Safety of Allanblackia seed oil for extended uses in vegetable oils and milk and in yellow fat and cream-based spreads up to 30% (w/w)
(Scientific Opinion)
EFSA Panel on Dietetic Products, Nutrition and Allergies (NDA)

Published in:
E F S A Journal

DOI:
10.2903/j.efs.2018.5362

Publication date:
2018

Document version
Publisher's PDF, also known as Version of record

Document license:
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Citation for published version (APA):
EFSA Panel on Dietetic Products, Nutrition and Allergies (NDA) (2018). Safety of Allanblackia seed oil for extended uses in vegetable oils and milk and in yellow fat and cream-based spreads up to 30% (w/w): (Scientific Opinion). E F S A Journal, 16(8), [5362]. https://doi.org/10.2903/j.efs.2018.5362
Safety of *Allanblackia* seed oil for extended uses in vegetable oils and milk and in yellow fat and cream-based spreads up to 30% (w/w)

EFSA Panel on Dietetic Products, Nutrition and Allergies (NDA), Dominique Turck, Jean-Louis Bresson, Barbara Burlingame, Tara Dean, Susan Fairweather-Tait, Marina Heinonen, Karen Ildico Hirsch-Ernst, Inge Mangelsdorf, Harry J McArdle, Androniki Naska, Monika Neuhäuser-Berthold, Grażyna Nowicka, Kristina Pentieva, Yolanda Sanz, Alfonso Siani, Anders Sjödin, Martin Stern, Daniel Tomé, Marco Vinceti, Peter Willatts, Karl-Heinz Engel, Rosangela Marchelli, Annette Pötting, Morten Poulsen, Josef Schlatter, Wolfgang Gelbmann and Henk van Loveren

Abstract

In 2007, the EFSA NDA Panel concluded that *Allanblackia* seed oil obtained from the seeds of *Allanblackia* trees is safe for human consumption under the proposed conditions of use. Due to its high contents of stearic-oleic-stearic and stearic-oleic-oleic triglycerides, which made the oil suitable as a ‘hardstock’ component, the applicant applied for its use as a novel food (NF) ingredient in yellow fat and cream-based spreads at a level of 20% (w/w). In this application, the applicant seeks (1) to increase the authorised maximum use level (i.e. 20% w/w) in yellow fat spreads and cream-based spreads to 30% (w/w) and (2) the use of this NF in mixes of vegetable oils and milk up to a maximum use level of 30% (w/w). (3) The applicant proposes also some changes in the specifications of the NF, although he noted that the oil is collected, extracted and refined using the same processes that are currently used for other edible vegetable oils and which have been evaluated in the original application assessed by EFSA in 2007. According to the information provided by the applicant, the production process and the composition of the NF do not change. The Panel notes that the revised specification limits on trans-fatty acid (TFA), unsaponifiable matter, peroxide value are similar to those for other edible oils and fats. The applicant also indicated that he had performed an updated comprehensive literature search using several different databases, but no preclinical studies or human studies on *Allanblackia* seed oil were identified which have not been provided for the previous EFSA assessment in 2007. The Panel notes that the proposed extended uses would increase the potential intake of the NF, which is considered not to be nutritionally disadvantageous. The Panel concludes that *Allanblackia* seed oil is safe at the extended uses and use level.

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**Keywords:** *Allanblackia* seed oil, novel foods

**Requestor:** European Commission

**Question numbers:** EFSA-Q-2018-00226

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Suggested citation: EFSA NDA Panel (EFSA Panel on Dietetic Products, Nutrition and Allergies), Turck D, Bresson J-L, Burlingame B, Dean T, Fairweather-Tait S, Heinonen M, Hirsch-Ernst KI, Mangelsdorf I, McArdle HJ, Naska A, Neuhäuser-Berthold M, Nowicka G, Pentieva K, Sanz Y, Siani A, Sjödin A, Stern M, Tomé D, Vinceti M, Willatts P, Engel K-H, Marchelli R, Pöting A, Poulsen M, Schlatter J, Gelbmann W and van Loveren H, 2018. Draft scientific opinion on the safety of Allanblackia seed oil for extended uses in vegetable oils and milk and in yellow fat and cream-based spreads up to 30% (w/w). EFSA Journal 2018;16(8):5362, 11 pp. https://doi.org/10.2903/j.efsa.2018.5362

ISSN: 1831-4732

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Summary

Commission Decision 2008/559/EC authorised, in accordance with Regulation (EC) No 258/97 and following the European Food Safety Authority’s Opinion, the placing on the market of Allanblackia seed oil as a novel food (NF) ingredient to be used in yellow fat spreads and cream-based spreads.

On 22 September 2014, the company Unilever NV/Unilever PLC submitted a request to the competent authority of the Netherlands in accordance with Article 4 of Regulation (EC) No 258/97 for an extension of use and use levels of Allanblackia seed oil. The application requested to extend the use of Allanblackia seed oil to additional food categories, namely, mixtures of vegetable oil and milk. The applicant also requested to increase maximum use levels of Allanblackia seed oil for food categories already authorised by Commission Decision 2008/559/EC. The competent authority of the Netherlands forwarded to the Commission its initial assessment report. In that report, it came to the conclusion that the extension of uses and proposed maximum use levels of Allanblackia seed oil meet the criteria for NF set out in Article (3)1 of Regulation (EC) No 258/97. In accordance with Article 10(3) of Regulation (EU) 2015/2283, the European Commission asks the European Food Safety Authority to provide a scientific opinion by carrying out the additional assessment for Allanblackia seed oil as a NF.

In 2007, the EFSA NDA Panel concluded that Allanblackia seed oil obtained from the seeds of the Allanblackia trees (A. floribunda and A. stuhlmannii), is safe for human consumption under the proposed conditions of use. Due to its high contents of stearic-oleic-stearic and stearic-oleic-oleic triglycerides, which made the oil suitable as a ‘hardstock’ component, the applicant applied for its use as a NF ingredient in yellow fat and cream-based spreads at a level of 20% (w/w). In this application, the applicant seeks (1) to increase the authorised maximum use level (i.e. 20% w/w) in yellow fat spreads and cream based spreads to 30% (w/w) and (2) the use of this NF in mixes of vegetable oils and milk up to a maximum use level of 30% (w/w). (3) The applicant proposes also some changes in the specifications of the NF, although he noted that the oil is collected, extracted and refined using the same processes that are currently used for other edible vegetable oils and which have been evaluated in the original application assed by EFSA in 2007. The applicant also indicated that he had performed an updated comprehensive literature to identify toxicological and human studies on Allanblackia seed oil which have become available since the previous EFSA assessment in 2007.

According to the information provided by the applicant, the production process and the composition of the NF do not change. The Panel notes that the revised specification limits on trans-fatty acid (TFA), unsaponifiable matter, peroxide value are similar to those for other edible oils and fats.

The applicant also indicated that he had performed an updated comprehensive literature search using several different databases, but no preclinical studies or human studies on Allanblackia seed oil were identified which have not been provided for the previous EFSA assessment in 2007.

The Panel notes that the proposed extended uses would increase the potential intake of the NF, which is considered not to be nutritionally disadvantageous.

The Panel concludes that Allanblackia seed oil is safe at the extended uses and use level.

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1 EFSA NDA Panel (EFSA Panel on Dietetic Products, Nutrition and Allergies), 2007. Safety of Allanblackia seed oil for use in yellow fat and cream based spreads. EFSA Journal 2007;580, pp. 1–10.
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1. **Introduction**

1.1. **Background and Terms of Reference as provided by the European Commission**

Commission Decision 2008/559/EC\(^2\) authorised, in accordance with Regulation (EC) No 258/97\(^3\) and following the European Food Safety Authority’s Opinion\(^4\), the placing on the market of Allanblackia seed oil as a novel food (NF) ingredient to be used in yellow fat spreads and cream based spreads.

On 22 September 2014, the company Unilever NV/Unilever PLC submitted a request to the competent authority of the Netherlands in accordance with Article 4 of Regulation (EC) No 258/97 for an extension of use and use levels of Allanblackia seed oil. The application requested to extend the use of Allanblackia seed oil to additional food categories, namely, mixtures of vegetable oil and milk. The applicant also requested to increase maximum use levels of Allanblackia seed oil for food categories already authorised by Commission Decision 2008/559/EC.

On 18 December 2017, the competent authority of the Netherlands forwarded to the Commission its initial assessment report. In that report it came to the conclusion that the extension of uses and proposed maximum use levels of Allanblackia seed oil meet the criteria for NF set out in Article (3)\(^1\) of Regulation (EC) No 258/97.

Pursuant to Article 35(1) of Regulation (EU) 2015/2283, any request for placing a NF on the market within the Union submitted to a Member State in accordance with Article 4 of Regulation (EC) No 258/97 of the European Parliament and of the Council\(^3\) and for which the final decision has not been taken before 1 January 2018 shall be treated as an application submitted under Regulation (EU) 2015/2283.

In accordance with Article 10(3) of Regulation (EU) 2015/2283\(^5\), the European Commission asks the European Food Safety Authority to provide a scientific opinion by carrying out the additional assessment for Allanblackia seed oil as a NF.

2. **Data and methodologies**

2.1. **Data**

Administrative and scientific requirements for NF applications referred to in Article 10 of Regulation (EU) 2015/2283 are listed in the Commission Implementing Regulation (EU) 2017/2469\(^6\).

A common and structured format on the presentation of NF applications is described in the EFSA guidance on the preparation and presentation of a NF application\(^7\). As indicated in this guidance, it is the duty of the applicant to provide all of the available (proprietary, confidential and published) scientific data, including both data in favour and not in favour to supporting the safety of the proposed NF.

This NF application does not include a request for protection of proprietary data in accordance with Article 26 of Regulation (EU) 2015/2283.

2.2. **Methodologies**

The assessment follows the methodology set out in the EFSA guidance on NF applications and the principles described in the relevant existing guidance documents from the EFSA Scientific Committee. The legal provisions for the assessment are laid down in Article 11 of Regulation (EU) 2015/2283 and in Article 7 of the Commission Implementing Regulation (EU) 2017/2469.
This assessment concerns only risk that might be associated with consumption of the NF under the proposed conditions of use, and is not an assessment of the efficacy of Allanblackia seed oil with regard to any claimed benefit.

3. Assessment

In 2007, the EFSA NDA Panel concluded that Allanblackia seed oil obtained from the seeds of the Allanblackia trees (A. floribunda and A. stuhlmannii) is safe for human consumption under the proposed conditions of use (EFSA NDA Panel, 2007). Due to its high contents of stearic-oleic-stearic and stearic-oleic-oleic triglycerides, which made the oil suitable as a ‘hardstock’ component, the applicant applied for its use as a NF ingredient in yellow fat and cream-based spreads at a level of 20% (w/w). In that opinion, intake estimates for Allanblackia seed oil were performed on the basis of margarine and yellow fat spread consumption in Germany, Sweden, the UK and the Netherlands, taking into account the maximum intended use level of 20%. Based on a 95th percentile margarine intake of 39 g/person per day across all age groups in Germany, an intake of approximately 8 g of Allanblackia seed oil/person per day was estimated. For Sweden, the UK and the Netherlands, the applicant estimated Allanblackia seed oil intakes (95th percentile) to range from 2.8 g/person per day for British toddlers to 16 g/person per day for Swedish women. The 95th percentile intake estimate for adults in the UK and the Netherlands was 11 and 14 g/person per day, respectively. In a 90-day feeding study with rats, the administration of 20% Allanblackia seed oil did not induce any toxicologically relevant effects which were attributable to administration of Allanblackia seed oil and which are not also seen in animal studies with other high fat diets.

In this application, the applicant seeks (1) to increase the authorised maximum use level (i.e. 20% w/w) in yellow fat spreads and cream-based spreads to 30% (w/w) and (2) the use of this NF in mixes of vegetable oils and milk up to a maximum use level of 30% (w/w). (3) The applicant proposes also some changes in the specifications of the NF, although he noted that the oil is collected, extracted and refined using the same processes that are currently used for other edible vegetable oils and which have been evaluated in the original application assed by EFSA in 2007.

The applicant also indicated that he had performed an updated comprehensive literature to identify toxicological and human studies on Allanblackia seed oil which have become available since the previous EFSA assessment in 2007.

3.1. Specifications

The applicant proposes some changes of the specifications authorised by the Commissions Decisions 2008/559/EC as outlined in Table 1. The proposals concern (1) the simplification of the notion of small amounts of the saturated fatty acids (FA), lauric-, myristic- and palmitic acid to one combined parameter (i.e. C12:0–C16:0), (2) the omission of the notion of small amounts (each below 1%) of palmitoleic and arachidic acid and of the iodine value, and (3) increases of the maximum limits for the peroxide value (from ≤ 0.8 to ≤ 1.0 meq/kg), for trans-fatty acids (TFAs) (from ≤ 0.5% to ≤ 1%) and for the unsaponifiable matter (from ≤ 0.1% to ≤ 1%).

Table 1: Specification for refined Allanblackia seed oil

| Commission Decision 2008/559/EC of 27 June 2008 | Proposed changes |
|-----------------------------------------------|-------------------|
| Lauric acid (C12:0) | < 1% | < 4% (C12:0–C16:0) |
| Myristic acid (C14:0) | < 1% | |
| Palmitic acid (C16:0) | < 2% | |
| Palmitoleic acid (C16:1) | < 1% | Omitted |
| Stearic acid (C18:0) | 45–58% | |
| Oleic acid (C18:1) | 40–51% | |
| Linoleic acid (C18:2) | < 1% | PUFAs<sup>(b)</sup> < 2% |
| γ-Linolenic acid (C18:3) | < 1% | |
| Arachidic acid (C20:0) | | Omitted |
| Free fatty acids<sup>(a)</sup> | Max. 0.1% | |
| Trans-fatty acids | Max. 0.5% | Max. 1% |
| Peroxide value | Max. 0.8 meq/kg | Max. 1 meq/kg |
In response to a question raised by the competent authority of the Netherlands regarding possible changes of the composition and/or the production process of the NF, the applicant responded that Allanblackia seed oil that is subject of this application is identical to the Allanblackia seed oil that was presented in the original application dossier assessed by EFSA in 2007 and authorised under decision 2008/559/EC.

The applicant noted that the proposed increase the limit of the unsaponifiable matter does not reflect actual changes of the composition or of the production process, but results from a review of batches tested between 2000 and 2015. The results of these analyses are provided in Table 2 which show that the unsaponifiable matter was below 1% in the tested batches.

Regarding the omitted iodine value, the Netherlands noted that this parameter would not provide added value. Considering that this value is an indirect parameter for the degree of the unsaturation, the Panel agrees with that view. Because of their low amounts present in the oil, the Panel has also no concerns regarding on the omission of palmitoleic acid (C16:1) and arachidic acid (C20:0). The same applies to the proposed small increase of the peroxid parameter.

Regarding the proposal to increase the specification limit for TFAs from max. 0.5 to max. 1%, the Panel notes that vegetable oils and liquid margarines have a low proportion of TFAs, usually below 1% (EFSA NDA Panel, 2004). The Panel notes the occurrence of TFAs in dairy fat (i.e. around 3–6%) and the intended uses (replacing spreadable vegetable and dairy fats).
The Panel has no safety concerns regarding the proposed changes of specification parameters indicated in Table 1.

3.2. Anticipated intake/extent of use (extension of use)

The applicant applies for an extension of authorised uses of Allanblackia seed oil:

- to increase in the maximum use level in yellow fat spreads and cream-based spreads from currently permitted 20% to 30% (w/w); and
- for the (new) use in mixes of vegetable oils and milk up to a maximum level of 30% (w/w).

For the intake assessment, the applicant used individual consumption data from the UK (NDNS 2008–2011; Table 3), the Netherlands (DNFCS-Young Children 2005–2006, DNFCS Children-Adults 2007–2010; Table 4) and summary statistics provided by the EFSA Comprehensive Food Consumption Database (EFSA, 2011; Table 5). The applicant estimated for the total population and for consumers only (‘all users’).

Although Allanblackia seed oil is only intended for yellow fat spreads and cream-based spreads, and for mixes of vegetable oils and milk, for the intake estimate based on UK consumption data (Table 3), the applicant considered that the NF may also be used by consumers to substitute cream for certain uses (for whipping cream, cooking cream, sour cream and crème fraîche) in addition to the intended uses.

Table 3: Summary of the estimated daily intake of Allanblackia seed oil from proposed food-uses in the UK based on the NDNS (2008–2011) in all-users only

| Population group | Age group (Years) | % Users | Absolute consumption (g/day) | Per kg body weight consumption (mg/kg bw per day) |
|------------------|------------------|---------|-------------------------------|---------------------------------|
|                  |                  |         | Mean | Percentile 90 | Mean | Percentile 90 |
| Toddlers         | 1–3              | 77.8    | 2.2  | 4.6   | 5.2 | 140.3 | 313.9 |
| Children         | 4–10             | 81.4    | 3.2  | 6.3   | 7.8 | 126.6 | 264.7 |
| Male teenagers   | 11–18            | 78.6    | 3.6  | 6.9   | 8.0 | 63.6  | 127.5 |
| Female teenagers | 11–18            | 74.9    | 3.1  | 6.0   | 8.4 | 55.9  | 110.0 |
| Male adults      | 19–50            | 77.3    | 4.8  | 9.0   | 11.5| 59.7  | 109.0 |
| Female adults    | 19–50            | 75.6    | 3.8  | 8.1   | 9.8 | 55.8  | 116.1 |
| Male older adults| 51+              | 83.5    | 5.6  | 11.4  | 13.9| 68.0  | 146.2 |
| Female older adults | 51+          | 83.2    | 4.0  | 8.3   | 10.9| 57.9  | 124.2 |

bw: body weight.

For the intake estimate (Table 4) based on Dutch consumption data, the applicant considered that intakes can be also considered as a high intake estimate for European consumers because total fat spread consumption in the Netherlands is one of the highest in Europe (although no supporting reference was provided for that statement). Consumption data for fat spreads, mixes of vegetable oils and milk, and for cream consumption data were used from both DNFCS surveys (Young Children 2005–2006; Children-Adults 2007–2010).
For the intake assessment based on the EFSA Comprehensive Food Consumption Database, the applicant used the consumption data for the aggregated food categories at level 2 (‘margarine and similar products’ and ‘cream and cream products’).

In the application assessed by EFSA in 2007, the applicant had provided intake data for Germany, Sweden, the UK and the Netherlands. Among the adult male population of these countries, the Netherlands had the highest 95th percentile intake estimate (i.e. 14 g/day). For the proposed extended uses of the NF, the 95th percentile intake for the Dutch adult men population is estimated to increase (19.3 g/day; Table 4).

In the EFSA Opinion of 2007, 2.8 g/day of the NF was estimated to be consumed at the 95th percentile intake by toddlers in the UK vs 5.2 g/day when taking into account the proposed extended uses (Table 3).

### Table 4: Summary of the estimated daily intake of Allanblackia seed oil from proposed food-uses in the Netherlands based on the Dutch National Food Consumption Surveys (DNFCS)

| Population group | Age group (years) | % Users | Absolute consumption (g/day) | Per kg body weight consumption (mg/kg bw per day) |
|------------------|-------------------|---------|------------------------------|-----------------------------------------------|
|                  |                   |         | Mean | Percentile | Mean | Percentile |
|                  |                   |         | 90   | 95          | 90   | 95          |
| **DNFCS in Young Children 2005–2006 for All-Users** | | | | | | |
| Female toddlers  | 2-3               | 91.0    | 3.3  | 6.0  | 8.1  | 224.6 | 383.3 | 542.5 |
| Male toddlers    | 2-3               | 91.9    | 3.6  | 6.8  | 8.6  | 235.7 | 447.7 | 522.6 |
| Female children  | 4-6               | 88.8    | 4.1  | 8.1  | 9.5  | 199.6 | 391.1 | 471.0 |
| Male children    | 4-6               | 89.3    | 4.5  | 8.1  | 10.6 | 213.5 | 415.9 | 488.5 |
| **DNFCS Children-Adults 2007–2010 for All-Users** | | | | | | |
| Children         | 7–10              | 87.3    | 5.4  | 10.8 | 11.6 | 177.7 | 329.0 | 386.5 |
| Female teenagers | 11–18             | 84.0    | 4.9  | 9.8  | 11.7 | 91.5  | 188.4 | 222.4 |
| Male teenagers   | 11–18             | 83.2    | 7.1  | 14.1 | 17.5 | 126.3 | 263.7 | 326.9 |
| Female Adults    | 19–50             | 82.7    | 6.0  | 11.6 | 14.8 | 83.8  | 172.6 | 211.1 |
| Male adults      | 19–50             | 84.5    | 7.8  | 14.7 | 18.0 | 94.0  | 181.9 | 225.0 |
| Female older adults | 51–69           | 90.5    | 6.1  | 11.9 | 13.8 | 85.3  | 173.8 | 214.5 |
| Male older adults | 51–69                | 93.4    | 8.5  | 16.4 | 19.3 | 100.6 | 195.2 | 226.8 |

bw: body weight.

For the intake assessment based on the EFSA Comprehensive Food Consumption Database, the applicant used the consumption data for the aggregated food categories at level 2 (‘margarine and similar products’ and ‘cream and cream products’).

### Table 5: Estimated daily intake of Allanblackia seed oil from proposed use in margarine and cream for all-users based on the EFSA Comprehensive Food Consumption Database

| Population group | No. surveys | Absolute intakes (g/day) | Intakes expressed on body weight basis (mg/kg bw per day) |
|------------------|-------------|--------------------------|----------------------------------------------------------|
|                  |             | Mean range | P95 range(a) | Mean range | P95 range(a) |
| Infants (< 11 months) | 2           | 0.0-4.6  | 0.0-9.7 | 0.0-498.2 | 0.0-951.1 |
| Toddlers (12–35 months) | 9          | 1.3-6.1  | 1.3-12.2 | 83.5-491.2 | 83.5-1196.8 |
| Other children (3–9 years) | 17        | 3.0-8.6  | 6.3-17.7 | 137.2-413.3 | 279.1-911.7 |
| Adolescents (10–17 years) | 12         | 3.2-10.8 | 6.1-22.5 | 78.9-219.4 | 117.3-462.9 |
| Adults (18–64 years) | 15         | 4.1-12.9 | 8.2-30.2 | 61.1-171.6 | 130.6-434.2 |
| Elderly (65–74 years) | 7           | 3.9-15.1 | 10.2-33.6 | 58.8-211.7 | 147.2-485.8 |
| Very elderly (≥ 75 years) | 6          | 2.6-14.0 | 5.0-32.3 | 37.6-207.4 | 66.7-468.7 |

bw: body weight.

(a): Total 95th percentile intake was calculated by summing the higher 95th percentile intakes and adding the mean intake for the other food category.

In the application assessed by EFSA in 2007, the applicant had provided intake data for Germany, Sweden, the UK and the Netherlands. Among the adult male population of these countries, the Netherlands had the highest 95th percentile intake estimate (i.e. 14 g/day). For the proposed extended uses of the NF, the 95th percentile intake for the Dutch adult men population is estimated to increase (19.3 g/day; Table 4).

In the EFSA Opinion of 2007, 2.8 g/day of the NF was estimated to be consumed at the 95th percentile intake by toddlers in the UK vs 5.2 g/day when taking into account the proposed extended uses (Table 3).
3.2.1. Nutritional information

**Table 6:** Fatty acid profile (g/100 g) for a typical sample of refined Allanblackia seed oil compared to other edible oils

|                | Allanblackia seed oil<sup>(a)</sup> | Palm kernel oil<sup>(b)</sup> | Coconut oil<sup>(b)</sup> | Butter fat<sup>(c)</sup> |
|----------------|------------------------------------|-----------------------------|-------------------------|------------------------|
| SFA            | 55.0                               | 79.8                        | 90.5                    | 66                     |
| MUFA           | 44.0                               | 16.0                        | 7.0                     | 31                     |
| PUFA           | 1.0                                | 2.5                         | 1.5                     | 3                      |
| C12:0          | 0.5                                | 47.0                        | 47.0                    | 3                      |
| C14:0          | 0.2                                | 15.0                        | 18.0                    | 11                     |
| C16:0          | 1.4                                | 8.0                         | 8.5                     | 27                     |
| C16:1          | 0.02                               | 0                           | 0                       | 2                      |
| C18:0          | 53.1                               | 2.0                         | 2.5                     | 12                     |
| C18:1          | 43.6                               | 16.0                        | 7.0                     | 29                     |
| C18:2          | 0.3                                | 2.5                         | 1.5                     | 2                      |
| C18:3          | 0                                  | 0                           | 0                       | 1                      |

SFA: saturated fatty acids; MUFA: monounsaturated fatty acids; PUFA: polyunsaturated fatty acids.

<sup>(a)</sup>: See Appendix A for more compositional details of Allanblackia seed oil.

<sup>(b)</sup>: Fatty acid profiles of palm oil, palm kernel oil and coconut oil were obtained from FEDIOL (2013).

<sup>(c)</sup>: Butter fat fatty acid profile is taken from: Food Fats and Oils, Institute of Shortening and Edible Oils (2006).

The Panel notes among the fats presented in Table 6, which could be considered to be partially replaced by the NF, Allanblackia seed oil has the lowest amount of the essential fatty acid linoleic acid (C18:2 n-6). However, the Panel notes that vegetable oils such as corn oil, soybean oil, sunflower seed oil, and to a lesser extent rapeseed oil, are relevant sources of linoleic acid (EFSA NDA Panel, 2010). The Panel considers that the proposed extension of use of Allanblackia seed oil would not be nutritionally disadvantageous for the consumer.

4. Discussion

The applicant proposed some changes in the specifications of the authorised NF ‘Allanblackia seed oil’ and an increase of the maximum use level of Allanblackia seed oil in yellow fat spreads and cream-based spreads from currently permitted 20% to 30% (w/w). The applicant also applies for the new use in mixes of vegetable oils and milk up to a maximum level of 30% (w/w). According to the information provided by the applicant, the production process and the composition of the NF do not change. The Panel notes that the revised specification limits on TFA, unsaponifiable matter, peroxide value are similar to those for other edible oils and fats.

The applicant also indicated that he had performed an updated comprehensive literature search using several different databases, but no preclinical studies or human studies on Allanblackia seed oil were identified which have not been provided for the previous EFSA assessment in 2007.

The Panel notes that the proposed extended uses would increase the potential intake of the NF, which is considered not to be nutritionally disadvantageous.

5. Conclusions

The Panel concludes that Allanblackia seed oil is safe at the extended uses and use level.

**Documentation provided to EFSA**

1) Application for an authorization of extension of use for Allanblackia Seed Oil in Mixes of Vegetable Oils and Milk and in Yellow Fat and Cream Based Spreads up to 30% (w/w).
2) Initial Assessment Report of the competent authority of The Netherlands.
3) Letter from the European Commission to the European Food Safety Authority with the request to carry out an additional assessment of extended uses of Allanblackia seed oil as a NF. Ref. Ares(2018)2192362, dated 25/04/2018.
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Abbreviations

| Abbreviation | Description |
|--------------|-------------|
| DNFCS | Dutch National Food Consumption Surveys |
| MUFA(s) | monounsaturated fatty acid(s) |
| NF | novel food |
| PUFA(s) | polyunsaturated fatty acid(s) |
| SFA(s) | saturated fatty acid(s) |
| TFA | trans-fatty acid |