

"Non-fermentable" carbohydrates and maintenance of tooth mineralization (EFSA opinion Q-2013-00040)

"Non-digestible" carbohydrates and a reduction of a post-prandial glycaemic responses (EFSA opinion Q-2013-00615)

Claim type	Nutrient, substance, food or food category	Claim	Conditions of use of the claim / Restrictions of use / Reasons for non-authorisation	Health relationship	EFSA opinion reference / Journal reference	Commission Regulation	Status	Entry ID
Art.13(1)	Sugar replacers, i.e. intense sweeteners, <u>non-fermentable carbohydrates*</u> ; xylitol, sorbitol, mannitol, maltitol, lactitol, isomalt, erythritol, sucralose and polydextrose; D-tagatose and isomaltulose <u>*defined as carbohydrates or carbohydrate mixtures as consumed in foods or beverages that lower plaque pH, as determined in vivo or in situ by plaque pH telemetry tests, below a conservative value of 5.7 by bacterial fermentation during and up to 30 minutes after consumption</u>	Consumption of foods/drinks containing <name of sugar replacer> instead of <u>fermentable carbohydrates*</u> contributes to the maintenance of tooth mineralisation * In the case of D-tagatose and isomaltulose this should read "other sugars" <u>*defined as carbohydrates or carbohydrate mixtures as consumed in foods or beverages that do not lower plaque pH below 5.7, as determined in vivo or in situ by plaque pH telemetry tests, below a conservative value of 5.7 by bacterial fermentation during and up to 30 minutes after consumption</u>	In order to bear the claim, <u>fermentable carbohydrates*</u> should be replaced in foods or drinks (which reduce plaque pH below 5.7) by sugar replacers, i.e. intense sweeteners, <u>non-fermentable carbohydrates**</u> , xylitol, sorbitol, mannitol, maltitol, lactitol, isomalt, erythritol, D-tagatose, isomaltulose, sucralose or polydextrose, or a combination of them, in amounts such that consumption of such foods or drinks does not lower plaque pH below 5.7 during and up to 30 minutes after consumption <u>*defined as carbohydrates or carbohydrate mixtures as consumed in foods or beverages that do not lower plaque pH below 5.7, as determined in vivo or in situ by plaque pH telemetry tests, below a conservative value of 5.7 by bacterial fermentation during and up to 30 minutes after consumption</u> <u>**defined as carbohydrates or carbohydrate mixtures as consumed in foods or beverages that lower plaque pH, as determined in vivo or in situ by plaque pH telemetry tests, below a conservative value of 5.7 by bacterial fermentation during and up to 30 minutes after consumption</u>	maintenance of tooth mineralisation by decreasing tooth demineralisation	2011;9(4):2076 , 2011;9(6):2229 2013;11(7):3329	Commission Regulation (EU) 432/2012 of 16/05/2012	Authorised	463, 464, 563, 618, 647, 1134, 1167, 1182, 1283, 1591, 2907, 2921, 4300

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Art.13(1)	Sugar replacers, i.e. intense sweeteners, <u>non-digestible carbohydrates</u> *; xylitol, sorbitol, mannitol, maltitol, lactitol, isomalt, erythritol, sucralose and polydextrose; D-tagatose and isomaltulose <u>*e.g. non-starch polysaccharides, resistant oligosaccharides and resistant starch; EFSA NDA Panel, 2010</u>	Consumption of foods/drinks containing <name of sugar replacer> instead of sugar ^s * induces a lower blood glucose rise after their consumption compared to sugar-containing foods/drinks * In the case of D-tagatose and isomaltulose this should read "other sugars"	In order to bear the claim, sugars should be replaced in foods or drinks by sugar replacers, i.e. intense sweeteners, <u>non-digestible carbohydrates</u> *, xylitol, sorbitol, mannitol, maltitol, lactitol, isomalt, erythritol, sucralose or polydextrose, or a combination of them, so that foods or drinks contain reduced amounts of sugars by at least the amount referred to in the claim REDUCED [NAME OF NUTRIENT] as listed in the Annex to Regulation (EC) No 1924/2006. In the case of D-tagatose and isomaltulose, they should replace equivalent amounts of other sugars in the same proportion as that referred to in the claim REDUCED [NAME OF NUTRIENT] as listed in the Annex to Regulation (EC) No 1924/2006. <u>*e.g. non-starch polysaccharides, resistant oligosaccharides and resistant starch; EFSA NDA Panel, 2010</u>	reduction of post-prandial glycaemic responses	2011;9(4):2076 , 2011;9(6):2229 2013;12(1):3513	Commission Regulation (EU) 432/2012 of 16/05/2012	Authorised	617, 619, 669, 1590, 1762, 2903, 2908, 2920, 4298

*Carbohydrates which are not metabolised by humans, excluding polyols.