

Novel food: egg membrane hydrolysate (enzymatically produced)

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

What is changing and why?

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, or pregnant and lactating women”. As egg membrane hydrolysate can cause allergies or intolerances, foods containing it must indicate its presence in their list of ingredients

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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.

Timeline

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

For more information see the [full record](#) on the AGRINFO website – where you can also view the latest [AGRINFO Update](#) newsletters and [search](#) the database.

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