## **Contents**

List	ofp	articipants	V	
List of abbreviations  1. Introduction				
	1.2	Modification of the agenda	2	
2.0	iene	ral considerations	5	
	2.1	Report from the Forty-eighth Session of the Codex Committee on Food Additives		
		(CCFA)	5	
	2.2	Principles governing the toxicological evaluation of compounds on the agenda	6	
		2.2.1 Revisions of the Procedure for the Safety Evaluation of Flavouring Agents	6	
		2.2.2 Approach for prioritizing flavouring agents for re-evaluation	9	
	2.3	Food additive specifications and analytical methods	9	
		2.3.1 Replacement of packed column gas chromatographic methods in the	_	
		specifications monographs	9	
		2.3.2 Revision of the FAO JECFA Monographs 1, Combined Compendium of Food	_	
		Additive Specifications, Vol. 4	9	
		2.3.3 Limits for lead in specifications of food additives for use in infant formula	10	
		2.3.4 Use of chloroform as solvent in the test methods associated with	-	
		specifications monographs for synthetic colours	11	
	2.4	Flavour specifications	12	
		2.4.1 General inclusion of infrared spectra	12	
		2.4.2 Inclusion of chemical structures in the JECFA flavourings database	12	
3.5	Speci	fic food additives (other than flavouring agents)	13	
	3.1	Safety evaluations	13	
		3.1.1 Allura Red AC	13	
		3.1.2 Carob bean gum <sup>1</sup>	21	
		3.1.3 Lutein esters from <i>Tagetes erecta</i>	28	
		3.1.4 Octenyl succinic acid (OSA)—modified gum arabic	30	
		3.1.5 Pectin <sup>1</sup>	34	
		3.1.6 Quinoline Yellow	39	
		3.1.7 Rosemary extract	45	
		3.1.8 Steviol glycosides	54	
		3.1.9 Tartrazine	63	
		3.1.10 Xanthan gum¹	72	
	3.2	Revision of specifications and analytical methods	81	
		3.2.1 Aspartame	81	
		3.2.2 Cassia gum	81	
		3.2.3 Citric and fatty acid esters of glycerol (CITREM)	82	
		3.2.4 Modified starches	83	
		3.2.5 Octanoic acid	84	

<sup>&</sup>lt;sup>1</sup> For use in infant formula and formula for special medical purposes intended for infants.

		3.2.6 Starch sodium octenyl succinate	84
		3.2.7 Total colouring matters	84
4. F	lavo	ouring agents	87
	4.1	Flavouring agents evaluated by the Procedure for the Safety Evaluation of	
		Flavouring Agents	87
		4.1.1 Alicyclic, alicyclic-fused and aromatic-fused ring lactones	90
		4.1.2 Aliphatic and aromatic amines and amides	94
		4.1.3 Aliphatic secondary alcohols, ketones and related esters	105
		4.1.4 Cinnamyl alcohol and related substances	111
		4.1.5 Tetrahydrofuran and furanone derivatives	119
	4.2		126
		4.2.1 New specifications	126
		4.2.2 Revised specifications	126
5. F	utur	e work and recommendations	129
Ack	now	/ledgements	135
		Total in the second of the sec	*
Ref	eren	ices	137
Anı	nex 1	English of the analysis of the second of the	
	-	oorts and other documents resulting from previous meetings of the Joint FAO/ ert Committee on Food Additives	WHO 139
Anı	nex 2	2	
	Toxi	icological information and information on specifications	151
Anı	nex 3	a color of theorems year they have a they are any amount to have a	
		nmary of the safety evaluation of the secondary components of flavouring age h minimum assay values of less than 95%	ents 159
Anı	nex 4	1	
	Mee	eting agenda	161