

Food additives: Steviol glycosides

Published by AGRINFO on 04 Apr 2025

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.

Disclaimer: *Under no circumstances shall COLEAD be liable for any loss, damage, liability or expense incurred or suffered that is claimed to have resulted from the use of information available on this website or any link to external sites. The use of the website is at the user's sole risk and responsibility. This information platform was created and maintained with the financial support of the European Union. Its contents do not, however, reflect the views of the European Union.*