



NEOTAME

DESCRIPTION

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.

RELATIVE SWEETNESS

Approximately 8000 times sweeter than sucrose.

METABOLISM

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

BENEFITS

- Clean sugar-like taste
- Enhances and intensifies flavours, particularly citrus and other fruits, vanilla, mint, and chocolate
- The calories in foods and beverages can be significantly reduced with the incorporation of neotame and/or a blend of neotame and other intense sweeteners
- Does not promote tooth decay

APPLICATIONS

Neotame is used to sweeten a variety of foods and beverages. It is used in well-known brands of the following foods and drinks:

- carbonated soft drinks
- non-carbonated soft drinks
- juices
- puddings, fillings, jellies
- desserts and toppings
- table-top sweeteners (tablets and powder)
- powdered soft drinks
- chewing gum
- fruit preserves
- frozen desserts
- dairy products
- jams, marmalades
- confectionery
- hot chocolate drinks
- supplements
- micro breath mints
- pharmaceuticals



SAFETY

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.

STATUS

Neotame was approved by the United States FDA (Food and Drug Administration) in 2002 as a general sweetener according to GMP (Good Manufacturing Practice). EU approval was granted in December 2009.

Neotame has been approved in more than 35 countries around the world including, the USA, Canada, Mexico, Argentina, Brazil, Russia, Australia, China, Philippines, Indonesia, Japan, Nigeria and South Africa.

ADI

The Acceptable Daily Intake (ADI) for neotame has been set at 0-2 mg/kg body weight by JECFA in 2003 as well as by EFSA in 2007.