

New Food Raw Material Registration

New food raw material

According to relevant regulations, the definition of new food raw material refer to foods that have not been traditionally consumed in China including but not limited to the following below:

- (1) Animals and plant e.g. Noni puree, MACA powder, and cyclocarya ;
- (2) Microorganisms e.g. Lactobacillus casei and lactobacillus paracasei;
- (3) Macro fungi e.g. Cordyceps militaris and dunaliella salina;
- (4) Extracts e.g. krill oil and Wheat oligopeptides

The new food raw materials that are traditionally consumed in China means it has been manufactured and operated in China for more than 30 years as standardized packaged food or non-standardized packaged food, which has not been recorded in Chinese Pharmacopoeia.

Penalty

According to Food Safety Law, enterprises or individuals that apply for the use of new raw materials in food production should submit safety assessment materials to the health administrative department of the State Council. The fine shall be up to twenty times—but not less than ten times—of the total value of illegal food products and/or food additives involved.

Administrative department

National Health and Family Planning Commission (NHFPCC)

Relevant regulations

- Administrative measures for safety review of new raw materials
- Declaration and acceptance stipulations of new food raw materials
- Safety review procedures of new food raw materials

REACH24H service

Free Regulatory Consultation

Communication via Internet, telephone call or face-to-face
Main content:

- 1) Procedure of new food raw material registration
- 2) Toxicological requirements of new food raw material registration
- 3) Tailor-made consultation

Compliance review of the New food Raw material

Purpose: check regulatory status of the product in China
Main content:

- 1) Check the database of existing food raw material.
- 2) Check the database of potential new food raw material
- 3) Check potential new food raw material database from EU/US/JP/AUS/CA
- 4) Communicate with experts and authorities

Substantial equivalence

Definition: Substantial equivalence embodies the concept that if a new food or food component is found to be substantially equivalent to an existing food or food component, it can be treated in the same manner with respect to safety
Purpose:

- 1) Get application certificate from NHFPCC
- 2) Get confirmation from China authorities for national standard approval

New food raw materials registration

Purpose: get pre-market approval for the new food raw material from NHFPCC
Main content:

- 1) Preliminary evaluation
Cost, time and feasibility
- 2) Prepare dossiers and assist with test monitoring
- 3) Communicate with experts
- 4) Communicate with competent authority