

Evaluation of certain food additives

Seventy-sixth report of the
Joint FAO/WHO Expert Committee on
Food Additives



Food and Agriculture
Organization of
the United Nations



World Health
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Monographs containing summaries of relevant data and toxicological evaluations are available from WHO under the title:

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Specifications are issued separately by FAO under the title:

Compendium of food additive specifications. FAO JECFA Monographs 13, 2012.

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