

Contents

1. Introduction	1
1.1 Declarations of interests	1
2. General considerations	3
2.1 Modification of the agenda	3
2.2 Report from the thirty-ninth Codex Committee on Food Additives (CCFA) and the first Codex Committee on Contaminants in Food (CCCF)	4
2.3 Principles governing the toxicological evaluation of compounds on the agenda	4
2.4 No-observed-effect level (NOEL) and no-observed-adverse-effect level (NOAEL): use in JECFA assessments	5
2.5 The safety evaluation of flavouring agents	6
2.5.1 Dietary exposure estimates for use in the Procedure	6
2.5.2 Consideration of combined dietary exposure estimates for flavouring agents	16
2.6 Extension of an existing ADI to substances obtained from different sources and/or by different manufacturing processes	19
2.7 Guidelines for the safety evaluation of enzymes produced by genetically modified microorganisms	20
2.8 Specifications for substances with both food additive and flavouring agent use	21
2.9 Withdrawal of certain food additive specifications	21
2.9.1 Anisyl acetone	21
2.9.2 Furfural	22
2.9.3 Zeaxanthin-rich extract from <i>Tagetes erecta</i>	22
3. Specific food additives (other than flavouring agents)	23
3.1 Safety evaluations	23
3.1.1 Acidified sodium chlorite	23
3.1.2 Asparaginase from <i>Aspergillus oryzae</i> expressed in <i>Aspergillus oryzae</i>	30
3.1.3 Carrageenan and processed <i>Eucheuma</i> seaweed	32
3.1.4 Cyclotetraglucose and cyclotetraglucose syrup	37
3.1.5 Isoamylase from <i>Pseudomonas amyloclavata</i>	41
3.1.6 Magnesium sulfate	43
3.1.7 Phospholipase A1 from <i>Fusarium venenatum</i> expressed in <i>Aspergillus oryzae</i>	47
3.1.8 Sodium iron(III) ethylenediaminetetraacetic acid (sodium iron EDTA)	48
3.1.9 Steviol glycosides	50
3.2 Revision of specifications	54
3.2.1 Maltol and ethyl maltol	54
3.2.2 Nisin preparation	54
3.2.3 Pectins	55
3.2.4 Polyvinyl alcohol	55
3.2.5 Sucrose esters of fatty acids	55

4.	Flavouring agents	57
4.1	Flavouring agents evaluated by the Procedure for the Safety Evaluation of Flavouring Agents	57
4.1.1	Linear and branched-chain aliphatic, unsaturated, unconjugated alcohols, aldehydes, acids and related esters: additional compounds	59
4.1.2	Aliphatic acyclic and alicyclic terpenoid tertiary alcohols and structurally related substances: additional compounds	74
4.1.3	Simple aliphatic and aromatic sulfides and thiols: additional compounds	82
4.1.4	Aliphatic acyclic diols, triols and related substances: additional compounds	109
4.1.5	Aliphatic acetals: additional compounds	115
4.1.6	Sulfur-containing heterocyclic compounds: additional compounds	128
4.1.7	Aliphatic and aromatic amines and amides: additional compounds	140
4.1.8	Aliphatic alicyclic linear α,β -unsaturated di- and trienals and related alcohols, acids and esters: additional compounds	149
4.2	Specifications of purity for flavouring agents	157
4.2.1	Specifications for flavouring agents evaluated for the first time	157
4.2.2	Revision of existing specifications for flavouring agents	157
4.2.2.1	Maltol and ethyl maltol	157
4.2.2.2	Maltyl isobutyrate, 3-acetyl-2,5-dimethylfuran and 2,4,5-trimethyl-delta-oxazoline (Nos 1482, 1506 and 1559)	158
4.2.2.3	Method of assay for the sodium salts of certain flavouring agents	158
4.2.2.4	Monomenthyl glutarate (No. 1414)	158
5.	Contaminants	159
5.1	Aflatoxins: impact of different hypothetical limits for almonds, Brazil nuts, hazelnuts, pistachios and dried figs	159
5.1.1	Explanation	159
5.1.2	Analytical methods	160
5.1.3	Sampling protocols	161
5.1.4	Effects of processing	161
5.1.5	AFL occurrence and levels in food commodities and the potential effect of MLs in almonds, Brazil nuts, hazelnuts, pistachios and dried figs	162
5.1.6	Assessment of dietary exposure	163
5.1.7	Effect of hypothetical MLs in almonds, Brazil nuts, hazelnuts, pistachios and dried figs on dietary exposure	167
5.1.8	Evaluation	168
5.2	Ochratoxin A	169
5.2.1	Explanation	169
5.2.2	Absorption, distribution, metabolism and excretion	171

5.2.3	Toxicological data	171
5.2.4	Observations in humans	173
5.2.5	Analytical methods	174
5.2.6	Sampling protocols	174
5.2.7	Fungi producing ochratoxin A	174
5.2.8	Effects of processing	174
5.2.9	Prevention and control	175
5.2.10	Dietary exposure assessment	176
5.2.11	Evaluation	180
6.	Future work	181
7.	Recommendations	183
	Acknowledgements	185
	References	187
Annex 1	Reports and other documents resulting from previous meetings of the Joint FAO/WHO Expert Committee on Food Additives	193
Annex 2	Acceptable daily intakes, other toxicological information and information on specifications	205
Annex 3	Further information required or desired	215
Annex 4	Summary of the safety evaluation of secondary components for flavouring agents with minimum assay values of less than 95%	217