

submissions

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FSANZ: Applications and Submissions - Submission

Saturday, 9 February, 2013

- 1. Assessment Report Number:** Application A1055
- 2. Assessment Report Title:** Short Chain fructo-oligosaccharides
- 3. Organisation Name:** BENEIO GmbH
- 4. Organisation Type:** Food Manufacturer
- 5. Representing:** BENEIO GmbH
- 6. Street Address:** Gottlieb-Daimler-Straße 12 D-68165 Mannheim Germany
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12. Submission Text: The BENEIO-Group is an European based company with global activities specialized in food ingredients with nutritional and technical benefits. The BENEIO-Group unites the companies BENEIO-Palatinit (producer of isomalt and isomaltulose), BENEIO-Remy (producer of rice starches and rice derivatives) and BENEIO-Orafti, one of the leading producers of the dietary fibres inulin and oligofructose derived from chicory roots. In the past BENEIO has significantly contributed within the FSANZ Proposal P306 regarding the "inulin-derived substances" during 2007/08. BENEIO would like to comment on the use of the term Inulin-Type Fructans (ITF) as laid down in the call for submission – Application A1055 of 17th of December 2012. FSANZ is proposing a new definition under which it is proposed to cover both, inulin-type fructans extracted from chicory and fructo-oligosaccharides synthesized by adding fructose units to sucrose. BENEIO is of the opinion that the term "inulin-type fructans" correctly implies that the origin of these fructans should derive from inulin. This, however, is not the case when the way of production is not the traditional extraction from a plant material rich in inulin but the synthesis by adding fructose units to a sucrose molecule as starting material as it is the case for short chain fructo-oligosaccharides. The synthesis from sugar leads to chain lengths of fructans that are virtually all DP ≤5 – being the background for the terminology "short chain fructo-oligosaccharides". BENEIO is of the opinion, that the proposed common denominator "inulin-type fructan" is inappropriate. We would like to thanks FSANZ for taking our comments into consideration. Respectfully submitted.

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