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Draft Amendments on Standards for Artificial Sweetener

Report Categories:
Sanitary/Phytosanitary/Food Safety
Dairy and Products
Food Processing Ingredients
Beverages
Exporter Guide

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Report Highlights:

The Government of India's (GOI) Food Safety and Standards Authority of India (FSSAI) amended the Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011, pertaining to artificial sweeteners.

Executive Summary:

FSSAI published Food Safety and Standards (Food Product Standards and Food Additives) Amendment Regulations, 2015, and amended its standards pertaining to steviol glycoside in various food items. The Government of India has notified these changes to the World Trade Organization (WTO), and on April 16, 2015, the draft regulations were published on WTO website. FSSAI is currently accepting public comments regarding this amendment and will continue to accept comments through June 15, 2015.

General Information:

DISCLAIMER: The information contained in this report was retrieved from FSSAI's website http://www.fssai.gov.in/. The Office of Agricultural Affairs and/or the U.S. Government make no claim of accuracy or authenticity.

Amendments as listed in the FSSAI notification are given below:

1. A Sub-regulation (6) has been added to Regulation 3.1.3 relating to "Artificial Sweetener" and states:

   "(6) Use of non-nutritive Sweetener – The non-nutritive sweetener mentioned in column (2) of the Table below may be used only in the food articles mentioned in column (3) and in quantities not exceeding the limits mentioned in column (4) and as per the provisions contained in these regulations.

TABLE

S.No. (1)	Name of non-nutritive sweetener (2)	Articles of Food (3)	Maximum level (mg/kg) (steviol equivalent) (4)
1	Steviol Glycoside	Dairy based drinks flavored	200
		Dairy based desserts (ice-cream, frozen desserts, cream toppings)	330
		Yoghurt	200
		Fruit Nectars	200
		Non-carbonated water based beverages (non-alcoholic)	200
		Ice lollies or edible Ice	270
		Jams, Jellies, Marmalades	360
		Ready to eat cereals	350
		Carbonated water	200
		Soft drink concentrate	200 (in the final product after reconstitution)
		Chewing gum	3500

Provided further that the steviol glycoside may be marketed as table top sweetener in tablet form, powder and liquid which may contain seven mg as Steviol equivalent per 100 mg with carrier or filler as mentioned in the second proviso of Explanation II of Sub-regulation (1) of Regulation 3.1.3."

2. A Sub-regulation 3.2.2. has been added in Regulation 3.2 relating to "Standards of food additives" and states:

"3.2.2 Sweetener – The standards for various sweeteners with characteristics are:

(1) Steviol Glycoside – White to light yellow powder, odorless or having a slight characteristic odor. About 200-300 times sweeter than sucrose. The product is obtained from the leaves of *stevia rebaudiana bertoni*. The leaves are extracted with hot water and the aqueous extract is passed through an absorption resin to trap and concentrate the component steviol glycosides. The resin is washed with a solvent alcohol to release the glycosides and the product is re-crystallized from methanol or aqueous ethanol. Ion exchange resins may be used in the purification process. The final product may be spray-dried. Stevioside and rebaudioside A are the component glycosides of principal interest for their sweetening property. Associated glycosides include rebaudioside B, rebaudioside C, rebaudioside D, rebaudioside F, dulcoside A, rubusoside and steviolbioside which are generally present in preparations of steviol glycosides at levels lower than stevioside or rebaudioside A.

Synonyms	INS no. 960.
Chemical name	Stevioside:13-[(2-O-β-D-glucopyranosyl-β glucopyranosyl)oxy] kaur-16-en-18-oic acid, β-D-glucopyranosyl ester. Rebaudioside A: 13-[(2-O-β-D-glucopyranosyl-3-O-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, β-D-glucopyranosyl ester.
Empirical formula	Stevioside: $C_{38}H_{60}O_{18}$ Rebaudioside A: $C_{44}H_{70}O_{23}$
Formula weight	Stevioside: 804.88 Rebaudioside A: 967.03.
Solubility	Freely soluble in water Stevioside and rebaudioside A The main peak in the chromatogram obtained by following the procedure in Method of Assay corresponds to either stevioside or rebaudioside A.
pH	Between 4.5 and 7.0 (1 in 100 solution).
PURITY Total ash	Not more than per cent.
Loss on drying	Not more than 6 per cent (105°, 2h).
Residual solvents	Not more than 200 mg/kg methanol and not more than 5000 mg/kg ethanol (Method I in Vol. 4, General Methods, Organic Components, Residual Solvents).
Arsenic	Not more than 1 mg/kg Determine by the atomic absorption hydride technique (Use Method II to prepare the test (sample) solution).
Lead	Not more than 1 mg/kg Determine using an AAS/ICP-AES technique appropriate to the specified level. The selection of sample size and method of sample preparation may be based on the principles of the methods described in Vol. 4 (under "General Methods, Metallic Impurities")."

Comments should be sent to:

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FSSAI's notification is available on FSSAI's website: http://www.fssai.gov.in/.

Final details on the draft regulations:

Publication Date on the FSSAI website: March 23, 2015
Date of Implementation: To be determined
WTO Notification Number: G/SPS/N/IND/99
WTO Notification Date: April 16, 2015
Final date for comments: June 15, 2015
Products affected: Dairy based flavored drinks, ice-cream, frozen desserts, cream toppings, yoghurt, fruit nectars, non-carbonated water based beverages (non-alcoholic), ice lollies or edible ice, jams, jellies, marmalades, ready-to-eat cereals, carbonated water, soft drink concentrate, chewing gum.