

## **THAUMATIN**

Thaumatin (INS 957, E 957) is a low/no calorie (virtually calorie-free) protein sweetener and flavour modifier. The substance is often used for its flavour enhancing 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), by the Scientific Committee on Food (SCF) of the European Commission (1988) and by the European Food Safety Authority (EFSA) (2021). 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). This was confirmed in 2021 by EFSA.

In the EU, Thaumatin 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 exist in Switzerland, Canada, Israel, Mexico, Japan, Hong Kong, Korea, Singapore, Australia, New Zealand and South Africa and further approval is being sought elsewhere.