WELSH SUBORDINATE LEGISLATION

NWSI 2026 No.20

FOOD, WALES

REGULATED PRODUCTS, WALES

FOOD ADDITIVES

Determination of authorisation status: the renumbering of additive specification E 960b(i) (formerly E 960b); the authorisation of a new specification E 960b(ii) Rebaudioside M from fermentation (*Saccharomyces cerevisiae*); the consolidated reissue of all authorisations for E 960a (steviol glycosides from Stevia), E 960b (steviol glycosides from fermentation) and E 960c (enzymatically produced steviol glycosides)

Explanatory note

(this note is not part of the determination)

This determination is made in relation to Wales by Ministers in exercise of the powers conferred by Article 7(1) of Regulation (EC) No 1331/2008 of the European Parliament and of the Council establishing a common authorisation procedure for food additives, food enzymes and food flavourings (EUR 2008/1331).

Steviol glycosides obtained by three different manufacturing processes are authorised food additives (sweeteners): E 960a (steviol glycosides from Stevia), E 960b (steviol glycosides from fermentation) and E 960c (enzymatically produced steviol glycosides). These additives are defined by separate specifications, but are regulated as a group (E 960a – E 960c: Steviol glycosides) with maximum limits expressed as “steviol equivalents”.

This determination authorises, in relation to Wales, a new production method for the existing authorised additive: E 960b (steviol glycosides from fermentation). The specification for the existing production method is renumbered as E 960b(i). The specification for the new method is authorised as E 960b(ii) Rebaudioside M from fermentation (*Saccharomyces cerevisiae).*

The new specification E 960b(ii) is authorised in the same food categories where existing authorised additives E 960a - E 960c are currently authorised, at the same maximum levels, and subject to the same conditions and restrictions which are set out in the Schedule.

In relation to the new authorisation, there has been consultation as required by Article 9 of Regulation (EC) No 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EUR 2002/178).

This determination also consolidates and reissues, in relation to Wales, the existing authorisations for E 960a (steviol glycosides from Stevia), E 960b (steviol glycosides from fermentation) and E 960c (enzymatically produced steviol glycosides) that, prior to this determination, had effect pursuant to regulation 23 (savings and transitional provision: general) of the Food and Feed (Regulated Products) (Amendment, Revocation, Consequential and Transitional Provision) Regulations 2025. There are no substantive changes made to the scope, conditions or restrictions of the existing authorisations, or to the foods or categories of foods to which the additives may be added. The wording of the authorisations has been updated as part of the consolidated reissue of the authorisations.

Determination

Application and coming into force

1. This determination applies in relation to Wales, and comes into force on 19th February 2026.

Interpretation

2. In this determination, references to “E 960a – E 960c: Steviol glycosides” are references to the following food additives:-
    a. E 960a steviol glycosides from Stevia;
    b. E 960b steviol glycosides from fermentation;
    c. E 960c enzymatically produced steviol glycosides.

3. Other expressions used in this determination and in Regulation (EC) No 1331/2008 of the European Parliament and of the Council establishing a common authorisation procedure for food additives, food enzymes and food flavourings (EUR 2008/1331) or Regulation (EC) No 1333/2008 of the European Parliament and of the Council on food additives (EUR 2008/1333), have the same meaning as in those Regulations.

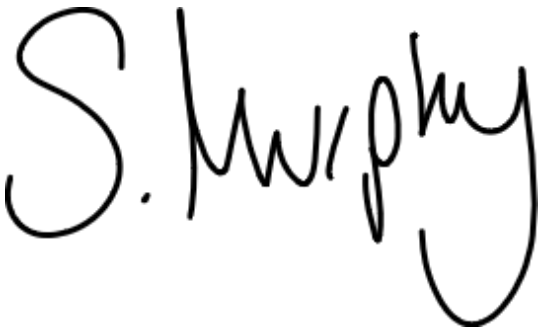
4. In the table in the Schedule under the heading ‘The foods or categories to which steviol glycosides (E 960a – E 960c) may be added and the conditions under which the food additive may be used’—

a. the numbers which appear in the column ‘Category number’, and the descriptions of the food categories which appear in the table, are references to the corresponding numbers and descriptions in Part D of Annex II of Regulation (EC) No 1333/2008 of the European Parliament and of the Council on food additives, as it had effect immediately before the end of 31 March 2025;
b. the numbered footnotes which appear in the column ‘Footnotes’ are references to the corresponding numbered footnotes in Part E of Annex II of Regulation (EC) No 1333/2008 of the European Parliament and of the Council on food additives as it had effect immediately before the end of 31 March 2025.

Determination of authorisation status of E 960a – E 960c: Steviol glycosides

5. E 960a – E 960c: Steviol glycosides are authorised to be placed on the market in Wales and used in or on food in accordance with the conditions, requirements and specifications set out in the Schedule.

6. This determination consolidates and replaces the existing authorisations for E 960a – E 960c: Steviol glycosides.



Sarah Murphy MS

Minister for Mental Health and Wellbeing

5 February 2026

Specifications for E 960a, E960b and E 960c

E 960a STEVIOL GLYCOSIDES FROM STEVIA

Synonyms	
Definition	The manufacturing process comprises two main phases: the first involving water extraction of the leaves of the *Stevia rebaudiana* Bertoni plant and preliminary purification of the extract by employing ion exchange chromatography to yield a steviol glycoside primary extract, and the second involving recrystallisation of the steviol glycosides from methanol or aqueous ethanol resulting in a final product containing not less than 95 % of the below identified 11 related steviol glycosides, in any combination and ratio. The additive may contain residues of ion-exchange resins used in the manufacturing process. Several other related steviol glycosides that may be generated as a result of the production process, but do not occur naturally in the *Stevia rebaudiana* plant have been identified in small amounts (0.10 to 0.37 % w/w).
Chemical name	Steviolbioside: 13-[(2-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid Rubusoside: 13-β-D-glucopyranosyloxykaur-16-en-18-oic acid, β-D-glucopyranosyl ester Dulcoside A: 13-[(2-*O*-α–L-rhamnopyranosyl-β–D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, β-D-glucopyranosyl ester Stevioside: 13-[(2-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, β-D-glucopyranosyl ester Rebaudioside A: 13-[(2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, β-D- glucopyranosyl ester Rebaudioside B: 13-[(2-*O*-β–D-glucopyranosyl-3-*O*-β–D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid Rebaudioside C: 13-[(2-*O*-α–L-rhamnopyranosyl-3-*O*-β–D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, β-D-glucopyranosyl ester Rebaudioside D: 13-[(2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl ester Rebaudioside E: 13-[(2-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl ester

	Rebaudioside F: 13[(2-*O*-β-D-xylofurananosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, β-D-glucopyranosyl ester Rebaudioside M: 13-[(2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl ester		
Molecular formula	**Trivial name**	**Formula**	**Conversion factor**
	Steviol	$C_{20}H_{30}O_3$	1.0
	Steviolbioside	$C_{32}H_{50}O_{13}$	0.5
	Rubusoside	$C_{32}H_{50}O_{13}$	0.5
	Dulcoside A	$C_{38}H_{60}O_{17}$	0.4
	Stevioside	$C_{38}H_{60}O_{18}$	0.4
	Rebaudioside A	$C_{44}H_{70}O_{23}$	0.33
	Rebaudioside B	$C_{38}H_{60}O_{18}$	0.4
	Rebaudioside C	$C_{44}H_{70}O_{22}$	0.34
	Rebaudioside D	$C_{50}H_{80}O_{28}$	0.29
	Rebaudioside E	$C_{44}H_{70}O_{23}$	0.33

	Rebaudioside F	$C_{43}H_{68}O_{22}$	0.34
	Rebaudioside M	$C_{56}H_{90}O_{33}$	0.25
Molecular weight and CAS No	**Trivial name**	**CAS Number**	**Molecular weight (g/mol)**
	Steviol		318.46
	Steviolbioside	41093-60-1	642.73
	Rubusoside	64849-39-4	642.73
	Dulcoside A	64432-06-0	788.87
	Stevioside	57817-89-7	804.88
	Rebaudioside A	58543-16-1	967.01
	Rebaudioside B	58543-17-2	804.88
	Rebaudioside C	63550-99-2	951.02
	Rebaudioside D	63279-13-0	1129.15
	Rebaudioside E	63279-14-1	967.01

	Rebaudioside F	438045-89-7	936.99
	Rebaudioside M	1220616-44-3	1291.3
Assay	Not less than 95 % steviolbioside, rubusoside, dulcoside A, stevioside, rebaudiosides A, B, C, D, E, F and M on the dried basis, in any combination and ratio.		
Description	White to light yellow powder, approximately between 200 and 350 times sweeter than sucrose (at 5 % sucrose equivalency).		
Identification			
Solubility	Freely soluble to slightly soluble in water		
pH	Between 4.5 and 7.0 (1 in 100 solution)		
Purity			
Total ash	Not more than 1 %		
Loss on drying	Not more than 6 % (105 °C, 2h)		
Residual solvents	Not more than 200 mg/kg methanol Not more than 5000 mg/kg ethanol		
Arsenic	Not more than 1 mg/kg		

Lead	Not more than 1 mg/kg

E 960b(i) STEVIOL GLYCOSIDES FROM FERMENTATION (*YARROWIA LIPOLYTICA*)

Synonyms			
Definition	Steviol glycosides from *Yarrowia lipolytica* consist of a mixture predominantly composed of rebaudioside M, with some rebaudioside D, and smaller amounts of rebaudioside A and rebaudioside B. The manufacturing process comprises two main phases. The first phase involves fermentation of a non-toxigenic non-pathogenic strain of Y*arrowia lipolytica* VRM that has been genetically modified with heterologous genes to overexpress steviol glycosides. Removal of biomass by solid-liquid separation and heat treatment is followed by concentration of the steviol glycosides. The second phase involves purification by employing ion-exchange chromatography, followed by recrystallisation of the steviol glycosides resulting in a final product containing not less than 95% of rebaudiosides M, D, A, and B. Viable cells or the DNA of *Yarrowia lipolytica* VRM must not be detected in the food additive.		
Chemical name	Rebaudioside A: 13-[(2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, β-D-glucopyranosyl ester Rebaudioside B: 13-[(2-*O*-β–D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid Rebaudioside D: 13-[(2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl ester Rebaudioside M: 13-[(2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl ester		
Molecular formula	**Trivial name**	**Formula**	**Conversion factor**
	Rebaudioside A	$C_{44}H_{70}O_{23}$	0.33

	Rebaudioside B	$C_{38}H_{60}O_{18}$	0.40
	Rebaudioside D	$C_{50}H_{80}O_{28}$	0.29
	Rebaudioside M	$C_{56}H_{90}O_{33}$	0.25
Molecular weight and CAS No.	**Trivial name**	**CAS Number**	**Molecular weight (g/mol)**
	Rebaudioside A	58543-16-1	967.01
	Rebaudioside B	58543-17-2	804.88
	Rebaudioside D	63279-13-0	1129.15
	Rebaudioside M	1220616-44-3	1291.29
Assay	Not less than 95% of rebaudioside M, rebaudioside D, rebaudioside A, and rebaudioside B on the dried basis.		
Description	White to light yellow powder, approximately between 200 and 350 times sweeter than sucrose (at 5% sucrose equivalency).		
Identification			
Solubility	Freely soluble to slightly soluble in water.		
pH	Between 4.5 and 7.0 (1 in 100 solution)		
Purity			
Total ash	Not more than 1%		
Loss on drying	Not more than 6 % (105 °C, 2h)		
Residual solvent	Not more than 5000 mg/kg ethanol		
Arsenic	Not more than 0.1 mg/kg		
Lead	Not more than 0.1 mg/kg		
Cadmium	Not more than 0.01 mg/kg		

Mercury	Not more than 0.05 mg/kg
Residual protein	Not more than 20 mg/kg
Microbiological criteria	
Total (aerobic) plate count	Not more than 1000 CFU/g
Yeast	Not more than 100 CFU/g
Moulds	Not more than 100 CFU/g
Escherichia coli	Negative in 1g
***Salmonella* spp.**	Negative in 25g

E 960b(ii) REBAUDIOSIDE M FROM FERMENTATION (*SACCHAROMYCES CEREVISIAE*)

Synonyms	
Definition	Rebaudioside M is a steviol glycoside composed predominantly of rebaudioside M with minor amounts of other steviol glycosides such as rebaudioside A, rebaudioside D, rebaudioside E, stevioside, rubusoside, rebaudioside B, and steviolbioside. Rebaudioside M is obtained by fermentation of food grade cane sugars with *Saccharomyces cerevisiae*. The manufacturing process comprises two main phases. The first phase involves fermentation of a non-toxigenic non-pathogenic strain of *Saccharomyces cerevisiae* that has been genetically modified with heterologous genes from multiple donor organisms to overexpress steviol glycosides. The GM strain is 40426556XX. Removal of biomass by solid-liquid separation and heat treatment is followed by concentration of rebaudioside M. The second phase involves purification by employing ultra-, nano-, and press-filtration. Optional recrystallisation of rebaudioside M from aqueous ethanol and carbon treatment resulting in a final product containing not less than 95% of rebaudioside M. Viable cells or the DNA of *Saccharomyces cerevisiae* must not be detected in the food additive.

Chemical name	Rebaudioside M: 13-[(2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl ester		
Molecular formula	**Trivial name**	**Formula**	**Conversion factor**
	Rebaudioside M	$C_{56}H_{90}O_{33}$	0.25
Molecular weight and CAS No.	**Trivial name**	**CAS Number**	**Molecular weight (g/mol)**
	Rebaudioside M	1220616-44-3	1291.29
Assay	Not less than 95% of rebaudioside M on the dried basis.		
Description	White to light yellow powder, approximately between 200 and 350 times sweeter than sucrose (at 5% sucrose equivalency).		
Identification			
Solubility	Freely soluble to slightly soluble in water.		
pH	Between 4.5 and 7.0 (1 in 100 solution)		
Purity			
Total ash	Not more than 1%		
Loss on drying	Not more than 6 % (105 °C, 2h)		
Kaurenoic acid	Not more than 300 mg/kg		
Residual solvent	Not more than 5000 mg/kg ethanol		
Arsenic	Not more than 0.1 mg/kg		
Lead	Not more than 0.1 mg/kg		
Cadmium	Not more than 0.01 mg/kg		
Mercury	Not more than 0.05 mg/kg		
Residual protein	Not more than 20 mg/kg		

Microbiological criteria	
Total (aerobic) plate count	Not more than 1000 CFU/g
Yeast	Not more than 100 CFU/g
Moulds	Not more than 100 CFU/g
Escherichia coli	Negative in 1g
***Salmonella* spp.**	Negative in 25g

E 960c(i) REBAUDIOSIDE M PRODUCED VIA ENZYME MODIFICATION OF STEVIOL GLYCOSIDES FROM STEVIA

Synonyms			
Definition	Rebaudioside M is a steviol glycoside composed predominantly of rebaudioside M with minor amounts of other steviol glycosides such as rebaudioside A, rebaudioside B, rebaudioside D, rebaudioside I, and stevioside. Rebaudioside M is obtained via enzymatic bioconversion of purified steviol glycoside leaf extracts (95% steviol glycosides) of the *Stevia rebaudiana* Bertoni plant using UDP-glucosyltransferase and sucrose synthase enzymes produced by the genetically modified yeasts *K. phaffi* (formerly known as *Pichia pastoris*) UGT-a and *K. phaffi* UGT-b that facilitate the transfer of glucose from sucrose and UDP-glucose to steviol glycosides via glycosidic bonds. After removal of the enzymes by solid-liquid separation and heat treatment, the purification involves concentration of the rebaudioside M by resin adsorption, followed by recrystallisation of rebaudioside M resulting in a final product containing not less than 95 % of rebaudioside M. Viable cells or the DNA of the yeasts *K. phaffii* UGT-a or *K. phaffii* UGT-b must not be detected in the food additive.		
Chemical name	Rebaudioside M: 13-[(2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl ester		
Molecular formula	**Trivial name**	**Formula**	**Conversion factor**

	Rebaudioside M	$C_{56}H_{90}O_{33}$	0.25
Molecular weight and CAS No	**Trivial name**	**CAS Number**	**Molecular weight (g/mol)**
	Rebaudioside M	1220616-44-3	1291.29
Assay	Not less than 95 % rebaudioside M on the dried basis.		
Description	White to light yellow powder, approximately between 200 and 350 times sweeter than sucrose (at 5 % sucrose equivalency).		
Identification			
Solubility	Freely soluble to slightly soluble in water		
pH	Between 4.5 and 7.0 (1 in 100 solution)		
Purity			
Total ash	Not more than 1 %		
Loss on drying	Not more than 6 % (105 °C, 2h)		
Residual solvent	Not more than 5000 mg/kg ethanol		
Arsenic	Not more than 0.015 mg/kg		

Lead	Not more than 0.2 mg/kg
Cadmium	Not more than 0.015 mg/kg
Mercury	Not more than 0.07 mg/kg
Residual protein	Not more than 5 mg/kg
Particle size	Not less than 74 µm (using a mesh #200 sieve with a particle size limit of 74 µm)

E 960c(ii) REBAUDIOSIDE M, AM AND D PRODUCED VIA ENZYMATIC CONVERSION OF HIGHLY PURIFIED STEVIOL GLYCOSIDES FROM STEVIA LEAF EXTRACTS

Synonyms	
Definition	Steviol glycosides produced via enzymatic conversion of highly purified steviol glycosides (rebaudioside A or stevioside) stevia leaf extracts are composed predominantly of rebaudioside M, rebaudioside D, and rebaudioside AM. Rebaudiosides D, M and AM are produced via enzymatic conversion of highly purified steviol glycoside (rebaudioside A or stevioside) extracts (95% steviol glycosides) obtained from *Stevia rebaudiana* Bertoni plant using UDP-glucosyltransferase and sucrose synthase enzymes produced by genetically modified strains of *Escherichia coli* (pPM294, pFAH170, and pSK041) that facilitate the transfer of glucose from sucrose and UDP-glucose to steviol glycosides via glycosidic bonds. After removal of the enzymes by solid-liquid separation and heat treatment, the purification involves concentration of the steviol glycosides by resin adsorption, followed by recrystallisation of the steviol glycosides resulting in a final product containing not less than 95 % of total steviol glycosides, including one or more of rebaudiosides D, M and AM. Viable cells or DNA of *Escherichia coli* (pPM294, pFAH170, and pSK041) must not be detected in the food additive.

Chemical name	Rebaudioside M: 13-[(2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl ester Rebaudioside D: 13-[(2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl ester Rebaudioside AM: 13-[(2-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-*O*-β-D-glucopyranosyl-3-*O*-β-D-glucopyranosyl-β-D-glucopyranosyl ester		
Molecular formula	**Trivial name**	**Formula**	**Conversion factor**
	Rebaudioside M	$C_{56}H_{90}O_{33}$	0.25
	Rebaudioside D	$C_{50}H_{80}O_{28}$	0.29
	Rebaudioside AM	$C_{50}H_{80}O_{28}$	0.29
Molecular weight and CAS No	**Trivial name**	**CAS Number**	**Molecular weight (g/mol)**
	Rebaudioside M	1220616-44-3	1291.29
	Rebaudioside D	63279-13-0	1129.15
	Rebaudioside AM	2222580-26-7	1129.15
Assay	Not less than 95 % of steviol glycosides on the dried basis, including one or more of rebaudiosides D, M and AM.		
Description	White to light yellow powder, approximately between 200 and 350 times sweeter than sucrose (at 5 % sucrose equivalency).		

Identification	
Solubility	Freely soluble to slightly soluble in water.
pH	Between 4.5 and 7.0 (1 in 100 solution)
Purity	
Total ash	Not more than 1 %
Loss on drying	Not more than 6 % (105 °C, 2h)
Residual solvent	Not more than 5000 mg/kg ethanol
Arsenic	Not more than 0.015 mg/kg
Lead	Not more than 0.2 mg/kg
Cadmium	Not more than 0.015 mg/kg
Mercury	Not more than 0.07 mg/kg
Residual protein	Not more than 5 mg/kg

The foods or categories to which steviol glycosides (E 960a - E 960c) may be added and the conditions under which the food additive may be used

Category number[1]	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes[2]	Restrictions/ exceptions
01.4	**Flavoured fermented milk products including heat-treated products**				
	E 960a – E 960c	Steviol glycosides	100	(1) (60)	only energy-reduced products or with no added sugar
03	**Edible ices**				
	E 960a – E 960c	Steviol glycosides	200	(1) (60)	only energy-reduced products or with no added sugar
04.2.2	**Fruit and vegetables in vinegar, oil, or brine**				
	E 960a – E 960c	Steviol glycosides	100	(1) (60)	only sweet-sour preserves of fruit and vegetables
04.2.4.1	**Fruit and vegetable preparations excluding compote**				

[1] This means the number allocated to the corresponding category of food listed in Part D of Annex II of Regulation (EC) No 1333/2008 of the European Parliament and of the Council on food additives as it had effect immediately before the end of 31 March 2025.

[2] Footnotes in this column correspond to the footnotes in Part E of Annex II of Regulation (EC) No 1333/2008 of the European Parliament and of the Council on food additives as it had effect immediately before the end of 31 March 2025.

	E 960a – E 960c	Steviol glycosides	200	(1) (60)	only energy-reduced
04.2.5.1	**Extra jam and extra jelly as defined by Directive 2001/113/EC[3]**				
	E 960a – E 960c	Steviol glycosides	200	(1) (60)	only energy-reduced jams, jellies and marmalades
04.2.5.2	**Jam, jellies and marmalades and sweetened chestnut purée as defined by Directive 2001/113/EC[4]**				
	E 960a – E 960c	Steviol glycosides	200	(1) (60)	only energy-reduced jams, jellies and marmalades
04.2.5.3	**Other similar fruit or vegetable spreads**				
	E 960a – E 960c	Steviol glycosides	200	(1) (60)	only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar

[3] Council Directive 2001/113/EC of 20 December 2001 relating to fruit jams, jellies and marmalades and sweetened chestnut purée intended for human consumption (OJ L 10, 12.1.2002, pp. 67–72), as it had effect immediately before IP completion day. Paragraph 2(1) of Schedule 8 of the European Union (Withdrawal) Act 2018 provides that references to Directive 2001/113/EC in Regulation 1333/2008 (as incorporated into domestic law by virtue of section 3 of the European Union (Withdrawal) Act 2018) are to that Directive as it had effect immediately before IP completion day. Accordingly, references to Directive 2001/113/EC in Part D of Annex II to Regulation 1333/2008 as it had effect immediately before the end of 31 March 2025, and in this instrument, are to be construed as references to that Directive as it had effect immediately before IP completion day.

[4] Council Directive 2001/113/EC of 20 December 2001 relating to fruit jams, jellies and marmalades and sweetened chestnut purée intended for human consumption (OJ L 10, 12.1.2002, pp. 67–72), as it had effect immediately before IP completion day. Paragraph 2(1) of schedule 8 of the European Union (Withdrawal) Act 2018 provides that references to Directive 2001/113/EC in Regulation 1333/2008 (as incorporated into domestic law by virtue of section 3 of the European Union (Withdrawal) Act 2018) are to that Directive as it had effect immediately before IP completion day. Accordingly, references to Directive 2001/113/EC in Part D of Annex II to Regulation 1333/2008 as it had effect immediately before the end of 31 March 2025, and in this instrument, are to be construed as references to that Directive as it had effect immediately before IP completion day.

05.1	**Cocoa and Chocolate products as covered by Directive 2000/36/EC[5]**				
	E 960a – E 960c	Steviol glycosides	270	(1) (60)	only energy-reduced or with no added sugar
05.2	**Other confectionery including breath freshening microsweets**				
	E 960a – E 960c	Steviol glycosides	270	(1) (60)	only cocoa or dried fruit based; energy-reduced or with no added sugar
	E 960a – E 960c	Steviol glycosides	330	(1) (60)	sandwich spreads made with a base of cocoa, milk, dried fruit or fat; energy-reduced or with no added sugar
	E 960a – E 960c	Steviol glycosides	350	(1) (60)	only confectionery with no added sugar only energy-reduced hard confectionery such as candies and lollies only energy-reduced soft confectionery such as chewy candies, fruit gums and foam sugar products/marshmallows only energy-reduced liquorice only energy-reduced nougat only energy-reduced marzipan

[5] Directive 2000/36/EC of the European Parliament and of the Council of 23 June 2000 relating to cocoa and chocolate products intended for human consumption (OJ L 197, 3.8.2000, pp. 19–25), as it had effect immediately before IP completion day. Paragraph 2(1) of Schedule 8 of the European Union (Withdrawal) Act 2018 provides that references to Directive 2000/36/EC in Regulation 1333/2008 (as incorporated into domestic law by virtue of section 3 of the European Union (Withdrawal) Act 2018) are to that Directive as it had effect immediately before IP completion day. Accordingly, references to Directive 2000/36/EC in Part D of Annex II to Regulation 1333/2008 as it had effect immediately before the end of 31 March 2025, and in this instrument, are to be construed as references to that Directive as it had effect immediately before IP completion day.

	E 960a – E 960c	Steviol glycosides	2000	(1) (60)	only breath-freshening microsweets, energy-reduced or with no added sugar
	E 960a – E 960c	Steviol glycosides	670	(1) (60)	only strongly flavoured freshening throat pastilles, energy-reduced or with no added sugar
05.3	**Chewing gum**				
	E 960a – E 960c	Steviol glycosides	3330	(1) (60)	only with no added sugar
05.4	**Decorations, coatings and fillings, except fruit-based fillings covered by category 4.2.4**				
	E 960a – E 960c	Steviol glycosides	330	(1) (60)	only confectionery with no added sugar
	E 960a – E 960c	Steviol glycosides	270	(1) (60)	only cocoa or dried fruit based; energy-reduced or with no added sugar
06.3	**Breakfast cereals**				
	E 960a – E 960c	Steviol glycosides	330	(1) (60)	only breakfast cereals with a fibre content of more than 15%, and containing at least 20% bran, energy-reduced or with no added sugar
07.2	**Fine bakery wares**				

	E 960a – E 960c	Steviol glycosides	330	(1) (60)	only essoblaten – wafer paper
09.2	**Processed fish and fishery products including molluscs and crustaceans**				
	E 960a – E 960c	Steviol glycosides	200	(1) (60)	only sweet-sour preserves and semi preserves of fish and marinades of fish, crustaceans and molluscs
11.4.1	**Table-top sweeteners in liquid form**				
	E 960a – E 960c	Steviol glycosides	*quantum satis*	(60)	
11.4.2	**Table-top sweeteners in powder form**				
	E 960a – E 960c	Steviol glycosides	*quantum satis*	(60)	
11.4.3	**Table-top sweeteners in tablets**				
	E 960a – E 960c	Steviol glycosides	*quantum satis*	(60)	
12.4	**Mustard**				
	E 960a – E 960c	Steviol glycosides	120	(1) (60)	

12.5	**Soups and broths**				
	E 960a – E 960c	Steviol glycosides	40	(1) (60)	only energy-reduced soups
12.6	**Sauces**				
	E 960a – E 960c	Steviol glycosides	120	(1) (60)	except soy-bean sauce (fermented and non-fermented)
	E 960a – E 960c	Steviol glycosides	175	(1) (60)	only soy-bean sauce (fermented and non-fermented)
13.2	**Dietary foods for special medical purposes defined in Directive 1999/21/EC[6] (excluding products from food category 13.1.5)**				
	Products in this category can also contain additives that are allowed in the corresponding food categories				
	E 960a – E 960c	Steviol glycosides	330	(1) (60)	
13.3	**Dietary foods for weight control diets intended to replace total daily food intake or an individual meal (the whole or part of the total daily diet)**				

[6] Reference to 'Dietary foods for special medical purposes' defined in Directive 1999/21/EC of 25 March 1999 on dietary foods for special medical purposes (OJ L 91, 7.4.1999, pp. 29–36) is to be read as 'foods for special medical purposes' as defined in Regulation (EU) 609/2013 of the European Parliament and of the Council of 12 June 2013 on food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control as it had effect immediately before IP completion day. By IP completion day, Directive 1999/21/EC had already been revoked and replaced by Regulation (EU) 609/2013/EC as a matter of EU law. By virtue of paragraph 2(1) of Schedule 8 of the European Union (Withdrawal) Act 2018, the reference to 'Dietary foods for special medical purposes' in Part D of Annex II to Regulation 1333/2008 as it had effect immediately before the end of 31 March 2025, and in this instrument, is therefore to be read as 'Food for special medical purposes'.

	E 960a – E 960c	Steviol glycosides	270	(1) (60)	
14.1.3	**Fruit nectars as defined by Directive 2001/112/EC[7] and vegetable nectars and similar products**				
	E 960a – E 960c	Steviol glycosides	100	(1) (60)	only energy-reduced or with no added sugar
14.1.4	**Flavoured drinks**				
	E 960a – E 960c	Steviol glycosides	80	(1) (60)	only energy-reduced or with no added sugar
14.1.5.2	**Other**				
	E 960a – E 960c	Steviol glycosides	30	(1) (60) (93)	only coffee, tea and herbal infusion beverages, energy-reduced or with no added sugar
	E 960a – E 960c	Steviol glycosides	30	(1) (60) (93)	only flavoured instant coffee and instant cappuccino products, energy-reduced or with no added sugar
	E 960a – E 960c	Steviol glycosides	20	(1) (60) (93)	only malt-based and chocolate/cappuccino flavoured drinks, energy-reduced or with no added sugar

[7] Council Directive 2001/112/EC of 20 December 2001 relating to fruit juices and certain similar products intended for human consumption (OJ L 10, 12.1.2002, pp. 58–66), as it had effect immediately before IP completion day. Paragraph 2(1) of Schedule 8 of the European Union (Withdrawal) Act 2018 provides that references to Directive 2001/112/EC in Regulation 1333/2008 (as incorporated into domestic law by virtue of section 3 of the European Union (Withdrawal) Act 2018) are to that Directive as it had effect immediately before IP completion day. Accordingly, references to Directive 2001/112/EC in Part D of Annex II to Regulation 1333/2008 as it had effect immediately before the end of 31 March 2025, and in this instrument, are to be construed as references to that Directive as it had effect immediately before IP completion day.

14.2.1	**Beer and malt beverages**				
	E 960a – E 960c	Steviol glycosides	70	(1) (60)	only alcohol-free beer or with an alcohol content not exceeding 1.2% volume.; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6%) except for 'Obergäriges Einfachbier'; beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the 'oud bruin' type
14.2.8	**Other alcoholic drinks including mixtures of alcoholic drinks with non-alcoholic drinks and spirits with less than 15 % of alcohol**				
	E 960a – E 960c	Steviol glycosides	150	(1) (60)	
15.1	**Potato-, cereal-, flour- or starch-based snacks**				
	E 960a – E 960c	Steviol glycosides	20	(1) (60)	
15.2	**Processed nuts**				
	E 960a – E 960c	Steviol glycosides	20	(1) (60)	
16	**Desserts excluding products covered in categories 1, 3 and 4**				
	E 960a – E 960c	Steviol glycosides	100	(1) (60)	only energy-reduced or with no added sugar

17	**Food supplements as defined in Directive 2002/46/EC[8]**				
	INTRODUCTION PART, APPLIES TO ALL SUBCATEGORIES				
	The maximum levels of use indicated for colours, polyols, sweeteners, and E 200-213, E 338-452, E 405, E 416, E 432-436, E 459, E 468, E 473-475, E 491-495, E 551-553, E 901-904, E 961, E 1201-1204, E 1505 and E 1521 refer to the food supplements ready for consumption prepared following the instructions of use provided by the manufacturer. The dilution factor for those food supplements that have to be diluted or dissolved has to be communicated together with the instructions of use.				
17.1	**Food supplements supplied in a solid form, excluding food supplements for infants and young children**				
	E 960a – E 960c	Steviol glycosides	670	(1) (60)	
	E 960a – E 960c	Steviol glycosides	1800	(1) (60)	only food supplements in chewable form
17.2	**Food supplements supplied in a liquid form, excluding food supplements for infants and young children**				
	E 960a – E 960c	Steviol glycosides	200	(1) (60)	

[8] Directive 2002/46/EC of the European Parliament and of the Council of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements (OJ L 183, 12.7.2002, pp. 51–57), as it had effect immediately before IP completion day. Paragraph 2(1) of Schedule 8 of the European Union (Withdrawal) Act 2018 provides that references to Directive 2002/46/EC in Regulation 1333/2008 (as incorporated into domestic law by virtue of section 3 of the European Union (Withdrawal) Act 2018) are to that Directive as it had effect immediately before IP completion day. Accordingly, references to Directive 2002/46/EC in Part D of Annex II to Regulation 1333/2008 as it had effect immediately before the end of 31 March 2025, and in this instrument, are to be construed as references to that Directive as it had effect immediately before IP completion day.

	E 960a – E 960c	Steviol glycosides	1800	(1) (60)	only food supplements in syrup form

Footnotes

(1): The additives may be added individually or in combination

(60): Expressed as steviol equivalents

(93): Maximum level applies to the ready-to-drink products (e.g. canned) and their mixes and concentrates after preparation and ready for consumption