

# Contents

<b>1. Introduction</b>	1
<b>2. General considerations</b>	1
2.1 Modification of the agenda	1
2.2 Principles governing the toxicological evaluation of the compounds on the agenda	2
2.2.1 Safety evaluation of flavouring agents	2
2.3 Project to update principles and methods of risk assessment of chemicals in food	3
2.3.1 Specifications of identity and purity of food additives	4
2.4 Procedure for evaluating flavouring agents that are members of groups that have been evaluated previously by the Committee	5
2.5 Risk analysis principles and exposure assessment	5
2.6 Risk analysis terms related to food safety	5
2.7 Consideration of guidelines	6
2.8 Specifications for flavouring agents	6
<b>3. Specific food additives (other than flavouring agents)</b>	7
3.1 Safety evaluations	7
3.1.1 Alitame	7
3.1.2 Cross-linked sodium carboxymethyl cellulose	9
3.1.3 Mineral oils (low- and medium-viscosity)	11
3.1.4 Nitrate and nitrite	20
3.1.5 Salatrim	32
3.2 Revision of specifications	35
3.2.1 Amyloglycosidase from <i>Aspergillus niger</i> , var.	35
3.2.2 Limits for heavy metals in colours and acidity regulators	35
<b>4. Flavouring agents</b>	39
4.1 Flavouring agents evaluated by the Procedure for the Safety Evaluation of Flavouring Agents	39
4.1.1 Alicyclic primary alcohols, aldehydes, acids and related esters	41
4.1.2 Phenethyl alcohol, aldehyde, acid and related acetals and esters	53
4.1.3 Sulfur-containing heterocyclic compounds	65
4.1.4 Sulfur-substituted furan derivatives	81
4.1.5 Alicyclic ketones and secondary alcohols	95
4.1.6 Aliphatic secondary alcohols, ketones and related esters	102
4.2 Evaluation of secondary components of flavouring agents	111
4.3 Chemicals requiring confirmation of use as flavouring agents	112
4.4 Specifications of purity for flavouring agents	118
4.4.1 Specifications for flavouring agents evaluated for the first time	118
4.4.2 Reconsideration of existing specifications for flavouring agents	118

<b>5. Future work</b>	120
<b>6. Recommendations</b>	122
<b>Acknowledgements</b>	122
<b>References</b>	123
Annex 1 <b>Reports and other documents resulting from previous meetings of the Joint FAO/WHO Expert Committee on Food Additives</b>	124
Annex 2 <b>Acceptable daily intakes, other recommendations and information on specifications</b>	133
Annex 3 <b>Further information required or desired</b>	140
Annex 4 <b>Summary of conclusions on flavouring agents that have minimum assay values of less than 95%</b>	141