

## Summary of the application: Isomaltulose syrup (dried)

Applicant: Evonik Creavis GmbH, Paul-Baumann-Strasse 1, Marl, Germany

The novel food application concerns request for authorisation to place on the market isomaltulose syrup (dried) for use as a sucrose substitute in any type of food, i.e. solid, semi-solid and liquid foods. Isomaltulose with a purity of  $\geq 98\%$  on the dry basis has already been authorized as a novel food by Commission Decisions 2005/457/EC and 2005/581/EC. Evonik's isomaltulose syrup (dried) has an isomaltulose content of  $\geq 80\%$ . The remaining  $\leq 20\%$  are common monosaccharides (glucose, fructose) and disaccharides (sucrose, trehalulose) as well as  $\leq 2\%$  isomelezitose and oligosaccharides.

The production process of isomaltulose syrup (dried) corresponds to that used for the production of isomaltulose authorised by Commission Decision 2005/581/EC, i.e. isomerisation of food-grade sucrose to isomaltulose by immobilized cells of *Protaminobacter rubrum*, with the difference, however, that the obtained demineralized isomaltulose solution is directly concentrated by evaporation to a syrup that is dried to yield a white or colourless, crystalline powder, i.e. no attempt is made to separate isomaltulose from the accompanying small amounts of mono- and di- and oligosaccharides.

Isomaltulose syrup (dried) is intended for use as a sucrose substitute in foods for the general population. Estimates of the daily intake of isomaltulose, intended to be used as a sucrose substitute, have been considered in the previous two novel food evaluations of this product.

A review of the scientific literature that has appeared after authorisation of isomaltulose (Commission Decisions 2005/457/EC and 2005/581/EC) did not reveal any data or observations that would undermine the general recognition of safety of this disaccharide as a sucrose substitute in the human nutrition. There also was no data that would raise concern about the intake of trehalulose that is present in isomaltulose syrup (dried) at a higher concentration ( $\leq 12\%$ ) than in already authorised isomaltulose ( $< 2\%$ ). Ingested trehalulose is in fact known to be readily hydrolyzed and absorbed in the form of glucose and fructose, though not as rapidly as sucrose. Therefore, its presence at a higher amount in isomaltulose syrup remains inconsequential for the nutritional value and metabolism of isomaltulose syrup (dried).