



Classification of the dried peel and the dried pulp of the coffee cherry of *Coffea arabica* L. (Cascara) as a novel traditional food

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Documentation for the classification of the novel food status of the dried peel and the dried pulp of the coffee cherry of *Coffea arabica* L. (Cascara) as a novel traditional food has been submitted to the Federal Food Safety and Veterinary Office FSVO.

This concerns the plant *Coffea Arabica* L., which is grown in tropical latitudes and consumed worldwide. *Coffea Arabica* L. belongs to the genus *Coffea* of the family of *Rubiaceae*.

All over the world only the roasted fruit bean is used for coffee production, while the skin and pulp of the fruit are normally removed in the coffee production process. However, in many countries where coffee is grown, the skin and pulp of the cherry of the *Coffea arabica* L. plant is dried and used in infusion.

The applicant provided evidence of the safe consumption as a food in a third country (Yemen) for at least the last 25 years. Only the skin and pulp of the coffee cherry are used for the production of Cascara and are consumed in Yemen as a traditional cold and hot beverage.

On the basis of the information submitted by the applicant the FSVO judges that the dried peel and the dried pulp of the coffee cherry of *Coffea arabica* L. (Cascara) falls under the definition of novel traditional foods as stated in Article 15 paragraph 1 letter k of the Ordinance on Foodstuffs and Utility Articles (FUAO; SR 817.02):

« Foodstuffs considered to be novel In Switzerland or in a Member State of the EU according to letters b and d-f, that are derived from primary production according to Article 8 FoodA and have a history of safe use as a food in a country other than Switzerland or a Member State of the EU (novel traditional foodstuff). »

Cascara is therefore subject to the authorisation according to Article 4 of the Ordinance on Novel Foods (SR 817.022.2).