

Response ID ANON-789J-4JQ6-Q

Submitted to Application A1247 D-allulose as a Novel Food

Submitted on 2023-11-08 18:26:44

[REDACTED]

[REDACTED]

Introduction

Name

Name:

[REDACTED]

Email address

Email:

[REDACTED]

Name of your business, organisation (please write N/A if this does not apply)

Organisation:

Senchai

Please identify which of the following groups you mostly closely identify with

Groups to which you belong:

Food business

If other please specify:

Who is the contact person for this submission

Please include name, email address and phone number:

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

Submission

[REDACTED]

Provide your submission in the text box below:

Dear FSANZ,

Re: Submission in Support of the Permit Application for D-Allulose as a Novel Food

I am writing on behalf of Senchai, a food business based in Australia, to express our strong support for the permit application to allow the use and sale of D-Allulose as a novel food in Australia. We believe that D-Allulose offers a unique opportunity to enhance the health and well-being of the Australian population while providing innovation in the food industry.

D-Allulose, also known as D-Psicose, is a rare sugar with numerous health benefits that align with our mission at Senchai to provide nutritious and delicious food options. As a company focused on providing high-quality roasted seeds, we are particularly excited about the potential of D-Allulose to enhance our offerings and contribute to the overall well-being of our consumers.

Here are some key points highlighting the benefits of D-Allulose and how we envision incorporating it into our product range:

Caloric Reduction: D-Allulose is a low-calorie sweetener, approximately 70% as sweet as sucrose but with only 10% of the calories. This makes it an ideal choice for reducing the calorie content of our products, which aligns with the increasing demand for healthier food options.

Blood Sugar Management: D-Allulose has a minimal impact on blood glucose levels, making it a suitable choice for individuals with diabetes or those looking to manage their sugar intake. By using D-Allulose, we can create products that cater to a broader range of dietary needs.

Weight Management: The reduced calorie content of D-Allulose can contribute to weight management by reducing overall calorie intake. This can benefit our customers who are conscious of their weight and seek snacks that support their goals.

Dental Health: D-Allulose is non-cariogenic, meaning it does not promote tooth decay. Incorporating D-Allulose into our product range can help us offer sweet-tasting options without compromising oral health.

We are excited about the potential of D-Allulose to enhance the nutritional profile of our product range and help us meet the evolving preferences of health-conscious consumers. Senchai is committed to providing innovative and health-promoting food options, and D-Allulose aligns perfectly with our values.

We urge FSANZ to consider the benefits of D-Allulose and grant the necessary permits for its use in food products in Australia. This decision would not only promote healthier food choices but also stimulate innovation in the Australian food industry.

Thank you for your attention to this matter. We look forward to the possibility of incorporating D-Allulose into our product range and contributing to the overall well-being of our valued customers. If you have any questions or require further information, please do not hesitate to contact us.

Sincerely,

[Redacted signature block]