

## Appendix III

## PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

(For adoption at Step 5/8)

**Proposed draft specifications for the identity and purity of food additives from 96<sup>TH</sup> and 97<sup>TH</sup> JECFA FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 31, 2023<sup>1</sup>):**

Aspartame (INS 951) (R)

Lycopene, synthetic (INS 160d(i)); and lycopene from *Blakeslea trispora* (INS 160d(iii)) (R)

Pentasodium triphosphate (INS 451(i)) (R)

Steviol glycosides (R)

**FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 32, 2024<sup>2</sup>):**

Titanium dioxide (INS 171) (R)

**NEW SPECIFICATIONS DESIGNATED AS FULL FOR FLAVOURING AGENTS (FAO JECFA Monographs 31, 2023<sup>2</sup>):****Esters of aliphatic acyclic primary alcohols with branched-chain aliphatic acyclic acids****Structural class I**

Flavouring agent	No.	Specifications
4-Methylpentyl 4-methylvalerate	2280	N
5-Methylhexyl acetate	2281	N
4-Methylpentyl isovalerate	2282	N
Ethyl 4-methylpentanoate	2283	N
Ethyl 2-ethylbutyrate	2284	N
Ethyl 2-ethylhexanoate	2285	N

**Hydroxy- and alkoxy-substituted benzyl derivatives****Structural class I**

Flavouring agent	No.	Specifications
2-Ethoxy-4-(hydroxymethyl)phenol	2271	N
2-Phenoxyethyl 2-(4-hydroxy-3-methoxyphenyl)acetate	2272	N
3-Phenylpropyl 2-(4-hydroxy-3-methoxyphenyl)acetate	2273	N
Ethyl-2-(4-hydroxy-3-methoxyphenyl)acetate	2274	N
cis-3-Hexenyl salicylate	2275	N
4-Formyl-2-methoxyphenyl 2-hydroxypropanoate	2276	N
2-Hydroxy-4-methoxybenzaldehyde	2277	N
3,4-Dihydroxybenzoic acid	2278	N
3-Hydroxybenzoic acid	2279	N

<sup>1</sup> (N) new specifications; (R) revised specifications.

<sup>2</sup> (N) new specifications; (R) revised specifications.

**Flavouring agents considered for specifications only**

<b>Flavouring agent</b>	<b>No.</b>	<b>Specifications</b>
(E)-2-hexenal diethyl acetal	1383	R
3-Butylidenephthalide	1170	R
1,4-Cineole	1233	R
Octahydrocoumarin	1166	R
3-(l-Methoxy)-2-Methylpropane-1,2-diol	1411	R
p-Methane-3,8-diol	1416	R
p-Isopropylacetophenone	808	R
Acetanisole	810	R

**NEW SPECIFICATIONS DESIGNATED AS FULL FOR FLAVOURING AGENTS (FAO JECFA Monographs 32, 2024<sup>2</sup>):****Aliphatic primary alcohols, aldehydes, carboxylic acids, acetals and esters containing additional oxygenated functional groups****Structural class I**

<b>Flavouring agent</b>	<b>No.</b>	<b>Specifications</b>
(±)-6-Methoxy-2,6-dimethylheptanal	2308	N
Ethyl 5-formyloxydecanoate	2309	N
Mixture of ricinoleic acid, linoleic acid and oleic acid	2310	N
Ethyl 3-methyl-2-oxopentanoate	2311	N

**Linear and branched-chain aliphatic, unsaturated and unconjugated alcohols, aldehydes, acids and related esters****Structural class I**

<b>Flavouring agent</b>	<b>No.</b>	<b>Specifications</b>
(4Z,7Z)-Trideca-4,7-dienal	2286	N
cis-5-Dodecenyl acetate	2287	N
trans-5-Dodecenal	2288	N
cis-6-Dodecenal	2289	N
cis-9-Dodecenal	2290	N
(E)-3-Methyl-4-dodecenoic acid	2291	N
trans-5-Octenal	2292	N
trans-Tetradec-4-enal	2293	N
2,6-Dimethylheptenyl formate	2294	N
(Z)-9-Dodecenoic acid	2295	N
cis-Tridec-5-enal	2296	N
(Z)-8-Pentadecenal	2297	N

**Saturated aliphatic acyclic linear primary alcohols, aldehydes and acids**

<b>Flavouring agent</b>	<b>No.</b>	<b>Specifications</b>
Pentadecanoic acid	2300	N
Tridecanal	2301	N
Tridecanoic acid	2302	N
Acetaldehyde di-isobutyl acetal	2304	N
Acetaldehyde ethyl isobutyl acetal	2305	N