

## Roosendaal, December 2014

Re. : Legal status of SFAE in the USA File : 02.Regulation SFAE and SOE

Our reference : LB

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## Legal status Sucrose fatty acid esters (SFAE) in the USA

The following Sisterna sucrose esters are categorized as SFAE: L70C, PS750, SP70, SP50, and SP30. In the USA, FDA approves the use of sucrose esters of fatty acids in various foodstuffs laid down in the Regulations (Title 21 of the Code of Federal Regulations (21 CFR)) of § 172.859. Next to this, there have been several GRAS notices. According to these provisions, sucrose esters of fatty acids are permitted for Good Manufacturing Practice (GMP) as emulsifiers, stabilisers and texturisers in:

- Coffee and tea beverages with added dairy ingredients and/or dairy product analogues
- Baked goods and baking mixes, including all Ready-to-eat and Ready-to-bake products, Flours,
  Mixes requiring preparation before serving, Biscuit mixes
- **Dairy product analogues** including Nondairy Milk, Frozen or Liquid Creamers, Coffee Whiteners, Toppings, Other Nondairy Products
- Frozen dairy desserts and mixes including Ice cream, Ice milk, Sherbets, Other Frozen Dairy,
  Desserts and Specialties
- Whipped milk products, Dairy based toppings
- **Confections and frostings** including Candy and flavored frostings, Marshmallows, Baking Chocolate, Brown, lump, maple, powdered and raw sugar
- Chewing gum, including all forms
- Surimi-based fabricated sea food products
- Protective Coatings applied to apples, avocados, banana, banana plantains, limes, melons (honeydew and cantaloupe), papaya, peaches, pears, pineapples and plums, to slow down ripening and spoiling
- Alcoholic Mixed Drinks, Cocktails and Dessert Drinks
- Fruit-Flavoured Beverages
- **Fats and Oils,** including Margarine, Fat Emulsions for Bakery Wares, Mayonnaise and Mayonnaise Type Dressings, Salad Dressings
- RTE Breakfast Cereals
- Cereal Bars
- Battered Fried Fish/Meat/Poultry/Vegetable Products
- Sauces and Cooking Sauces



- Fat-Soluble Colours/Flavours/Nutraceutical Substances
- Processed Fruit Filling Preparations
- Potato Stick Type Products

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## Legal status Sucrose oligo esters (SOE) in the USA

The following Sisterna sucrose esters are categorized as SOE: SP10, SP01 and F20W. In the USA, FDA approves the use of sucrose esters of fatty acids in various foodstuffs laid down in the Regulations (Title 21 of the Code of Federal Regulations (21 CFR)) of § 172.869. They may be applied in chocolate and butter substitutes spreads ≤20 g/kg.

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