GRAS Notice (GRN) No. 1140 with amendment https://www.fda.gov/food/generally-recognized-safe-gras/gras-notice-inventory



Science \Solutions \Society *(* 

31 March 2023

Dr. Paulette Gaynor Office of Food Additive Safety (HFS-200) Center for Food Safety and Applied Nutrition (CFSAN) Food and Drug Administration 5001 Campus Drive College Park, MD 20740 USA

**RECEIVED APR O 3 2023** 

**OFFICE OF FOOD ADDITIVE SAFETY** 

Dear Dr. Gaynor:

#### **Re: GRAS Notice for Enzymatically Produced Steviol Glycosides**

In accordance with 21 CFR § 170 Subpart E consisting of§§ 170.203 through 170.285, Tate & Lyle [5450 Prairie Stone Parkway, Hoffman Estates, IL, 60192 USA], as the notifier, is submitting one hard copy and one electronic copy (on CD), of all data and information supporting the company's conclusion that enzymatically produced steviol glycosides are GRAS on the basis of scientific procedures, for use as general purpose sweeteners. These food uses of the enzymatically produced steviol glycosides are therefore not subject to the premarket approval requirements of the *Federal Food, Drug and Cosmetic Act.* Information setting forth the basis for Tate & Lyle's GRAS conclusions are enclosed for review by the Agency.

I certify that the enclosed electronic files were scanned for viruses prior to submission and are thus certified as being virus-free using Symantec Endpoint Protection 12.1.5.

Should you have any questions or concerns regarding this GRAS Notice, please do not hesitate to contact me at any point during the review process so that we may provide a response in a timely manner.

Sincerely,

Juan Cristian Santa Marfa Senior Director, Global Regulatory & Scientific Affairs Tate & Lyle JuanCristian.SantaMaria@tateandlyle.com

# **GRAS NOTICE FOR ENZYMATICALLY PRODUCED STEVIOL GLYCOSIDES**

#### **SUBMITTED TO:**

 College Park, MD Office of Food Additive Safety (HFS-200) Center for Food Safety and Applied Nutrition (CFSAN) Food and Drug Administration 5001 Campus Drive 20740 USA

#### **SUBMITTED BY:**

Tate & Lyle 5450 Prairie Stone Parkway Hoffman Estates, IL USA, 60192

### **DATE:**

30 March 2023

# **GRAS Notice for Enzymatically Produced Steviol Glycosides**

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# **GRAS Notice for Enzymatically Produced Steviol Glycosides**

## **Part 1. § 170.225 Signed Statements and Certification**

 In accordance with 21 CFR §170 Subpart E consisting of §§170.203 through 170.285, Tate & Lyle hereby informs the United States (U.S.) Food and Drug Administration (FDA) that the intended uses of enzymatically produced steviol glycosides, as manufactured by Tate & Lyle, as general purpose sweeteners as described in Section 1.3 below, are not subject to the premarket approval requirements of the Federal Food, Drug, and Cosmetic Act based on Tate & Lyle's view that these notified uses of enzymatically produced steviol glycosides are Generally Recognized as Safe (GRAS). In addition, as a responsible official of Tate & Lyle, the undersigned hereby certifies that all data and information presented in this notice represents a complete and balanced submission that is representative of the generally available literature. Tate & Lyle considered all unfavorable as well as favorable information that is publicly available and/or known to Tate & Lyle and that is pertinent to the evaluation of the safety and GRAS status of enzymatically produced steviol glycosides as general purpose sweeteners, as described herein.

Signed,

Tate & Lyle

**1.1 Name and Address of Notifier** 

JuanCristian.SantaMaria@tateandlyle.com

Senior Director, Global Regulatory & Scientific Affairs

 Tate & Lyle 5450 Prairie Stone Parkway Hoffman Estates, IL USA, 60192

## **1.2 Common Name of Notified Substance**

Enzymatically produced steviol glycosides

## **1.3 Conditions of Use**

 Tate & Lyle's enzymatically produced steviol glycosides are intended for use as general purpose sweeteners in accordance with current good manufacturing practice (cGMP). The enzymatically produced steviol glycosides will be used under similar conditions of use as other high purity steviol glycoside compositions,

Juan Cristián Santa María **Date** 

March 30, 2023

 steviol glycosides in general (JECFA, 2021). Therefore, considering that steviol glycosides are characterized uses and use levels of Tate & Lyle's enzymatically produced steviol glycoside are expected to reflect those steviol equivalents) will remain the same. Tate & Lyle's enzymatically produced steviol glycosides will serve within the range of 200 to 300 times sweeter than sucrose, which is consistent with the sweetness profile of by a sweetness profile that is, for the most part, comparable to other high -intensity sweeteners, the food currently permitted for other high-intensity sweeteners in the U.S., and intakes of steviol glycosides (as as a substitutional source of steviol glycosides currently on the U.S. marketplace, and not expected to increase current dietary exposure to these compounds.

 categories do not include food uses that are subject to the oversight by the U.S. Department of Agriculture The ingredient is not intended for use in infant formula or infant food products, and the proposed food (USDA) and the USDA Food Safety Inspection Service (FSIS).

## <span id="page-5-0"></span>**1.4 Basis for GRAS**

 has concluded that the intended uses of the enzymatically produced steviol glycosides as described herein are GRAS on the basis of scientific procedures. Pursuant to 21 CFR § 170.30 (a)(b) of the Code of Federal Regulations (CFR) (U.S. FDA, 2018b), Tate & Lyle

## <span id="page-5-1"></span>**1.5 Availability of Information**

 request, or will be available for review and copying at reasonable times at the offices of: The data and information that serve as the basis for this GRAS Notification will be sent to the U.S. FDA upon

Tate & Lyle 5450 Prairie Stone Parkway Hoffman Estates, IL USA, 60192

 Lyle will supply these data and information upon request. Should the FDA have any questions or additional information requests regarding this Notification, Tate &

## <span id="page-5-2"></span>**1.6 Freedom of Information Act, 5 U.S.C. 552**

 It is Tate & Lyle's view that all data and information presented in Parts 2 through 7 of this Notice do not contain any trade secret, commercial, or financial information that is privileged or confidential, and therefore, all data and information presented herein are not exempted from the Freedom of Information Act, 5 U.S.C. 552.

## <span id="page-5-3"></span>**Part 2. § 170.230 Identity, Method of Manufacture, Specifications, and Physical or Technical Effect**

## <span id="page-5-4"></span>**2.1 Identity**

## <span id="page-5-5"></span>**2.1.1 Description of the Enzymatically Produced Steviol Glycosides**

Tate & Lyle's enzymatically produced steviol glycoside products are white to off-white powders that are very slightly to freely soluble in water. The enzymatically produced steviol glycosides are obtained through

xylose, rhamnose, fructose, deoxyglucose, galactose, and/or arabinose) at positions R<sub>1</sub> and R<sub>2</sub> (Figure 2.1.1-1), corresponding to any of the orientations occurring in the leaves of *S. rebaudiana* Bertoni. To date, over 60 different steviol glycosides have been identified within the leaves of *S. rebaudiana* Bertoni (JECFA, 2021). It is generally recognized that all steviol glycosides share the same metabolic fate owing to 2014, 2015, 2016). The steviol glycoside distribution of Tate & Lyle's enzymatically produced steviol glycosides are presented in Section 2.1.2. Tate & Lyle's enzymatically produced steviol glycosides have a sweetness intensity that fall within the range of 200 to 300 times sweeter than sucrose, consistent with the high purity Rebaudioside M as described in GRN 780 (U.S. FDA, 2018). glycosides (JECFA, 2021). The enzymatically produced steviol glycosides consist of compounds containing a enzymatic conversion of steviol glycosides and comply with JECFA's definition of enzyme-modified steviol steviol backbone conjugated to any number or combination of the principal sugar moieties (*i.e.,* glucose, the fact that the sugar moieties are cleaved from the same steviol backbone structure (Purkayastha *et al.,*  sweetness profile of steviol glycosides in general (JECFA, 2021), and similar to the sweetness intensity of

#### <span id="page-6-0"></span>**Figure 2.1.1-1 Backbone Structure for Steviol Glycosides**



 R1 and R2 may be a single or multiple glycoside unit, including glucose, xylose, rhamnose, fructose, deoxyglucose, galactose, and/or arabinose

## <span id="page-7-0"></span>**2.1.2 Information on the Identity of the Enzymatically Produced Steviol Glycosides**

galactose, and/or arabinose) at positions R<sub>1</sub> and R<sub>2</sub> (see Figure 2.1.1-1). Steviol glycosides may be commercially available. "Minor" steviol glycosides can be referred to as steviol glycosides without a commercially available analytical standard. Nevertheless, these compounds have been demonstrated to As discussed above, all steviol glycosides share a common steviol backbone structure and differ only with respect to the type and number of glycoside units (*i.e.,* glucose, xylose, rhamnose, fructose, deoxyglucose, considered "major" or "minor", depending on whether appropriate analytical reference standards are share the same steviol backbone as the "major" steviol glycosides which undergo the same metabolic fate (Purkayastha and Kwok, 2020).

 Tate & Lyle's enzymatically produced steviol glycosides are manufactured through enzymatic conversion of a stevia leaf extract containing ≥60% total steviol glycosides (see Section 2.2 for further details on the using the HPLC method described by JECFA (2021) against commercially available standards. Minor steviol glycosides (*i.e*., steviol glycosides with no commercial reference standards available) were identified, confirmed, and quantified using the method described in JECFA (2021) in both the starting material (*i.e.,* leaf extract) and the final product based on the identical peak retention times and ion fragmentation using tandem mass spectrometry (MS/MS). The range, mean, and standard deviation of 9 production batches of products are highly purified and contain at least 95% total steviol glycosides, which is consistent with the manufacturing process). Tate & Lyle measured the steviol glycoside distribution, including major and minor steviol glycosides, for 9 production batches of the company's enzymatically produced steviol glycosides the enzymatically produced steviol glycosides are summarized in Table 2.1.2-1 below. The HPLC chromatograms for select batches are provided in Appendix A. As shown in Table 2.1.2-1 below, the final purity criteria for steviol glycosides as established by JECFA (2021) and indicates that Tate & Lyle's production process consistently yields a highly purified final product.

Steviol Glycoside (% dwb)	Range <sup>a</sup>	<b>Mean</b>	ndard Deviation
Rebaudioside A	0.03 to 13.91	7.78	6.33
Rebaudioside B	0.14 to 3.73	1.56	1.21
Rebaudioside C	0.84 to 1.06	0.92	0.10
Rebaudioside D	0.41 to 12.19	9.20	5.07
Rebaudioside E	0.44 to 0.69	0.53	0.11
Rebaudioside F	0.20 to 0.21	0.21	0.00
Rebaudioside I	0.28 to 5.62	2.07	2.20
Rebaudioside J	0.32 to 0.88	0.68	0.26
Rebaudioside M	54.02 to 98.11	81.59	18.46
Rebaudioside N	2.94 to 3.35	3.13	0.17
Rebaudioside O	1.15 to 2.10	1.49	0.43
Stevioside	0.04	0.04	0.00
Dulcoside A	<b>ND</b>	<b>ND</b>	N/A
Rubusoside	0.56 to 0.57	0.57	0.00
Steviolbioside	0.03 to 0.03	0.03	0.00
Total 'minor' steviol glycosides (as determined by LC-MS) <sup>b</sup>	3.68 to 7.44	5.87	1.54
<b>Total Steviol Glycosides</b>	96.25 to 103.77	99.92	2.76

**Table 2.1.2-1 Steviol Glycoside Distribution of Tate & Lyle's Enzymatically Produced Steviol Glycosides** 

<span id="page-8-0"></span>dwb = dry weight basis; LC-MS = liquid chromatography – mass spectrometry; N/A = not available; ND = not detected.<br><sup>a</sup> Values for 9 independent production batches of the enzymatically produced steviol glycosides produced

## <span id="page-9-0"></span>**2.2 Manufacturing Process of the Enzymatically Produced Steviol Glycosides**

 toxigenic species. The enzymes and their sources are consistent with the enzymes described in the JECFA the production of enzymatically produced steviol glycosides. The gene sequences encoding for the enzymes are synthesized *de novo* and optimized for expression in *E. coli*. The expression plasmids carrying each DNA that can be transferred from the donor organism to the production strain. The manufacturing process of Tate & Lyle's enzymatically produced steviol glycosides complies with cGMP United States Pharmacopeia [USP], European Pharmacopoeia) where applicable. The enzymes used in the Biosafety Level 1 organism according to the National Institutes of Health and a non-pathogenic and nonand the principles of Hazard Analysis and Critical Control Points (HACCP). A schematic of the production process is provided in Figure 2.2-1 and is described below. All raw materials, processing aids, and purification equipment used in manufacturing are food-grade and comply with appropriate Food Chemical Codex (FCC) monographs or equivalent international food or pharmacopeia standard (*e.g.,* JECFA, CODEX, manufacturing process for the enzymatic conversion of steviol glycosides, glycosyltransferases and sucrose synthases, are obtained from a genetically modified strain of *E. coli* K-12 W3110 that is considered a (2021) monograph for enzyme modified steviol glycosides and are considered safe for their intended use in synthetic gene sequence were generated by standard recombinant DNA technology. The plasmid does not contain any DNA cloned from the source organism, and therefore do not contain extraneous unidentified

 The expression plasmids do not have any mobility or conjugative sequences, and therefore, it is unlikely that been fully sequenced and shown to not carry any sequences of concern. The enzymes are manufactured in requirements for enzyme preparations established by JECFA (2006a) and FCC (2021). the antibiotic resistance gene<sup>[1](#page-9-1)</sup> will be introduced to other bacteria or the environment. The plasmids have an International Organization for Standardization (ISO) 9001-certified facility and in accordance with cGMP. Food-grade specifications have been established for the enzymes to ensure compliance with the purity

 conversion process. The obtained distribution of steviol glycosides is influenced by the composition of the starting material, amount and ratio of enzymes added to the enzymatic conversion process, and duration of The production process broadly consists of 2 phases: stevia leaf extraction (starting material) and enzymatic conversion, followed by concentration and purification of the steviol glycosides. In the first phase, leaves of the *S. rebaudiana* Bertoni plant are subject to hot water extraction to obtain a stevia leaf extract comprising of a mixture of steviol glycosides, containing a minimum of 60% total steviol glycosides on a dry basis. The remainder of the leaf extract is comprised predominately of water and fibers. This extract/mixture may be purified by activated carbon and/or ion-exchange chromatography. The glycosyltransferase and sucrose synthase enzymes are added with sucrose and the required processing aids to initiate the enzymatic enzymatic conversion process. The enzymatic reaction is allowed to proceed until the desired distribution of steviol glycosides is obtained (see Table 2.1.2-1).

 The second phase of the process denatures and removes the enzyme and other impurities (*e.g*., excess cases, the mixture is subject heat treatment step (95°C) and filtration to inactivate and remove the enzymes. Additional filtration steps and/or the use of ion exchange resins and adsorption and desorption of water, carbohydrates, ash, alcohol, non-steviol glycosides) using 1 of 2 alternate process streams. In both the steviol glycosides is used to remove impurities and concentrate the steviol glycoside product. This then undergoes drying with optional crystallization, alcohol washing, oven drying, and/or granulation steps to

<span id="page-9-1"></span> 1 The chloramphenicol acetyltransferase gene used in pCK900 is originally from *E. coli* Tn9 and is naturally present in many wild-type host cells.

 obtain the final product of a steviol glycoside mixture containing ≥95% total steviol glycosides in powder or granular form.

 the enzymes used in the production process. As highlighted in Annex 3 of the JECFA (2021) monograph for  *rhamnose, xylose, fructose, arabinose, galactose and deoxyglucose) in any of the orientations occurring in extract, primarily rebaudioside M and rebaudioside D with minor amounts of other steviol glycosides*" with The production of Tate & Lyle's enzymatically produced steviol glycosides is consistent with the manufacturing process steps described for enzyme modified steviol glycosides by JECFA (2021), including steviol glycosides, *"Enzyme modified steviol glycosides consist of a mixture of compounds containing a steviol backbone conjugated to any number or combination of the principal sugar moieties (glucose, the leaves of Stevia rebaudiana Bertoni"* whilst the manufacturing process typically "*maximizes the production of specific steviol glycosides that are not naturally present in high concentration in the leaf*  the key specification requirement being that the end product contains at least 95% total steviol glycosides. As shown in Section 2.1.2, the production process described herein yields a final product that meets or exceeds the purity requirements for enzyme modified steviol glycosides as established by JECFA (2021) and is absent of chemical and microbiological impurities (see Section 2.3 for further details).

<span id="page-11-0"></span>

#### **Figure 2.2-1 Schematic Overview of the Manufacturing Process for Tate & Lyle's Enzymatically Produced Steviol Glycosides**

## <span id="page-12-0"></span>**2.3 Product Specifications and Batch Analyses**

## <span id="page-12-1"></span>**2.3.1 Product Specifications**

 Tate & Lyle have established food-grade product specifications for the enzymatically modified steviol glycosides that are consistent with the purity requirements established by JECFA for enzyme-modified steviol glycosides (see Table 2.3.1-1). All analytical methods used to measure each specification parameter are internationally recognized methods (*e.g.,* USP, Association of Official Analytical Chemists [AOAC], or JECFA). Total steviol glycoside content is measured using the HPLC method described in the most recent JECFA specification monograph for steviol glycosides from *S. rebaudiana* Bertoni (JECFA, 2021).



<span id="page-12-2"></span>

AOAC = Association of Official Analytical Chemists; CFU = colony-forming units; CRA = Corn Refiners Association; JECFA = Joint FAO/WHO Expert Committee on Food Additives; MPN = most probable number; NF = National Formulary; NMT = not more than;

NS = not specified; ppm = parts-per-million; USP = United States Pharmacopeia.<br><sup>a</sup> Where steviol glycosides "*consists of a mixture of compounds containing a steviol backbone conjugated to any number or combination of the principal sugar moieties in any of the orientations occurring in the leaves of Stevia rebaudiana Bertoni including, glucose, rhamnose, xylose, fructose, deoxyglucose, galactose, and arabinose*."

## <span id="page-13-0"></span>**2.3.2 Batch Analysis**

 1. The range, mean, and standard deviation of the production batches are presented. The results demonstrate that the manufacturing process as described in Section 2.2 produces a consistent product that The results of analysis for 9 non-consecutive production batches of the enzymatically produced steviol glycosides produced from leaf extracts containing ≥60% total steviol glycosides are presented in Table 2.3.2 meets the established specifications (Table 2.3.2-1).

<b>Specification Parameter</b>	<b>Specification Limit</b>	Range <sup>a</sup>	<b>Meana</b>	<b>Standard Deviation</b>
Total steviol glycosides (%)	$\geq 95$	96.25 to 103.77	99.92	2.76
Loss on drying (%)	$\leq 6$	3.44 to 5.86	4.39	0.85
pH (1% solution)	4.5 to 7.0	5.01 to 6.23	5.59	0.41
Residual ethanol (mg/kg)	≤5,000	105 to 3,200 <sup>b</sup>	1,174	1,433
Residual methanol (mg/kg)	$≤200$	$<$ 100	N/A	N/A
Total ash (%)	$\leq 1$	0.05 <sup>c</sup>	N/A	N/A
Lead (ppm)	$\leq 1$	0.007 to 0.027 <sup>d</sup>	0.01	0.01
Arsenic (ppm)	$\leq 1$	0.0058e	N/A	N/A
Cadmium (ppm)	$\leq 1$	< 0.005	< 0.005	N/A
Mercury (ppm)	$\leq 0.1$	0.019 to 0.028f	0.02	0.00
Total plate count (CFU/g)	$<$ 1,000	40 <sup>g</sup>	N/A	N/A
Mold (CFU/g)	$<$ 100 $\,$	$<10$	$<$ 10	N/A
Yeast (CFU/g)	$<$ 100 $\,$	$<$ 10 $\,$	$<$ 10	N/A
Coliforms (MPN/g)	$<$ 10	< 0.3	< 0.3	N/A
Escherichia coli	Not detected in 1 g	<b>ND</b>	<b>ND</b>	N/A
Salmonella	Negative/25 g	Negative	Negative	N/A

**Table 2.3.2-1 Summary of the Batch Analysis for 9 Non-Consecutive Batches of Enzymatically Produced Steviol Glycosides** 

<span id="page-14-0"></span>

CFU = colony-forming units; MPN = most probable number; ppm = parts-per-million.<br><sup>a</sup> Values for 9 independent production batches of the enzymatically produced steviol glycosides produced from leaf extract containing ≥60%

remaining batches.

c Ash content was 0.05% in 1 batch and was <0.10 in the remaining batches. The ash content remained within the established specification limit.

<sup>d</sup> Levels of lead ranged between 0.007 to 0.027 mg/kg in 5 production batches and were <0.005 mg/kg in the remaining batches. The levels of lead remained within the established specification limit.

<sup>e</sup> Levels of arsenic was 0.0058 mg/kg in 1 production batch and were <0.01 mg/kg in the remaining batches. The levels of arsenic remained within the established specification limit.

<sup>f</sup> Levels of mercury were 0.019 to 0.028 mg/kg in 3 production batches and were <0.005 mg/kg in the remaining batches. The levels of mercury remained within the established specification limit.

<sup>g</sup> Total plate count was 40 CFU/g in 1 production batch and was <10 CFU/g in the remaining batches.

## <span id="page-15-0"></span>**2.4 Additional Chemical Characterization**

## <span id="page-15-1"></span>**2.4.1 Residual Protein**

 Residual protein was analyzed in the same 9 production batches of the enzymatically produced steviol ratio of 1:10 and analyzed at 1,000 mg/kg (0.1% w/w). Levels of residual protein ranged between 0.7 to 10.3 mg/kg (mean: 6.77 mg/kg; standard deviation 2.88 mg/kg) across the 9 production batches indicating that glycosides described in Section 2.3.2 using the bicinchoninic acid (BCA) assay. Samples were diluted in a proteinaceous compounds, including enzymes, are present at negligible levels in the final product.

 absence of the enzymes involved in the enzymatic conversion process, in steviol glycoside products (*e.g.,* GRNs 667, 780 and 1010). For the rebaudioside M product described in GRN 780, all results were rebaudioside M obtained from the enzymatic treatment of steviol glycosides ranged from approximately 4 to 19 mg/L (roughly equivalent to 4 to 19 ppm) (U.S. FDA, 2022). The residual protein levels in Tate & Lyle's glycoside products with GRAS status (<5 ppm and 4 to 19 ppm as described in GRNs 780 and 1010, The BCA method is commonly used to demonstrate the absence of residual protein, and by extension, produced through enzymatic conversion that have been notified to the FDA and received "no questions" below the detection limit of 5 ppm (U.S. FDA, 2018). In GRN 1010, the results for residual protein in enzymatically produced steviol glycosides are within range of the levels demonstrated for other steviol respectively).

 Following the enzymatic conversion step, the steviol glycoside mixture undergoes heat treatment at up to several cycles of diafiltration to remove the inactivated enzymes. The enzymes used in the production of a 95°C for 30 minutes to heat denature and inactivate the enzymes, followed by ion-exchange filtration and high purity rebaudioside M produced by enzymatic conversion as described in GRN 780 are removed and inactivated in a similar manner including a heat treatment step, centrifugation, and ultrafiltration.

## <span id="page-15-2"></span>**2.4.2 Residual Pesticides**

Pesticide analysis was conducted for 4 representative batches of the enzymatically produced steviol glycosides The analytical results are presented in Appendix B. The levels of residual pesticides do not pose any safety concerns.

## <span id="page-15-3"></span>**2.5 Stability of the Enzymatically Produced Steviol Glycosides**

 Zealand (FSANZ), the stability of steviol glycosides was reviewed and evaluated based on data submitted by the applicants, as well as data available in several published studies (Chang and Cook, 1983; Kroyer, 1999). the U.S. Food and Drug Administration (FDA) through review of numerous GRAS notifications pertaining to compounds do not undergo browning or caramelization when heated and are stable at elevated glycosides (approximately 90 to 94% purity) are stable for at least 180 days when stored at temperatures up to 24°C and pH 2.0 to 4.0. At temperatures up to 80°C, steviol glycoside solutions in water showed 4 and 8% decomposition at pH 4.0 and 3.0, respectively, after 8 hours. At temperatures of 100°C, higher rates of decomposition were observed, with 10 and 40% decomposed at pH 4.0 and 3.0, respectively. These findings In the initial safety evaluations of steviol glycosides conducted by various global scientific and regulatory bodies, including JECFA, the European Food Safety Authority (EFSA), and Food Standards Australia New The stability of a large number of steviol glycoside mixtures and preparations have also been reviewed by steviol glycosides (see Section 6.2). In their evaluation of steviol glycosides, JECFA concluded that these temperatures under their conditions of use in foods (JECFA, 2007). Furthermore, it was noted that steviol

suggest the stability of steviol glycosides to be pH- and temperature-dependent. JECFA ultimately concluded that steviol glycosides are thermally and hydrolytically stable for use in foods and acidic beverages under normal processing and storage conditions (JECFA, 2007).

 identified any safety-related issue on the stability of steviol glycosides. A summary of GRAS notifications pertaining to high purity steviol glycoside mixtures and preparations is provided in Section 6.2. Considering stability to one another. On this basis, it is anticipated that the existing knowledge on the stability of steviol glycosides described in the publicly available scientific literature and GRAS notifications that received "no questions" from the FDA can be extended to support the shelf-life stability of Tate & Lyle's enzymatically To date, the U.S. FDA have reviewed numerous GRAS notifications pertaining to high-purity steviol glycosides that contain ≥95% total steviol glycosides and meet the purity requirements for steviol glycosides established by JECFA, including information on the shelf-life stability of these compounds, and have not that all steviol glycosides share the same steviol backbone structure, and therefore a similar metabolic fate (Purkayastha *et al.,* 2014, 2015, 2016), it is expected that these compounds will exhibit similar chemical produced steviol glycosides as described herein.

## <span id="page-17-0"></span>**Part 3. §170.235 Dietary Exposure**

 the FDA (see Section 6.2 for a list of GRAS Notices for steviol glycosides). This approach uses the publicly replacement of the currently approved high-intensity sweeteners with the new sweetener (Renwick, 2008). This results in a conservative estimate of the dietary exposure to a high-intensity sweetener that can be high-end dietary intakes of rebaudioside A as sucrose equivalents was estimated in various population models for the estimation of dietary exposure to steviol glycosides, including the intake analysis conducted glycosides (expressed as steviol equivalents) would be 20 to 30% of these values (1 to 2 mg/kg body weight/day, expressed as steviol equivalents). JECFA also noted that the post-market surveillance approach The dietary consumption of steviol glycoside mixtures/preparations have been estimated using a postmarket surveillance approach as outlined in a number of GRAS Notices for steviol glycosides submitted to available post-market surveillance data for other high-intensity sweeteners and assumes full/complete considered realistic as they reflect actual post-market intakes of high-intensity sweeteners. The average and groups, such as non-diabetic and diabetic adults and children, and adjusted the values accordingly using the sweetness intensity of rebaudioside A relative to sucrose (Renwick, 2008). JECFA considered various intake by Renwick (2008) as part of their evaluation of the safety of steviol glycosides (JECFA, 2008). Although higher intake estimates than those presented by Renwick (2008) were identified using other methodologies, JECFA noted that such replacement estimates were highly conservative and that actual exposures to steviol further confirmed the lower intake estimate range.

 As discussed in Section 1.3, Tate & Lyle's enzymatically produced steviol glycosides have a sweetness intensity that falls within the range of other steviol glycoside mixtures (*i.e.,* 200 to 300 times sweeter than marketplace, Tate & Lyle's enzymatically produced steviol glycosides will serve as a substitutional source of product. As a result, it is not expected that the introduction of Tate & Lyle's enzymatically produced steviol glycosides will increase the current consumption of steviol glycosides by the U.S. population as the properties of steviol glycosides, it is not expected that the consumption of Tate & Lyle's enzymatically produced steviol glycosides will be additive to other steviol glycosides currently on the U.S. marketplace as adverse organoleptic properties in the final food, impacting consumer acceptance). Therefore, on the basis necessary. The dietary intakes of Tate & Lyle's enzymatically produced steviol glycosides would be below the current acceptable daily intake (ADI) of 4 mg/kg body weight/day (as steviol) as established by JECFA sucrose) as described within the JECFA Monograph for steviol glycosides and enzyme modified steviol glycosides (JECFA, 2021). The enzymatically produced steviol glycosides are intended for use as generalpurpose sweeteners. Considering that a number of different steviol glycoside mixtures/preparations consisting of varying amounts of steviol glycosides (*e.g.,* rebaudiosides M, D, E) are currently on the U.S. steviol glycosides in finished food products, or will be used in combination with such preparations at levels that are technologically feasible without adversely impacting the organoleptic properties of the final introduction of these mixtures will not result in additional exposure to steviol glycosides (*i.e.,* the intakes of steviol glycosides (as steviol equivalents) will remain the same). Furthermore, considering the sweetening there are self-limiting uses of these compounds (*i.e.,* higher amounts of steviol glycoside use would elicit that Tate & Lyle's enzymatically produced steviol glycosides would be substitutional to existing steviol glycosides and the introduction of these products to the U.S. marketplace would not result in cumulative exposures, a dietary intake assessment of the enzymatically produced steviol glycosides was not considered (2016) and maintained in their 2018 and 2021 evaluations. The EFSA Panel on Food Additives and Nutrient Sources Added to Food (ANS Panel) also established an ADI of 4 mg/kg body weight/day for steviol glycosides (expressed as steviol equivalents) (EFSA, 2010, 2020).

## <span id="page-18-0"></span>**Part 4. §170.240 Self-Limiting Levels of Use**

 The use of the enzymatically produced steviol glycosides is largely limited by the desired sweetness intended for a particular food or beverage product. Therefore, the use of the enzymatically produced steviol glycosides as a general-purpose sweetener in foods is self-limiting based on its organoleptic properties; higher amounts of steviol glycoside use would elicit adverse organoleptic properties in the final food, impacting consumer acceptance.

## <span id="page-19-0"></span>**Part 5. §170.245 Experience Based on Common Use in Food Before 1958**

Not applicable as the enzymatically produced steviol glycosides have not been used in food before 1958.

## <span id="page-20-0"></span>**Part 6. §170.250 Narrative and Safety Information**

## <span id="page-20-1"></span>**6.1 Safety Narrative**

 individual steviol glycosides, including stevioside, rebaudiosides A, C, D, and X/M, mixtures of steviol FDA has consistently raised no questions on the GRAS status of various high purity steviol glycoside glycosides includes an extensive evaluation of the metabolism and pharmacokinetics of steviol glycosides in The safety of steviol glycosides has been extensively reviewed by the FDA in a large number of GRAS Notices (see Section 6.2 for further details). To date, over 50 GRAS Notices describing the GRAS status of major glycosides, and glucosylated and enzyme-modified steviol glycosides, have been notified to the FDA. The preparations, indicating that the Agency recognizes no safety concern with respect to the use of these compounds as general-purpose sweeteners. Likewise, the safety of steviol glycosides has been extensively reviewed by scientific bodies and regulatory agencies, including JECFA, European Commission's Scientific Committee on Food (SCF), EFSA, FSANZ, and Health Canada. The existing safety database on steviol rodents and humans, and a standard battery of toxicological tests, including acute toxicity, short- and longterm toxicity and carcinogenicity, reproductive and developmental toxicity, *in vitro* and *in vivo* mutagenicity and genotoxicity, as well as several human studies.

 and D, as well as recent metabolism and pharmacokinetic studies demonstrating the shared metabolic fate Nikiforov and Eapen, 2008; Williams and Burdock, 2009; Purkayastha *et al.,* 2016). The FDA, EFSA, FSANZ, Health Canada, and JECFA recognize that, due to the common metabolic fate of steviol glycosides, the safety opinion of any individual steviol glycoside (*e.g.,* rebaudioside M) may be extended to support the safety of all steviol glycosides. In 2021, JECFA adopted a safety framework for steviol glycosides that recognizes advancements in technologies used in the production of steviol glycosides, such as manufactured consistent with one of the described technologies and meet the corresponding purity steviol glycosides [see Annex 3 of JECFA (2021)], and specifications have been established for these compounds that meet or exceed the JECFA purity specifications. The mixtures have been demonstrated to be absent of chemical impurities, such as heavy metals and residual solvents, and microbiological production process would yield any safety concern in the final product. The safety of steviol glycosides have been largely supported through early studies on stevioside, the predominant steviol glycoside in *S. rebaudiana* leaves, and other steviol glycosides such as rebaudioside A of steviol glycosides (Aze *et al.*, 1991; Toyoda *et al.*, 1997; Curry and Roberts, 2008; Curry *et al*., 2008; enzyme-modified steviol glycosides as described herein (JECFA, 2021). This framework describes a general manufacturing process for enzyme-modified steviol glycosides and purity specifications. It is anticipated that no safety concerns would be expected provided that steviol glycoside mixtures/preparations are specifications. As discussed previously, Tate & Lyle's enzymatically produced steviol glycosides are manufactured with processing steps that generally comply with the process described for enzyme modified contaminants through 3 non-consecutive batches of each product. Therefore, it is not expected that the

 Considering that the existing safety database on steviol glycosides has been extensively reviewed by the including major individual steviol glycosides and other steviol glycoside mixtures/preparations, is October 2022 to identify new data and information relevant to the safety of steviol glycosides that have FDA, the pertinent generally available data and information used to support the safety of steviol glycosides, incorporated by reference to information cited within prior GRAS notifications (see list of GRAS Notices reviewed by the FDA in Section 6.2). Updated searches of the scientific literature were conducted through been published since the FDA's last review.[2](#page-20-2) In the following sections, the common metabolic fate of steviol

<span id="page-20-2"></span><sup>&</sup>lt;sup>2</sup> GRN 1010 was the most recent steviol glycoside GRAS Notice to receive a "no questions" letter from the FDA which summarized literature prior to November 2020.

 authoritative bodies is provided in Section 6.4. New studies identified in the scientific literature that have been published since GRN 1010 are outlined in Section 6.5. glycosides is briefly discussed (Section 6.3), and a brief summary of the conclusions of the scientific and

## <span id="page-21-0"></span>**6.2 Regulatory Status of Steviol Glycosides in the U.S.**

 A number of GRAS Notices for major individual steviol glycosides, including stevioside, rebaudiosides A, C, D, and X/M, mixtures of steviol glycosides, and glucosylated and enzyme-modified steviol glycosides have been substance should meet or exceed established specifications (e.g., JECFA). As discussed in Section 2.2 and 2.3, Tate & Lyle's enzymatically produced steviol glycosides are manufactured in a consistent manner as described by JECFA (2021) for enzyme modified steviol glycosides, and the final products meet or exceed established by JECFA. Furthermore, considering that Tate & Lyle's enzymatically produced steviol glycosides will serve as a substitutional source of steviol glycosides currently on the U.S. marketplace, and that the introduction of the steviol glycoside mixtures would not result in any cumulative dietary exposure to steviol glycosides, it is not anticipated that the introduction of Tate & Lyle's enzymatically produced steviol reviewed by the U.S. Food and Drug Administration (FDA) (Table 6.2-1). The FDA has consistently raised "no questions" regarding the GRAS status of these steviol glycoside products for use as general-purpose sweeteners in various food and beverage products, suggesting that these products have a general recognition of safety. Of note, the FDA acknowledged that the Agency "filed, evaluated, and has not objected to more than 50 GRAS notices for the use of various high-purity steviol glycosides as sweeteners in food", suggesting that the Agency recognizes the safety of high-purity steviol glycosides when used as general purpose sweeteners (Perrier *et al.,* 2018). The FDA also noted that specifications for the notified the purity specifications for enzyme modified steviol glycosides and steviol glycosides in general as glycosides would pose any safety concern in the U.S. population.



### <span id="page-21-1"></span>**Table 6.2-1 Summary of GRAS Notices for Steviol Glycosides**











#### **Table 6.2-1 Summary of GRAS Notices for Steviol Glycosides**

<span id="page-24-0"></span>FDA = Food and Drug Administration; GRAS = Generally Recognized as Safe.

## **6.3 Metabolic Fate of Steviol Glycosides**

 regulatory bodies, including the FDA. The existing information describes the metabolic fate (absorption, information on the metabolic fate of individual steviol glycosides as discussed in detail in GRN 780 is hydrolyzed in the upper gastrointestinal tract due to the presence of β-glycosidic bonds. The unchanged (Wingard *et al*., 1980; Koyama *et al*., 2003b). Despite the differences in chemical structure, the rates of hydrolysis of different steviol glycosides to steviol are relatively similar, especially during the first 24 hours 2003b; Wang *et al*., 2004; Roberts and Renwick, 2008). Steviol is conjugated to glucuronic acid to form The metabolic fate of steviol glycosides has been well established and recognized by scientific and distribution, metabolism, and elimination) of steviol glycosides, notably that these compounds have a similar metabolic fate due to the shared steviol backbone, as outlined in GRN 780. The available data and incorporated by reference in this dossier and is briefly described as follows. Steviol glycosides are not steviol glycosides degrade by the gut microflora in the colon to release the aglycone, steviol (Wingard *et al*., 1980; Hutapea *et al*., 1997; Gardana *et al*., 2003; Koyama *et al*., 2003a,b; Geuns *et al*., 2003, 2007; Renwick and Tarka, 2008; Nikiforov *et al.*, 2013; Purkayastha *et al.,* 2016). Steviol glycosides are hydrolyzed sequentially. The degradation rate is dependent on the structural complexity of each steviol glycoside of incubation in *in vitro* metabolic studies with human fecal homogenates (Purkayastha *et al.,* 2014, 2015, 2016). Following microbial degradation, the steviol metabolite is absorbed systemically into the portal vein and distributed to the liver, spleen, adrenal glands, fat, and blood (Nakayama *et al*., 1986; Koyama *et al*., steviol glucuronide in the liver. The steviol glucuronide metabolite and any unconjugated steviol or unhydrolyzed fraction of the administered glycosides are excreted primarily in the urine, and, to a lesser extent, feces in humans (Wingard *et al*., 1980; Nakayama *et al*., 1986; Kraemer and Maurer, 1994; Simonetti *et al*., 2004; Geuns *et al*., 2006, 2007; Roberts and Renwick, 2008; Wheeler *et al*., 2008).

 toxicokinetics of steviol glycosides (Purkayastha and Kwok, 2020). In this study, *in vitro* colonic microbiota samples collected from human adults and children were examined to investigate the metabolic fates of One new study was identified in the updated search of the scientific literature pertaining to the 5 steviol glycoside samples. The steviol glycoside samples were composed of:

- Stevia leaf extract containing at least 20 different individual steviol glycosides;
- A rebaudioside M and rebaudioside D mixture generated by enzymatic treatment of rebaudioside A;
- A steviol glycoside mixture derived from enzymatic treatment of stevioside;
- A steviol glycoside mixture prepared from enzymatic glycosylation of rebaudioside A; and
- A purified rebaudioside A standard derived from *S. rebaudiana* Bertoni.

 metabolic fates of the steviol glycoside samples detailed above. The metabolism of samples 1 and 5 were also tested in pediatric fecal homogenates (male and female; 2 to 3 years old). Pooled fecal homogenate 16, 24, 48, and 72 hours. Steviol glycoside samples met similar metabolic fates regardless of fecal Healthy adult subjects (6 males and 6 females; 22 to 66 years old) produced stool samples that were pooled (3 male and 3 female) to generate fecal homogenates. The homogenates were used to evaluate the samples were incubated with steviol glycoside samples under anaerobic conditions, at 37°C for 0, 4, 8, 12, homogenate source. The authors concluded, "*Given a common metabolite structure and a shared metabolic fate in all ages, safety data for individual steviol glycosides can be used to support safety of all steviol glycosides produced by extraction and enzymatic conversion of stevia leaf extract*."

 conjugated to different numbers and types of sugar moieties, all individual steviol glycosides that are rebaudioside A, rebaudioside D) can be extrapolated to support the safe use of purified steviol glycosides in general, regardless of the steviol glycoside distribution of the preparation, including Tate & Lyle's In summary, due to the common molecular structure for steviol glycosides, consisting of a steviol backbone naturally present in the *S. rebaudiana* Bertoni leaf share a common metabolic fate, as described above. Therefore, the safety database that has been established for individual steviol glycosides (*e.g.,* stevioside, enzymatically produced steviol glycosides.

## <span id="page-25-0"></span>**6.4 Summary of Steviol Glycoside Safety Opinions by Scientific and Regulatory Authorities**

 Health Canada, have reviewed the safety of steviol glycosides, which has led to the authorization of steviol glycosides for use in food in numerous countries. A brief summary of the existing authorizations for Several scientific bodies and regulatory agencies, including the FDA, the SCF, EFSA, JECFA, FSANZ, and steviol glycosides as food additives across various jurisdictions and the conclusions of the risk assessments conducted by relevant authoritative bodies are presented below.

 specifications for steviol glycosides (International Numbering System for Food Additives [INS] No. 960) glycosides. As such, steviol glycoside products are approved for use in the EU and must contain no less than 95% total steviol glycosides from 11 total named steviol glycosides (dulcoside, rebaudiosides A, B, C, D, E, F, EFSA Panel corroborated the JECFA conclusion arising from their  $69<sup>th</sup>$  meeting and an ADI of 0 to 4 mg/kg safety of a proposed amendment to the steviol glycoside specification to expand the list of permissible on Food Additives and Flavourings (FAF Panel) noted that all steviol glycosides have been observed to share the same metabolic fate, and ultimately concluded that the 60 steviol glycosides identified within the previously been evaluated for these compounds, as a read-across approach could be undertaken. The existing ADI of 4 mg/kg body weight (as steviol equivalents) would be applicable to all 60 of the identified In the European Union (EU), commercially available steviol glycoside products must comply with the adopted by the European Commission in 2012 and updated in 2021 and 2022 to include rebaudioside M, Rebaudioside D, and Rebaudioside AM produced through enzymatic conversion.[3](#page-25-1), and glucosylated steviol and M, rubusoside, steviolbioside, and stevioside). Within their safety assessment of 2010 (EFSA, 2010), the body weight, as steviol equivalents, was established for steviol glycosides. In 2020, EFSA evaluated the steviol glycosides to include all of those that are present in the leaves of the *S. rebaudiana* Bertoni plant (EFSA, 2020) and thus align the EU specification with that of the current JECFA specification.. The EFSA Panel proposed amendment could be established as safe due to the vast toxicological database that has

<span id="page-25-1"></span><sup>3</sup> Commission Regulation (EU) 2021/1156 of 13 July 2021 amending the Annex to Regulation (EU) No 231/2012 laying down specifications for food additives listed in Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards specifications for steviol glycosides (E 960) and rebaudioside M. C/2021/5062. Off J Eur Union 64(L249):87-98. Available online: https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32021R1156&from=EN.

 steviol glycosides. Likewise, in the EFSA FAF panel evaluations of the safety of rebaudioside M, D and AM (EFSA 2019, 2021, 2022) the panel agreed that the ADI of 0 – 4mg/kg bw/day applies to steviol glycoside and 2021, the respective preparations of rebaudioside M, D and AM EFSA issued Scientific Opinions that the preparations obtained did not pose a safety concern. However, in their report on the safety of from GM *Komagataella phaffii* (EFSA 2022) EFSA noted that, although there are no toxicological concerns could not be excluded based on the available data. The EFSA FAF Panel therefore concluded that the safety of rebaudioside D produced *via* this specific method was not sufficiently demonstrated since the absence of preparations obtained by enzymatic bioconversion. In the case of the individual applications made in 2019 rebaudioside D produced by enzymatic bioconversion of purified stevia leaf extract using enzymes derived for the additive, the possibility of the presence of residual DNA coding for the kanamycin resistance gene recombinant DNA was not shown (EFSA, 2022).

 The safety of steviol glycosides have been assessed by FSANZ taking into consideration the data that had been previously reviewed by JECFA (FSANZ, 2008). In their review in 2008, FSANZ concluded that an ADI of 0 to 4 mg/kg body weight, measured as steviol equivalents, was suitable. The definition of steviol glycosides in the *Australia New Zealand Food Standards Code* has since been amended twice to expand the list of 2017, and the term is now defined as including all steviol glycosides present in the leaves of the *S. rebaudiana* plant (FSANZ, 2015, 2017). As part of the 2017 amendment, FSANZ acknowledged that the definition of "*all steviol glycosides in stevia leaf*" includes at least 40 different steviol glycosides (FSANZ, extracts must contain no less than 95% steviol glycosides on a dry-weight basis. Recently in 2020, FSANZ extract to produce high quantities of specific minor steviol glycosides (*i.e.*, rebaudiosides D, M, and A) using permissible steviol glycosides that are encapsulated by the term "steviol glycosides," in 2015 and then in 2017). Specifications for steviol glycoside products, as defined by FSANZ, indicate that *S. rebaudiana* Bertoni further expanded this specification to allow production of steviol glycoside preparations from fermentation utilizing *Saccharomyces cerevisiae* production strains, in addition to the enzymatic conversion of stevia leaf enzymes produced by *Pichia pastoris* or *E. coli* (FSANZ, 2020).

 B, C, D, F, M, dulcoside A, rubusoside, and steviolbioside) in 2012 and established an ADI of 4 mg/kg body weight, measured as steviol equivalents (Health Canada, 2012a,b). In 2016, Health Canada expanded the steviol glycosides purity definition to include rebaudioside M as an additional permissible steviol permissible steviol glycosides to include all steviol glycosides in the *S. rebaudiana* Bertoni plant (Health in the same food products and at the same use levels in Canada. As of October 2022, steviol glycosides from these sources are all permitted for use at the same maximum use levels up to a maximum level of 0.35% in finished products as per the *List of Permitted Sweeteners* (Health Canada, 2022). In Canada, Health Canada reviewed the safety of steviol glycosides (defined as stevioside, rebaudiosides A, glycoside (Health Canada, 2016). Following a safety assessment in 2017, Health Canada expanded the list of Canada, 2017). In Canada, the specifications set out for steviol glycosides in the Food Chemicals Codex or by JECFA, which indicate that steviol glycoside preparations must contain no less than 95% steviol glycosides on a dry-weight basis, must be met. Steviol glycosides produced from *S. rebaudiana* Bertoni, *S. cerevisiae*  CD15380, *S. cerevisiae* CD15407, *S. cerevisiae* Y63348, and *Yarrowia lipolytica* VRM are all permitted for use

 The safety of steviol glycosides has been reviewed by JECFA on several occasions: in 1998, 2004, 2007, 2008, and 2016, at their 51<sup>st</sup>, 63<sup>rd</sup>, 68<sup>th</sup>, 69<sup>th</sup>, and 82<sup>nd</sup> meetings, respectively (JECFA, 1999, 2006b, 2007, 2009, 2017). The Committee had initially established an ADI of 0 to 2 mg/kg body weight (expressed as steviol equivalents), however, following review of additional data in 2008, an ADI for steviol glycosides of 0 to 4 mg/kg body weight was established, expressed as steviol equivalents. This ADI was maintained at the 82<sup>nd</sup> JECFA meeting in 2016. In 2019, a framework to develop specifications for steviol glycosides based on 4 unique production methodologies was established and adopted at the 87<sup>th</sup> meeting of JECFA (JECFA, 2019). The framework categorized steviol glycoside preparations into the following 4 groups based on their

 steviol glycosides and lists the specifications for steviol glycosides individually for each production method steviol glycosides has been ratified by Codex into the General Standard for Food Additives (GSFA) (Codex, method of manufacture: extraction; fermentation; enzymatic modification; and enzymatic glucosylation (JECFA, 2021). The latest *Compendium of Food Additive Specifications* now contains this framework for (JECFA, 2021). Separate specifications are listed for each of the following methods of production: (i) Steviol Glycosides from *Stevia rebaudiana* Bertoni; (ii) Steviol Glycosides from Fermentation; (iii) Enzyme Modified Steviol Glycosides; and (iv) Enzyme Modified Glucosylated Steviol Glycosides. The JECFA framework for 2021).

 Glycosides from *S. rebaudiana* Bertoni and therefore must also contain no less than 95% total steviol glycosides. In accordance with the JECFA specifications for Enzyme Modified Steviol Glycosides laid out in this framework, Tate & Lyle's enzymatically produced steviol glycosides produced through enzymatic conversion of a stevia leaf extract using enzymes obtained from a GM strain of *E. coli* comply with this standard for purity and meet all the JECFA specification parameters. Enzyme Modified Steviol Glycosides have the same identity and purity specification parameters as Steviol

## <span id="page-27-0"></span>**6.5 New Data Related to the Safety of Steviol Glycosides**

 The safety of steviol glycosides has been extensively reviewed in a number of GRAS notifications submitted November 2020 (U.S. FDA, 2022). In order to identify new data related to the safety of steviol glycosides following the FDA review of GRN 1010, a comprehensive search of the scientific literature was conducted from November 2020 to December 2022. The search was limited to articles with full texts within peer- Abstracts, and ToxFile®. The studies identified included genotoxicity studies and several studies in animals evaluating the safety and antidiabetic effects of steviol glycosides. In general, the results of these recent to the U.S. FDA, as outlined in Section 6.2. The safety of steviol glycosides was most recently evaluated by the U.S. FDA in their evaluation of GRN 1010 for rebaudioside M obtained by enzymatic treatment of steviol glycosides purified from the leaves of *Stevia rebaudiana* (Bertoni), which included a comprehensive search of the scientific literature to capture publications relevant to the safety of steviol glycosides up to reviewed scientific journals. The following databases were searched: Adis Clinical Trials Insight, AGRICOLA, AGRIS, Allied & Complementary Medicine™, BIOSIS® Toxicology, BIOSIS Previews®, CAB ABSTRACTS, Embase®, Foodline®: SCIENCE, FSTA®, MEDLINE®, NTIS: National Technical Information Service, Toxicology studies provide further support for the safety of steviol glycosides as they do not contradict the safety conclusion on steviol glycosides as established by a number of authoritative scientific bodies (*e.g.,* JECFA, FSANZ, the U.S. FDA, EFSA, and Health Canada). The newly identified studies are summarized below.

## <span id="page-27-1"></span>**6.5.1 Subchronic Toxicity**

 biomarker or other hematological or clinical chemistry parameter), the results of these studies are included Two new studies were identified in the updated search of the scientific literature pertaining to the subchronic toxicity of steviol glycosides. It is noted that these studies were not conducted in accordance with OECD Test Guidelines or OECD GLP, and the purity of the steviol glycoside test article was not reported, thus limiting their utility in the risk assessment of Tate & Lyle's enzymatically produced steviol glycosides. However, considering that they evaluate some toxicologically relevant test parameter (e.g., liver damage for completeness. Overall, the results of these studies do not contradict the current safety profile of steviol glycosides.

The effects of non-nutritive sweeteners on diabetes-related parameters in non-diabetic rats was assessed by Mbambo *et al.* (2020). Sprague-Dawley rats were divided into groups (sex and group size not reported) and administered a control (normal water), sucrose, aspartame, sucralose, cyclamate, saccharin, or stevia-

 based sweeteners (purity of test substances not reported) dissolved in drinking water at sweetness dilutions equivalent to 10% sucrose for 5 weeks. Food and fluid consumption were monitored daily. Body weight (OGTTs) were performed in the final week to measure blood glucose and following the sacrifice of the animals at the end of Week 5, blood was collected to perform serum biochemical analyses. For the purposes of this dossier, only results concerning the steviol glycoside group compared to the control are reported, No significant changes in non-fasting blood glucose were observed following the administration of the non- nutritive sweeteners, including stevia. The results of the OGTT revealed significantly increased serum insulin serum triglycerides (*p*<0.05) when compared to control group. No change in serum total cholesterol was significantly affect the remaining blood chemical parameters (*i.e*., serum aspartate transaminase, alanine changes and 3-hour "tail-tip" fasting blood glucose were measured weekly. Oral glucose tolerance tests unless otherwise stated. The body weight of animals in the stevia group was significantly reduced (*p*<0.05). levels (*p*<0.05) in the stevia group. All non-nutritive sweeteners, except aspartame, significantly decreased seen in the stevia group, whereas serum high-density lipoprotein cholesterol (HDL-C) significantly increased in the stevia group (*p*<0.05). The administration of the non-nutritive sweeteners, including stevia, did not aminotransferase [ALT], alkaline phosphatase [ALP], urea, uric acid, creatinine, lactate dehydrogenase, and albumin). The study did not find any adverse effects that could be attributed to the test material and concluded some beneficial effects to the diabetes related parameters.

 diabetic rats. Male Wistar rats (8 to 10/group) were fed a high-fat diet for 8 weeks followed by intraperitoneal administration of streptozotocin to induce diabetes, while a control group (n=10) was fed a mg/kg body weight/day for 5 weeks. Blood and organ samples were collected at the end of the study period for hematological, biochemical, and histopathological examinations. The authors reported that dietary Kurek *et al*. (2021) investigated the effect of steviol glycoside (purity not reported) supplementation in standard diet for the duration of the whole study and given citrate buffer injections. Next, the experimental rats were provided a high-fat diet supplemented with pure stevioside or rebaudioside A at 500 or 2,500 supplementation with steviol glycosides did not affect blood glucose, insulin, insulin resistance indices, or antioxidant biomarkers in diabetic rats.

 As toxicologically relevant test parameters were not significantly affected by the administration of stevia in either of these studies, they can be considered to add to the existing body of literature corroborating the safety of steviol glycosides.

## <span id="page-28-0"></span>**6.5.2 Genotoxicity**

 OECD Test Guidelines or OECD GLP, and the purity of the steviol glycoside test article was not reported, thus limiting their utility in the risk assessment of Tate & Lyle's enzymatically produced steviol glycosides. In addition, given that the purity of the test articles is not reported, it is difficult to ascertain the relevance of on the discussion of steviol glycosides. The results of these 2 new studies do not contradict the current lack Two new studies were identified in the updated search of the scientific literature pertaining to the genotoxicity of steviol glycosides. It is noted that these studies were not conducted in accordance with the test concentration/dose to human relevance. Nevertheless, these studies are included for completeness of mutagenicity and genotoxicity of steviol glycosides that have been established by multiple scientific and authoritative bodies (see Section 6.4 for further details).

Venous blood-derived lymphocyte cultures were obtained from a healthy donor for use in a comet assay and chromosomal aberration test (Pasqualli *et al.,* 2020). Cells were treated with steviol (purity not reported), which is the backbone of steviol glycosides and the resulting metabolite from gut microbial digestion, at concentrations up to and including 1 mg/mL as part of a dose-range finding study to determine the median lethal concentration (LC<sub>50</sub>) of 178.7 µg/mL. With the LC<sub>50</sub> determined, lymphocytes were treated

with 1, 10, and 50 µg steviol/mL in an alkaline comet assay, a chromosomal aberration test, and mitotic and CD8<sup>+</sup>. Cell viability was maintained at doses of 50 µg/mL; however, cell proliferation was reduced. The CD4+ population was statistically smaller than control when lymphocytes were treated with 10 and immature cells that have not yet finished their cell maturation process) following exposure to all steviol significant increase (62%) in the DNA damage index in the 10 µg and 50 µg/mL treatment groups as groups. In the chromosomal aberration test, 300 metaphase cells were identified, and aberrations were remained unchanged, treatment conditions used in this study were estimated to be 129 times greater than normal steviol exposure levels in the human diet. The study was not conducted according to OECD TG 489 index for 24 or 48 hours. In addition, the major lymphocyte subpopulations were identified as CD3<sup>+</sup>, CD4<sup>+</sup>, 50 µg/mL steviol, and a statistically significant decrease of the double lymphocyte population (young, concentrations was observed as compared to control. The CD3<sup>+</sup> population was unchanged when lymphocytes were treated with all concentrations of steviol. The alkaline comet observations revealed a compared to control (0%), with no dose-dependent increases between the 10 and 50 µg/mL treatment most abundant in the 10 and 50 µg/mL treatment groups. While steviol treated cells' mitotic index values for *in vivo* mammalian alkaline comet assays. Considering the study is "non-standard" and the observed effects were not dose-dependent, the results hold limited validity and relevance for human consumption.

 study by Yılmaz *et al.* (2022). Steviol glycosides (rebaudioside A, 98.65% purity) were administered to mice (n=4/sex/group) over 28 days at 0, 470, 620, 940, or 1,880 mg/kg body weight/day in distilled water *via*  gavage; equivalent to 0, 155, 205, 310, or 620 mg steviol/kg body weight/day, respectively. Animals were monitored daily for clinical observations, while food consumption and body weights were measured weekly. Blood and bone marrow samples were obtained at study conclusion for hematological biochemistry and mitotic index with chromosome aberration analyses, respectively. Colchicine (5 mg/kg body weight) was administered intraperitoneally 2 hours prior to animal sacrifice to arrest mitosis. All but the lowest dose in all treatment groups, despite description of insignificant differences in mitotic index between control and treatment groups in the text of the article, rendering the authors' overall interpretation of the data unclear. cholesterol were unchanged in all treatment groups as compared to control. Observations of tabulated data groups; 1 statistically significant decrease was reported in the 620 mg/kg group for paraoxonase-1 enzyme significant results reported were not dose dependent. The impact of steviol glycosides on oxidative and genotoxic measures in BALB/c mice was investigated in a group, 470 mg/kg, exhibited a statistically significant (*p*<0.05) increase in chromosomal aberrations, most commonly sister union and polyploidy. The authors tabulated results indicating an increase in mitotic index The increases in chromosomal aberrations were not dose dependent. Both high- and low-density were used to determine no change in antioxidant status, oxidant status, or oxidative stress index in all study (*p*<0.01). The relevance of these data is limited since no official test guideline was followed and the

## <span id="page-29-0"></span>**6.5.3 Reproductive and Developmental Toxicity**

 reproductive and developmental toxicity of steviol glycosides. It is noted that these studies were not conducted in accordance with OECD Test Guidelines or OECD GLP, and the purity of the steviol glycoside produced steviol glycosides. In addition, the study by Gholizadeh *et al.* (2019) was conducted in diabetes disease state of the animal. Nevertheless, these studies are included for completeness on the discussion of Two new studies were identified in the updated search of the scientific literature pertaining to the test article was not reported, thus limiting their utility in the risk assessment of Tate & Lyle's enzymatically induced male Wistar rats and no relevant healthy control group was included, therefore rendering it difficult to interpret the results and whether the observed findings were due to the test article administration or the steviol glycosides. The results of these 2 new studies do not contradict the current lack reproductive and

authoritative bodies (see Section 6.4 for further details).

 not reported) (Gholizadeh *et al*., 2019). Animals (n=12) were treated with 1 mL water (diabetic control), 400 administered orally for 2 weeks; non-diabetic control animals (n=12) that received 1 mL water in lieu of stevia were also included. Upon study termination, body weights were measured, and testicles were collected along with blood samples, which were then analyzed for a number of hematological and compared to diabetic controls was observed. Serum luteinizing hormone and testosterone were epithelium volume, in addition to the number of spermatogonia, spermatocytes, round spermatids, long spermatids, Sertoli cells, and Leydig cells, were statistically decreased in diabetic rats (*p*≤0.016 in all cases); sperms (*p*<0.05) in the diabetic compared to the non-diabetic control, whereas the increase in immotile partially rescued by stevia treatment at study levels (*p*>0.05). A significant reduction in sperm count and observed in diabetic animals (*p*<0.05) as compared to control. Thus, the authors concluded that oral stevia administration in a diabetic rat model had "*positive effects on testicular steroidogenesis, spermatogenesis,*  developmental toxicity of steviol glycosides that have been established by multiple scientific and<br>authoritative bodies (see Section 6.4 for further details).<br>A study using a diabetic rat model, induced by single intraperi A study using a diabetic rat model, induced by single intraperitoneal injections of streptozotocin (60 mg/kg) and nicotinamide (120 mg/kg), was conducted to evaluate the serum hormone levels, key steroidogenesis enzymes, and testicular damage in male Wistar rats following consumption of aqueous stevia extract (purity mg/kg body weight/day aqueous stevia extract, or 500 mg/kg body weight/day metformin treatment, histochemical metrics. A significant decrease in fasting glucose (*p*<0.05) levels of stevia-treated animals significantly decreased in the diabetic rats as compared to diabetic control (*p*=0.026 and *p*<0.001, respectively). Treatment with stevia returned serum luteinizing hormone levels to that of non-diabetic controls, but also significantly decreased serum testosterone (*p*=0.004). Testis weight and volume were decreased in diabetic rats as compared to non-diabetic control (*p*=0.016 and *p*=0.014, respectively); attenuation in both groups was achieved by stevia administration. Seminiferous tubules and germinal these were attenuated by administration of stevia. Round spermatids and Sertoli cells were significantly decreased compared to the non-diabetic control (*p*=0.012 and *p*=0.001, respectively); results were exacerbated in diabetic animals. Similarly, stevia treatment ameliorated the increase in non-progressive sperms (*p*<0.05) and decrease in rapid progressive sperms (*p*<0.05) in the diabetic controls were only significant increases in sperms with abnormal morphology and percentage of non-viable sperms were *and function*." The authors did not provide any conclusions related to toxicological effects of stevia extract in the animals.

 The effects of non-nutritive sweeteners on taste receptor type 1 subunit (T1R3) and taste receptor type 1 30 female, Harley-white guinea pigs (n=6/group; 5 groups) were administered water (control), 1.5 mM (low-dose) or 7.5 mM (high-dose) sodium saccharin solution, or 0.5 mM (low-dose; approximately 40 mg steviol/kg body weight/day) or 2.5 mM (high-dose; approximately 174 mg steviol/kg body weight/day) rebaudioside A solution *ad libitum* for 28 days. Daily food consumption measurements and weekly body weight measurements were taken throughout the study; puberty onset was recorded as the day of control unless otherwise stated. Food consumption was significantly elevated in Week 1 of the study (*p*<0.05) but returned to control levels by Week 2. A significant decrease in water intake was observed in the high-dose rebaudioside A group from Weeks 2 to 4 (*p*<0.05). At Week 2, the average body weight of 2, accompanied by rebaudioside A-related weight gain, as compared to control during Week 2 through subunit 2 (T1R2) expression in uterine and ovarian tissues of guinea pigs was investigated by Li *et al.* (2020); vaginal opening, and daily vaginal smears were used to track the estrous cycle. The following description of post-mortem analyses of treated animals refers to the rebaudioside A-treated animals as compared to both rebaudioside A groups was significantly increased (*p*<0.05) but was no different from control at any other time point. Water intake was decreased in high-dose rebaudioside A animals throughout Weeks 1 and Week 4 ( $p$ <0.05). Observed ovary weight, estradiol levels, and day of puberty onset were not significantly affected by rebaudioside A administration throughout this study. Low-dose rebaudioside A animals

 however, no significant corresponding changes were observed in the expression of T1R3 in the ovary and uterus. Ovary follicle distribution in rebaudioside A-treated animals was regular and atretic follicles were qualitatively increased; however, the number of antral follicles was not statistically increased as compared to control. The number of corpus luteum in the ovaries of animals receiving high-dose rebaudioside A were significantly increased (*p*<0.05). No histological or morphological changes in uterine tissue were observed. expression of T1R2 in high-dose animals was significantly increased, particularly in the epithelial and stromal luteum in the ovaries of animals treated with the high-dose rebaudioside A (approximately 174 mg the rebaudioside A groups during week 2 were not dose-dependent or associated with any histopathological changes. Based on these factors, the increase in body weights cannot reliably be exhibited increased serum progesterone and uterine T1R2 expression, as compared to control (*p*<0.05); Staining of T1R2 and T1R3 in ovarian follicles revealed no significant changes, although corpus luteum T1R3 staining was increased in the lutein cells in animals treated with all doses of rebaudioside A. Uterine cells. The authors reported increases in the uterine expression of T1R2 and an increased number of corpus steviol/kg body weight/day). This study was not conducted according to test guidelines established for assessing reproductive and/or developmental toxicity (*e.g*., OECD TG 421). The increases in body weight in attributed to the consumption of rebaudioside A from drinking water.

## <span id="page-32-0"></span>**6.5.4 Immunotoxicity**

Sánchez-Delgado et al. (2021) conducted a clinical study evaluating the effects of non-calorie sweeteners, muscle mass, and waist circumference) were made at study initiation. A 1-week washout period was administration initiation. In Phase II, blood samples were drawn from fasted participants to measure sucrose/day); Group 2 (n=13, four 1-g packs of sucralose/day, each pack containing 0.012 g of sucralose); and Group 3 (n=13, four 1-g packs of steviol glycoside/day, each packet containing 0.025 g of steviol glycosides). The composition of steviol glycosides was not specified. The assigned sweetener was added to rest of their diet during the administration phase. Intakes were monitored using 24-hour diet recalls and steviol glycoside group was reduced compared to baseline. Nutrient distribution showed a significant decrease in carbohydrate intake (*p*=0.002) and an increase in protein intake (*p*=0.0001) in the steviol the steviol glycoside group from baseline to Week 7 of the study showed a significant decrease in TNF-α concentrations (*p*= 0.0029) and no significant change in IL-6 concentrations. Concentrations of IFN-γ and IL-Sánchez-Delgado *et al.* (2021) conducted a clinical study evaluating the effects of non-calorie sweeteners, including steviol glycosides, on nutrient and calorie intake, alipose mass, triglycerides, and serum<br>proinflammat including steviol glycosides, on nutrient and calorie intake, adipose mass, triglycerides, and serum proinflammatory cytokines as an immunotoxicity endpoint. The study was conducted over a 7-week period separated into 2 phases involving healthy individuals. In Phase I, a food frequency questionnaire was completed, and anthropometric and body composition measurements (weight, BMI, total fat percentage, implemented to restrict food and drinks with added sugar and non-caloric sweeteners prior to biochemical and immunological parameters (blood glucose, triglycerides, cholesterol, interleukin [IL]-1β, IL-6, IL-10, tumor necrosis factor [TNF]-α, and interferon [IFN]-γ] before and after the 6-week administration period. Subjects were randomly assigned 1 of 3 administration groups: Group 1 (n=12, eight 5-g packs of drinks or food every day, and subjects were asked to restrict the use of added sugar or sweeteners in the anthropometric and body composition parameters were measured weekly. Mean energy intake in the glycoside group. No changes were observed in lipid intake, body weight, BMI, or muscle mass in the steviol glycoside group; however, body fat was significantly decreased (*p*=0.0287). Immunological parameters in 10 were below the limit of detection. The authors concluded that, "*The data reported in the present study corroborates previously reported anti- inflammatory effects of steviol glycosides and support the notion that these compounds may have beneficial effects for human health* […]". The consumption of steviol glycosides did not lead to adverse effects or adversely affect the outcomes of immunotoxicity parameters.

## <span id="page-32-1"></span>**6.6 Conclusions**

 Tate & Lyle intends to market enzymatically produced steviol glycosides as general purpose sweeteners in the U.S. The enzymatically produced steviol glycosides are manufactured through a process consistent with enzymatically produced steviol glycosides are high purity products that contain, at a minimum, at least 95% total steviol glycosides. The specifications that have been established for these products meet or exceed the Tate & Lyle's enzymatically produced steviol glycosides have a sweetness profile that is similar to high purity steviol glycosides in general, and is intended for use as a substitutional source of these compounds on the U.S. marketplace. Therefore, the introduction of Tate & Lyle's steviol glycosides will not increase current the manufacturing steps described by JECFA for enzyme modified steviol glycosides. Tate & Lyle's purity and specification requirements for enzyme modified steviol glycosides as described by JECFA (2021). dietary exposure to steviol glycosides.

 general purpose sweeteners, as described in Section 1.3, on the basis of scientific procedures. This GRAS Tate & Lyle has concluded that the company's enzymatically produced steviol glycosides are GRAS for use as conclusion is based on data generally available in the public domain pertaining to the safety of enzymatically produced steviol glycosides and high purity steviol glycosides in general as discussed herein, and on consensus among a panel of experts (the GRAS Panel) who are qualified by scientific training and experience to evaluate the safety of food ingredients. The GRAS Panel consisted of the following qualified

 scientific experts: Ashley Roberts (AR Toxicology, Inc.), Professor Emeritus I. Glenn Sipes (University of Arizona), and Professor Emeritus Michael W. Pariza (University of Wisconsin-Madison).

 The GRAS Panel independently and critically evaluated all data and information as presented herein, and also concluded that the enzymatically produced steviol glycosides are GRAS for use as general purpose sweeteners as described in Section 1.3, based on scientific procedures. The GRAS Panel's evaluation safety of Tate & Lyle's enzymatically produced steviol glycosides. considered all available scientific data and information, both favorable and unfavorable, relevant to the

The enzymatically produced steviol glycosides therefore may be marketed and sold for its intended purpose in the U.S. without the promulgation of a food additive regulation under Title 21, Section 170.3 of the *Code of Federal Regulations*.

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**Figure A-1 Chromatogram for Enzymatically Produced Steviol Glycosides (Batch No. A)** 



 mm high-performance liquid chromatography (HPLC) column. Order of retention times from left to right: rebaudioside M (14.05), minor steviol glycosides (16.30 to 18.13), rebaudioside I (18.96), and rebaudioside B (24.88).



**Figure A-2 Chromatogram for Enzymatically Produced Steviol Glycosides (Batch No. B)** 

 Chromatogram of Enzymatically Produced Steviol Glycosides (Batch No. B), obtained with Agilent poroshell 120 SB-C18, 4.6 mm x 150 mm high-performance liquid chromatography (HPLC) column. Order of retention times from left to right: rebaudioside M (14.08), minor steviol glycosides (16.35 to 18.15), rebaudioside I (18.97), and rebaudioside B (24.85).





 Chromatogram of Enzymatically Produced Steviol Glycosides (Batch No. C), obtained with Agilent poroshell 120 SB-C18, 4.6 mm x 150 mm high-performance liquid chromatography (HPLC) column. Order of retention times from left to right: rebaudioside D (10.82), rebaudioside M (13.60), minor steviol glycosides (15.33 to 18.00), rebaudioside I (18.85), rebaudioside A (19.52) and rebaudioside B (24.87).





 Chromatogram of Enzymatically Produced Steviol Glycosides (Batch No. D), obtained with Agilent poroshell 120 SB-C18, 4.6 mm x 150 mm high-performance liquid chromatography (HPLC) column. Order of retention times from left to right: rebaudioside M (14.38), minor steviol glycosides (16.51 to 18.29), rebaudioside I (19.14) and rebaudioside B (25.10).

**Figure A-5 Chromatogram for Enzymatically Produced Steviol Glycosides (Batch No. E)** 



 Chromatogram of Enzymatically Produced Steviol Glycosides (Batch No. E), obtained with Agilent poroshell 120 SB-C18, 4.6 mm x 150 mm high-performance liquid chromatography (HPLC) column. Order of retention times from left to right: rebaudioside M (14.08), minor steviol glycosides (16.33 to 18.14), rebaudioside I (18.94), rebaudioside A (19.59), minor steviol glycosides (20.54) and rebaudioside B (24.88).

**Figure A-6 Chromatogram for Enzymatically Produced Steviol Glycosides (Batch No. F)** 



 Chromatogram of Enzymatically Produced Steviol Glycosides (Batch No. F), obtained with Agilent poroshell 120 SB-C18, 4.6 mm x 150 mm high-performance liquid chromatography (HPLC) column. Order of retention times from left to right: rebaudioside M (14.12), minor steviol glycosides (16.34 to 18.16), rebaudioside I (19.00) and rebaudioside B (24.88).



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## Analytical Report Tate & Lyle Attn: Chetna Saini 5450 Prairie Stone Pkwy 60192 Hoffman Estates United States Reportnr. : 1722195 version 1 Sample Arrival Date : 26-Jan-2023 11:08 Sampling Date \*: 21-May-2022 ReportDate Version Packing Seal / Seal Code No / Sample information \* Seller Unloader : Tate & Lyle Product specification : Stevia<br>Shipping Date : 23-Jan-2023 : Product specification : 2001at Reference : 23-3-366<br>Origin : 23-January 2011<br>Christes : 23-January 2023 : United States AWB / BarCode : 771108252969 \* Information supplied by customer (TLR takes no responsibility for this information). Contaminations **Pesticides** Parameter Result (as received) Pesticides GC-MS-MS Performed according annex, nothing detected Q R Q R Pesticides LC-MS-MS Performed according annex, nothing detected **COVID-MS-MS** Q R Benoxacor et al. 1999, 1999, 1999, 1999, 1999, 1999, 1999, 1999, 1999, 1999, 1999, 1999, 1999, 1999, 1999, 199 Pesticides (Glyphosate) Parameter Result (as received) Glyphosate Charles Command Com Page 1 of 5 Requested 26-Jan-2023 by Tate & Lyle Page 1 of 5 Securities and the extreme in the extreme in the Page 1 of 5 S Analyses according to annex Drs. ing. H. Janssens Director TLR International Laboratories ▧ ABN Amro Bank Rotterdam; Accountno. 42.60.49.41. BTW nr. / VAT no. NL - 0043.90.660.B01<br>All our services are subjected to General Conditions applicable as deposited at the Chamber of Commerce Rotterdam (no. 24130490) and a Bank Rotterdam; Accountno. 42.60.49.411.<br>Those conditions will be sent to you upon y<br>Those conditions will be sent to you upon yo<br>'under no. GMP018011. Findings are base<br>is such as codes, markings or product name  $G$   $\frac{1}{100}$   $\frac{1}{100}$   $\frac{1}{100}$   $\frac{1}{100}$



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**From:** Santa Maria, Juan Cristian <JuanCristian.SantaMaria@tateandlyle.com> **Sent:** Monday, September 25, 2023 3:38 PM **To:** Zhang, Janet <Janet.Zhang@fda.hhs.gov> **Subject:** [EXTERNAL] RE: GRN 1140

 CAUTION: This email originated from outside of the organization. Do not click links or open attachments unless you recognize the sender and know the content is safe.

Dear Mrs. Zhang,

Thanks once again for your note.

In response to your question, of the 9 batches that were analyzed to produce the data reported in section 2.3.2 Batch Analysis of GRN 1140, no alcohol was used for several of the production batches, and only ethanol was used for several others. Nevertheless, depending on the nature of the starting material and processing conditions (within the ranges described in our submission), and in order to meet specific finished product target physical attributes, our production process may alternatively use methanol or SDA 3-A ethanol (that contains 5% methanol) in the desorption and/or optional crystallization and wash steps. The alcohols employed are effectively removed during the drying steps, such that under all these scenarios, the finished product is analyzed to confirm that it meets the ≤200 ppm residual methanol and ≤5,000 ppm residual ethanol limits established in the specification (section 2.3.1) before being released for commercialization.

 It may be worth noting that the use of ethanol and/or methanol is well established in the manufacture of steviol glycosides, evaluated and deemed safe by different regulatory bodies including the Joint FAO/WHO Expert Committed on Food where it may be used in the desorption, wash and crystallization steps of the manufacturing process. Such use has been Additives, and the European Food Safety Authority, and the specification limits established for ethanol and methanol in GRN 1140 are identical to those established for steviol glycosides manufactured by extraction, enzyme modification, fermentation and enzymatic glucosylation in JECFA Monograph 26 (FAO and WHO, 2021). Likewise, the FCC monograph for steviol glycosides has identical limits for ethanol and methanol, as does Commission Regulation (EU) No 231/2012 for stevia extracts and numerous GRAS Notices for steviol glycosides that received "no questions" from the FDA (as highlighted in Table 6.2-1 of GRN 1140).

I hope the above information answers your question, but please do not hesitate to contact me should you need any additional information.

Kind regards,

**Juan Cristián Santa María Senior Director, Global Regulatory & Scientific Affairs** Innovation and Commercial Development Tate & Lyle





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 **From:** Santa Maria, Juan Cristian <JuanCristian.SantaMaria@tateandlyle.com> **Sent:** Wednesday, September 20, 2023 7:09 PM **To:** Zhang, Janet <Janet.Zhang@fda.hhs.gov> **Subject:** RE: GRN 1140

Dear Mrs. Zhang,

I hope this message finds you well.

I hereby confirm receipt of your email below. We will be responding to your question in the next few days.

Kind regards,

**Juan Cristián Santa María Senior Director, Global Regulatory & Scientific Affairs** Tate & Lyle Mob. +1 (470) 373-7122



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 **From:** Zhang, Janet <Janet.Zhang@fda.hhs.gov> **Sent:** Wednesday, September 20, 2023 5:03 PM **To:** Santa Maria, Juan Cristian <JuanCristian.SantaMaria@tateandlyle.com> **Subject:** [EXTERNAL] GRN 1140

Dear Mr. Santa María,

 We have a question regarding GRN 1140 you submitted on behalf of Tate & Lyle, please provide your response within 10 business days.

 The manufacturing process described on p. 9 and depicted in Figure 2.2‐1 (p. 11) of the notice includes the use of alcohol in the desorption and optional crystallization and wash steps. Please confirm the identity of the alcohol used (e.g., ethanol or methanol).

Thanks,

 *Jianrong (Janet) Zhang, Ph.D.* College Park, MD 20740 FDA/OFVM/CFSAN/OFAS/DST Phone: 240‐402‐1327 janet.zhang@fda.hhs.gov



