INTERNATIONAL SWEETENERS ASSOCIATION

# SUCRALOSE

## DESCRIPTION

Sucralose (INS 955, E 955) is a low calorie sweetener derived from sucrose.

## RELATIVE SWEETNESS

600 times sweeter than sugar.

## METABOLISM

Sucralose does not break down in the body. It is non-caloric.

## BENEFITS

Sucralose has a sugar-like taste, good water solubility and excellent stability in a wide range of processed foods and beverages. When combined with some other intense sweeteners, it has a synergistic sweetening effect. Like sugar, sucralose will hydrolyse in solution, but unlike sugar it hydrolyses only over an extended period of time under extreme conditions of acidity and temperature.

Sucralose does not promote tooth decay.

## APPLICATIONS

Sucralose can be used in a broad array of products, including:

- table-top sweeteners
- processed fruit
- carbonated beverages
- non-carbonated beverages
- chewing gum
- baked goods
- dry-mix products
- fruit spreads
- milk products
- frozen desserts
- salad dressings

## SAFETY

Extensive studies have been conducted to support the safety of sucralose. The results of these studies demonstrate that it is safe for human consumption.

## STATUS

Sucralose has been approved by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) (1990) and by the Scientific Committee on Food (SCF) of the European Commission (2000) – now the European Food Safety Authority (EFSA).

Sucralose is authorised in the EU under Directive 94/35/EC and is currently approved for use in foodstuffs in more than 50 countries around the world, including the USA, Canada, Australia, Japan, China and Russia.

In August 1999 the American Food & Drug Administration (FDA) published their approval of sucralose as a "general purpose sweetener in foods". This means that sucralose can be used in any food at GMP (Good Manufacturing Practice) levels in the USA.

## ADI

The Acceptable Daily Intake (ADI) for sucralose was set at 0-15 mg/kg body weight by JECFA in 1990 and by the SCF in 2000.