

29 September 2026
413-26

Call for submissions – Application A1325

Use of steviol glycosides as a food additive in hot plate flour products

FSANZ has assessed an application made by George Weston Foods Ltd to permit steviol glycosides as a food additive (intense sweetener) in flour products that are cooked on hot plates such as crumpets, pikelets and pancakes and has prepared a draft food regulatory measure. Pursuant to section 31 of the *Food Standards Australia New Zealand Act 1991* (FSANZ Act), FSANZ now calls for submissions to assist consideration of the draft food regulatory measure it has prepared.

Submissions on this application need to be made through the [Consultation Hub](#).

All submissions on applications and proposals will be published on the Consultation Hub. We will not publish material that we accept as confidential. In-confidence submissions may be subject to release under the provisions of the *Freedom of Information Act 1982*. Submissions will be published following consultation and before the next stage in the statutory assessment process.

Under section 114 of the FSANZ Act, some information provided to FSANZ cannot be disclosed. More information about the disclosure of confidential commercial information is available on the FSANZ website at [Making a submission](#).

For information on how FSANZ manages personal information when you make a submission, see FSANZ's [Privacy Policy](#).

FSANZ also accepts submissions in hard copy to our Australia and/or New Zealand offices. There is no need to send an email or hard copy of your submission if you have submitted it through the FSANZ Consultation Hub.

DEADLINE FOR SUBMISSIONS: 11:59pm (Canberra time) 10 November 2026

Submissions received after this date will not be considered unless an extension had been given before the closing date. Extensions will only be granted due to extraordinary circumstances during the submission period. Any agreed extension will be notified on the FSANZ website and will apply to all submitters.

For information about making a submission, visit the FSANZ website at [current calls for public comment and how to make a submission](#).

Questions about making a submission or application and proposal processes can be sent to standards.management@foodstandards.gov.au.

Submissions in hard copy may be sent to the following addresses:

Food Standards Australia New Zealand
PO Box 5423
KINGSTON ACT 2604
AUSTRALIA
Tel +61 2 6228 8226

Food Standards Australia New Zealand
PO Box 10559
WELLINGTON 6140
NEW ZEALAND
Tel +64 4 978 5630

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Supporting document

The following document which informed the assessment of this application is available on the A1325 page on the [FSANZ website](#):

SD Risk and technical assessment.

Executive summary

George Weston Foods Ltd applied to Food Standards Australia New Zealand (FSANZ) to amend the Australia New Zealand Food Standards Code (the Code) to permit the addition of steviol glycosides as a food additive to flour products that are cooked on hot plates, such as crumpets, pikelets and pancakes, at a level no greater than the proposed maximum permitted level (MPL) of 350 mg/kg (as steviol equivalents).

Steviol glycosides are currently permitted to be used as an intense sweetener in several foods listed in the table to section S15—5 of the Code. All permissions for steviol glycosides are subject to numerical limits expressed as maximum permitted levels (MPLs).

The food technology assessment concluded the use of steviol glycosides as a food additive in flour products that are cooked on hot plates is consistent with its technological function as an intense sweetener.

FSANZ has previously assessed an extensive toxicological database on steviol glycosides and established an ADI of 0–4 mg/kg bw per day, expressed as steviol equivalents, in 2008. Recent reviews on the toxicity of steviol glycosides submitted by the applicant, as well as a literature search conducted by FSANZ, did not identify any new information that would indicate a need to amend the ADI.

FSANZ conducted dietary exposure assessments to estimate chronic dietary exposure to steviol glycosides (expressed as steviol equivalents) under several scenarios, including the proposed use level sought by the applicant. In all scenarios, estimated dietary exposures to steviol glycosides were below the ADI (<50%) for all Australian and New Zealand population groups assessed.

Based on the available evidence, there are no public health and safety concerns identified from the proposed use of this food additive.

For reasons set out in this report, FSANZ has prepared a draft variation to the Code to permit the use of steviol glycosides as a food additive (intense sweetener) in flour products that are cooked on hot plates.

If approved, the draft variation would amend the table to subsection S15—5 in Schedule 15 of the Code. The amendment would include steviol glycosides (INS Number 960) in that table's list of food additives permitted for *Flour products (including noodles and pasta)* subject to a maximum permitted limit of 350 mg/kg and the condition that the addition or use would be limited to flour products cooked on hot plates (such as crumpets, pikelets, and flapjacks).

FSANZ seeks submissions on the draft variation (Attachment A).

1. Introduction

1.1 The applicant

The applicant is George Weston Foods Ltd, a food manufacturer and supplier.

1.2 The application

The application sought to amend the Australia New Zealand Food Standard Code (the Code) to extend the permitted use of steviol glycosides as a food additive (intense sweetener) to flour products that are cooked on hot plates, such as crumpets, pikelets and pancakes.

The applicant stated that steviol glycosides would enable the manufacture of sweetened crumpets without the processing difficulties associated with adding sugar and may also enable reductions in the amount of added sugar used in pikelets and pancakes. w

The applicant requested a maximum permitted level (MPL) of 350 mg/kg (as steviol equivalents).

1.3 The current standard

Australian and New Zealand food laws require food for sale to comply with relevant requirements in the Code. The requirements relevant to this application are summarised below.

1.3.1 Permitted use

The use of steviol glycosides in food as an intense sweetener is regulated by the provisions of the Code relating to food additives.

Paragraph 1.1.1—10(6)(a) of the Code provides that, unless expressly permitted by the Code, a food for sale cannot contain, as an ingredient or component, a substance used as a food additive.

Section 1.1.2—11 defines the expression 'used as a food additive'. Subsection 1.1.2—11(1) provides that a substance is 'used as a food additive' in relation to a food if both of the following conditions are met:

- the substance is added to the food to perform one or more technological functions listed in Schedule 14; and
- the substance is identified in subsection 1.1.2—11(2). The substances listed in that subsection include a substance identified in the table to section S15—5 as a permitted food additive.

Schedule 14 lists the permitted technological purposes of food additives. The table in section S14—2 provides that use as an intense sweetener is a permitted technological purpose.

Section 1.3.1—3 details when substances are permitted to be used as a food additive in food. The table to section S15—5 of Schedule 15 lists the specific food additive permissions for different classes of foods. Steviol glycosides is already a permitted food additive for a range of food classes. The table to section S15—5 does not list steviol glycosides in food class 6.4 Flour products (including noodles and pasta).

The MPLs for steviol glycosides are calculated as 'steviol equivalents' in accordance with subsection 1.3.1—4(7) (see paragraph 1.3.1—4(6)(i)). Subsection 1.3.1—4(7) sets out how

to calculate steviol equivalents based on the ratio of the various glycosides that make up the steviol glycosides preparation used in food.

1.3.2 Identity and purity requirements

Paragraph 1.1.1—15(1)(a) of the Code requires substances used as food additives to comply with any relevant identity and purity specifications listed in Schedule 3 of the Code when added to food in accordance with the Code or sold for use in food.

Paragraph S3—2(1)(b) of Schedule 3 incorporates by reference the specifications listed in the Joint Food and Agriculture Organization/World Health Organization (FAO/WHO) Expert Committee of Food Additives (JECFA) Combined Compendium of Food Additive Specifications (FAO JECFA Monographs 34 (2025)), and the United States Pharmacopeial Convention (2024) Food chemicals codex (14th edition). These include specifications for steviol glycosides. Schedule 3 of the Code contains several specifications specifically for certain types of steviol glycosides in addition to the steviol glycosides listed in paragraph S3—2(1)(b) of Schedule 3. These additional specifications are set out in sections S3—35 (Specification for steviol glycosides produced by enzymatic conversion) and S3—39 (Specification for steviol glycosides from fermentation).

1.3.3 Labelling requirements

Paragraph 1.1.1—10(8) of the Code provides that food for sale must comply with all relevant labelling requirements in the Code.

Standard 1.2.1 sets out the labelling requirements for food for sale.

Standard 1.2.4 generally requires packaged food to be labelled with a statement of ingredients. Subsection 1.2.4—7(1) requires food additives to be declared in the statement of ingredients in one of the following ways:

- if the food additive can be classified into a class of additives listed in Schedule 7—by referring to the relevant class name, followed in brackets by the name or code number of the food additive indicated in Schedule 8
- otherwise—by referring to the name of the food additive as indicated in Schedule 8.

Schedule 7 lists the food additive class names that can be used in the statement of ingredients. Schedule 8 lists the names and code numbers of food additives that are to be used for labelling purposes. Schedule 8 refers to steviol glycosides (INS number 960) which is currently permitted to be added to food as a food additive.

1.4 International Standards

In developing food regulatory measures, FSANZ must have regard to the promotion of consistency between domestic and international food standards. In terms of food safety, the relevant international standard setting body is the Codex Alimentarius Commission (Codex).

1.4.1 Codex Alimentarius

Codex STAN 192-1995 (also referred to as the General Standard for Food Additives, or GSFA) contains food additive listings by food category¹. Only food additives that have been assigned an ADI or determined, based on other criteria, to be safe by JECFA and have an International Numbering System (INS) designation by Codex are considered for inclusion in the GSFA. The GSFA contains provisions for the use of steviol glycosides (as steviol

¹ [Codex Alimentarius | GSFA Online](#)

equivalents) as a food additive in a range of foods and maximum permitted limits. The following classes of food and provisions are relevant to this application.

- **07.1 Bread and ordinary bakery wares, Maximum Level 165 mg/kg** (Note 26 – as steviol equivalents and Note 398 – some Codex Members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives apply).
- **07.2 Fine bakery wares (sweet, salty, savoury) and mixes, Maximum Level 350 mg/kg** (Note 26 – as steviol equivalents and Note 477 – some Codex Members allow use of additives with sweetener function in all foods within this food category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars).

1.4.2 Other jurisdictions

European Union

Food additives approved in the 27 EU Member States are listed in Annex II of Regulation (EC) No 1333/2008 (now superseded by No 1131/2011)². This Regulation is supported by a database for ease of searching. The following food category and provision is relevant to this application.

- **Fine bakery wares, as steviol equivalents, Maximum Level 330 mg/kg** and only in essoblaten – wafer paper

United States

Steviol glycosides have GRAS status in the US for use in a variety of foods.

Canada

Steviol glycosides are permitted as a food additive (sweetener) in a variety of foods including unstandardised bakery products at a Maximum Level of 350 ppm in the food, as consumed, and calculated as steviol equivalents³.

1.5 Reasons for accepting the application

The application was accepted for assessment because:

- it complied with the procedural requirements under subsection 22(2)
- it related to a matter that might be developed as a food regulatory measure.

1.6 Procedure for assessment

The application is being assessed under the General Procedure in the *Food Standards Australia New Zealand Act 1991* (FSANZ Act).

² [European Union | Document 32011R1131 Commission Regulation \(EU\) No 1131/2011 of 11 November 2011 amending Annex II to Regulation \(EC\) No 1333/2008 of the European Parliament and of the Council with regard to steviol glycosides](#)

³ [Government of Canada | List of Permitted Sweeteners \(Lists of Permitted Food Additives\)](#)

2. Summary of the assessment

2.1 Risk assessment

The food technology assessment concluded that the use of steviol glycosides as a food additive in flour products that are cooked on hot plates is consistent with its technological function as an intense sweetener.

The available evidence provided adequate assurance that the use of steviol glycosides is technologically justified and is effective in achieving its stated purpose.

FSANZ has previously assessed an extensive toxicological database on steviol glycosides, and in 2008 established an ADI of 0-4 mg/kg bw per day, expressed as steviol equivalents. Recent reviews on the toxicity of steviol glycosides submitted by the applicant, as well as a literature search conducted by FSANZ, did not identify any new information that would indicate a need to amend the ADI.

FSANZ conducted dietary exposure assessments to estimate chronic dietary exposure to steviol glycosides (expressed as steviol equivalents) under several scenarios, including the proposed use sought by the applicant. In all scenarios, estimated dietary exposures to steviol glycosides were well below the ADI (<50%) for all Australian and New Zealand population groups assessed.

Based on the available evidence, there are no public health and safety concerns identified with the use of steviol glycosides, as a food additive, in flour products that are cooked on hot plates in the Australian and New Zealand food supply at the proposed maximum permitted level suggested by the applicant.

2.2 Risk management

The risk management options available to FSANZ after assessment, were to either:

- reject the application, or
- prepare a draft variation of the Code.

For the reasons set out in this report, FSANZ decided to prepare a draft variation to the Code (Attachment A) to permit steviol glycosides to be used as a food additive in flour products that are cooked on hot plates.

The draft variation would list 'crumpets, pikelets and flapjacks' as examples of flour products that are cooked on hot plates. That is not an exhaustive list of such products.

The example provided would refer to 'flapjacks' (a form of pancake) and not pancakes as referenced in the application. This is to be consistent with similar, existing permissions in the Code⁴. The associated MPL for the proposed permission would be 350 mg/kg.

FSANZ's assessment is that amendment to the Code is the only option that can achieve express permission to use steviol glycosides in flour products that are cooked on hot plates. There are no non-regulatory options that can appropriately address the regulatory request. In making its assessment, FSANZ had regard to the criteria prescribed in the FSANZ Act (see section 2.4 below).

⁴ S15—5 of the Code lists the permissions for food additives including Nisin. The condition for Nisin states 'only flour products that are cooked on hot plates e.g. crumpets, pikelets, and flapjacks'

2.2.1 Public health and safety considerations of steviol glycosides in flour products that are cooked on a hot plate.

The risk and technical assessment reported in the SD concluded that the use of this food additive is technologically justified as an intense sweetener in flour products cooked on a hot plate. There were no concerns identified with using steviol glycosides as a food additive in the manner or level requested in the application.

In particular:

- The ADI of 0-4 mg/kg bw per day (expressed as steviol equivalents) for steviol glycosides is well established and FSANZ did not identify any new information that would indicate a need to amend the ADI.
- For the *Combined Exposure* situation and under the worst-case scenario (*Baseline*), the estimated combined dietary exposures to steviol glycosides were well below the ADI (<50%) for all Australian and New Zealand population groups assessed.

2.2.2 Labelling

Existing labelling provisions for food additives (see section 1.3.3 above) would apply to flour products cooked on hot plates to which steviol glycosides have been added. In accordance with these provisions, steviol glycosides would be required to be listed as a food additive in the statement of ingredients on the label of most packaged food for sale.

Listing steviol glycosides as an ingredient in accordance with the Code would require steviol glycosides to be identified in the statement of ingredients using the class name 'sweetener' (as listed in Schedule 7) followed in brackets by either the food additive name 'steviol glycosides' or the INS code number 960 (as listed in Schedule 8).

The Codex Guidelines on Class Names and the International Numbering System for Food Additives (CXG 36-1989) permits the use of INS numbers 960a, 960b, 960c and 960d⁵ for steviol glycosides, whereas the Code only permits the use of INS code number 960. Some imported foods containing steviol glycosides may require relabelling if alternative Codex INS numbers have been used in labelling.

2.2.3 Risk management conclusion

For the reasons set out in this report, FSANZ has prepared a draft variation to the Code (Attachment A) to permit the voluntary addition of steviol glycosides to flour products cooked on a hot plate. FSANZ considers the proposed condition for the permission would provide flexibility to formulate a range of flour based hot plate products. For pikelets and pancakes, steviol glycosides may support formulations with reduced sugar content. For crumpets, which do not currently contain added sugar, steviol glycosides would enable the development of products with a sweeter taste profile without the processing challenges associated with adding sugar.

If the draft variation is approved, steviol glycosides would be permitted to be used as a food additive in flour products (including pasta and noodles) subject to both of the following:

- MPL – 350 mg/kg

⁵ 960a Steviol glycosides from *Stevia rebaudiana* Bertoni (steviol glycosides from *Stevia*), 960b Steviol glycosides from fermentation, 960c Enzymatically produced steviol glycosides, 960d Glucosylated steviol glycosides

- Condition – only flour products that are cooked on hot plates e.g. crumpets, pikelets and flapjacks.

2.3 Risk communication

2.3.1 Consultation

Consultation is a key part of FSANZ's standards development process. FSANZ developed and applied a standard communication strategy to this application. The call for submissions will be notified via the FSANZ Notification Circular, FSANZ's digital channels and Food Standards News. Interested parties are also notified about the availability of reports for public comment.

The process by which FSANZ approaches standards development matters is open, accountable, consultative and transparent. Public submissions are called to obtain the views of interested parties of the draft variation.

The draft variation will be considered for approval by the FSANZ Board taking into account all public comments received through this call for submissions.

2.3.2 World Trade Organization (WTO)

As members of the World Trade Organization (WTO), Australia and New Zealand are obliged to notify WTO members where proposed mandatory regulatory measures are not substantially the same as existing international standards and the proposed measure may have a significant effect on trade.

There are relevant international standards, however amending the Code to permit the addition of steviol glycosides as a food additive to flour products that are cooked on hot plates is unlikely to have a significant effect on international trade, as the use of steviol glycosides is voluntary, the proposed amendment is a minor amendment to extend existing permissions, and permissions to use steviol glycosides vary across different countries with many other national permissions not aligning exactly with the Code. Therefore, a notification to the WTO under Australia's and New Zealand's obligations under the WTO Technical Barriers to Trade or Application of Sanitary and Phytosanitary Measures Agreement was not considered necessary.

2.4 FSANZ Act assessment requirements

When assessing this application and the subsequent development of a food regulatory measure, FSANZ has had regard to the following matters in section 29 of the FSANZ Act.

2.4.1 Section 29

2.4.1.1 *Consideration of costs and benefits*

FSANZ has assessed that a Regulation Impact Statement is not required for this application. This is because permitting the proposed food additive is determined to be safe and minor in impact or deregulatory in nature, as its use will be voluntary if the draft variation concerned is approved.

FSANZ however had regard to whether costs that would arise from the proposed measure outweigh the direct and indirect benefits to the community, government or industry that would arise from the proposed measure (as per paragraph 29(2)(a) of the FSANZ Act).

The consideration of the costs and benefits in this section is not intended to be an

exhaustive, quantitative economic analysis of the proposed measures and, in fact, most of the effects that were considered cannot easily be assigned a dollar value. Rather, the assessment seeks to highlight the potential positives and negatives of moving away from the status quo by permitting the proposed use of steviol glycosides as a food additive in flour products that are cooked on hot plates.

FSANZ's conclusions regarding the costs and benefits of the proposed measure are set out below. However, information received from the call for submissions may result in FSANZ arriving at a different outcome.

Costs and benefits of permitting the proposed use of steviol glycosides

If the draft variation is approved, industry might benefit from several improvements from the use of steviol glycosides as a food additive to flour products that are cooked on hot plates. Due to the voluntary nature of the permission, industry would only use steviol glycosides as proposed where they believe a net benefit exists for them.

Consumers might experience improvements to the quality and taste of such products. Some consumers may also benefit from increased choice from products with a reduced sugar content.

Permitting the proposed use of steviol glycosides might result in a small, inconsequential cost to government in terms of an addition to the current use of steviol glycosides that are already monitored for compliance.

Conclusion of costs and benefits

FSANZ's assessment is that the direct and indirect benefits that would arise from permitting steviol glycosides as proposed are likely to outweigh the associated costs.

2.4.1.2 Other measures

There are no other measures (whether available to FSANZ or not) that would be more cost-effective than a food regulatory measure developed or varied as a result of the application.

2.4.1.3 Any relevant New Zealand standards

The relevant standards apply in both Australia and New Zealand. There are no relevant New Zealand only standards.

2.4.1.4 Any other relevant matters

Other relevant matters are considered below.

2.4.2 Subsection 18(1)

FSANZ has also considered the 3 objectives in subsection 18(1) of the FSANZ Act during the assessment.

2.4.2.1 Protection of public health and safety

FSANZ has completed a risk assessment (refer to the Supporting Document (SD)) which is summarised in section 2.1. The safety assessment concluded there are no public health and safety concerns with permitting the use of steviol glycosides as a food additive (intense sweetener) in flour products that are cooked on hot plates, at a level no greater than 350 mg/kg.

2.4.2.2 *The provision of adequate information relating to food to enable consumers to make informed choices*

As discussed in section 2.2.2, the existing labelling provisions for declaring food additives would apply. These would require provision of information to consumers to enable informed choices about flour products that are cooked on hot plates containing steviol glycosides.

2.4.2.3 *The prevention of misleading or deceptive conduct*

There are no issues identified with the application relevant to this objective.

2.4.3 Subsection 18(2) considerations

FSANZ has also had regard to:

- **the need for standards to be based on risk analysis using the best available scientific evidence**

FSANZ has used risk analysis and the best available scientific evidence to conduct the food technology, hazard and dietary exposure assessment (refer to the SD). The applicant submitted supporting information, including scientific studies, product information and relevant literature as part of their application. FSANZ had regard to that information, and to other technical information including scientific literature in assessing the application.

- **the promotion of consistency between domestic and international food standards**

As summarised in section 1.4 of this report above, Codex's GSFA contains permission for use of steviol glycosides in a range of foods. Further, the EU, US and Canada also provide permission for the use of steviol glycosides as a food additive in a range of foods. If approved, the proposed amendment in the draft variation would promote consistency with international provisions by including a new permission in the Code for the addition of steviol glycosides to flour products cooked on hot plates. Complete alignment with international regulations would not be possible as definitions for product categories vary across different countries.

- **the desirability of an efficient and internationally competitive food industry**

If the draft variation is approved, the effect of the proposed amendment to the Code would be to allow flour products cooked on a hot plate and imported into Australia and New Zealand to contain steviol glycosides. As stated above, however, complete alignment would not be achieved with the MPL provisions in Codex nor those in place under US, Canada or EU regulations. If these products are imported from any of these countries or member states, and the actual use level of the steviol glycosides is at or below the MPL proposed under this application, trade would be facilitated. In this way, Australia and New Zealand would remain competitive with other international markets.

- **the promotion of fair trading in food**

FSANZ did not identify any relevant issues relating to this consideration.

- **any written policy guidelines formulated by the Food Ministers' Meeting**

The Ministerial Policy Guideline on the Addition of substances other than vitamins and minerals⁶ includes specific order policy principles for substances added to achieve a solely technological function, such as food additives. These specific order policy principles state that permission should be granted where:

- the purpose for adding the substance can be articulated clearly by the manufacturer
- as achieving a solely technological function (i.e. the 'stated purpose')
- the addition of the substance to food is safe for human consumption
- the amounts added are consistent with achieving the technological function
- the substance is added in a quantity and a form which is consistent with delivering the stated purpose, and
- no nutrition, health or related claims are to be made in regard to the substance.

FSANZ's assessment is that permitting steviol glycosides as a food additive in flour products that are cooked on hot plates would be consistent with the Ministerial Policy Guideline and the specific order principles for 'technological function' as a food additive. Based on our assessment, FSANZ considers that, if approved, the policy guideline would be met.

3. Draft variation

The draft variation to the Code is at Attachment A and is intended to take effect on gazettal.

A draft explanatory statement is at Attachment B. An explanatory statement is required to accompany an instrument if it is lodged on the Federal Register of Legislation.

Attachments

- A. Draft variation to the Australia New Zealand Food Standards Code
- B. Draft Explanatory Statement

⁶ [Policy guideline on the addition of substances other than vitamins and minerals](#)

Attachment A – Draft variation to the Australia New Zealand Food Standards Code



Food Standards (Application A1325 –Use of steviol glycosides as a food additive in hot plate flour products) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of this variation.

Dated [To be completed by Delegate]

[Insert name of Delegate]

Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC XX on XX Month 20XX. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Application A1325 – Use of steviol glycosides as a food additive in hot plate flour products) Variation*.

2 Variation to a Standard in the *Australia New Zealand Food Standards Code*

The Schedule varies a Standard in the *Australia New Zealand Food Standards Code*.

3 Commencement

The variation commences on the date of gazettal.

Schedule

Schedule 15—Substances that may be used as food additives

[1] Section S15—5 (table, numbered heading “6.4 Flour products (including noodles and pasta)”)

Insert in numerical order:

960	Steviol glycosides	350	Only flour products that are cooked on hot plates e.g. crumpets, pikelets, and flapjacks
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Attachment B – Draft Explanatory Statement

DRAFT EXPLANATORY STATEMENT

Food Standards Australia New Zealand Act 1991

Food Standards (Application A1325 – Use of steviol glycosides as a food additive in hot plate flour products) Variation

1. Authority

Section 13 of the *Food Standards Australia New Zealand Act 1991* (the FSANZ Act) provides that the functions of Food Standards Australia New Zealand (the Authority) include the development of standards and variations of standards for inclusion in the *Australia New Zealand Food Standards Code* (the Code).

Division 1 of Part 3 of the FSANZ Act specifies that the Authority may accept applications for the development or variation of food regulatory measures, including standards. This Division also stipulates the procedure for considering an application for the development or variation of food regulatory measures.

The Authority accepted Application A1325 which seeks to permit the use of steviol glycosides as a food additive (intense sweetener) in flour products that are cooked on hot plates - crumpets, pikelets and pancakes, up to a maximum permitted level of 350 mg/kg. The Authority considered the Application in accordance with Division 1 of Part 3 and has prepared a draft variation - the *Food Standards (Application A1325 – Use of steviol glycosides as a food additive in hot plate flour products) Variation* (the draft variation).

2. Variation will be a legislative instrument

If approved, the draft variation would be a legislative instrument for the purposes of the *Legislation Act 2003* (see section 94 of the FSANZ Act) and be publicly available on the Federal Register of Legislation (www.legislation.gov.au).

If approved, this instrument would not be subject to the disallowance or sunset provisions of the *Legislation Act 2003*. Subsections 44(1) and 54(1) of that Act provide that a legislative instrument is not disallowable or subject to sunset if the enabling legislation for the instrument (in this case, the FSANZ Act): (a) facilitates the establishment or operation of an intergovernmental scheme involving the Commonwealth and one or more States; and (b) authorises the instrument to be made for the purposes of the scheme. Regulation 11 of the *Legislation (Exemptions and other Matters) Regulation 2015* also exempts from sunset legislative instruments a primary purpose of which is to give effect to an international obligation of Australia.

The FSANZ Act gives effect to an intergovernmental agreement (the Food Regulation Agreement) and facilitates the establishment or operation of an intergovernmental scheme (national uniform food regulation). That Act also gives effect to Australia's obligations under an international agreement between Australia and New Zealand. For these purposes, the Act establishes the Authority to develop food standards for consideration and endorsement by the Food Ministers Meeting (FMM). The FMM is established under the Food Regulation Agreement and the international agreement between Australia and New Zealand, and consists of New Zealand, Commonwealth and State/Territory members. If endorsed by the FMM, the food standards on gazettal and registration are incorporated into and become part of Commonwealth, State and Territory and New Zealand food laws. These standards or instruments are then administered, applied and enforced by these jurisdictions' regulators as part of those food laws.

3. Purpose

The Authority has prepared a draft variation amending Schedule 15 of the Code to permit the use of steviol glycosides as a food additive (intense sweetener) in flour products that are cooked on hot plates, up to a maximum permitted level of 350 mg/kg.

4. Documents incorporated by reference

The draft variation in this instrument does not incorporate any documents by reference.

However, existing provisions of the Code incorporate documents by reference that would prescribe identity and purity specifications for the food additive to be permitted in flour products by the draft variation. Section 1.1.1—15 of the Code requires substances used as food additives to comply with any relevant identity and purity specifications listed in Schedule 3 of the Code when added to food in accordance with the Code or sold for use in food. Section S3—2 of Schedule 3 incorporates by reference the specifications listed in the Joint FAO/WHO Expert Committee on Food Additives (JECFA) Compendium of Food Additive Specifications (FAO JECFA Monographs 34 (2025)), and the United States Pharmacopeial Convention Food Chemicals Codex (143th edition, 2024). These include specifications for steviol glycosides. In addition, Schedule 3 also contains other specifications for specific types of steviol glycosides, which are set out in sections S3—35 (Specification for steviol glycosides produced by enzymatic conversion) and S3—39 (Specification for steviol glycosides from fermentation).

5. Consultation

In accordance with the procedure in Division 1 of Part 3 of the FSANZ Act, the Authority's consideration of Application A1325 will include one round of public consultation following an assessment and the preparation of a draft variation and associated assessment summary. A call for submissions (including the draft variation) will be open for a 6 week period. Further details of the consultation process, the issues raised during consultation and by whom, and the Authority's response to these issues are available in an approval report published on the Authority's website at www.foodstandards.gov.au.

A regulation impact statement (RIS) has not been prepared. FSANZ's assessment is that a RIS is not required for this application. This is on the basis that the application is minor and deregulatory in nature. Also, the application seeks to permit the use of a food additive found to be safe and, if the draft variation concerned is approved, that use will be voluntary.

6. Statement of compatibility with human rights

If approved, this instrument would be exempt from the requirements for a statement of compatibility with human rights as it would be a non-disallowable instrument under section 44 of the *Legislation Act 2003*.

7. Variation

References to 'the variation' in this section are references to the draft variation.

Clause 1 of the variation provides that the name of the variation is the *Food Standards (Application A1325 – Use of steviol glycosides as a food additive in hot plate flour products) Variation*.

Clause 2 of the variation provides that the Code is amended by the Schedule to the variation.

Clause 3 of the variation provides that the variation will commence on the date of gazettal of the instrument.

Schedule to the variation

Item [1] of the Schedule to the variation would amend Schedule 15 of the Code.

Schedule 15 sets out certain substances that are permitted to be used as food additives in a range of food.

Item [1] would insert, in numerical order, a new entry into the table to section S15—5 under the numbered heading '*6.4 Flour products (including noodles and pasta)*'. The new entry consists of all of the following:

- '960' as the INS number in column 1,
- 'Steviol glycosides' as the description of the substance in column 2,
- 350 mg/kg as the maximum permitted level in column 3, and
- 'Only flour products that are cooked on hot plates e.g. crumpets, pikelets, and flapjacks' as the condition in column 4 associated with the proposed permission.

'Flour products' is defined in subsection 1.1.2—3(2) as:

'the cooked or uncooked products, other than bread, of one or more flours, meals or cereals'.

Section S15—4 provides that, in the table to section S15—5:

'**MPL** means the maximum permitted level, measured (unless otherwise indicated) in mg/kg'.

If approved, the effect of the draft variation would be to permit the use of steviol glycosides (INS number 960) as a food additive in flour products that are cooked on hot plates (e.g. crumpets, pikelets and flapjacks) up to a maximum permitted level of 350 mg/kg and in accordance with the Code.