



Food Standards Australia New Zealand
PO Box 10559
The Terrace WELLINGTON 6143
NEW ZEALAND

By Email

Dear Sir / Madam,

SUBMISSION

A1129 -Monk Fruit Extract as a Food Additive

We would like to provide the following comments in relation to application A1129 by Saraya Co., Ltd. (Saraya) to permit the use of monk fruit extract as a food additive to perform the technological purpose of an intense sweetener.

We support the approval of monk fruit extract as an intense sweetener. Monk fruit provides a natural alternative to artificial sweeteners with an improved taste profile to other natural intense sweeteners currently available. We would however like to see the list of permitted categories expanded so as to provide the most benefit to industry and consumers from this approval. There is opportunity for the use of monk fruit in a wide range of food and beverage products including at least the following categories that have not been requested by Saraya:

- 1 DAIRY PRODUCTS (EXCLUDING BUTTER AND FATS)
- 3 ICE CREAM AND EDIBLE ICES
- 14 NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES

As stated in the Call for Submissions, "Based on the reviewed toxicological data, it is concluded that in the absence of any identifiable hazard, an acceptable daily intake (ADI) 'not specified' is appropriate for monk fruit extract. A dietary exposure assessment is therefore not required." As an ADI is not specified and there are no safety issues, we see no issue in expanding the categories of permitted use.

Expanding the categories permitted will provide greater benefit to both consumers and industry. Industry will be able to formulate a wider range of products containing lower sugar with natural additives thus giving consumers a wider choice of lower kilojoule products – something consumers are looking for.

Should you have any questions, please do not hesitate to contact us.