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## *YLFA comments on EFSA Meeting on 1st June 2010*

**Brussels, 3 June, 2010.** YLFA wishes to acknowledge the recent EFSA technical meeting with stakeholders on recent developments related to health claims, which took place in Parma, 1 June.

This initiative reflects that EFSA has indeed taken into account the many ongoing concerns of the food industry, particularly questions related to probiotic claims.

Prior to this meeting, YLFA had communicated a number of outstanding issues to EFSA.

Among these points, YLFA requested that EFSA:

- Provide more technical **guidance on probiotics**
- Clarify the question of the **beneficial effects on healthy populations**
- **Adopt** a more pragmatic approach to probiotic claims in the area of gut health and immune function.

Therefore, YLFA welcomes EFSA's decision to organise a series of technical workshops to provide additional guidance to applicants in selected areas, such as gut and immune function, antioxidants, satiety, and mental function.

In particular, YLFA acknowledges and strongly supports **the decision to hold a workshop on gut and immune function** this autumn 2010.

Moreover, YLFA takes note of EFSA's decision to provide **further guidance on accepted biomarkers**.

These two decisions are a positive step in the direction of increased dialogue, improved communication and especially a more efficient way of working together that will finally be advantageous to the consumer.

**YLFA International** is an international non-profit association established in 2005 by the key worldwide players in the field of *live fermented milks*.

Based in Brussels since 2008, YLFA is committed to defending the concept of live products and hence, the protection of their quality and conditions of use. Its members promote dairy products such as yoghurt, fermented milks, fermented milk drinks or probiotic dairy products.