

Samyang Corporation achieves novel food approval for allulose in Australia and New Zealand

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Samyang Corporation is the first allulose producer globally to enter the Australian and New Zealand markets.

Samyang recently announced that it has received FSANZ approval to sell allulose as a safe food ingredient in Australia and New Zealand, marking it the first company worldwide to gain Novel Food approval for allulose in these countries.

The term "Novel Food," used by regulatory bodies such as the EU, Canada, and Oceania, refers to innovative food ingredients that were not previously used in foods but have now been deemed safe. Allulose's Novel Food approval in Australia and New Zealand represents a significant milestone.

Allulose is a rare sugar with 70 per cent of the sweetness of sucrose but nearly zero calories. It has a similar taste profile to fructose and, when heated, creates a caramelisation effect, delivering a flavour profile like sucrose.

With this approval, allulose is now officially recognised as a food ingredient in Australia and New Zealand. Unlike high-intensity sweeteners and sugar alcohols classified as food additives, such as aspartame, sucralose, and erythritol, allulose can now be used more freely to manufacture sugar-reduced and sugar-free products.