



NEOTAME

Neotame (INS 961, E 961) is an amino acid-based low calorie sweetener. The amino acids in neotame are found naturally in most protein-containing foods, including meats, dairy products and vegetables. Neotame is approximately 8000 times sweeter than sucrose.

Neotame is readily absorbed and completely eliminated, not contributing calories.

Extensive studies confirm the safety of neotame for use as a sweetener and flavour enhancer. Neotame was evaluated and given a positive safety assessment by JECFA (Joint FAO/WHO Expert Committee on Food Additives) in 2003 and by the EFSA (European Food Safety Authority) in 2007. The Acceptable Daily Intake (ADI) for neotame has been set at 0-2 mg/kg body weight by both JECFA and EFSA.

In Europe, neotame is approved for a variety of uses in foods, beverages and tabletop sweeteners in the EU under Annex II of Regulation 1333/2008

Neotame has been approved in more than 35 countries around the world including Canada, Mexico, Argentina, Brazil, Russia, Australia, China, Philippines, Indonesia, Japan, Nigeria and South Africa. In 2002 Neotame was approved by the United States FDA (Food and Drug Administration) as a general sweetener according to GMP (Good Manufacturing Practice).