

Contents

1. Introduction	1
2. General considerations	1
2.1 Modification of the agenda	2
2.2 Principles governing the toxicological evaluation of compounds on the agenda	2
2.3 The safety evaluation of flavouring agents	2
2.3.1 Estimating intake of flavouring agents	2
2.3.2 Flavour complexes derived from natural sources	3
2.4 Evaluation of dietary nutrients and other ingredients	10
2.5 Principles governing the establishment and revision of specifications	10
2.5.1 Determination of carotenoids	10
2.5.2 Revision of heavy metals and arsenic specifications	10
2.6 Core Standing Committee for JECFA	11
2.7 Provision of scientific advice by FAO and WHO	12
2.8 IPCS Project on Dose-Response Modelling	12
2.9 Joint FAO/WHO Project to Update the Principles and Methods for the Risk Assessment of Chemicals in Food	13
3. Specific food additives (other than flavouring agents)	13
3.1 Safety evaluations	13
3.1.1 Benzoyl peroxide	13
3.1.2 α -Cyclodextrin	16
3.1.3 Hexose oxidase from <i>Chondrus crispus</i> expressed in <i>Hansenula polymorpha</i>	21
3.1.4 Lutein from <i>Tagetes erecta</i> L.	23
3.1.5 Peroxyacid antimicrobial solutions containing 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP)	26
3.1.6 Steviol glycosides	34
3.1.7 D-Tagatose	39
3.1.8 Xylanases from <i>Bacillus subtilis</i> expressed in <i>Bacillus subtilis</i>	42
3.1.9 Zeaxanthin	45
3.2 Revision of specifications	48
3.2.1 Aluminium powder, iron oxides and titanium dioxide	48
3.2.2 Aluminium lakes of colouring matters — general specifications	49
3.2.3 Hydroxypropyl cellulose	50
3.2.4 Hydroxypropylmethyl cellulose	50
3.2.5 Magnesium sulfate	50
3.2.6 Polyvinyl alcohol	51
3.3 Revision of metals levels and arsenic specifications	51
4. Flavouring agents	51
4.1 Flavouring agents evaluated by the Procedure for the Safety Evaluation of Flavouring Agents	51
4.1.1 Pyridine, pyrrole and quinoline derivatives	55

4.1.2	Aliphatic and alicyclic hydrocarbons	64
4.1.3	Aromatic hydrocarbons	73
4.1.4	Aliphatic, linear α,β -unsaturated aldehydes, acids and related alcohols, acetals and esters	77
4.1.5	Monocyclic and bicyclic secondary alcohols, ketones and related esters	86
4.1.6	Amino acids and related substances	98
4.1.7	Tetrahydrofuran and furanone derivatives	106
4.1.8	Phenyl-substituted aliphatic alcohols and related aldehydes and esters	113
5.	A natural constituent: glycyrrhizinic acid	121
6.	Future work	126
7.	Recommendations	126
	Acknowledgement	126
	References	127
	Annex 1	
	Reports and other documents resulting from previous meetings of the Joint FAO/WHO Expert Committee on Food Additives	128
	Annex 2	
	Acceptable daily intakes, other toxicological information and information on specifications	137
	Annex 3	
	Further information required or desired	146
	Annex 4	
	Summary of the safety evaluation of secondary components of flavouring agents with minimum assay values of less than 95%	147
	Corrigenda	157