NOVEL FOOD

The Novel Food section was created to protect the consumer



What are they?

Why are they important?

Novel food are all foods and substances not significantly consumed before 15 May 1997 in the European Union and which, therefore, must have an authorization issued by EFSA before entering in to the market

Between the growth of the population and the search for environmentally sustainable procedures and technologies, Novel Foods could be the turning point and could become an answer to all the needs of the world's population in the future

THE LEGISLATION

Is based on the principle of consumer protection and aims to ensure the introduction of new and advantageous food products, without compromising safety.

The use of any new ingredient is therefore forbidden until it receives specific authorisation



How to be authorized?

According to the EU regulation on Novel Foods, they must be accepted by EFSA before being put on the market

This is issued after a check of various characteristics

The product must not be toxic, it must be well labeled and if it replaces an existing food it must not be nutritionally disadvantageous

THE CATEGORIES

- -Compounds or products from novel foods/compounds such as microorganisms, algae, minerals...
- -Composed of engineered nanomaterials
- -With a new or modified molecular structure
- -Obtained with production processes not used before 15 May 1997
- -Traditional products from third countries



Many novel foods are now so much used that they have become a tradition but the ones best known as Novel Food are insects

Insects may be the answer to many of the problems that exist in the world today. Surely they could become one of the most sustainable foods for the planet by being able to be raised in large quantities with few resources. They could also be the solution to world hunger as they can be bred anywhere. Above all they would be an excellent substitute for meat and fish having more or less the same nutritional qualities

However, these do not have only positive sides, in fact a lot of scientific research will have to be done as they could lead to new diseases or even other allergies and intolerances. The various effects that they could cause in the long term are not yet known and above all it is necessary to research which species can become edible and which cannot.

ITALIAN CRICKET FARM

Today, more and more companies that produce insects are being born. For example in Italy we find "Italian Cricket Farm"

Italian Cricket Farm is the largest insect production company in Italy and produces crickets, mealworms and caimans

With these it not only produces flour and products for us humans but also produces feed for animals such as fish, reptiles, etc. but also dogs and cats



