

28<sup>th</sup> August 2018

Food Standards Australia New Zealand  
PO Box 10559  
The Terrace WELLINGTON 6143  
NEW ZEALAND

Dear Sir / Madam,

**SUBMISSION**  
**A1157 – Enzymatic production of Rebaudioside M**

PepsiCo Australia & New Zealand encompasses four business units

- The Smith's Snackfood Company - Smith's Chips, Doritos Corn Chips, Twisties, Sunbites Grain Waves, Red Rock Deli, Nobby's Nuts, Parker's Pretzels, Cool Pak popcorn and Sakata Rice Snacks
- The Quaker Oats Company - mill oats for use throughout the Asian region
- PepsiCo Beverages - Pepsi, Mountain Dew, 7UP and Gatorade brands
- Bluebird Foods - Bluebird savoury snacks

We would like to provide the following comments in relation to application A1157 by Blue California to permit the use of an enzymatic process for the production of high purity Rebaudioside M (Reb M).

We support the inclusion of the new specification for Reb M produced by an enzymatic conversion method and the corresponding addition of the enzymes required to facilitate this manufacturing process in Schedule 18 of the Food Standards Code.

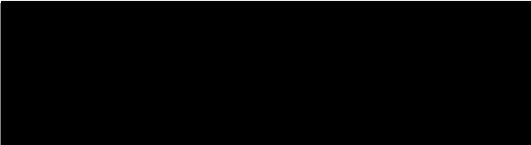
Reb M has been shown to be more palatable than some other glycosides but occurs at a lower level in standard Stevia leaf extracts. The inclusion of this manufacturing process will enable the supply of an advantaged glycoside sweetener in commercial quantities for use by manufacturers.

As noted in the call for submissions the FSANZ risk assessment concluded that neither the Reb M nor the enzymes used in its manufacture pose a public health and safety risk.

The ability to access commercial quantities of high purity Reb M will enable sugar replacement to be made in a wide range of beverages, including standard carbonated soft drinks, iced teas and fruit drinks effectively whilst meeting consumer demands for great taste.

Should you have any questions, please do not hesitate to contact us.

Yours sincerely,



Scientific and Regulatory Affairs Manager  
PepsiCo Australia and New Zealand