EVALUATION OF CERTAIN FOOD ADDITIVES AND CONTAMINANTS

Fifty-seventh report of the Joint FAO/WHO Expert Committee on Food Additives





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Contents

1.	Intro	duction	1		
2.	General considerations 2.1 Modification of the agenda				
	2.2	on the agenda Principles for the safety assessment of chemicals in food	2 2		
	2.4	Flavouring agents evaluated by the Procedure for the Safety Evaluation of Flavouring Agents	3		
	2.5	α , β -Unsaturated carbonyl compounds and aldehydes			
	2.6 Minimum assay values for flavouring agents		5		
	2.7	Requests for data relating to intake assessments	6		
		2.7.1 Food additives	6		
		2.7.2 Contaminants	(
	2.8	specifications	7		
		2.8.1 Inclusion of raw materials and manufacturing methods in specifications	7		
		2.8.2 General specifications and considerations for enzyme			
		preparations used in food processing	8		
3.	Specific food additives (other than flavouring agents)				
	3.1	Safety evaluations	10		
		3.1.1 Emulsifiers	10		
		3.1.1.1 Diacetyltartaric and fatty acid esters of glycerol	10		
		3.1.1.2 Quillaia extracts	14		
		3.1.2 Enzyme preparation	18		
		3.1.2.1 Invertase from Saccharomyces cerevisiae	10		
		3.1.3 FOOD COLOUIS	10		
		3.1.3.2 Curcumin	20		
		3.1.4 Food salts	21		
		3.1.4.1 Phosphates, diphosphates and polyphosphates	21		
		3.1.5 Glazing agent	23		
		3.1.5.1 Hydrogenated poly-1-decene	23		
		3.1.6 Preservative	25		
		3.1.6.1 Natamycin (pimaricin)	25		
		3.1.7 Sweetening agent	29		
		3.1.7.1 D-Tayalose	23		
		3.1.8 1 Carrageenan and processed <i>Eucheuma</i> seaweed	32		
		3.1.8.2 Curdlan	36		
		3.1.9 Miscellaneous substances	38		
		3.1.9.1 Acetvlated oxidized starch	38		
		3.1.9.2 α -Cyclodextrin	40		
		3.1.9.3 Sodium sulfate	42		
	3.2	Revision of specifications	43		
		3.2.1 Acesulfame K	43		
		3.2.2 Blackcurrant extract	43		

		3.2.3 ∟-Malic acid	44			
		3.2.4 Oxystearin	44			
		3.2.5 Pectins	44			
		3.2.6 Smoke flavourings				
		3.2.7 Tagetes extract				
	3.3	Revision of limits for metals in food additives	46			
4.	Flav	ouring agents	49			
	4.1	Substances evaluated by the Procedure for the Safety				
		Evaluation of Flavouring Agents	49			
		4.1.1 Pyrazine derivatives	51			
		4.1.1.1 Estimated daily per capita intake	59			
		4.1.1.2 Absorption, distribution, metabolism and elimination	59			
		4.1.1.3 Application of the Procedure for the Safety				
		Evaluation of Flavouring Agents	60			
		4.1.1.4 Consideration of combined intakes from use as				
		flavouring agents	61			
		4.1.1.5 Conclusions	61			
		4.1.2 Aromatic substituted secondary alconois, ketones and	C1			
		1012 A 1 Setimated daily per conita intele	70			
		4.1.2.1 Estimated daily per capita intake	70			
		4.1.2.2 Absorption, distribution, metabolism and elimination	10			
		Evaluation of Elavouring Agents	71			
		4 1 2 4 Consideration of combined intakes from use as	, ,			
		flavouring agents	72			
		4.1.2.5 Conclusions	72			
		4.1.3 Benzyl derivatives	73			
		4.1.3.1 Estimated daily per capita intake	81			
		4.1.3.2 Absorption, distribution, metabolism and elimination	81			
		4.1.3.3 Application of the Procedure for the Safety				
		Evaluation of Flavouring Agents	82			
		4.1.3.4 Consideration of combined intakes from use as				
		flavouring agents	83			
		4.1.3.5 Conclusions	83			
		4.1.4 Hydroxy- and alkoxy-substituted benzyl derivatives	84			
		4.1.4.1 Estimated daily per capita intake	95			
		4.1.4.2 Absorption, distribution, metabolism and elimination	95			
		4.1.4.3 Application of the Procedure for the Salety	OF			
		Evaluation of Flavouring Agents	95			
		4.1.4.4 Consideration of combined intakes from use as	98			
		4 1 4 5 Conclusions	98			
		4 15 Aliphatic acyclic diols triols and related substances	98			
		4.1.5.1 Estimated daily per capita intake	99			
		4.1.5.2 Absorption, distribution, metabolism and elimination	105			
		4.1.5.3 Application of the Procedure for the Safety				
		Evaluation of Flavouring Agents	105			
		4.1.5.4 Consideration of combined intakes from use as				
		flavouring agents	107			
		4.1.5.5 Conclusions	107			

		4.1.6 Alipha 4.1.6.1	tic acyclic acetals Estimated daily per capita intake	107 110
		4.1.6.2 4.1.6.3	Absorption, distribution, metabolism and elimination Application of the Procedure for the Safety	110
		4164	Evaluation of Flavouring Agents Consideration of combined intakes from use as	111
		4.1.0.4	flavouring agents	112
		4.1.6.5	Conclusions	112
	4.2	Revision of a	certain specifications for purity	112
		4.2.1 Flavou "tentat	ring agents with specifications designated as ive" at previous meetings	112
		4.2.2 Flavou 95%	ring agents with minimum assay values less than	113
		4.2.3 Specifi safety	ications for havouring agents being reviewed for	113
5.	Con	taminants		114
	5.1	Chloropropa	anols	114
		5.1.1 3-Chlo	ro-1,2-propanediol	114
		5.1.1.1	Absorption, distribution, metabolism and excretion	114
		5.1.1.2		114
		5114	Estimates of dietary intake	116
		5.1.1.5	Evaluation	117
		5.1.1.6	Impact of regulatory limits	118
		5.1.2 1,3-Did	chloro-2-propanol	118
		5.1.2.1	Absorption, distribution, metabolism and excretion	118
		5.1.2.2	Toxicological studies	118
		5.1.2.3	Occurrence	119
		5.1.2.4	Estimates of dietary intake	119
	50	5.1.2.5 Polychloring	Evaluation	120
	0.2	and conlana	ar polychlorinated biphenyls	121
		5.2.1 Introdu	iction	121
		5.2.2 Toxico	kinetics	123
		5.2.2.1	Absorption and biotransformation	123
		5.2.2.2	Metabolism and excretion	125
		5.2.2.3	Relationship between human intake and doses	
			used in studies in laboratory animals	125
		5.2.2.4	Determinants of dose received by fetuses in	107
		FOO Taria	studies of developmental toxicity	127
		5.2.3 TOXICO	A outo tovicity ctudios	128
		5.2.3.1	Acule loxicity studies	128
		5233	Genetovicity studies	120
		5234	Developmental toxicity studies	129
		5.2.4 Observ	vations in humans	133
		5.2.4.1	Effects other than cancer	133
		5.2.4.2	Carcinogenicity	134
		5.2.5 Sampl	ing and analytical methods	135
		5.2.6 Levels 5.2.7 Estima	and patterns of contamination of food commodities ted dietary intake	137 139

	 5.2.8 Evaluation 5.2.8.1 Background body burdens in laboratory animals 5.2.8.2 Identification of safety factors 5.2.8.3 Tolerable intake 5.2.8.4 Comparison of PTMI with estimated intake from food 5.2.8.5 Uncertainties 5.2.8.6 Effect of maximum limits on intake, risk and food availability 	141 142 142 143 144 145 146			
6.	Future work	146			
7.	Recommendations	147			
Ac	Acknowledgement				
Re	References				
Annex 1 Reports and other documents resulting from previous meetings of the Joint FAO/WHO Expert Committee on Food Additives					
Ar Ac on	Annex 2 Acceptable Daily Intakes, other toxicological information and information on specifications				
Ar Fu	ex 3 her information required or desired	170			



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