



13COFA897

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## **COFALEC members do not use Nanotechnologies for yeast production**

COFALEC members are open and transparent to their customers, about the nature of their products.

**COFALEC members are currently not using any engineered nanomaterials.**

What is a “nanomaterial”?

Nanomaterials are materials with morphological features on the nanoscale, and especially those that have special properties stemming from their nanoscale dimensions. Nanoscale is usually defined as smaller than a one tenth of a micrometer in at least one dimension.

The regulation (EU) No 1169/2011 (Food Information to consumers) provides a legal definition.

*“Engineered nanomaterial” means any intentionally produced material that has one or more dimensions of the order of 100 nm or less or that is composed of discrete functional parts, either internally or at the surface, many of which have one or more dimensions of the order of 100 nm or less, including structures, agglomerates or aggregates, which may have a size above the order of 100 nm but retain properties that are characteristic of the nanoscale.*

*Properties that are characteristic of the nanoscale include:*

- (i) those related to the large specific surface area of the materials considered; and/or*
- (ii) specific physico-chemical properties that are different from those of the non-nanoform of the same material;”*

More information about nanotechnologies can be found:  
<http://www.fooddrinkeurope.eu/industry-in-focus/topic/nanotechnology/>