



federal public service

**HEALTH, FOOD CHAIN SAFETY
AND ENVIRONMENT**

DG – Animals, Plants and Food

Food, Animal Feed and Other Consumer Products

YOUR REF:

OUR REF:

DATE: 1-1-2018

ENCL(S): Annex

CONTACT: Isabelle Laquiere/Jean Pottier

PHONE 02/524 73 64-62 FAX: 02/524 73 99

E-MAIL: novelfood@health.belgium.be

TO WHOM IT MAY CONCERN

State of the play concerning the commercialisation of insects or products on the basis of insects for human consumption after 1 January 2018 on the Belgian market

The Federal Public Service Health, Food Safety and Environment would like to inform the sector (breeders, importers, producers and distributors) and competent authorities concerning the state of the play on the commercialization of insects or products thereof on the basis of insects for human consumption on the Belgian market.

Due to the existence of legal uncertainty regarding the scope of the European regulation (EU) 258/97 concerning Novel foods, the Belgian authorities have tolerated the commercialization of 10 whole insects for human consumption on their territory. The New Novel Food regulation (EU) 2015/2283, applicable as from 1 January 2018 and replacing Regulation (EC) 258/97, is however very clear: all products on the basis of insects (not only parts of insects or extracts, but also whole insects and their preparations) are considered as novel food due to the lack of a significant history of consumption in the European Union before 15 May 1997.

The tolerance policy established before 1 January 2018, can be prolonged after 1 January 2018 for certain whole insects on the basis of the submitted applications before this date. The extension of this tolerance policy will therefore only apply for the insect species and their respective intended food categories as described in the timely submitted novel food applications. Therefore the tolerance policy will not only apply for the insects in question but will also take into account the type of preparation the whole insects have undergone and the categories of products in which they will be used.

The list of insects and their applications for which a dossier has been submitted before 1 January 2018 can be found in annex of this letter.

The continuation of the Belgian tolerance policy after 1 January 2018 is applicable to:

- The commercialization by Belgian operators of whole insects or products on the basis of these whole insects listed in the annex of this letter and respecting the prescriptions with regards to food safety (for more information: <http://www.afsca.be/foodstuffs/insects/>);
- The commercialization of whole insects or products on the basis of whole insects listed in the annex of this letter, from other Member States of the European Union if they are legally placed on the market in those Member States.



The extension of the tolerance policy is not applicable to:

- Insects or their products from third countries (non-EU countries);
- Insects or their products from other Member States of the European Union not legally placed on the market in those Member States;
- Insects or their products not part of the list in annex of this letter;
- Insects and their products for which applications are submitted after 1 January 2018. The operators submitting those applications will have to wait until the final decision on their application at European level, before these products can be placed on the Belgian market.

ANNEX: List of insect species and their applications for which the extended Belgian tolerance policy is applicable as from 1 January 2018

Acheta domesticus
100% packaged whole heat-treated A. domesticus adults
100% dried whole A. domesticus
100% whole A. domesticus flour
100% fresh whole A. domesticus dough
Pasta*
Protein products excluding dairy analogues*
Meat products*
Confectionery*
Salads and savoury based sandwich spreads*
Bakery wares*
Nut spreads*
Ready-to-eat savouries and snacks*

* with whole heat-treated A. domesticus adults

Tenebrio molitor
100% packaged whole heat-treated T. molitor larvae
100% dried/draind whole T. molitor/ 100% T. molitor flour
100% sterilized whole T. molitor
100% fresh whole T. molitor dough
100% roasted whole T. molitor
Flours and other milled products and starches*
Pasta*
Protein products excluding dairy analogues*
Confectionery*
Salads and savoury based sandwich spreads*
Bakery wares*
Nut spreads*
Soups and broths*
Sauces*
Ready-to-eat savouries and snacks*

* with whole heat-treated T. molitor larvae



federal public service

**HEALTH, FOOD CHAIN SAFETY
AND ENVIRONMENT**

DG – Animals, Plants and Food

Food, Animal Feed and Other Consumer Products

Locusta migratoria
100% packaged frozen whole heat-treated <i>L. migratoria</i> last nymphal instar
100% packaged frozen whole heat-treated <i>L. migratoria</i> adults
100% packaged dried whole heat-treated <i>L. migratoria</i> adults
Protein products excluding dairy analogues*
Confectionery*
Salads and savoury based sandwich spreads*
Bakery wares*
Ready-to-eat savouries and snacks*
Nut spreads*
Soups and broths*
Sauces*

* with whole heat-treated *L. migratoria* last nymphal instar or adults