

(Unofficial)

Notification of the Ministry of Public Health  
(No. 360) B.E 2556 (2013)  
Re: Steviol glycosides

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It deems appropriate to use Steviol glycosides which composed of Stevioside, Rebaudioside A, Rebaudioside B, Rebaudioside C, Rebaudioside D, Rebaudioside F, Dulcoside A, Rubusoside and Steviolbioside as food additive which safety assessment and Acceptable Daily Intake (ADI) have been done by the Joint FAO/WHO Expert Committee on Food Additives, JECFA.

By the virtue of provisions of Section 5 in the first phrase, and 6(1) (2) (4) (5) (6) (7) (9) and (10) of the Food Act B.E.2522 (1979), in which contain provisions in relation to the restriction of Rights and Liberties of the Persons, in respect of which Section 29 and in conjunction with Section 33, Section 41, Section 43 and Section 45 of the constitution of the Kingdom of Thailand so permit by virtue of provisions of law; the Minister of Public Health hereby issues the notification as follows:

Clause 1. The Notification of Ministry of Public Health (No. 262) B.E. 2545(2002) Re: Stevioside and Foods containing Stevioside, dated 26<sup>th</sup> September B.E. 2545(2002) shall be repealed.

Clause 2. Stevioside is prescribed to be a food additive.

Clause 3. Steviol glycoside means pure extracts obtained from Stevia rebaudiana Bertoni which composed of Stevioside, Rebaudioside A, Rebaudioside B, Rebaudioside C, Rebaudioside D, Rebaudioside F, Dulcoside A, Rubusoside and Steviolbioside.

Clause 4. Manufacturing or import of Steviol glycoside for sale shall follow Notification of Ministry of Public Health (No. 281) B.E 2547(2004) Re: Food Additives, dated 18<sup>th</sup> August B.E 2547 (2004) except for Clause 4 and Clause 6 shall follow this Notification.

Clause 5. Steviol glycoside shall have the following standards and qualities:

Chemical name: Stevioside: 13-[(2-O- $\beta$ -D-glucopyranosyl- $\beta$ -D-glucopyranosyl)oxy] kaur-16-en-18-oic acid or  $\beta$ -D-glucopyranosyl ester [CAS : 57817-89-7, INS No.960] Rebaudioside A: 13-[(2-O- $\beta$ -D-glucopyranosyl-3-O- $\beta$ -D-glucopyranosyl- $\beta$ -D-glucopyranosyl)oxy] kaur-16-en-18-oic acid or  $\beta$ -D-glucopyranosyl ester [CAS : 58543-16-1, INS No.960]

Chemical formula: Stevioside: C<sub>38</sub>H<sub>60</sub>O<sub>18</sub>; Formula weight 804.88

Rebaudioside A: C<sub>44</sub>H<sub>70</sub>O<sub>23</sub>; Formula weight 967.03

Description: White crystalline powder, odourless or having a slight characteristic odour. About 200-300 times sweeter than sucrose

Identification:

- Total substance of steviol glycoside group not less than 95% on dry basis
- Soluble in water
- pH between 4.5 and 7.0 (1 in 100 solution)
- Purity : Total ash not more than 1%
- Loss on Drying ( 105°C, 2h) : not more than 6.0%
- Residual solvents Not more than 200 mg/kg methanol and not more than 5000 mg/kg ethanol
- Impurities limit : Arsenic not more than 1mg/kg and Lead not more than 1 mg/kg

Packing and storage: Keep in hermetically sealed container.

Quality and standards: Reference to JECFA Monograph (2010) or if having any amendment, refer to latest updated version.

Clause 6. Use of Steviol glycoside as sweetener shall be followed requirements of food type and permitted limits in the annex of this Notification.

Clause 7. Producers and Importers who have received an approval according to the Notification of Ministry of Public Health (No. 262) B.E. 2545 (2002) Re: Stevioside and Foods containing Stevioside, dated 26<sup>th</sup> September B.E. 2545(2002) shall be registered according to this Notification and Notification of Ministry of Public Health (No. 281) B.E 2547(2004) Re: Food Additives, dated 18<sup>th</sup> August B.E 2547(2004) within 1 year from the date of this Notification comes into force.

Food contained Stevioside that use for weight control person according to the Notification of Ministry of Public Health No. 121 (B.E.2532)(1989) Re: Food for weight control person, dated 23<sup>rd</sup> May (B.E.2532)(1989), details shall be corrected to comply with this Notification within 1 year from the date of this Notification comes into force.

Clause 8 This Notification shall come into force on the day following date of its publication in the Government Gazette.

Notified on 8<sup>th</sup> July B.E. 2556 (2013)  
(Signed) PraditSindhawanarong  
(Mr. PraditSindhawanarong)  
Minister of Public Health

(Published in the Government Gazette Vol. 130, Special Part 91 Ngor, dated 31<sup>st</sup> July 2013.)

**Note:** This English version of the notification is translated to meet the need of the non-Thai speaking people. In case of any discrepancy between the Thai original and the English translation, the former will take priority.

## Annex

## Attachment to the Notification of the Ministry of Public Health(No. 360) B.E 2556 (2013)Re: Steviol glycosides

INS number	Food additive and functional class in food	Food category number	Food category	Permitted limits (mg/kg) Except specific level asdefined
1. (INS 960)	Steviol Glycosides <b>Functional class :</b> - Sweetener	01.1.2	Dairy-based drinksboth liquid and powder types, flavoured and/or fermented	70 as steviol equivalents. For use in flavoured products only.
		01.5.2	Milk and cream powder analogues	330 assteviol equivalents. For use in flavoured products only.
		01.7	Dairy-based desserts	330 as steviol equivalents
		02.4	Fat-based desserts	330 as steviol equivalents
		03.0	water-based frozen desserts	270 as steviol equivalents
		04.1.2.3	Fruit in vinegar or brine	100 as steviol equivalents
		04.1.2.4	Canned or bottled (pasteurized) fruit	330 as steviol equivalents
		04.1.2.6	Fruit-based spreads excluding products of food category 04.1.2.5	330 as steviol equivalents
		04.1.2.7	candied fruit	40 as steviol equivalents

INS number	Food additive and functional class in food	Food category number	Food category	Permitted limits (mg/kg) Except specific level as defined
		04.1.2.8	Fruit preparations	330 as steviol equivalents
		04.1.2.9	Fruit-based desserts	350 as steviol equivalents
		04.1.2.10	Fermented fruit products	115 as steviol equivalents
		04.1.2.11	Fruit fillings for pastries	330 as steviol equivalents
		04.1.2.12	Cooked fruit	40 as steviol equivalents
		04.2.2.2	Dried vegetables (including mushrooms, seaweeds, and nuts and seeds)	40 as steviol equivalents
		04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	330 as steviol equivalents
		04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables and seaweeds	70 as steviol equivalents
		04.2.2.5	Vegetable, seaweed, and nut and seed purees and spreads	330 as steviol equivalents
		04.2.2.6	Vegetable, seaweed, and nut and seed pulps and preparations	165 as steviol equivalents
		04.2.2.7	Fermented vegetable and seaweed products	200 as steviol equivalents

INS number	Food additive and functional class in food	Food category number	Food category	Permitted limits (mg/kg) Except specific level as defined
		04.2.2.8	Cooked or fried vegetables and seaweeds	40 as steviol equivalents
		05.2	Candy, nougats, and marzipans	700 as steviol equivalents
		05.3	Chewing gum	1100 as steviol equivalents
		06.3	Breakfast cereals	350 as steviol equivalents
		06.5	Cereal and starch based desserts	165 as steviol equivalents
		06.8.1	Soybean-based beverages	100 as steviol equivalents
		08.3.2	Heat-treated processed comminuted meat, poultry, and game products	100 as steviol equivalents For use in brine used in the production of sausage only.
		09.3.1	Fish and fish products marinated in vinegar or wine	100 as steviol equivalents For use in sweet and sour products only.
		09.3.2	Fish and fish products, pickled and/or in brine	165 as steviol equivalents

INS number	Food additive and functional class in food	Food category number	Food category	Permitted limits (mg/kg) Except specific level as defined
		09.3.3	Caviar and caviar substitutes	100 as steviol equivalents
		09.4	Fully preserved, including canned or fermented fish and fish products	100 as steviol equivalents
		10.4	Egg-based desserts	330 as steviol equivalents
		11.6	Sweeteners	GMP as steviol equivalents
		12.2.2	Seasonings and condiments	30 as steviol equivalents
		12.4	Mustards	130 as steviol equivalents
		12.5	Soup and broths	50 as steviol equivalents
		12.6.1	Emulsified sauces and dips	350 as steviol equivalents
		12.6.2	Non- emulsified sauces	350 as steviol equivalents
		12.6.3	Mixes for sauces and gravies	350 as steviol equivalents
		12.6.4	Clear sauce	350 as steviol equivalents

INS number	Food additive and functional class in food	Food category number	Food category	Permitted limits (mg/kg) Except specific level as defined
		12.7	Salads, and sandwich spreads	115 as steviol equivalents
		12.9.2.1	Fermented soybean paste (e.g., miso)	30 as steviol equivalents
		12.9.2.2	Non-fermented soybean sauce	165 as steviol equivalents
		12.9.2.3	Other soybean sauces, excluding products of food category 12.9.2.1 and 12.9.2.2	165 as steviol equivalents
		13.3	Dietetic foods intended for special medical purposes	350 as steviol equivalents
		13.4	Dietetic formulae for slimming purposes and weight reduction	270 as steviol equivalents
		13.5	Dietetic foods	660 as steviol equivalents Use level for solid products (e.g., energy, meal replacement or fortified bars); 600 mg/kg as steviol equivalents for use in liquid products.
		13.6	Food supplements	2500 as steviol equivalents For use in chewable supplements only.

INS number	Food additive and functional class in food	Food category number	Food category	Permitted limits (mg/kg) Except specific level as defined
		14.1.3	Fruit and vegetable nectars	200 as steviol equivalents
		14.1.4	Water-based flavoured drinks, excluding "sport," "energy," or "electrolyte" drinks and particulated drinks	115 as steviol equivalents
		14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 as steviol equivalents For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
		15.0	Ready-to-eat savouries	170 as steviol equivalents