Edible seaweed and microalgae - Regulatory status in France and Europe

2026 update

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1. Status of edible algae in France

a. Food-grade algae

In France, food status of algae was already considered before the Novel Food regulation came into force. History of consumption to a significant degree and several assessments by the Conseil Supérieur d'Hygiène Publique de France led to the establishment of a list of algae acceptable for human consumption (CSHPF 01/1990, 02/1992, 10/1997; DGCCRF 04/2009).
The marine microalga *Odontella aurita* also received a positive opinion from EFSA regarding its use as a food ingredient (condiment in finished products) and was authorized on the basis of its substantial equivalence with other authorized edible seaweed under regulation (CE) n° 258/97 (AFSSA 2002; DGCCRF 04/2009).
In total, 25 algae species of which 3 microalgae, were listed as food (vegetables or condiments). It shall be noted that several of the listed species have undergone taxonomic revisions since the publication of the opinions.
Assessments are currently carried out at European level, and the updated list of valid taxa is included in the summary tables at the end of this document.

Table 1 : Algae historically listed for food consumption in France

Scientific name	Common name
• **Brown seaweed**	
- *Ascophyllum nodosum*	
- *Fucus vesiculosus*	
- *Fucus serratus*	
- *Himanthalia elongata*	Sea Spaghetti
- *Undaria pinnatifida*	Wakame
- *Laminaria digitata*	Kombu
- *Laminaria saccharina*	Royal Kombu
- *Laminaria japonica*	Kombu
- *Alaria esculenta*	Atlantic wakame
• **Red seaweed**	
- *Palmaria palmata*	Dulse
- *Porphyra umbilicalis*	Nori
- *Porphyra tenera*	"
- *Porphyra yezoensis*	"
- *Porphyra dioica*	"
- *Porphyra purpurea*	"
- *Porphyra laciniata*	"
- *Porphyra leucostica*	"
- *Chondrus crispus*	Pioca, lichen
- *Gracilaria verrucosa*	Ogonori
- *Lithothamnium calcareum*	Mäerl
• **Green seaweed**	
- *Ulva sp.*	Sea lettuce
- *Enteromorpha sp*.	Aonori
• **Microalgae**	
- *Spirulina*	
- *Odontella aurita*	
- *Chlorella sp.*	

b. Food supplements

For food supplements, the ministerial order of June 24th 2014, known as « Arrêté Plantes » established a list of plants and mushrooms which were allowed in food supplements, as well as their conditions of use. It includes a number of algae (JORF 06/2014). Some listed algae were not present in the list of food-grade species mentioned previously.
In January 2019, French DGCCRF (General Directorate for Competition Policy, Consumer Affairs and Fraud Control) published a list of over 50 algae species which could be used in food supplements, on the basis of their traditional consumption or their authorization under the Mutual Recognition Principle as outlined in Article 16 of the Food supplements Decree n°2006-352 (JORF 05/2006; DGCCRF 2019b). Specific sanitary recommendations were also included for some of them (DGCCRF 2019a).

However, this list is now obsolete following the European Commission's recent work to update the status of novel foods and their use in foodstuffs or, more restrictively, solely as food supplements (see the following chapter).

Assessments are currently carried out at European level, and the updated list containing the valid taxa is included in the summary tables at the end of this document.

It should be noted, however, that the registration of food supplements intended for the French market is carried out via the Compl'Alim platform. This platform offers features designed to simplify the registration process for food supplements and provide access to regulatory information regarding the ingredients contained in food supplements.

2. Status of edible algae in Europe

There is no harmonized seaweed/algae regulation in Europe. The suitability of an algae for human food consumption is governed by the so-called "Novel Food" Regulation (Regulation (UE) 2015/2283), which applies to food and ingredients which were not consumed to a significant degree in Europe before May 15th 1997 (European Commission 11/2015)

a. Not « novel food » algae

The European Novel Food Catalogue, whilst not intended to be exhaustive, lists products of animal and plant origin and other substances, whose history of consumption and status with regards to the Novel Food Regulation, were evaluated by EU Member States.

- The status of ingredients listed in this catalogue may be "not Novel", with details of their use in foods or food supplements.
- Some ingredients are marked "Novel Food", indicating that their use requires the submission of a full Novel Food dossier.
- The ingredients "Authorized Novel Food" have been the subject of a validated dossier. However, EU countries may still restrict the marketing of a product through specific legislation. For information, businesses should contact their national authorities.

Algae with "not novel" status are listed in the tables at the end of this document. This information is published by the European Union in the 'Novel Food Status Catalogue', which is now updated on an ongoing basis (European Commission 2025a). It is also possible to access the latest updates to the catalogue specifically (nearly a hundred in 2025).
Food business operators, which are unsure whether a food is novel, can consult the competent authorities of the EU country where they first intend to place the food on the market in accordance with the procedure set out in Article 4 of Regulation (EC) 2015/2283. Applications have been made for algae and algae-based ingredients since 2019. The full list of these consultations can be viewed online.

Thus the "not Novel" status was notified for the various species of *Chlorella* or microalgae considered as *Chlorella* when they were placed on the market: *Chlorella sp. (Auxenochlorella pyrenoidosa, Chlorella sorokiniana, Chlorella vulgaris, Jaagichlorella luteoviridis, Parachlorella kessleri, Auxenochlorella protothecoides*) (Czech Republic, Ministry of Agriculture, Food Safety Department 2022).

This is also the case for the microalgae *Coelastrella vacuolata* (formerly known as *Scenedesmus vacuolatus),* for which a history of consumption in Europe prior to 1997 has been demonstrated and which therefore qualifies as 'not Novel' (Czech Republic, Ministry of Agriculture, Food Safety Department 2024a). However, other species of *Scenedesmus sp.* have not been able to demonstrate a history of consumption (Czech Republic, Ministry of Agriculture, Food Safety Department 2024b).

More recent updates to this list have also been implemented to incorporate taxonomic changes or species equivalence.

b. Algae that underwent a Novel Food assessment procedure

When algae are authorised as a novel food, they may be authorised as food ingredients or restricted to use in food supplements. They must also meet the specifications (purity, composition, contaminants, etc.) set out in the dossier submitted. Inclusion on the Union list (European Commission 2017) includes the conditions of use and labelling requirements set out in the annexes to the regulations.

Table 2 : Algae authorized as Novel Food

Species	Authorization as "Novel Food"
Odontella aurita	The use of the microalga *Odontella aurita* as condiment in finished products was authorized on the basis of its substantial equivalence with edible seaweed according to Regulation (CE) n° 258/97. It is also limited to certain categories of food products (flavoured pasta, fish soups, seafood terrines, court-bouillon mixes, crackers, frozen breaded fish).
Tetraselmis chuii	An authorization to commercialize it in sauces, special salts and condiments was notified to the company Fitoplancton Marino S.L. in March 2014 (AECOSAN 2014). This authorization was then subject to an extension of use in the field of food supplements in 2017 (AECOSAN 2017). The company Green Sea Bio System One S.L. also recently submitted a request to the EC to extend the product specifications (NF 2019/1062 (EFSA 2019).
Euglena gracilis	The microalgae *Euglena gracilis* was the subject of an application by Kemin Foods L.C. based on proprietary data. In December 2020, Kemin Foods L.C. was granted an authorisation to commercialize this microalgae as food with an exclusivity period of 5 years (European Commission 2020).

Applications for authorisation as novel foods have been submitted for other species. These are listed in Table 3.

Table 3 : Dossiers stopped/in progress/under review

Species	Demand	Results
Galdieria suphuraria	An application for authorisation is currently being examined for the microalgae *Galdieria sulphuraria* (EFSA 2020).	Under review
Chlamydomonas reinhardtii	"Novel Food" status was notified (Food Safety Authority of Ireland 2019) A Novel food dossier was submitted in April 2023 by Triton Algae Innovations Ltd with a request for data protection (EFSA 2023c).	In 2025, the European Commission decided to stop the evaluation process due to a lack of data regarding the non-toxicity of the microalgae (https://food.ec.europa.eu/food-safety/novel-food/decisions-terminating-procedure_en).
Cochayuyo (*Durvillaea antarctica/ Durvillaea Incurvata*)	Notification as a traditional food from a country outside the European Union (EFSA 2023a).	Currently under review. The EFSA has issued an initial negative opinion, highlighting a safety risk associated with the levels of certain minerals (Engel et al. 2025).
Silicon-enriched Spirulina	Consultation process	Notification of Novel Food status for spirulina enriched with silicon via enrichment of the culture medium, as the form of silica used is not authorised for the manufacture of food supplements (Bennekou et al. 2025; FSAI 2025).
Haematoccus pluvialis containing 5.0-5.6% astaxanthin		AstaReal has received a favourable opinion from EFSA for the use of *Haematococcus* biomass containing 5.0–5.6% astaxanthin, no longer as a food supplement but as an ingredient in dairy products and similar products, and in juices (Turck et al. 2025). This opinion paves the way for its authorisation in these matrices. Note: the Novel Food catalogue now lists the species authorised in food supplements as *Haematococcus lacustris* (*Haematococcus pluvialis* remains listed as a synonym).

c. Novel Food ingredients and additives extracted from algae

Like for algae, new ingredients derived from algae must undergo the authorisation procedure and must meet the specifications set out in the dossiers submitted. Inclusion on the Union list includes the conditions of use and labelling requirements set out in the annexes to the regulations.

Microalgae extracts

Various types of microalgae extracts have been authorised as novel foods. In particular, there are currently **nine oil extracts from *Schizochytrium*** that have been authorised for placing on the market as novel foods, each with different specifications and uses. These can be found on the Union List (European Commission 2017) which is regularly updated.

Table 4 : oil extracts from microalgae rich in omega-3 fatty acids authorised as novel ingredients

Extract	Status
DHA-rich (>32%) oil from *Schizochytrium sp*.	Authorization to be placed on the market under Regulation (CE) n° 258/97 (European Commission 2003).
	Several dossiers for extension of use as well as new authorizations were subsequently submitted and accepted (European Commission 10/2009b, 2014, 2018a, 03/2019), as well as several dossiers for substantial equivalence.
Schizochytrium sp., with high contents in DHA (>22%) and EPA (>10%)	Authorization to be placed on the market under Regulation (CE) n° 258/97 (European Commission 2003) and a subsequent extension of use (European Commission 2015, 2022, 2024b, 2025c).
Oil extracted from the microalgae *Schizochytrium sp.* (ATCC PTA-9695)	Authorized in 2015, with extension of use in 2019 (European Commission 2015, 2019).
Oil extracted from *Schizochytrium sp.* (T18)	Authorized in 2016, with extension of use in 2018 and 2020 (Mara Renewables Inc 2016; UK Food Standards Agency - Advisory Committee on Novel Foods and Processes (ACNFP) 2004, 2011, 2017).
Oil extracted from *Schizochytrium sp.* (WZU477)	Authorized with an exclusivity period of five years (since 23 April 2021) for the original applicant, Progress Biotech bv (European Commission 04/2021).
Oil extracted from *Schizochytrium sp.* (FCC-3204)	is also authorized for use in infant formulations and food supplements, up to 1 g/day (European Commission 2021a). Its use was also extended to protein products, excluding dairy substitutes, in 2025 (European Commission 2025d).
Oil extracted from *Schizochytrium sp*. (CABIO-A-2)	Authorized in July 2024 for use in infant formula and follow-on formula (European Commission 2024c, 2024a).
Oil from *Schizochytrium limacinum* (TKD-1)	Authorized in July 2024 for use in infant formula and follow-on formula (European Commission 2024c, 2024a).
Oil from *Schizochytrium limacinum* (ATCC-20889)	Authorized in 2025 for use in infant formula with protection of data for 5 years (European Commission 2025b).
Oil rich in DHA from *Schizochytrium limacinum* A2 (Huve Nutra 2024)	Application submitted in 2024 : currently under review.
DHA-rich (>32%) oil from *Ulkenia sp.*	Substantial equivalence dossier in 2003 (equivalent to DHA-rich oil from *Schizochytrium sp*) was approved by the German authorities and subsequently received an extension of use for bakery, cereal bars and juices (European Commission 10/2009a).
Oil rich in EPA from *Nannochloropsis oculata*	Ongoing dossier (EFSA 2022).
Oleoresin from *Nannochloropsis gaditana*	Ongoing dossier (EFSA 2025). QPS (qualified presumption of safety) has been granted with the qualification “for production purposes only » for the microalgua *Microchloropsis gaditana (Nannochloropsis gaditana).*

Other extracts are also authorized. In particular astaxanthin-rich oleoresins extracted from the microalgae *Haematococcus.*

Table 5 : oil extracts of microalgae rich in astaxanthin authorised as novel ingredients

Astaxanthin-rich oleoresin extracted from *Haematococcus pluvialis*	
Initial application	Authorized back in 2004 via an application to the UK authorities. In an opinion published in 2004, UK Advisory Committee on Novel Foods and Processes (ACNFP) acknowledges the substantial equivalence of an oleoresin extracted from *Haematoccocus pluvialis* with the whole algae meal (UK Food Standards Agency - Advisory Committee on Novel Foods and Processes (ACNFP) 2004). It is worth noting that, although ACNFP opinion establishes that *Haematococcus pluvialis* was commercialized as food supplement in Europe since at least 1995, it is not currently listed as such in the Novel Food catalogue, unlike *Haematococcus lacustris* (but *H. pluvialis* Flotow is mentioned as a synonym of *H. lacustris*).
Substantial equivalence dossiers	Several other applications for substantial equivalence for extracts of this microalga have also been submitted and accepted (same use limited to food supplements). They concern oleoresins obtained by various extraction processes (supercritical CO2, solvents, etc.). These oleoresins appear under the name 'Astaxanthin-rich oleoresin extracted from the algae *Haematococcus pluvialis'* in the Union list of novel foods (European Commission 2017) and may be labelled 'astaxanthin'. However, applications to extend the use of astaxanthin in foods (dairy products, beverages) were rejected.
Modification of conditions of use	A modification of the conditions of use was specified in 2021 with a specification of maximum doses (40-80 mg oleoresin per day, equivalent to ≤ 8 mg astaxanthin per day) in food supplements excluding infants, young children, children and adolescents under 14 years of age (European Commission 2021b).
Extension of target population	In 2023, an extension of the target population was authorized, with maximum levels of astaxanthin in food supplements not to be exceeded. They range from 2.3 mg/day of astaxanthin for children aged 3 to 10 to 5.6 mg/day of astaxanthin in food supplements intended for adolescents aged 10 to under 14 (European Commission 2023a; EFSA 2023a).
Modifications of specifications	AstaReal recently submitted a request to modify the specifications: modifications to astaxanthin monoesters, astaxanthin diesters, astaxanthin 9-cis stereoisomers and a range of protein content. EFSA concluded that the extract was non-toxic even with these specification changes, and the opinion was published on 8 November 2023 (EFSA 2023b). The European Commission recently voted for its authorization and the regulation was published in April 2024 (European Commission 2024d).

Finally, the beta-1,3-β-glucan polymer extracted from the microalga *Euglena gracilis,* known as paramylon, has been recognized as non-toxic at the proposed doses and for the proposed uses (cereal bars, food supplements, meal replacements). Its authorization was voted and the text published in April 2024 (European Commission 2024e).

However, several applications for extracts of the microalgae *Phaeodactylum tricornutum* were not successful, and some applications were also withdrawn.

It is also worth noting that updates to the Novel Food catalogue – not all of which are accompanied by publicly available dossiers – may also relate to ingredients. For example, *Dunaliella salina*, as well as the beta-carotene extracted from it, have recently been added to the catalogue.

Very recently, the EFSA concluded that there were no safety concerns regarding the use of *Galdieria* blue extract (comprising 25% phycocyanin) as a food additive (colour) under typical conditions of use and at typical usage levels (Castle et al. 2026).

Seaweed extracts

Commission Implementing Regulation (UE) 2018/460 authorizes the placing on the market of *Ecklonia cava* phlorotannins as novel food for use in food supplements (European Commission 2018b).

Fucoidan extracts from *Fucus vesiculosus* and *Undaria pinnatifida* are also authorized in food and food supplements (European Commission 2017).

Lastly, a dossier filed by par Islenska Saltbrennslan in Iceland is currently under evaluation for ash produced from the brown algae *Laminaria digitata* as a novel food (NF 2018/0728 (EFSA 2018)).

Following the consultation procedure, the hydroalcoholic extract of *Porphyra yezoensis* has been granted Novel Food status (AFSCA 2021).

These various elements are summarised in the summary tables at the end of the document.

3. Requirements for algae commercialization

a. Contaminants

The European reference regulation for chemical contaminants is Regulation (EU) 2023/915 on the maximum levels for certain contaminants (heavy metals, mycotoxins, etc.) in foodstuffs (European Commission 2023b)
To date, only the nickel content in seaweed as a foodstuff and certain heavy metals in algae-based food supplements are specified by this European regulation.

Discussions are currently underway to harmonise the various opinions at European level and to set limits for the main contaminants in seaweed consumed as food. These limits are expected to cover heavy metals (lead, cadmium, mercury), inorganic arsenic, as well as iodine.

Maximum levels for heavy metals have been set for supplements in general, as well as for cadmium in food supplements containing at least 80% dried seaweed or products derived from seaweed, and for Polycyclic Aromatic Hydrocarbons (PAHs) in botanical preparations (including algae) and spirulina-based food supplements.
A threshold for pyrrolizidine alkaloids (PAs) is also established for botanical preparations including algae. Pyrrolizidine alkaloids are naturally occurring toxins found in a wide variety of plant species, produced as a defense mechanism. However, to our knowledge, these substances are not naturally produced by algae.

Concerning pesticide residues, EC regulation 396/2005 sets maximum limits that must not be exceeded. The maximum limits applicable to algae and prokaryotic organisms are available in the appendix to the regulation or in the European Commission database https://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/start/screen/products and are set between 0.01 mg/kg and 0.1 mg/kg for a large number of pesticides.

Specific criteria exist in France. They were defined through recommendations of the French High Council for Public Hygiene (CSPHF) and the former AFSSA agency, now the French Agency for Food, Environmental and Occupational Health & Safety (ANSES). These opinions set maximum limits in mg/kg dry weight for certain contaminants such as heavy metals (inorganic arsenic, lead, cadmium, mercury and tin), and for iodine (CSHPF 01/1990; AFSSA 2009; European Commission 2008).

Table 6 : Maximum levels of iodine and contaminants authorized in algae

		French recommendations*	European regulation	
		Algae (vegetables or condiments) (CSHPF01/1990, AFSSA 04/2009)	**Algae for food** (UE) 2023/915	**Food supplement** (UE) 2023/915 (per kg sold product)
Inorganic arsenic	mg/kg dry	3		
Cadmium	mg/kg dry	0,5		3
Mercury	mg/kg dry	0,1		0.1
Lead	mg/kg dry	5		3
Tin	mg/kg dry	5		
Nickel	mg/kg dry		30 40 for wakame	
Iodine	mg/kg dry	2 000		
Benzo(a) Pyrene Sum of PAHs	µg/kg product sold			10 50
Alcaloïdes pyrrolizidiniques	µg/kg product sold			400
Pesticides	mg/kg fresh or frozen		0,01 to 0,1 depending of pesticides	

**Please note that these recommendations will soon become obsolete due to ongoing discussions at the European level aimed at establishing thresholds for the main contaminants in seaweed consumed as food. These limits are expected to cover heavy metals (lead, cadmium, mercury), inorganic arsenic, as well as iodine.*

In the case of cadmium, a recent opinion from French ANSES on the maximum cadmium content for seaweed intended for human consumption recommends **"a maximum cadmium concentration in seaweed that is as low as possible"** due to the high exposure of the general population to this ubiquitous element (ANSES 2020).

The assessment of dietary exposure to cadmium in seaweed consumers based on different types of consumption scenarios enabled them to identify a maximum cadmium concentration in seaweed of 0.35 mg/kg dry matter to ensure that the population consuming seaweed does not exceed the Tolerable Daily Intake (TDI) for cadmium in 95% of cases. Thus "a *cadmium concentration of 0.35 mg.kg^{-1} dry matter of seaweed as an unprocessed food would, in terms of dietary exposure of consumers of seaweed in all its forms (food, ingredient, food supplement), contribute on average 11.5% of the TDI for cadmium (compared to 15.4% for a maximum concentration of 0.5 mg Cd.kg^{-1} dry matter of seaweed). However, as the confidence interval includes the maximum concentration of 0.5 mg Cd.kg^{-1} dry matter of seaweed, it is possible that this concentration prevents 95% of the population from exceeding the TDI for cadmium".*

When this opinion on cadmium was published, we, at CEVA, reacted to this proposal of a low limit. This limit of 0.35 mg/kg would in fact introduce a ban on the consumption of certain species (both domestic and imported), despite their traditional consumption in Asia for centuries and their widely recognized nutritional value. For CEVA, it is important to stress that seaweed is just one of many contributors of heavy metals to our diet, and should be subject to the same restrictions as other foods. On the contrary, this opinion, based on the precautionary principle, considers them to be an additional source of cadmium, which should be specifically minimized, rather than a part of the diet. Furthermore, this opinion is based on insufficient data (according to the ANSES opinion itself), and should be modulated according to the type of seaweed and the way it is actually consumed as part of a diversified diet.

We note also the particular case of Germany, where the maximum iodine content differs from the French recommendations. In 2004, the German Federal Institute for Risk Assessment (BfR) assessed the health risks of iodine contained in dried seaweed placed on the market and recommended a very strict maximum iodine content, set at 20 mg/kg of seaweed dry matter (Bundesinstitut für Risikobewertung (BfR) 2007).

b. Microbiological criteria

The reform of Community regulations on food hygiene, which came into force on 1st of January 2006, has simplified and harmonised the texts applicable in the European Union. Its objectives is to make a **single, transparent hygiene policy** applicable to all food and all food operators in the food chain ("from farm to fork"), together with effective instruments to manage food safety and any future food crises throughout the food chain.

- Only criteria for which the representatives of the Member States considered that there was a need for harmonisation, or for particularly sensitive ready-to-eat foods, or for raw foods which may cause cross-contamination, have been established by regulation;
- Other criteria are the responsibility of operators.

Regulation (EC) No 2073/2005 implements the "Hygiene Package". It distinguishes between safety criteria, which indicate "the acceptability of a product or batch of foodstuffs, applicable to products placed on the market", and process hygiene criteria, which indicate "the acceptability of the operation of a manufacturing process". Failure to comply with a process hygiene criteria leads to corrective action designed to maintain the hygiene of the process.

Fresh, processed seaweed or microalgae are not listed in the categories of foodstuffs covered by Regulation (EU) 2073/2005. There are therefore no specific microbiological criteria for algae in the regulation. However, they must comply with the general safety requirement and therefore must not be harmful to health. In this respect, the limits applicable to all foodstuffs concerning *Listeria monocytogenes* apply (European Commission 11/2005).

Historically, recommendations were also published in France for microbiological quality of packaged dried algae, which had to fulfill the following criteria presented in the table below (CSHPF 01/1990; BID 1987). These recommendations relate in particular to mesophilic aerobic germs, faecal coliforms, sulphite-reducing anaerobes, *Staphylococcus aureus, Clostridium perfringens and Salmonella.*

However, the hazard analysis carried out as part of the HACCP study could reveal the need to monitor the presence of other micro-organisms that are potentially harmful to health. It will then be necessary to take them into account. Conversely, the recommendation relating to *Clostridium perfringens* seems particularly strict. Higher levels are tolerated in many food matrices (up to 10^5/g for certain products), and ANSES now recommends this as a process hygiene criteria, rather than as a finished product safety criteria.

Table 7 : Historical microbiological criteria for dried algae (CSHPF 01/1990; BID 1987)

Mesophilic aerobic germs	≤ 10^5 / gram
Faecal coliforms	≤ 10 / gram
Anaerobic sulfito-reducing bacteria	≤ 10^2 / gram
Staphylococcus aureus	≤ 10^2 / gram
Clostridium perfringens	≤ 1 / gram
Salmonella	absence in 25 grams

Conclusion - Summary tables

As illustrated in this review, the use of edible seaweed and microalgae is still governed by several European and national regulations and guidances (Novel Food, food supplements, …).

It is necessary to combine these sources to provide a list of algae and algae-derived ingredients authorized for food applications in Europe. This is what we propose to do in the following tables.

This list is not exhaustive, and will keep evolving over time when Member States share national lists, or following the introduction of new Novel Food requests.

Brown seaweed

Regulatory synthesis - 28/09/2026	Historique France	Europe	Europe	Europe	Europe
Scientific name	**CSHPF opinions, DGCCRF**	**"Not novel"**	**"Not novel"**	**Novel Food dossier**	**Novel Food dossier**
	Food	**Food**	**Food supplement**	**Food/Food supplement**	**Extracts**
Alaria esculenta	x	x			
Ascophyllum nodosum	x	x			
Chorda filum		x			
Durvillaea antartica			x		
Ecklonia cava			x		x Phlorotannins
Eisenia bicyclis		x			
Fucus serratus	x	x			
Fucus spiralis		x			
Fucus vesiculosus	x	x			x Fucoïdan
Himanthalia elongata	x	x			
Laminaria digitata	x	x			
Laminaria hyperborea		x			
Macrocystis pyrifera			x		
Saccharina japonica *(Laminaria japonica)*	x	x			
Saccharina latissima *(Laminaria saccharina)*	x	x			
Saccharina longicruris *(Laminaria longicruris)*		x			
Sargassum fusiforme *(Hizikia fusiformis)*		x			
Undaria pinnatifida	x	x			x Fucoïdan

Valid taxon in bold – names in brackets represent old designations

Green seaweed

Regulatory synthesis - 28/09/2026	Historique France	Europe	Europe	Europe	Europe
Scientific name	**CSHPF opinions, DGCCRF**	**"Not novel"**	**"Not novel"**	**Novel Food dossier**	**Novel Food dossier**
	Food	**Food**	**Food supplement**	**Food/Food supplement**	**Extracts**
Caulerpa lentillifera		x			
Monostroma nitidum		x			
Ulva sp.	x				
Ulva sp *(Enteromorpha sp .)*	x				
Ulva australis		x			
Ulva compressa *(Enteromorpha compressa)*		x			
Ulva intestinalis *(Enteromorpha intestinalis)*		x			
Ulva lactuca		x			
Ulva ohnoi		x			
Ulva prolifera *(Enteromorpha prolifera)*		x			

Valid taxon in bold – names in brackets represent old designations

Red seaweed

Regulatory synthesis - 28/09/2026	Historique France	Europe	Europe	Europe	Europe
Scientific name	**CSHPF opinions, DGCCRF**	**"Not novel"**	**"Not novel"**	**Novel Food dossier**	**Novel Food dossier**
	Food	**Food**	**Food supplement**	**Food/Food supplement**	**Extracts**
Alsidium helminthochorton			x		
Chondrus crispus	x	x			
Corallina officinalis			x		
Eucheuma denticulatum *(Eucheuma spinosum)*			x		
Eucheuma horridum			x		
Gelidium amansii		x			
Gelidium corneum		x			
Gracilaria gracilis			x		
Gracilariopsis longissima *(Gracilaria verrucosa)*	x	x			
Mastocarpus stellatus			x		
Neopyropia leucosticta *(Porphyra leucosticta)*	x	x			
Neopyropia yezoensis *(Porphyra yezoensis)*	x	x			
Palmaria palmata	x	x			
Phymatolithon calcareum *(Lithothamnion calcareum)*	x	x			
Porphyra dioica	x	x			
Porphyra laciniata = Erythroglossum laciniatum	x	x			
Porphyra purpurea	x	x			
Porphyra umbilicalis	x	x			
Pyropia tenera *(Porphyra tenera)*	x	x			

Valid taxon in bold – names in brackets represent old designations

Microalgae

Regulatory synthesis - 28/09/2026	Historique France	Europe	Europe	Europe	Europe
Scientific name	**CSHPF opinions, DGCCRF**	**"Not novel"**	**"Not novel"**	**Novel Food dossier**	**Novel Food dossier**
	Food	**Food**	**Food supplement**	**Food/Food supplement**	**Extracts**
Aphanizomenon flos aquae			x		
Aphanizomenon flos-aquae* var. *flos-aquae		x			
Arthrospira sp. *("Spirulina sp")*	x				
Arthrospira major *(Spirulina major)*		x			
Arthrospira platensis *(Spirulina platensis)*		x			
Auxenochlorella prothocecoides		x			
Auxenochlorella pyrenoidosa *(Chlorella pyrenoidosa)*		x			
Chlorella sp.	x				
Chlorella vulgaris		x			
Chlorella sorokiniana		x			
Coelastrella vacuolata *(Scenedesmus vacuolatus)*		x			
Dunaliella salina			x (whole, β-caroten extract)		
Euglena gracilis				x (specified categories)	x Beta-glucan
Graesiella emersonii *(Chlorella emersonii)*		x			
Haematococcus lacustris *(Haematococcus pluvialis)*			x		x Oleoresin
Heterochlorella luteoviridis *(Chlorella luteoviridis)*		x			
Jaagichlorella luteoviridis *(Chlorella luteoviridis)*		x			
Limnospira fusiformis *(Arthrospira fusiformis)*		x			
Limnospira indica *(Arthrospira indica)*			x		
Limnospira maxima *(Arthrospira maxima)*		x			
Odontella aurita				x (specified categories)	
Parachlorella kessleri		x			
Schizochytrium sp.					x 9 Oils extracts*
Tetraselmis chuii				x (specified categories)	
Ulkenia sp.					x Oil extracts

Valid taxon in bold – names in brackets represent old designations

** 9 oil extracts : Schizochytrium sp. oil rich in EPA and DHA, Schizochytrium sp. (ATCC-PTA-9695) oil , Schizochytrium sp. (CABIO-A-2) oil, Schizochytrium sp. (FCC-3204) oil, Schizochytrium sp. oil, Schizochytrium sp. T18 oil, Schizochytrium sp. (WZU477), Schizochytrium linacinum (TKD-1) oil, Schizochytrium linacinum (ATCC-20889) oil*

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