

Contents

1. Introduction	1
2. General considerations	1
2.1 Modification of the agenda	1
2.2 Principles governing the toxicological evaluation of compounds on the agenda	1
2.2.1 Safety evaluation of flavouring agents	2
2.2.2 Expression of Acceptable Daily Intakes	4
2.2.3 Terminology	4
2.3 Principles governing the establishment and revision of specifications	4
2.3.1 Flavouring agents	4
2.3.2 Limits for arsenic, lead and heavy metals	4
2.3.3 Microbiological criteria	5
3. Comments on specific substances	5
3.1 Specific food additives	5
3.1.1 Antioxidants	5
Butylated hydroxytoluene (BHT)	5
<i>tert</i> -Butylhydroquinone (TBHQ)	8
3.1.2 Carrier solvent	9
Diethylene glycol monoethyl ether	9
3.1.3 Colour stabilizer	10
4-Hexylresorcinol	10
3.1.4 Emulsifiers	10
Dioctyl sodium sulfosuccinate	10
Glycerol ester of wood rosin	11
Sucrose esters of fatty acids and sucroglycerides	12
3.1.5 Flavouring agent	14
Ethyl vanillin	14
3.1.6 Food colours	15
Canthaxanthin	15
Curcumin	17
3.1.7 Glazing agents	18
Mineral oils and waxes	18
3.1.8 Sweetening agent	23
Alitame	23
3.1.9 Thickening agent	27
Processed <i>Eucheuma</i> seaweed	27
3.2 Miscellaneous substances	28
3.2.1 β -Cyclodextrin	28
3.2.2 Nitrate and nitrite	29
3.2.3 Potassium bromate	35
3.3 Contaminants	35
3.3.1 Ochratoxin A	35
3.3.2 Patulin	36
4. Revision of certain specifications	38
4.1 General	38
4.2 Gum arabic	39

5. Future work	39
6. Recommendations	39
Acknowledgements	40
References	40
Annex 1	
Reports and other documents resulting from previous meetings of the Joint FAO/WHO Expert Committee on Food Additives	43
Annex 2	
Acceptable Daily Intakes, other toxicological information, and information on specifications	50
Annex 3	
Further toxicological studies and other information required or desired	53