Contents

1.	Introduction		
2.	Gen	neral considerations	1
	2.1	Modification of the agenda	2
	2.2	Principles governing the toxicological evaluation of compounds	2
	23	Principles for the safety assessment of chemicals in food	2
	2.4	Flavouring agents evaluated by the Procedure for the Safety	2
	_	Evaluation of Flavouring Agents	3
	2.5	α,β -Unsaturated carbonyl compounds and aldehydes	3
	2.6	Minimum assay values for flavouring agents	5
	2.7	Requests for data relating to intake assessments	6
		2.7.1 Food additives	6
		2.7.2 Contaminants	7
	2.8	Principles governing the establishment and revision of	7
		Specifications	1
		specifications	7
		2.8.2 General specifications and considerations for enzyme	,
		preparations used in food processing	8
	~		
3.	Spe	cific food additives (other than flavouring agents)	9
	3.1	Salety evaluations	10
		3.1.1 Linuisiliers	10
		3.1.1.2 Quillaia extracts	14
		3.1.2 Enzyme preparation	18
		3.1.2.1 Invertase from Saccharomyces cerevisiae	18
		3.1.3 Food colours	19
		3.1.3.1 β-Carotene from <i>Blakeslea trispora</i>	19
		3.1.3.2 Curcumin	20
		3.1.4 Food salts	21
		3.1.4.1 Phosphates, diphosphates and polyphosphates	21
		3.1.5 Glazing agent	23
		3.1.6. Preservative	25
		3.1.6.1 Natamycin (pimaricin)	25
		3.1.7 Sweetening agent	29
		3.1.7.1 D-Tagatose	29
		3.1.8 Thickening agents	32
		3.1.8.1 Carrageenan and processed Eucheuma seaweed	32
		3.1.8.2 Curdlan	36
		3.1.9 Miscellaneous substances	38
		3.1.9.1 Acetylated oxidized starch	38
		3.1.9.2 a-Cyclodexinii 3.1.9.3 Sodium sulfate	40
	32	Revision of specifications	42
	0.2	3.2.1 Acesulfame K	43
		3.2.2 Blackcurrant extract	43

	3.2.3	∟-Malic acid	44
	3.2.4	Oxystearin	44
	3.2.5	Pectins	44
	3.2.6	Smoke flavourings	45
	3.2.7	Tagetes extract	45
	3.3 Revis	sion of limits for metals in food additives	46
4.	Flavouring	agents	49
	4.1 Subs	tances evaluated by the Procedure for the Safety	10
	Evalu	lation of Flavouring Agents	49
	4.1.1	Pyrazine derivatives	51
		4.1.1.1 Estimated daily per capita intake	59
		4.1.1.2 Absorption, distribution, metabolism and elimination	59
		4.1.1.3 Application of the Procedure for the Salety	60
		Evaluation of Flavouring Agents	00
		4.1.1.4 Consideration of combined intakes from use as	61
			61
	110	Aromatic substituted secondary alcohols, ketones and	01
	4.1.2	related esters	61
		4 1 2 1 Estimated daily per capita intake	70
		4122 Absorption, distribution, metabolism and elimination	70
		4.1.2.3 Application of the Procedure for the Safety	
		Evaluation of Flavouring Agents	71
		4.1.2.4 Consideration of combined intakes from use as	
		flavouring agents	72
		4.1.2.5 Conclusions	72
	4.1.3	Benzyl derivatives	73
		4.1.3.1 Estimated daily per capita intake	81
		4.1.3.2 Absorption, distribution, metabolism and elimination	81
		4.1.3.3 Application of the Procedure for the Safety	
		Evaluation of Flavouring Agents	82
		4.1.3.4 Consideration of combined intakes from use as	00
		flavouring agents	83
		4.1.3.5 Conclusions	03
	4.1.4	Hydroxy- and alkoxy-substituted benzyl derivatives	04 05
		4.1.4.1 Estimated daily per capita intake	95
		4.1.4.2 Application of the Procedure for the Safety	00
		Evaluation of Flavouring Agents	95
		4 1 4 4 Consideration of combined intakes from use as	00
		flavouring agents	98
		4 1 4 5 Conclusions	98
	4.1.5	Aliphatic acyclic diols, triols and related substances	98
		4.1.5.1 Estimated daily per capita intake	99
		4.1.5.2 Absorption, distribution, metabolism and elimination	105
		4.1.5.3 Application of the Procedure for the Safety	
		Evaluation of Flavouring Agents	105
		4.1.5.4 Consideration of combined intakes from use as	
		flavouring agents	107
		4.1.5.5 Conclusions	107

		4.1.6	Aliphatic acyclic acetals 4.1.6.1 Estimated daily per capita intake 4.1.6.2 Absorption, distribution, metabolism and elimination	107 110 110
			4.1.6.3 Application of the Procedure for the Safety Evaluation of Flavouring Agents	111
			4.1.6.4 Consideration of combined intakes from use as	
			flavouring agents	112
			4.1.6.5 Conclusions	112
	4.2	Revi	sion of certain specifications for purity	112
		4.2.1	Flavouring agents with specifications designated as	
		400	Tentative at previous meetings	112
		4.2.2	Flavouring agents with minimum assay values less than	110
		100	90% Specifications for flavouring agents being reviewed for	113
		4.2.3	safety	113
5.	Cor	Itamin	ants	114
	5.1	Chlo	ropropanols	114
		5.1.1	3-Chloro-1,2-propanediol	114
			5.1.1.1 Absorption, distribution, metabolism and excretion	114
			5.1.1.2 Toxicological studies	114
			5.1.1.3 Occurrence	116
			5.1.1.4 Estimates of dietary intake	116
			5.1.1.5 Evaluation	11/
		F 1 0	5.1.1.6 Impact of regulatory limits	118
		5.1.2	1,3-Dichloro-2-propanol	118
			5.1.2.1 Absorption, distribution, metabolism and excretion	118
			5.1.2.2 Toxicological studies	110
			5.1.2.3 Occurrence	119
			5.1.2.5 Evaluation	120
	52	Poly	chlorinated dibenzodioxins, polychlorinated dibenzofurans	120
	0.2	and	conlanar polychlorinated hiphenyls	121
		521	Introduction	121
		5.2.2	Toxicokinetics	123
			5.2.2.1 Absorption and biotransformation	123
			5.2.2.2 Metabolism and excretion	125
			5.2.2.3 Relationship between human intake and doses	
			used in studies in laboratory animals	125
			5.2.2.4 Determinants of dose received by fetuses in	
			studies of developmental toxicity	127
		5.2.3	Toxicological studies	128
			5.2.3.1 Acute toxicity studies	128
			5.2.3.2 Carcinogenicity studies	129
			5.2.3.3 Genotoxicity studies	129
			5.2.3.4 Developmental toxicity studies	129
		5.2.4	Observations in humans	133
			5.2.4.1 Effects other than cancer	133
			5.2.4.2 Uarcinogenicity	134
		5.2.5	Sampling and analytical methods	135
		5.2.6 5.2.7	Estimated dietary intake	137

.

 5.2.8 Evaluation 5.2.8.1 Background body burdens in laboratory animals 5.2.8.2 Identification of safety factors 5.2.8.3 Tolerable intake 5.2.8.4 Comparison of PTMI with estimated intake from food 5.2.8.5 Uncertainties 5.2.8.6 Effect of maximum limits on intake, risk and food availability 	141 141 142 143 144 145 146			
6. Future work	146			
7. Recommendations	147			
Acknowledgement				
References	148			
Annex 1 Reports and other documents resulting from previous meetings of the Joint FAO/WHO Expert Committee on Food Additives				
Annex 2 Acceptable Daily Intakes, other toxicological information and information on specifications	159			
Annex 3 Further information required or desired				