredient in Australia and New Zealand. However, no safety concerns identified with intended use of Highly branched cyclic dextrin (Cluster dextrin) for use as a carbohydrate source, 25 – 60 g per day in a range of foods. Note: Processing aids used in the manufacture of Highly branched cyclic dextrin (Cluster dextrin) require permission under the Code.
Hoodia gordonii	• Non-traditional food • Novel food	Consumed as an appetite and thirst suppressant. Potential for reduction in food intake and body weight, which may be considered adverse effects in certain population sub-groups. Proposed patterns and levels of consumption may be higher than traditional use.
Horopito (leaf of Pseudowintera colorata used as a seasoning / spice (similar to pepper)) 2018	• Traditional food • Not novel food	Tradition of use as a food in New Zealand.
Hovenia dulcis (Oriental raisin tree) extract	• Non-traditional food • Novel food	No tradition of use of *Hovenia dulcis* extract as a food ingredient in Australia and New Zealand. Safety of *Hovenia dulcis* extract is not established.

Food or food ingredient	Outcome View	Justification/Comment
2021[4]		
Hu-hu grub (*Prionoplus reticularis*)	• Traditional food • Not novel food	Traditional of safe use – eaten as a delicacy in Maori populations in New Zealand.
Huito (jagua) (*Genipa americana*) fruit juice and watermelon juice colour blend. 2020	• Regulate as a food additive	Intended use is as a blue colour. An application is required before it can be used in food.
Humic – fulvic acid (also known as Plant Colloidal Minerals) 2016	• Non-traditional food • Not novel food	No safety concerns identified at use levels that provide up to 100mg of humic – fulvic acid per serve. View relates only to the addition to food (including beverages) of humic – fulvic acid at the level described above. Use at higher levels may require a safety assessment.
Hyaluronic acid 2019	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified at level of use of up to 150 mg per serve. If the hyaluronic acid is produced using gene technology, Standard 1.5.2 applies.
Hydrolysed keratin from sheep's wool 2009	• Non-traditional food • Novel food	Sheeps' wool is not a traditional food source. Safety is not established – product is not adequately characterised.
Ilex guayusa (leaf – infusion in hot water) 2015	• Non-traditional food • Not novel food	Plant native to South America. Leaves are used in preparation of hot beverage (similar to tea). No safety concerns identified when consumed in this way. See next entry for leaf extract.
Ilex guayusa (leaf extract in ready-to-consume beverage) 2017	• Non-traditional food • Novel food	Safety not established. See above entry for leaf infusion in hot water.

[4] This item was considered further at a subsequent meeting in 2021, with a view that the ingredient may be more appropriately regarded as a therapeutic good, dependent on any representations made.

Food or food ingredient	Outcome View	Justification/Comment
Ilex guayusa extract (AmaTea®) (leaf extract containing approximately 20% caffeine, for use in a range of foods) 2021	• Non-traditional food • Novel food	No tradition of use of *Ilex guayusa* extract as a food ingredient in Australia and New Zealand. Safety of *Ilex guayusa* extract is not established - requires assessment of proposed patterns and levels of use before it can be sold as food in Australia and New Zealand. Note: This view does not consider whether *Ilex guayusa* extract is a food, and/or if it may be subject or better suited to other regulations, for example under the relevant therapeutic goods or dietary supplements rules applying in Australia and New Zealand.
Ilex paraguariensis (Yerba mate) extract standardised to contain 2% caffeine. 2021[5]	• Non-traditional food • Novel food	No tradition of use of *Ilex paraguariensis* (Yerba mate) extract as a food ingredient in Australia and New Zealand. Safety of *Ilex paraguariensis* (Yerba mate) extract is not established - requires assessment of proposed patterns and levels of use before it can be sold as food in Australia and New Zealand. Note – This view relates to the *Ilex paraguariensis* plant extract regardless of caffeine content. The percentage caffeine in the Record of View refers only to the specific formulation provided to the committee for consideration.
Illawarra plum (*Podocarpus elatus*) 2009	• Traditional food • Not novel food	Tradition of use as a food in Australia.
Irvingia gabonensis – see African mango seed		
Isoflavones from red clover (*Trifolium pratense L.*)	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use.
Isomalto-oligosaccharide (IMO) 2011 2012	• Non-traditional food • Novel food	New food ingredient. Safety assessment of proposed patterns and levels of use required. Approved in 2017 as a novel food in Standard 1.5.1 (Application A1123)

[5] Amendments made in October 2021 and March 2022 to the third column for clarification purposes.

Food or food ingredient	Outcome View	Justification/Comment
Isomaltulose	• Non-traditional food • Novel food	Identified sub-groups for which there is the potential for adverse effects. Approved novel food in Standard 1.5.1 (Application A578)
Kakadu plum (*Terminalia ferdinandiana*) 2008	• Traditional food • Not novel food	Long history of use in Australia.
Kangaroo grass (*Themeda triandra)* 2020	• Traditional food in Australia • Not novel food	Tradition of use as a food in Australia by Indigenous people. Note 1: The view is limited to the same traditional use, which is for the milled whole grain or seeds made into baked products such as bread. Any extension of use or new processing methods are not subject to this view. Note 2: The Committee noted that the safe and suitable provisions of the food acts apply to the food produced, such as safe levels of contaminants or toxicants.
Kawakawa dried leaf herbal infusion (similar to 'tea') (from leaves of *Piper excelsum*) 2017	• Traditional food in New Zealand • Not novel food	Tradition of use of the dried leaf in herbal infusions by Maori and by early settlers in New Zealand. Herbal infusion products also widely available in New Zealand at present. Note: This views relates only to the use of the dried leaf of *Piper excelsum* (Kawakawa) in a herbal infusion. Other uses of the leaf, or other parts of the plant, are not subject to this view.
Kawakawa dried leaf as a component of a seasoning (*from leaves of Piper excelsum).* 2022	• Traditional food in New Zealand • Not novel food	Tradition of use of the dried leaf in herbal infusions by Maori and by early settlers in New Zealand. Note: This view relates only to the use of the dried leaf of *Piper excelsum* (kawakawa) as a minor component of a seasoning such as a herb or spice blend. Other uses of the leaf, or other parts of the plant, are not subject to this view.
Kelp – fermented 2014	• Non-traditional food • Not novel food	Tradition of consumption of kelp, but not fermented kelp. Intended use as an ingredient (at 50mg/kg) in a beverage product. No safety concerns identified at this use level.

Food or food ingredient	Outcome View	Justification/Comment
		Note: View applies only to fermented kelp as described above. High iodine intake may present safety concerns for some consumers. Therefore, the use of fermented kelp at higher levels and/or in other foods may require a safety assessment.
Kimchi (traditional Korean fermented dish)	• Non-traditional food • Not novel food	Made from some traditional ingredients, but is fermented. History of use in Korea without adverse effects.
Kombucha tea	• Traditional food • Not novel food	Although considered traditional, there are safety concerns regarding contamination with microorganisms such as mould.
Konjac (100% konjac in elastic, thermo-irreversible gel rather than as an additive)	• Non-traditional food • Not novel food	History of safe use in Japan and other Asian countries with no known adverse effects.
Konjac glucomannans (flour/powdered product derived from tubers of *Amorphophallus* species) 2011	• Non-traditional food • Not novel food	History of safe use in Japan as a food ingredient, including production of konjac thermo-irreversible gel (see previous view above). No safety concerns identified when used as a food ingredient. However, please note the following: ***Mini jelly cups containing konjac* and *glucomannan in tablet form* are both banned in Australia** (as potential choking hazards). See the Product Safety Australia website for more information: www.productsafety.gov.au.
Korean supplement drink (2) including *Angelica Keiskei*, *Artemisia princes*, *Ganoderma lucidum*, and *Cordyceps*	• Non-traditional food • Novel food	Safety concerns based on potential for adverse effects in humans.
Korean supplement drink (containing lotus seeds and root (*Nelumbo nucifera* syn. *Nelumbium speciosum*), sea tangle or kelp (*Laminaria japonica*), jew's marrow (*Corchorus olitorius*))	• Non-traditional food • Not novel food	No safety concerns at the proposed low level of use of ingredients.
Korean tea (containing *Rehmannia glutinosa* and *Wolfiporia extensa).* 2020	• Non-traditional food • Novel food	No tradition of use of *Rehmannia glutinosa* and *Wolfiporia extensa* as foods in Australia and New Zealand. Safety of these ingredients is not established - requires assessment of

Food or food ingredient	Outcome View	Justification/Comment
		proposed patterns and levels of use before they can be sold as food in Australia and New Zealand. Adverse effects have been reported in the scientific literature.
Krill protein – partially hydrolysed isolate from Antarctic krill (*Euphausia superba*) 2021	• Non-traditional food • Not novel food	No tradition of use of partially hydrolysed protein isolate from Antarctic krill (*Euphausia superba*) as a food ingredient in Australia and New Zealand. However, no safety concerns identified with intended use as a protein source at levels of up to 20 g per serve. Krill is a crustacean and therefore this food is subject to allergen labelling requirements in Standard 1.2.3 of Code. Note: Any processing aids used in the manufacture of partially hydrolysed protein isolate from Antarctic krill require permission under the Code.
Kupua (*Theobroma grandiflorum*) – frozen puree	• Non-traditional food • Not novel food	History of use in Brazil and Peru. No indication of safety concerns.
Lactobacillus (new strains)	• Non-traditional food • Novel food	Although there is a history of use of *Lactobacillus bulgaricus* in yoghurt, new lactobacillus strains would be non-traditional foods in Australia and New Zealand.
Lactobacillus acidophilus 2008	• Traditional food • Not novel food	Long history of use in yoghurt and fermented milk products. It is also used in complementary medicines.
Lactobacillus acidophilus L-92 (heat inactivated) 2024	• Non-traditional food • Not novel food	No tradition of use of *Lactobacillus acidophilus* L-92 (heat killed/heat inactivated) as a food ingredient in Australia and New Zealand. However, no safety concerns identified with intended use of *Lactobacillus acidophilus* L-92 (heat inactivated) at up to 2 x 10^{10} cells per serve in a range of foods and beverages. Note: This view relates only to *Lactobacillus acidophilus* L-92 (heat inactivated).
Lactobacillus casei BPL4 CECT 9104 2019	• Traditional food • Not novel food	Long history of exposure to *Lactobacillus* in fermented foods and breast milk. *Lactobacillus* are also used as a probiotic in complementary medicines.

Food or food ingredient	Outcome View	Justification/Comment
Lactobacillus gasseri CP2305 (heat inactivated) 2021	• Non-traditional food • Not novel food	No tradition of use of *Lactobacillus gasseri* CP2305 product as a food ingredient in Australia and New Zealand. However, no safety concerns identified with intended use of *Lactobacillus gasseri* CP2305 (heat inactivated) at up to 1 x 10^{10} cells per day in a range of foods and beverages. Note: This view relates only to the CP2305 strain of *Lactobacillus gasseri.*
Lactobacillus helveticus (R0052 strain) 2020	• Non-traditional food • Not novel food	No tradition of use as a food ingredient in Australia and New Zealand. No safety concerns identified at intended levels of use (up to 1 x 10^{11} CFU per serve). Note: This view relates only to the R0052 strain of *Lactobacillus helveticus.*
Lactobacillus paracasei KW3110 strain (heat killed) 2009	• Non-traditional food • Novel food	Safety not established in food – potential effects on immune system. View is for heat killed *Lactobacillus paracasei* KW3110 only.
Lactobacillus paracasei MCC1849 strain (heat killed) 2018 2024	• Non-traditional food • Novel food	Safety not established in food – potential effects on immune system require additional assessment prior to sale as a food. Note: This view relates only to heat killed *Lactobacillus paracasei* MCC1849 strain. See above view for heat killed KW3110 strain and below view for viable *Lactobacillus paracasei*.
Lactobacillus paracasei 2010	• Non-traditional food • Not novel food	Used as a probiotic internationally. No safety concerns identified. Note: this view is distinct from the previous view for heat killed *L. paracasi* KW3110 (see above).
Lactobacillus paragasseri SBT2055 2023	• Non-traditional food • Not novel food	No tradition of use as a food ingredient in Australia and New Zealand. No safety concerns identified at intended levels of use (up to 1 x 10^{6} CFU per day). Note: This view relates only to the SBT2055 strain of *Lactobacillus paragasseri*

Food or food ingredient	Outcome View	Justification/Comment
Lactobacillus plantarum 2010	• Traditional food • Not novel food	Long history of use in fermented food products. It is also used as a probiotic.
Lactobacillus plantarum L-137 (heat inactivated) 2021	• Non-traditional food • Not novel food	No tradition of use of *Lactobacillus plantarum* L-137 (heat killed/heat inactivated) as a food ingredient in Australia and New Zealand. However, no safety concerns identified with intended use of *Lactobacillus plantarum* L-137 (heat killed/heat inactivated) at up to 1.2 x 10^{10} cells per day in a range of foods and beverages. Note: This view relates only to the heat inactivated L-137 strain of *Lactobacillus plantarum*.
Lactobacillus reuteri (NCIMB 30242 strain) 2013	• Traditional food • Not novel food	History of consumption *L. reuteri* in general population. *L. reuteri* NCIMB 30242 is a strain that is present in, and consistent with the characteristics of the *L. reuteri* species as a whole. View is for NCIMB 30242 strain only.
Lactobacillus rhamnosus CNCM I-4036 2019	• Traditional food • Not novel food	Long history of exposure to *Lactobacillus* in fermented foods and breast milk. *Lactobacillus* are also used as a probiotic in complementary medicines.
Lacticaseibacillus rhamnosus G10P11-4 (formerly known as *Lactobacillus rhamnosus* G10P11-4) 2019 2021	• Non-traditional food • Not novel food[6]	As this is an evolved strain, it is a non-traditional food in Australia and New Zealand. No safety concerns identified for intended use in a starter culture for fermented dairy products.
Lactobacillus rhamnosus (R0011 strain) 2020	• Non-traditional food • Not novel food	No tradition of use as a food ingredient in Australia and New Zealand. No safety concerns identified at intended levels of use (up to 1 x 10^{9} CFU per serve) Note: This view relates only to the R0011 strain of *Lactobacillus rhamnosus.*

[6] This view was updated in June 2021. It was previously regarded as a non-traditional, novel food

Food or food ingredient	Outcome View	Justification/Comment
Lactococcus lactis subsp. *lactis* JCM 5805 (heat inactivated) 2022	• Non-traditional food • Not novel food	No tradition of use of *Lactococcus lactis* subsp. *lactis* JCM 5805 (heat killed/heat inactivated) as a food ingredient in Australia and New Zealand. However, no safety concerns identified with intended use of *Lactococcus lactis* subsp. *lactis* JCM 5805 (heat inactivated) at up to 1 x 10^{11} cells per day in a range of foods and beverages. Note: This view relates only to the JCM 5805 strain of *Lactococcus lactis* subsp. *lactis* (heat inactivated).
Lactoferrin (Bovine) for use in dairy products at 10-100 mg/100mL or 100 g	• Traditional food • Not novel food	Normal constituent of bovine milk at 20-200 µg/mL (2-20 mg/100 mL). Proposed use in yoghurt is within the normal range of dietary intake of lactoferrin from dairy foods in the diet. Traditional food when used in this way.
Lapacho (*Tabebuia impetiginosa, T.avellanedae*) – also known as Pau d'Arco	• Non-traditional food • Novel food	Studies in rats indicate fetotoxic and embryotoxic effects of the characterising chemical constituent, lapachol. Known potential for adverse effects in humans.
Larch arabinogalactan (*Larix occidentalis*)	• Non-traditional food • Not novel food	Arabinogalactan (larch gum, 409) is approved for use as a Schedule 2 food additive in Standard 1.3.1. Non-traditional when used as a food ingredient. No safety concerns identified based on its history of safe use as a food additive.
L-Arginine alpha-ketoglutarate	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use.
Lavender (*Lavendula angustifolia*)	• Traditional food • Not novel food	Traditional use for purpose of flavouring. No safety concerns at proposed low level of use.
Leaf protein concentrate from *Medicago sativa* (lucerne / alfalfa) 2023	• Non-traditional food • Novel food	No tradition of use as food in Australia and New Zealand. Safety not established - requires a safety assessment of proposed patterns and levels of use before it can be sold as a food in Australia and New Zealand.
Lemon aspen fruit (*Acroychia acidula*) 2008	• Traditional food • Not novel food	Tradition of use as a food in Australia.

Food or food ingredient	Outcome View	Justification/Comment
Lemon myrtle (*Backhousia citriodora*)	• Traditional food • Not novel food	Tradition of use in a number of food applications and appears to have been available (in this context) in Australia for a number of years.
Lentein (Lentein™ Complete) 2017	• Non-traditional food • Not novel food	No safety concerns identified at intended levels of use (as an ingredient in a variety of food products at up to 24 grams per serving). This view refers to the dried and milled powder product derived from plants commonly known as duckweeds and water lentils (from the *Lamnaceae* family) that grow in water. Plants are grown in a controlled environment.
Leuconostoc carnosum (M-CULTURE® Safe GDS®3349®50) 2021	• Non-traditional food • Novel food	No tradition of use of *Leuconostoc carnosum* (M-CULTURE® Safe GDS®3349®50) as a food ingredient (live bacterial protective culture) in Australia and New Zealand. Safety of *Leuconostoc carnosum* (M-CULTURE® Safe GDS®3349®50) is not established.
Leuconostoc mesenteroides CJLM119) as a kimchi starter culture 2023	• Non-traditional food • Not novel food	No tradition of use of *Leuconostoc mesenteroides* CJLM119 as a food ingredient in Australia and New Zealand. However, no safety concerns identified with intended use of *Leuconostoc mesenteroides* CJLM119 as a starter culture to make kimchi products.
Lion's mane powder (*Hericium erinaceus*) 2019 2021[7]	• Non-traditional food • Novel food	Non-traditional food in Australia and New Zealand. Safety not established, requires assessment before it can be sold as a food in Australia and New Zealand. Adverse effects have been reported in the scientific literature.
Lithothamniom calcareum (also known as *Phymatolithon calcareum* or red seaweed) 2009	• Non-traditional food • Not novel food	No safety concerns identified. This view relates to 1.7 g of the powdered seaweed per serve, with up to two servers per day.[8]

[7] View relates to Lions mane powder extract.

[8] This view was updated in June 2021.

Food or food ingredient	Outcome View	Justification/Comment
Long neck turtle (*Chelodina longicollis*)	• Non-traditional food • Not novel food	Limited history of use in population sub-groups with safety concerns identified based on this use. The sale of the meat of long-neck turtles is not covered by the Code and would require permission for human consumption under State or Territory law.
Luo han guo extract (*Siraitia grosvenorii*, otherwise known as Momordica P.E.)	• Regulate as a food additive (intense sweetener)	Extract contains a high level of mogroside, an intense sweetener. No Application for approval of extract as an intense sweetener received.
Luo han guo fruit juice extract concentrate (PureLo™) Note: this view was previously termed a 'concentrate'. Upon further consideration, it is more appropriate to refer to this product as an extract.	• Regulate as a food additive (intense sweetener)	No application for approval of extract concentrate as an intense sweetener. Permission required for approval of concentrate as an intense sweetener since it contains a high level of mogroside and proposed use is as sweetener, including a table-top sweetener.
Luo han guo fruit juice (*Siraitia grosvernorii* - also known as monk fruit juice) 2013	• Traditional food • Not novel food	Tradition of use as a food in Australia and New Zealand, particularly in traditional Asian diets. This view is distinct from the previous Luo han guo extract views. This view relates to the juice of the fruit and not to extracts that concentrate the level of mogrosides present in the fruit. The total mogroside content of the juice is approximately 5%.
Lycopene-enriched tomato extracts	• Non-traditional food • Not novel food	No safety concerns identified. Composition comparable to tomato paste products.
Maca powder (*Lepidium meyenii*)	• Non-traditional food • Not novel food	History of safe use in South America. No concerns regarding composition.
Maltosyltrehalose syrup (Hallodex™) 2019	• Non-traditional food • Novel food	Non-traditional use as a food ingredient in Australia and New Zealand. Safety not established for proposed pattern and level of use, requires assessment before it can be sold as a food in Australia and New Zealand.
Mangifera indica leaf extract (Mango leaf extract) 2018	• Non-traditional food • Novel food	No tradition of use as a food in Australia or New Zealand. Safety of use as a food not established. Potential for pharmacological effects based on its use as a traditional medicine. In addition, potential adverse effects have been reported in scientific literature.

Food or food ingredient	Outcome View	Justification/Comment
Mangosteen juice (*Garcinia mangostena*)	• Traditional food • Not novel food	Traditional use as a food. No safety concerns identified.
Mangosteen rind powder (*Garcinia mangostana*)	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified.
Manuka oil as a flavour ingredient	• Regulate as a food additive (flavour)	If used only at levels necessary to impart flavour, can be regulated as a food additive. If it were used in greater quantities, then it would be considered a food ingredient in its own right and may be considered non-traditional and/or novel.
Manuka leaf and stem (Leptospermum scoparium) 2009	• Traditional food • Not novel food	Tradition of use as a food in New Zealand. Note: This view updates the previous view of Novel Foods Reference Group and is based on additional information on products available in the New Zealand market.
Matured hops extract 2018	• Non-traditional food • Novel food	Although there is a tradition of consumption of some components of hops in beer in Australia and New Zealand, the matured hops extract is not compositionally identical to the components present in beer. No history of use of the extract as a food or food ingredient in Australia and New Zealand. Potential biological effects and potential for new and/or increased dietary exposure to components of the extract required to establish safety.
Melaleuca (*Melaleuca quinquenervia*) isolates	• Regulate as a food additive (preservative)	Intended purpose is as a preservative. No application received for approval as a food additive.
Mesophyllum superpositum (algae, previously identified as *Lithothamnion superpositum* – product also known as AlgaeCal®) 2015	• Non-traditional food • Not novel food	No tradition of use as a food in Australia and New Zealand. However, no safety concerns identified with intended use of the powdered product in foods at up to 500mg per day. This view relates to the power itself, not to an amount of calcium.[9]
Methyl cellulose and hydroxypropyl methylcellulose	• Non-traditional food • Novel food	Non-traditional when used as ingredients in foods rather than as food additives. Safety not assessed in

[9] This view was updated in June 2021.

Food or food ingredient	Outcome View	Justification/Comment
		context of potential for greater consumption as ingredients in foods.
Methyl liberine (commonly known as dynamine) 2020	• Non-traditional food • Novel food	No tradition of use of methyl liberine as a food ingredient in Australia and New Zealand. Safety of methyl liberine is not established - requires assessment of proposed patterns and levels of use before it can be sold as food in Australia and New Zealand. Adverse effects have been reported in the scientific literature. Note: This view does not consider whether methyl liberine may be subject to other regulations, for example under the relevant therapeutic goods or dietary supplements rules applying in Australia and New Zealand.
Microwave assisted thermal sterilisation (MATS) 2016	• Traditional foods • Not novel foods	Microwave technology is well established in a food context. The use of microwave technology to assist in the sterilisation of foods is not considered to make a food non-traditional or novel. Note: The ACNF has not considered the efficacy of MATS in relation to sterilising foods. Food businesses will need to ensure the use of the MATS process is validated and achieves appropriate microbial inactivation rates.
Mintbush (*Prostanthera incisa, Prostanthera rotundifolia*) 2009	• Traditional food • Not novel food	Tradition of use as a food in Australia.
Milk basic protein (also known as bovine milk basic protein fraction) 2015	• Non-traditional food • Not novel food	No safety concerns identified at intended levels of use. Intended to be added to milk products, yoghurt, cheese, meal replacement and juice (up to 40mg/serve). Product is comprised primarily of milk proteins lactoferrin and lactoperoxidase (approximately 95%). **The ACNF noted that although the product is not likely to be considered a novel food, it is perhaps likely that the product will meet the definition of nutritive substance in Standard 1.1.1 of the**

Food or food ingredient	Outcome View	Justification/Comment
		Code. Nutritive substances are prohibited from being added to foods in Australia and New Zealand. An application to amend the Code is required for any product that meets the definition of nutritive substance in Standard 1.1.1 of the Code. Suppliers should consult with a food enforcement agency before adding this product to food.
Momordica grosvenori juice (as a sweetener)	• Regulate as a food additive (intense sweetener)	Not approved as an intense sweetener
Monk fruit juice – see 'Luo han guo fruit juice' entry		
Moringa oleifera leaf (malunggay) 2009 2014 2015 2020	• Non-traditional food • Novel food	Safety is not established as a food – potential for pharmacological effects based on its use as a traditional medicine.
Moringa oleifera (powdered mix of seed, leaf and fruit (seed pod)) 2012 2014 2015	• Non-traditional food • Novel food	Safety not established – potential for adverse effects in humans.
Mucuna pruriens bean (also known as magic velvet bean) 2018	• Non-traditional food • Novel food	No history of use in Australia and New Zealand. A number of therapeutic claims are associated with *Mucuna pruriens* bean, including management of male infertility and nervous disorders and use as an aphrodisiac. *Mucuna pruriens* contains L-dopa (L-3,4-dihydroxyphenylalanine), which is used as a treatment for Parkinson's disease. Reports of adverse effects in animal studies, including kidney toxicity and weight loss. Given the potential for pharmacological and adverse effects, safety of consumption of *Mucuna pruriens* bean is not established and further assessment is required.
Muntries (*Kunzea pomifera)* 2009	• Traditional food	History of use in Australia.

Food or food ingredient	Outcome View	Justification/Comment
Mycoprotein from *Fusarium venenatum* (Quorn™) 2008	• Non-traditional food • Not novel food	Non-traditional in Australia and New Zealand, but has been widely available elsewhere for over 20 years. Reported cases of adverse events (gastrointestinal disturbance and allergy) are very rare. No safety concerns identified.
Nata de Coco (a fermented coconut-gel dessert)	• Traditional food • Not novel food	Fermented coconut extract with tradition of use as a food and no safety concerns identified. Note: If Nata de Coco is sold as a plant growing medium that is recommended for consumption (after plants have been harvested), suppliers should be aware of any food safety requirements in the Code and requirements for the supply of safe and suitable food in respective Australian state and territory and/or New Zealand legislation.
Natto (fermented soybean product) 2014	• Non-traditional food • Not novel food	History of safe use in other countries, particularly Japan. No safety concerns identified in relation to consumption of natto.
Oat fibre (powdered material prepared from oat hull)	• Non-traditional food • Not novel food	Non-traditional food because the oat hull is used to prepare insoluble dietary fibre in powdered form. The oat hull is not normally consumed as part of the diet. No safety concerns identified.
Olive fruit extract (elaVida™ 40%) *(derived from the fruit of Olea europaea)* 2014	• Non-traditional food • Not novel food	No safety concerns identified levels of use (up to 20mg/day of hydroxytyrosol). The components of extract already consumed by general population at similar levels (through olive and olive product consumption).
Olive fruit juice (liquid concentrate and powder - HIDROX®) *(derived from the fruit of Olea europaea)* 2013	• Non-traditional food • Not novel food	No history of use of concentrated olive juice and powder as a food or ingredient in food in Australia and New Zealand. No safety concerns identified. Equivalent to olive fruit consumption in general population.
Olive leaf *(Olea europaea)*	• Non-traditional food • Novel food	Non traditional food in Australia and New Zealand. History of use of olive leaf extract for medicinal purposes but not dry leaf as a food. Safety not established.

Food or food ingredient	Outcome View	Justification/Comment
Olive leaf extract *(Olea europaea)* 2012	• Non-traditional food • Novel food	No history of use of olive leaf extract as a food or ingredient in food in Australia and New Zealand. Safety is not established as a food – potential for pharmacological effects based on its use as a traditional and complementary medicine. Potential for adverse effects at high dietary intakes.
Olive leaf powder (*this is the portion of the olive leaf remaining after removal of olive leaf extract).* *(Olea europaea* leaf powder)*)* 2020	• Non-traditional food • Novel food	No tradition of use as food in Australia and New Zealand. Safety not established - requires a safety assessment of proposed patterns and levels of use before it can be sold as a food in Australia and New Zealand. Potential for adverse effects in humans.
Olive leaf tea (*Olea europaea* leaf) 2018 2019	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. Olive leaf tea contains approximately 12 milligrams of oleuropein and its derivatives per 200 mL. Oleuropein is the major phenolic compound present in olive leaf – 12 milligrams is equivalent to the oleuropein content of two olives. No safety concerns were identified in relation to the consumption of olive leaf tea containing 12 milligrams of oleuropein per 200 mL. Note: This view relates only to olive leaf tea as described above. Please note separate views for olive fruit and leaf products in preceding rows of this table.
Passionflower (*Passiflora incarnata*)	• Traditional food • Not novel food	No safety concerns identified at proposed low levels of use.
Patagonol (extract of *Aristotelia chilensis*)	• Regulate as a food additive	Intended use appears to be as an additive – colouring or antioxidant. Likely considered non-traditional and novel if used in quantities greater than additive levels of use. Either way, an application would be required before could be used in food.
Pea and rice protein fermented by shiitake mycelia (*Lentinula edodes*) (PureTaste™Protein)[10] 2020	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified. However, the *Lentinula edodes* appears to function as a processing aid. No permission for

10 Registered trade mark (™) for the product in the United States of America

Food or food ingredient	Outcome View	Justification/Comment
		Lentinula edodes as a processing aid in the Code. Schedule 19 metal contaminant limits are required to be met.
Pereskia aculeata Miller (fresh leaves and dried leaf products such as flour) 2020	• Non-traditional food • Novel food	No tradition of use as a food ingredient in Australia and New Zealand. Safety of *Pereskia aculeata* leaves is not established - requires assessment of proposed patterns and levels of use before it can be sold as food in Australia and New Zealand. Adverse effects have been reported in the scientific literature.
Perilla oil (derived from the seeds of *Perilla frutescens*)	• Non-traditional food • Novel food	Non-traditional food in Australia and New Zealand. Safety concerns – purported antithrombotic and anti-inflammatory actions. May be unsuitable for some population sub-groups, e.g. Infants, children, pregnant and lactating women.
Perilla oil (*Perilla frutescens)* 2019	• Non-traditional food • Novel food	No tradition of use of perilla oil as a food in Australia and New Zealand. Safety not established, requires assessment before it can be sold as a food in Australia and New Zealand. Adverse effects have been reported in the scientific literature. This is an update on previous view (above) of the Novel Food Reference Group.
PhytocelltechTM *Malus domestica* (apple) – powder derived from the Uttwiler Spatlauber cultivar 2017	• Non-traditional food • Not novel food	No safety concerns identified at intended use levels (as a powdered beverage base at up to 10 micrograms per day).
PhytoCellTecTM Md Nu Apple cell culture homogenate from *Malus domestica,* variety Uttwiler Spätlauber. Comprises 1-10% fruit cell culture, 90-99% isomalt (carrier) 2020	• Non-traditional food • Not novel food	No safety concerns identified at intended use level in (foods and beverages) at up to 10 milligrams per day.
PhytoCellTecTM SV Nu Grape cell culture homogenate from *Vitis vinifera.* Comprises 1-10%	• Non-traditional food • Not novel food	No safety concerns identified at intended use level (at up to 20 milligrams per day).

Food or food ingredient	Outcome View	Justification/Comment
fruit cell culture, 90-99% isomalt (carrier) 2020		
Phytostanols derived from tall oils	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use.
Phytosterol esters derived from vegetable oils	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use. Approved novel food in Standard 1.5.1 in spreads (A410), 'healthy' breakfast cereal (A433), and low-fat milk and yoghurt (A434).
Phytosterol/phytostanol mixture derived from vegetable or tall oils	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use Application to FSANZ – subsequently withdrawn by applicant.
Phytosterols - free phytosterols derived from tall oils	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use. Approved novel food in Standard 1.5.1 in spreads (A417) and low-fat milk (A508)
Pigeon pea (*Cajanus cajan* (L.) Millsp.)	• Traditional food • Not novel food	Tradition of use as food with no safety concerns identified.
Pig face leaf as a component of a pickle or relish. (from leaves of *Carpobrotus glaucescens).* 2023	• Traditional food • Not novel food	Tradition of use as a food in Australia by Indigenous people. Note: This view relates only to the use of the succulent leaf of *Carpobrotus glaucescens* (pig face) as a minor component of a pickle or relish. Other uses of the leaf, or other parts of the plant, are not subject to this view. The stated use may not reflect the traditional use of the succulent leaves.
Pine bark extract	• Non-traditional food • Not novel when used as a surface treatment for cut fruit at 18 mg/L. • Other uses considered as a food additive.	Intended use will have a minimal impact due to: the small amount used on cut fruit; and the small number of products anticipated on the market. No application required when used as a surface treatment agent for cut fruit at this level. Other food uses of pine bark extract would be considered to have food additive (preservative) function and an application would be required to amend Standard 1.3.1.
Pine bark extract (Enzogenol®)	• Non-traditional food • Novel food	No tradition of use as a food in Australia and New Zealand. Pine bark is not a traditional food source. Safety of use as a food ingredient is not

Food or food ingredient	Outcome View	Justification/Comment
This view relates to the use of pine bark extract as an ingredient, rather than as a preservative (see preceding view for preservative function) 2012 2019		established at intended levels of use (greater levels than the use described above as a surface treatment for cut fruit).
Pistachia gum (for chewing) sourced from *Pistachia terebinthus* or *Pistachia lentiscus* (also known as turpentine gum and mastika gum)	• Non-traditional food • Not novel food	Non-traditional in broad community in Australia and New Zealand. Long history of use overseas (Middle East) and been available in Australia for some time.
Plant colloidal minerals (see Humic – fulvic acid)		
Polyglycitol syrup (when used in hard confectionery at levels up to 97%) 2014	• Non-traditional food • Not novel food	Potential for laxative effect at high levels of consumption. Similar to other polyols that are already in use in foods in Australia and New Zealand. Standard 1.2.3 of the Code includes requirements for labelling of polyols. Although polyglycitol syrup is not listed in Standard 1.2.3, the advisory statement for other polyols should be included on labels containing this ingredient. FSANZ will investigate amending Standard 1.2.3 to address this issue for polyglycitol syrup and other polyols that are not listed in the Standard. View only relates to the use of polyglycitol syrup in hard confectionery at levels of up to 97%.
Polypodium leucotomos 2017	• Non-traditional food • Novel food	Potential pharmacological effects associated with *Polypodium leucotomos*, including effects on immune system and photo-protective effects. Potential for adverse effects identified in some studies. Further assessment required to establish safety of use in food or beverage products.
Potato protein isolate 2010	• Traditional food • Not novel food	Sourced from potato. Equivalent to potato protein consumed in the diet of general population. Similar, in principle, to other fractions of foods, such as whey from milk.

Food or food ingredient	Outcome View	Justification/Comment
Pseudowintera colorata leaf – see 'Horopito'		
Pueraria mirifica	• Non-traditional food • Novel food	Non-traditional food (herb grown in Thailand, root used). Some safety concerns related to phytoestrogenic effects.
Purslane leaf as a component of a pickle or relish. (from leaves of *Portulaca oleracea).* 2023	• Traditional food • Not novel food	Tradition of use as a food in Australia by Indigenous people. Note: This view relates only to the use of the succulent leaf of *Portulaca oleracea* (purslane) as a minor component of a pickle or relish. Other uses of the leaf, or other parts of the plant, are not subject to this view. The stated use may not reflect the traditional use of the succulent leaves.
Quandong fruit flesh (*Santalum acuminatum*) 2008	• Traditional food • Not novel food	Traditional food in Australia.
Quinoa (grain sourced from South America)	• Non-traditional food • Not novel food	No safety concerns identified. No concerns regarding composition.
Rapeseed protein isolate (derived from the seeds of *Brassica napus* and *Brassica juncea*, which are varieties of rape plants (sources of canola oil)) 2017	• Non-traditional food • Novel food	Potential for allergenicity (due to either rapeseed sensitivity or cross-reactivity in consumers with mustard allergy) requires further assessment.
Red spinach extract (from leaves of *Amaranthus tricolour*) 2016	• Non-traditional food • Novel food	The extract is a source of nitrates (9%). Nitrates are naturally present in vegetables and fruits in particular, but at low levels (up to 0.5%). An acceptable daily intake (ADI) for nitrate intake has been set by the WHO Joint Expert Committee on Food Additives (JECFA). Consumption of the extract may result in dietary exposure to nitrates above the ADI. Therefore, the ACNF considers an assessment of safety is required before the product is sold as a food or added to foods.
Resveratrol (extract) sourced from some foods, particularly grapes (*Vitis vinifera*), and from the root	• Non-traditional food • Novel food	View relates to resveratrol when it is extracted and added to foods, and does not apply to resveratrol when it is naturally present in a food product. Safety of resveratrol extract not established as a food – potential for

Food or food ingredient	Outcome View	Justification/Comment
of Japanese knotweed (*Polygonum cuspidatum*) 2010		intake to be greater than when consumed as a natural component (at low levels) of foods.
Resveratrol (sourced from grapes (*Vitis vinifera*) and added to wine at 100mg/Litre) 2013	• Non-traditional food • Not novel food	This view relates only to resveratrol contained in extracts from grapes, which are added to wine. No safety concerns identified with the addition of resveratrol derived from grapes to wine at a level of 100mg/Litre. The addition of resveratrol to other foods and/or at different levels is subject to the view above. This view does not take into account whether a particular resveratrol containing extract from grapes is permitted to be added to wine and wine products (eg grape skin extract) under wine-specific regulations in Australia and New Zealand, including: • Standard 2.7.4 – Wine and Wine Product of the Code, • Standard 4.5.1 – Wine Production Requirements (Australia only) of the Code, • Standard 1.3.1 – Food Additives of the Code (as it relates to wine and wine products), and • The requirements of wine-specific regulations in Australia and New Zealand. (Note that concentrated resveratrol extracts from grapes are likely to be different from grape skin extracts which is a permitted food additive (in Schedule 1 of Standard 1.3.1 (category 14.2.2) and as a colour in Schedule 3 of Standard 1.3.1) or grape skin extracts that are commonly used in winemaking.)

Food or food ingredient	Outcome View	Justification/Comment
Rhodiola crenulate	• Non-traditional food • Novel food	Safety not established.
Rhodiola rosea 2009	• Non-traditional food • Novel food	Potential for adverse effects in humans. Safety is not established as a food – potential for pharmacological effects based on its use as a traditional medicine.
Riberry *(Syzygium luehmanii), (*small leaf lilli pilli, cherry alder)	• Traditional food • Not novel food	Tradition of use as a food in Australia.
Rivermint (*Mentha australis*) 2009	• Traditional food • Not novel food	Tradition of use as a food in Australia.
Rooster combs extract 2016	• Non-traditional food • Not novel food	No history of use of rooster combs extract as a food in Australia and New Zealand. However, no safety concerns identified at intended levels of use (up to 80 mg/day in a variety of foods, including milk, milk based products, yoghurts, fresh cheeses, baked goods, breakfast cereals and fruit juices).
Rose petal extract (Sence rose nectar)	• Traditional food • Not novel food	Tradition of use as foods or food ingredients in Australia and New Zealand in a variety of applications, including teas, water based beverages and baked products.
Round lime (Citrus australis) 2009	• Traditional food • Not novel food	Tradition of use as a food in Australia.
Rowan-berries extract (*Sorbus aucuparia)* 2022	• Regulate as a food additive.	Extract is intended to be used as a preservative, being a source of sorbic acid. Under the Code, sorbic acid is a food additive permitted to a maximum level in specified foods. Note: This view does not apply to rowan-berry extracts of other constituents.
Rutin (rutoside) 2019	• Non-traditional food • novel food	Non-traditional food in Australia and New Zealand. Proposed level of addition to food is 500 mg per serve. Safety assessment of proposed patterns and levels of use required.
Sacha inchi (*Plukenetia volubilis*) seed oil 2018	• Non-traditional food • Not novel food	No tradition of use of Sacha inchi seed oil in Australia and New Zealand. No safety concerns identified in relation to consumption of the oil.

Food or food ingredient	Outcome View	Justification/Comment
		Note: View relates only to Sacha inchi seed oil. See existing view below for Sacha inchi seed powder, which differs from this view for the oil.
Sacha inchi (*Plukenetia volubilis*) seed powder 2016 2017	• Non-traditional food • Novel food	No tradition of use as a food in Australia or New Zealand. Limited information available to establish safety. Uncertainty in relation to the composition of the seed powder. Most available information relates to the oil of the seed, rather than the powder, which is a by-product of oil production. This view relates to the seed powder only. The seed oil has not been considered by the ACNF.
Sacha inchi (*Plukenetia volubilis*) seed products (roasted seeds, butter and powder) 2018	• Non-traditional food • Novel food	No tradition of use as foods in Australia or New Zealand. Assessment required to establish safety as foods. This confirms the preceding view for Sacha inchi seed powder. Note: This view does not relate to Sacha inchi seed oil.
Saltbush (*Atriplex nummularia*) 2009	• Traditional food • Not novel food	Tradition of use as a food in Australia.
Salvia columariae	• Traditional food • Not novel food	No safety concerns identified.
Samphire species (*Tecticornia lepidosperma* and *Salicornia quinqueflora*). 2020	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified in the context of the novel food provisions in the Code. If the plants are wild-harvested, metal contaminant levels to be monitored.
Satinash (*Syzygium fibrosum*) 2009	• Traditional food • Not novel food	Tradition of use as a food in Australia.
Sauco fruit (*Sambucus peruviana*)	• Non-traditional food • Not novel food	Non-traditional in Australia and New Zealand. No concerns identified regarding composition or safety.
Sea water – processed and packaged for culinary purposes (including to cook seafood, prepare foods such as risottos and soups, pickles and	• Non-traditional food • Novel food (see Note in column 3)	No tradition of use as food in Australia and New Zealand. Safety is not established for sea water subject to the enquiry. Safety is dependent on a number of factors. These factors include:

Food or food ingredient	Outcome View	Justification/Comment
marinades). Not for use as a beverage. 2023		• source/location of water collection • factors affecting sea water quality including climate events, temperature, salinity, water currents, land runoff, sewerage outfalls, plastic waste, shipping/biofouling, algal blooms, etc. • sea water treatment method/s used, particularly with respect to achieving safe levels of any chemical and microbiological contaminants (including boron, bromate, *Enterococci*, *E. coli,* and *Vibrio* spp.) • how the sea water is used as a food ingredient or to prepare food **Note:** Sea water is not a novel food if public health and safety is assured, as evidenced by a water/food safety plan to control hazards, and monitoring. Proposed patterns and levels of use must also be taken into consideration.
Scaevola spinescens	• Non-traditional food • Novel food	Potential for adverse effects in humans.
Schizandra (*Schizandra chinensis*) – non-culinary herb	• Non-traditional food • Not novel food when used in beverages at less than 100 mg/100 ml	No safety concerns identified at low levels of use. No application required when used in beverages at less than 100 mg/100 ml.
Sea buckthorn (juice derived from the berries of *Hippophae rhamnoides* L).	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified based on composition of the berries or the juice. History of food use in Asia and Russia and Europe.
Sea buckthorn leaf tea (*Hippophae rhamnoides* L) 2013	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified.
Sea parsley (*Apium prostratum)* 2009	• Traditional food • Not novel food	Traditional food in Australia.
Shea olein (refined, bleached and deodorised), extracted from the seed of *Vitellaria paradoxa*. 2021	• Non-traditional food • Not novel food	No safety concerns identified for intended purpose: a full or partial replacement for other fats in both bakery fats (margarine and shortening) and confectionery fats; replacing fats that are also high in saturated fatty acids.

Food or food ingredient	Outcome View	Justification/Comment
Sheep's placenta	• Non-traditional food • Not novel food	No safety concerns identified.
Siberian chaga (*Inonotus obliquus*) 2009 2016 2019	• Non-traditional food • Novel food	Potential for adverse effects in humans. Safety is not established as a food – potential for pharmacological effects based on its use as a traditional medicine.
Slendesta potato protein extract powder	• Non-traditional food • Novel food	Non-traditional food in Australia and New Zealand. Safety concerns regarding potential to cause appetite suppression.
Slippery elm bark powder (*Ulmus fulva*)	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use.
Soy protein extract (soy 'whey' fraction) 2010	• Traditional food • Not novel food	Consumed as a natural component of soy products. Similar to milk whey protein; however is produced from soy. Has a tradition of use in Australia and New Zealand.
Stevia (crushed leaf)	• Non-traditional food • Novel food • Stevioside and stevia extract considered to be food additives	Potential for adverse effects in humans. Stevioside and stevia extract considered as a food additive. Previous applications for stevioside (A397 & A457) as a food additive had deficiencies in safety data and were withdrawn. Approved food additive in Standard 1.3.1 (Application A540 – Steviol Glycosides as intense sweeteners gazetted 8 October 2008).
Streptococcus salivarius - K12 strain (probiotic bacteria) 2008	• Traditional food • Not novel food	View relates to K12 strain only. Traditional in fermented milk products such as yoghurt.
Streptococcus salivarius – M18 strain (probiotic bacteria) 2012	• Traditional food • Not novel food	View relates to M18 strain only. Traditional in fermented and raw milk cheeses.
Sucromalt 2010	• Non-traditional food • Novel food	New food ingredient. Safety assessment of proposed patterns and levels of use required.
Sugarcane extract (Phytolin TM and Benecarb®) 2018	• Traditional food • Not novel food	Traditional food in Australia and New Zealand.

Food or food ingredient	Outcome View	Justification/Comment
Sugarcane fibres (bagasse fibre and pith fibre)	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified.
Sugarcane fibre (Kfibre®) 2013	• Non-traditional food • Not novel food	Non-traditional in Australia and New Zealand. No concerns identified regarding composition or safety.
Sugarcane juice and juice concentrate *(Saccharum officinarum)* 2008	• Traditional food • Not novel food	Tradition of use in food in Australia and New Zealand as well as in other countries.
Tapioca fibre	• Non-traditional food • Not novel food	Non-traditional food in form and context presented. Isolation of tapioca fibre and subsequent addition to foods that do not normally contain tapioca fibre is not consistent with its history of consumption. No safety concerns identified.
Tasmannia glaucifolia Fragrant pepperbush (leaves and berries) 2013	• Non-traditional food • Not novel food	Non-traditional in Australia and New Zealand. No safety concerns identified.
Tasmannia pepper (*Tasmannia lanceolata)*	• Traditional food • Not novel food	Traditional food (Australian native food).
Tempeh (fermented food made from soybeans) and Kefir (cultured milk beverage)	• Traditional food • Not novel food	Traditional foods with no safety concerns identified.
Tequila worm in lollipops	• Traditional food • Not novel food	History of safe consumption based on use in alcoholic beverages. No safety concerns identified.
Theanine	• Non-traditional food • Novel food	Non-traditional food in Australia and New Zealand in the context presented (i.e. the substance itself), although theanine is present in green tea. Safety of theanine as a single chemical substance is yet to be established.
Theanine (extracted or synthesised – added to carbonated non-alcoholic beverages at 100mg/250mL) 2014	• Non-traditional food • Not novel food	No safety concerns identified at use level of 100mg/250mL in carbonated, non-alcoholic beverages. View relates only to the addition of theanine to carbonated, non-alcoholic beverages at the level described above. Use levels higher than this, or in other foods, remain subject to the general view for theanine in the above row. Note: This view does not consider whether theanine may be subject to

Food or food ingredient	Outcome View	Justification/Comment
		the nutritive substance requirements of Standard 1.1.1 of the Code. The nutritive substance provisions in this Standard should be taken into account before adding theanine to beverages.
L-theanine (extracted or synthesised – added to non-carbonated non-alcoholic beverages at 100mg/300mL or 200mg/600mL) 2022	• Non-traditional food • Not novel food	No safety concerns identified at use level of 100mg/300 mL or 200 mg/600 mL in non-carbonated, non-alcoholic beverages. View relates only to the addition of L-theanine to non-carbonated, non-alcoholic beverages at the levels described above. Use levels higher than this, or in other foods, remain subject to the general view for theanine in the above row. Note: This view does not consider whether L-theanine may be subject to the nutritive substance requirements of Standard 1.1.1 of the Code. The nutritive substance provisions in this Standard should be taken into account before adding L-theanine to beverages.
Tigernut oil and tigernut milk extract (derived from *Cyperus esculentus*)	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No indications of safety concerns. History of use in other countries.
Tomato concentrate – water based tomato concentrate (Fruitflow® also known as Water Soluble Tomato Concentrate I) 2011	• Traditional food • Not novel food	Components of the water based tomato concentrate have a long history of use in tomatoes and tomato based products.
Tomato concentrate – water based tomato concentrate (Fruitflow® II also know as Water Soluble Tomato Concentrate II) 2013	• Traditional food • Not novel food	Derived from Fruitflow® I product, with reduction in levels of some components (for example, sugar and organic acide). Other water soluble components have a long history of use in tomatoes and tomato based products.
Trehalose	• Non-traditional food • Novel food	Safety not established for proposed pattern and level of use. Application to FSANZ (A453). Permission in Standard 1.5.1.
Triglyceride concentrate oil rich in omega-3 polyunsaturated fatty acids	• Traditional food • Not novel food	History of safe use of oils that are concentrated sources of long chain polyunsaturated fatty acids, in foods

Food or food ingredient	Outcome View	Justification/Comment
(≥ 670 mg/g omega-3 fatty acids as triglycerides, ≥90% triglycerides, ≤5% ethyl esters) produced from anchovies. (Golden Omega SA Omega-3-acid Triglyceride TG 050550 90%). 2019		and in complementary medicines or dietary supplements. Proposed level of addition to food is consistent with dietary guidelines in Australia and New Zealand. Note - ACNF has not considered the addition of this oil to Infant formula products regulated in Standard 2.9.1 of the Code. Therefore, this view excludes addition of this oil to Infant formula products.
Tritordeum flour (derived from the seed of Tritordeum) 2018 Tritordeum whole grain 2023	• Non-traditional food • Not novel food	No tradition of consumption of tritordeum flour in Australia and New Zealand. Tritordeum is a traditionally bred hybridised cross between durum wheat (*Triticum durum*) and a South American wild barley (*Hordeum chilense*). No safety concerns identified in relation to the consumption of tritordeum flour. This view was updated in 2023 to include the whole grain, such as malted whole grain. Whole grain flour is already captured in the 2018 view.
Umbu (*Spondias uberose*) – frozen puree	• Non-traditional food • Not novel food	Non-traditional food. History of use in Brazil. No indications of safety concerns.
Urolithin A 2019	• Non-traditional food • Novel food	Non-traditional food in Australia and New Zealand. Safety assessment of proposed patterns and levels of use required. Note: This view does not consider whether Urolithin A may be subject to the nutritive substance requirements of Standard 1.1.1–10 of the Code. The nutritive substance provisions in the Code should be taken into account when considering the addition of Urolithin A to food.
Valerian root extract (*Valeriana officinalis*) 2010	• Traditional food • Not novel food	History of use as a flavouring substance in a range of foods and beverages in accordance with clause 11 of Standard 1.3.1 – Food Additives. View relates only to the use of Valerian root extract (*Valeriana officinalis*) at use levels of up to 40 mg per 500 mL (of beverage). View does not extend to use levels above 40 mg per 500 mL.

Food or food ingredient	Outcome View	Justification/Comment
Vegetable oil emulsion of extracts of oat oil and palm oil (SlimShots)	• Traditional food • Not novel food	Extracts of oat oil and palm oil, the major ingredients in the product, have a tradition of use in Australia and New Zealand.
Vistive™ Low Lin (Low Linolenic) Soybean and oil derived from Vistive™ High Oleic, Low Linolenic Winter Oilseed Rape	• Traditional food • Not novel food	Soybean and canola oil have tradition of use as foods in Australia and New Zealand. Products are produced using traditional breeding methods from traditional crops and an approved GM soybean line.
Water kefir (cultured water based beverage) 2009	• Non-traditional food • Not novel food	Non-traditional in Australia and New Zealand. No safety concerns identified. General food safety practices should be followed when preparing water kefir.
Wattle seed (*Acacia* spp.)	• Traditional food • Not novel food	Tradition of use in Australia, including traditional Aboriginal use. Appears to have been available (in food context) in Australia for a number of years.
Wheat bran extract 2014	• Non-traditional food • Not novel food	No safety concerns identified at intended levels of use. Intended use as a soluble dietary fibre source at up to 5g/serve in a variety of foods. Wheat bran extract contains approximately 2-3 times the levels of arabinoxylans derived arabinoxylan oligosaccharides (AXOS) and beta glucans than wheat bran.
Whey hydrolysate 2016	• Traditional food. • Not novel food	Whey hydrolysates have a history of use in foods in Australia and New Zealand, particularly in infant formula, sports foods (such as gym workout powders) and foods for special medical purposes.
White kidney bean extract (from *Phaseolus vulgaris*)	• Non-traditional food • Novel food	Extract is non-traditional food in Australia and New Zealand. Safety concerns based on the potential for effects on carbohydrate metabolism, and subsequent purported weight loss, as well as the potential presence of lectins.
White kidney bean extract (Phase 2™) (from *Phaseolus vulgaris*) 2012	• Non-traditional food • Not novel food	This update on previous view (above) is specific to Phase 2™ product. Extract is non-traditional food in Australia and New Zealand; however the constituents (including alpha-amylase inhibitor) of the Phase 2™ product are similar to the levels of these constituents present in

Food or food ingredient	Outcome View	Justification/Comment
		raw/cooked white kidney beans and other foods. Intended levels of use are similar to current intake from the diet in Australia and New Zealand.
Wolffia australiana (whole plant). Also known as Khai-Nam, Duckweed, Watermeal. 2020	• Non-traditional food • Not novel food	Non-traditional food in Australia and New Zealand. No safety concerns identified. Use is similar to that of a vegetable.
Wool (sheep) derived protein 2014	• Non-traditional food • Novel food	Wool is not a traditional food source. Safety of human consumption of the protein components from this source is not established. (similar to separate entry for *hydrolysed keratin from sheep's wool*)
Yacon (*Smallanthus sonchifolius*)	• Non-traditional food • Not novel food	History of safe use in other countries. No concerns regarding composition.
Yam daisy (*Microseris lanceolata).* Also known as Murnong. 2020	• Traditional food in Australia • Not novel food	Tradition of use as a food in Australia by Indigenous people. Note 1: The view is limited to the same traditional use, which is for the roasted or baked tuber. Any extension of use or new processing methods are not subject to this view. Note 2: The Committee noted that the safe and suitable provisions of the food acts apply to the food produced, such as safe levels of contaminants or toxicants.
Yeast protein from *Saccharomyces cerevisiae* 2021	• Non-traditional food • Not novel food	No tradition of use of Yeast protein from *Saccharomyces cerevisiae* as a food ingredient in Australia and New Zealand. However, no safety concerns identified with intended use of Yeast protein from *Saccharomyces cerevisiae* for use as a protein source at levels of 6% – 40% in a range of foods. Note: Any processing aids used in the manufacture of Yeast protein from *Saccharomyces cerevisiae* require permission under the Code.
Yuzu (Citrus Junos Siebold ex Tanaka)	• Non-traditional food • Not novel food	Tradition of safe use in Japan of the peel and oil in foods. No safety concerns identified. No concerns based on composition.