

# Contents

|  |    |
|--|----|
| 1. Introduction  | 1  |
| 2. General considerations  | 1  |
| 2.1 Modification of the agenda   | 2  |
| 2.2 The role of the Committee in risk analysis   | 2  |
| 2.2.1 Background   | 2  |
| 2.2.2 Comments of the Committee  | 4  |
| 2.3 Principles governing the toxicological evaluation of compounds on the agenda   | 8  |
| 2.4 Food allergies   | 8  |
| 2.5 Principles governing assessments of the intake of contaminants   | 9  |
| 2.5.1 Acute intake   | 10 |
| 2.5.2 Chronic intake   | 10 |
| 2.6 Principles governing the establishment and revision of specifications  | 11 |
| 2.6.1 Residual ethanol   | 11 |
| 2.6.2 Limit test for heavy metals  | 11 |
| 2.6.3 Citation of microbial strains  | 12 |
| 2.6.4 Tentative specifications for food additives  | 13 |
| 2.6.5 Tentative specifications for flavouring agents   | 14 |
| 2.7 Evaluation of substances as food additives that are also food ingredients or natural constituents of food                      | 15 |
| 3. Specific food additives and substances used in food fortification   | 16 |
| 3.1 Glazing agent: hydrogenated poly-1-decene  | 16 |
| 3.2 Sweetening agent: erythritol   | 18 |
| 3.3 Thickening agent: curdlan  | 22 |
| 3.4 Miscellaneous substances   | 26 |
| 3.4.1 $\gamma$ -Cyclodextrin   | 26 |
| 3.4.2 Sodium iron EDTA   | 27 |
| 3.4.3 Sodium sulfate   | 29 |
| 4. Substances evaluated using the Procedure for the Safety Evaluation of Flavouring Agents   | 30 |
| 4.1 Simple aliphatic and aromatic sulfides and thiols  | 32 |
| 4.1.1 Intake data  | 32 |
| 4.1.2 Absorption, metabolism and elimination   | 54 |
| 4.1.3 Application of the Procedure for the Safety Evaluation of Flavouring Agents  | 59 |
| 4.1.4 Consideration of combined intakes  | 66 |
| 4.1.5 Conclusions  | 66 |
| 4.2 Aliphatic primary alcohols, aldehydes, carboxylic acids, acetals and esters containing additional oxygenated functional groups | 67 |
| 4.2.1 Intake data  | 76 |
| 4.2.2 Absorption, metabolism and elimination   | 76 |
| 4.2.3 Application of the Procedure for the Safety Evaluation of Flavouring Agents  | 77 |

|       |   |     |
|-------|---|-----|
| 4.2.4 | Consideration of combined intakes   | 78  |
| 4.2.5 | Conclusions   | 78  |
| 5.    | <b>Peanut oil and soya bean oil</b>   | 79  |
| 6.    | <b>Contaminants</b>   | 81  |
| 6.1   | <b>Lead</b>   | 81  |
| 6.1.1 | Exposure  | 82  |
| 6.1.2 | Quantitative risk assessment  | 84  |
| 6.1.3 | Conclusions   | 87  |
| 6.2   | <b>Methylmercury</b>  | 87  |
| 6.2.1 | Intake  | 88  |
| 6.2.2 | Pharmacokinetic data  | 90  |
| 6.2.3 | Toxicity data   | 90  |
| 6.2.4 | Conclusions   | 93  |
| 6.3   | <b>Zearalenone</b>  | 93  |
| 6.3.1 | Intake  | 94  |
| 6.3.2 | Pharmacokinetic data  | 94  |
| 6.3.3 | Toxicity data   | 95  |
| 6.2.4 | Conclusions   | 95  |
| 7.    | <b>Intake assessments of specific food additives</b>  | 96  |
| 7.1   | Annatto extracts  | 96  |
| 7.2   | Canthaxanthin   | 97  |
| 7.3   | Erythrosine   | 98  |
| 7.4   | Iron oxides   | 98  |
| 8.    | <b>Specifications for certain food additives</b>  | 99  |
| 9.    | <b>Future work</b>  | 101 |
| 10.   | <b>Recommendations</b>  | 101 |
|       | <b>Acknowledgement</b>  | 102 |
|       | <b>References</b>   | 102 |
|       | <b>Annex 1</b>  |     |
|       | Reports and other documents resulting from previous meetings of the<br>Joint FAO/WHO Expert Committee on Food Additives | 104 |
|       | <b>Annex 2</b>  |     |
|       | Acceptable Daily Intakes, other toxicological information and information<br>on specifications                          | 112 |
|       | <b>Annex 3</b>  |     |
|       | Further information required  | 123 |
|       | <b>Annex 4</b>  |     |
|       | Report of an ad hoc Panel on Food Allergens   | 124 |