

FSANZ call for comment on D-allulose as a novel food

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Food Standards Australia New Zealand (FSANZ) is calling for comment on an application to permit D-allulose as a novel food.

Dr Sandra Cuthbert, FSANZ CEO said if permitted, D-allulose can be added to foods as a low-energy substitute for sugar.

"D-allulose does not contribute significant metabolisable energy after consumption compared to traditional sugars," Dr Cuthbert said.

"FSANZ's safety assessment found no public health and safety concerns for Australian and New Zealand consumers."

The D-allulose is manufactured by enzymatic conversion of fructose, via a D-psicose 3-epimerase enzyme from immobilised *Microbacterium foliorum*.

For more information about the application and assessment documents, visit the [FSANZ Consultation Hub](#).