

## **T**HAUMATIN

Thaumatin (INS 957, E 957) is a low-calorie (virtually calorie-free) protein sweetener and flavour modifier. The substance is often used for its flavour modifying properties and not as a sweetener. Thaumatin comes from the West African Katemfe fruit *Thaumatococcus daniellii* and is approximately 2000-3000 times sweeter than sucrose.

Thaumatin is metabolised by the body as any other dietary protein.

Thaumatin has been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) (1985) and by the Scientific Committee on Food (SCF) of the European Commission (1988) – now the European Food Safety Authority (EFSA). JECFA set an ADI (Acceptable Daily Intake) of "not specified" for Thaumatin, which means that it can be used according to GMP (Good Manufacturing Practice).

In the EU, aspartame is approved as a sweetener and a flavour enhancer in a variety of foods, including tabletop sweeteners, under Annex II of Regulation 1333/2008.

In the United States, Thaumatin is classified as GRAS (Generally Recognised as Safe) by the FDA (Food and Drug Administration). Similar approvals exists in Switzerland, Canada, Israel, Mexico, Japan, Hong Kong, Korea, Singapore, Australia, New Zealand and South Africa and further approval is being sought elsewhere.

