Contents

1.	Intro	oductio	n	1		
2.	Gen	eral co	onsiderations	1		
2.	2.1		ication of the agenda	2		
	2.2		ples governing the toxicological evaluation of compounds			
			e agenda	2		
			Chemical and technical assessments of food additives	2		
			Safety evaluation of flavouring agents	3		
	2.3		FAO/WHO Project to Update the Principles and			
			ods for the Risk Assessment of Chemicals in Food	5		
	2.4					
	2.5	additive specifications	6			
		2.5.1	Compendium of Food Additive Specifications and Guide			
			to Specifications	6		
		2.5.2	Residual solvents	6 7 7		
		2.5.3	Specifications of purity for flavouring agents	7		
	2.6	Intake	e assessment of food additives	8		
		2.6.1	Use of proposed maximum limits in the intake			
			assessment of food additives	8		
		2.6.2	Consideration of the <i>Guidelines</i>	8		
3.	Spe	cific fo	od additives (other than flavouring agents)	Ç		
0.	3.1		/ evaluations	S		
		3.1.1	α-Amylase from <i>Bacillus licheniformis</i> containing a			
			genetically engineered α-amylase gene from			
			B. licheniformis	S		
		3.1.2	Annatto extracts	11		
		3.1.3	Curcumin	18		
		3.1.4	Diacetyltartaric and fatty acid esters of glycerol	22		
		3.1.5	p-Tagatose	23		
		3.1.6	Laccase from Myceliophthora thermophila expressed in			
			Aspergillus oryzae	26		
		3.1.7	Mixed xylanase, β-glucanase enzyme preparation,			
			produced by a strain of Humicola insolens	28		
		3.1.8	Neotame	30		
			Polyvinyl alcohol	35		
			Quillaia extracts	37		
		3.1.11	Xylanase from <i>Thermomyces lanuginosus</i> expressed in			
			Fusarium venenatum	40		
	3.2		ion of specifications	42		
		3.2.1	β-Carotene from Blakeslea trispora	42		
		3.2.2	Magnesium silicate (synthetic)	42		
		3.2.3	Monomagnesium phosphate and trisodium diphosphate	43		
		3.2.4	Natamycin	44		
		3.2.5	Sucrose esters of fatty acids	44		
	0.0	3.2.6	Talc	44		
	3.3	Revisi	ion of limits for metals in food additives	45		

4.	Flavouring agents					
	4.1	Flavouring agents evaluated by the Procedure for the Safety				
		4.1.1	ation of Flavouring Agents Alicyclic, alicyclic-fused and aromatic-fused ring lactones	45 49		
		4.1.2	Aliphatic, alicyclic, linear, α,β-unsaturated, di- and	40		
		1.1.2	trienals and related alcohols, acids and esters	64		
		4.1.3	Aliphatic branched-chain saturated and unsaturated			
			alcohols, aldehydes, acids, and related esters	75		
		4.1.4	Aliphatic and aromatic ethers	86		
		4.1.5	Hydroxypropenylbenzenes	96		
		4.1.6	Linear and branched-chain aliphatic, unsaturated,			
			unconjugated alcohols, aldehydes, acids and related	101		
			esters: additional compounds	101		
		4.1.7	Simple aliphatic and aromatic sulfides and thiols:	111		
	4.0	Dovio	additional compounds ion of certain specifications for purity of flavouring agents	111 121		
	4.2	4.2.1	Specifications for flavouring agents evaluated for the first			
		400	time at the sixty-first meeting	121 121		
		4.2.2	Revision of existing specifications for flavouring agents	121		
5.	Nutritional source of iron					
	5.1	Ferro	us glycinate (processed with citric acid)	121		
C	Diai	nfootor	at for drinking water	123		
6.	6.1		nt for drinking-water ım dichloroisocyanurate	123		
	0.1	Jour	in defiloroisocyandrate	120		
7.	Contaminants					
	7.1	Cadn		127		
		7.1.1	Introduction	127		
			Observations in animals	127		
		7.1.3	Observations in humans	129		
			Estimated dietary intake	130		
		7.1.5	Evaluation	131		
	7.2		ylmercury	132		
		7.2.1	Introduction	132		
		7.2.2	Observations in animals	132 133		
		7.2.3	Observations in humans	135		
		7.2.4 7.2.5	Dose-response assessments Estimated dietary intake	138		
		7.2.6	Evaluation	138		
8.	Futi	ure wo	rk	140		
9.	Rec	omme	ndations	140		
Λ -				111		
AC	KNOW	ledger	nents	141		
References						
An	nex [·]	1				
			ther documents resulting from previous meetings of the	111		
JOI	III F	10/VVH	O Expert Committee on Food Additives	144		

Annex 2 Acceptable daily intakes, other toxicological information and information on specifications	153
Annex 3 Further information required or desired	163
Annex 4 Summary of the safety evaluation of secondary components for flavouring agents with minimum assay values of 95% or less	164