

Summary of the dossier: Sorghum Syrup

Applicant: Sorghum Zrt. Szerencs, Rákóczi u. 49, 3900 Hungary

This is a notification for authorisation to place on the European Union (EU) market sorghum syrup as traditional food from a third country. The notification has been compiled in line with the administrative and scientific requirements of Commission Implementing Regulation (EU) 2017/2468 for notifications concerning traditional foods from third countries in accordance with Regulation (EU) 2015/2283 of the European Parliament and of the Council. It is also in line with the European Food Safety Authority (EFSA) guidance on the preparation and presentation of the notification and application for authorisation of traditional foods from third countries in the context of Regulation (EU) 2015/2283

Sorghum syrup is produced via a series of steps involving the crushing of the base material (sorghum plant), and a number of extraction and evaporation steps. Sorghum syrup is to be used as a plant derived sweetener in all food applications where honey, molasses and sugar are used for the entire population. The intended use levels will be comparable to the levels of honey, molasses, and sugar used in the various food applications. The notification indicates that the daily intake levels should also not exceed the maximum levels for sugar as recommended by the World Health Organisation (50 g per day).

Sorghum Syrup has a long history of use as a sweetener in the Southern states of the United States of America since the 19th century.

The notification is supported by a number of references documenting the extensive use of sorghum syrup in various food applications that aim to demonstrate the long history of consumption of this traditional food and its safety in use.