

Project Officer Application A1183  
Food Standards Australia New Zealand  
PO Box 10559  
The Terrace  
Wellington 6036

7 January 2020

Dear Sir/Madam

## Application A1183 – Enzymatic production of Rebaudioside E

Thank you for the opportunity to comment on this application.

NZFS notes that FSANZ has concluded that there are no public health and safety concerns associated with the use of the high purity rebaudioside E preparation ( $\geq 85\%$  rebaudioside E;  $\geq 95\%$  steviol glycosides) produced by an enzymatic conversion method using a processing aid (a protein engineered enzyme that contains both uridine diphosphate (UDP) glucosyltransferase, and sucrose synthase (EC2.4.1.13); derived from a genetically modified strain of *Pichia pastoris*).

Steviol glycosides are currently permitted by the Code to be used in certain foods as food additives up to specified maximum permitted levels.

NZFS supports the amendment of the Australia New Zealand Food Standards Code (the Code) to approve a new specification for the steviol glycoside rebaudioside E.

**Manager Food Science and Risk Assessment**

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