

Food additives: Steviol glycosides

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Regulation [2025/652](#) as regards the use of Steviol glycosides produced by fermentation using *Yarrowia lipolytica*

What is changing and why?

Following an assessment of its safety by the European Food Safety Authority, the European Union (EU) has authorised the use of steviol glycosides as a sweetener made from rebaudioside M produced by fermentation using *Yarrowia lipolytica* (E 960b).

E 960b is added to the existing group of steviol glycosides (E 960a–960d), meaning that it can be used in the same food categories as those additives and at the same maximum levels.

As the production of E 960b may lead to different impurities from other steviol glycosides, separate specifications are established for this additive.

Timeline

This authorisation applies from **23 April 2025**.

For more information see the [full record](#) on the AGRINFO website – where you can also view the latest [AGRINFO Update](#) newsletters and [search](#) the database.

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