



Classification of Canihua (*Chenopodium pallidicaule* Aellen) as a novel traditional food

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Documentation for the classification of the novel food status of *Chenopodium pallidicaule* Aellen (Canihua) as a novel traditional food has been submitted to the Federal Food Safety and Veterinary Office FSVO.

This concerns the plant *Chenopodium pallidicaule* Aellen (Canihua) that is traditionally cultivated and consumed around Lake Titicaca in Bolivia and Peru. *Chenopodium pallidicaule* Aellen belongs to the genus *Chenopodium* in the goosefoot family (*Amaranthaceae*). Quinoa (*Chenopodium quinoa*) also belongs to this family and genus.

The applicant provided evidence of the safe consumption as a food in a third country (Bolivia) for at least the last 25 years. Only the corn of the plant is used for human consumption and in Bolivia, similarly to quinoa, it is consumed whole or ground, roasted, as a main or side dish.

On the basis of the information submitted by the applicant the FSVO judges that *Chenopodium pallidicaule* Aellen 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).”

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