

Novel food: egg membrane hydrolysate (enzymatically produced)

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EU authorises egg membrane hydrolysate as a novel food

Commission Implementing Regulation (EU) [2026/1427](#) of 2 July 2026 authorising the placing on the market of egg membrane hydrolysate (enzymatically produced) as a novel food and amending Implementing Regulation (EU) 2017/2470

Update

The European Union (EU) has authorised the use of egg membrane hydrolysate produced by enzymatic hydrolysis as a novel food for adults, when not exceeding 500 mg/day.

Impacted products

Food supplements

What is changing?

The EU has authorised the use of egg membrane hydrolysate produced by enzymatic hydrolysis as a novel food for adults, with maximum authorised levels of 500 mg/day. Children, and pregnant and breastfeeding women, should not consume it.

The ingredient must be labelled on foods as “egg membrane hydrolysate” with the indication that it “should not be consumed by persons under 18 years of age, pregnant and lactating women”.

Only the company that applied for authorisation, Eggnovo SL, is authorised to put products containing egg membrane hydrolysate produced by enzymatic hydrolysis on the EU market over the next 5 years unless it gives permission, or another applicant obtains a separate authorisation based on independent data.

Why?

The applicant Eggnovo SL requested permission to use egg membrane hydrolysate produced by enzymatic hydrolysis in food supplements. The European Food Safety Authority has concluded that this substance is safe under the proposed conditions of use ([EFSA 2025](#)).

As egg membrane hydrolysate can cause allergies or intolerances, foods containing it must indicate its presence in their list of ingredients (Regulation [1169/2011](#), Art. 21).

Timeline

This novel food may be placed on the EU market from **23 July 2026**.

Background

This Regulation updates the Annex to Regulation [2017/2470](#) which lists authorised novel foods (see the [Union list of novel foods](#)). For further information on the EU novel foods authorisation process, see [Novel foods explained](#).

Resources

EFSA (2025) [Safety of egg membrane collagen peptides as a novel food pursuant to Regulation \(EU\) 2015/2283](#). EFSA Journal, 23(12): e9709.

Regulation (EU) No [1169/2011](#) on the provision of food information to consumers

Sources

Regulation (EU) [2026/1427](#) authorising the placing on the market of egg membrane hydrolysate (enzymatically produced) as a novel food

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