

Brussels, 23 July 2026
(OR. en)

12169/26
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DENLEG 83
FOOD 111
SAN 613

COVER NOTE

From:	European Commission
date of receipt:	23 July 2026
To:	General Secretariat of the Council

No. Cion doc.:	D114904/02 annex
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Subject:	ANNEX to the COMMISSION REGULATION (EU) .../... of XXX amending the Annex to Regulation (EU) No 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council, as regards specifications for enzymatically produced steviol glycosides to include rebaudioside M produced via enzymatic conversion of highly purified rebaudioside A stevia leaf extract (E 960c(ii)) using the genetically modified yeast <i>K. phaffii</i> CGMCC 7539
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Delegations will find attached document D114904/02 annex.

Encl.: D114904/02 annex



EUROPEAN
COMMISSION

Brussels, XXX
PLAN/2025/2943 EN ANNEX.docx)
[Pool/E2/2025/2943/2943 EN ANNEX]
D114904/02
[...] (2026) XXX draft

ANNEX

ANNEX

to the

COMMISSION REGULATION

amending the Annex to Regulation (EU) No 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards specifications for enzymatically produced steviol glycosides to include rebaudioside M produced via enzymatic conversion of highly purified rebaudioside A stevia leaf extract (E 960c(ii)) using the genetically modified yeast *K. phaffii* CGMCC 7539

ANNEX

In the Annex to Regulation (EU) No 231/2012, the entry for E 960c(ii) REBAUDIOSIDE M PRODUCED VIA ENZYMATIC CONVERSION OF HIGHLY PURIFIED REBAUDIOSIDE A STEVIA LEAF EXTRACTS is amended as follows:

- (1) the specification ‘Definition’ is replaced by the following:

Definition	Rebaudioside M produced via enzymatic conversion of highly purified rebaudioside A stevia leaf extracts is a steviol glycoside composed predominantly of rebaudioside M with minor amounts of other steviol glycosides, such as rebaudioside A, rebaudioside B and rebaudioside D. Rebaudioside M is produced via enzymatic conversion of highly purified steviol glycoside rebaudioside A extracts (95% steviol glycosides) obtained from <i>Stevia rebaudiana</i> Bertoni plant using UDP-glucosyltransferase and sucrose synthase enzymes produced by the genetically modified strains of <i>E. coli</i> (pPM294, pFAF170 and pSK401) or of <i>K. phaffii</i> (CGMCC 7539) that facilitate the transfer of glucose from sucrose and UDP-glucose to steviol glycosides via glycosidic bonds. After removal of the enzymes by solid–liquid separation and heat treatment, the purification involves concentration of the rebaudioside M by resin adsorption, followed by recrystallisation of the steviol glycosides resulting in a final product containing not less than 95% of rebaudioside M. Viable cells of <i>E. coli</i> (pPM294, pFAF170 and pSK401) or <i>K. phaffii</i> (CGMCC 7539) and their DNA shall not be detected in the food additive.
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- (2) in the specification ‘Purity’, the following entry is inserted after the entry for ‘Residual solvent’:

Kaurenoic acid	Not more than 0,3 mg/kg (measured by liquid chromatography-mass spectrometry detection)
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