Food and Agriculture Organization of the United Nations

World Health Organization

JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES
Seventy-sixth meeting

Food additives and Contaminants

Geneva, 5 to 14 June 2012
Published 16 September 2011

LIST OF SUBSTANCES SCHEDULED FOR EVALUATION AND REQUEST FOR DATA

Attached is the list of substances (Annex 1) scheduled for evaluation or re-evaluation at the seventy-sixth meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA). This list has been prepared by the Joint FAO/WHO Secretariat of the Committee and is based on recommendations of the Codex Committee on Food Additives (CCFA), previous Expert Committees, and direct requests from governments, other interested organizations, and producers of substances that have been evaluated previously.

Submission of data

Annex 1 lists the food additives to be considered at the meeting. Governments, interested organizations, producers of these chemicals, and individuals are invited to submit data for the toxicological evaluations, for the preparation of specifications for the identity and purity and for estimating the intake of the compounds that are listed. The submitted data may be published or unpublished and should contain detailed reports of laboratory studies, including individual animal data. Reference to relevant published studies should also be provided, where applicable. Summaries in the form of monographs are helpful, but they are not in themselves sufficient for evaluation.

Unpublished confidential studies that are submitted will be safeguarded and will be used only for evaluation purposes by JECFA. Summaries of the studies will be published by FAO and WHO after the meetings in the form of specifications and toxicological monographs.

FAO and WHO have only limited data storage capacity. The submitted data can either be returned to submitters at their expense or destroyed after the evaluations have been completed. Please indicate the preferred procedure for data disposal at the time of submission. Key material can be stored up to five years and will then be destroyed. For substances that are being re-evaluated, the FAO and WHO Secretariats of JECFA encourage the sponsor to contact them before submission of data to determine whether documents and data reviewed at previous meetings of the Committee should be re-submitted.

The secretariats of JECFA at FAO and WHO encourage submission of data in electronic format. Such data should be presented preferably using standard word processing or document formats, and should be submitted on CD-ROMs. To facilitate review, a “Table of contents” on each CD-ROM should be provided using fully descriptive file names.

Date for submission

The submission of data on those compounds listed in Annex 1 is requested before

1 December 2011.

This deadline applies to all data **including those for specifications for food additives**.

Toxicological data

Data relevant to the toxicological evaluations of the substances on the agenda including the results of studies:

1. metabolism and pharmacokinetic studies;
2. short-term toxicity, long-term toxicity/carcinogenicity, reproductive toxicity, and developmental toxicity studies in animals and genotoxicity studies;
3. epidemiological studies; and
4. special studies designed to investigate specific effects, such as the mechanism of toxicity, immune responses, or macromolecular binding

should be sent to:

Department of Food Safety and Zoonoses
Attention: Dr Angelika Tritscher
World Health Organization
Avenue Appia
1211 Geneva 27
Switzerland
Facsimile: +41 (0) 22791 4807
Telephone: +41 (0)22791 3569
E-mail: jecfa@who.int

Three copies of the data are required, one for submission to the address above, one for submission directly to the WHO Temporary Adviser who will be reviewing the data (if request a paper copy should also be provided), and one for the Member assigned to peer review the working paper. Please contact the WHO Joint Secretary prior to submission of the data for information on where to send the copies.

Technological data

Data relevant to the manufacturing, quality, use, occurrence, identification and quantification of the substances on the agenda including:

1. specifications for the identity and purity of the listed food additives (specifications applied during development and toxicological studies; proposed specifications for material in commerce);
2. technological and nutritional considerations relating to the manufacture and use of the listed food additives;
3. levels of the listed food additives used in food or expected to be used in food based on technological function and the range of foods in which they are used;
4. analytical techniques used by manufacturers or authorities for identifying and quantifying the listed substances;
5. effects of processing on levels of the listed contaminants in food as consumed; and

Three copies of the data are required, one for submission to the address below, and two for submission directly to the FAO experts who will be reviewing the data. Please contact the FAO Joint Secretary prior to submission of the data for information on where to send the copies.

Nutrition and Consumer Protection Division
Attention: Dr. Annika Wennberg
Food and Agriculture Organization of the United Nations
Via delle Terme di Caracalla
00153 Rome
Italy
Facsimile: +39 06 5705 4593
Telephone: +39 06 5705 3283
E-mail: annika.wennberg@fao.org

Intake assessment data

All data relevant to:

1. technical levels of use of the additive in the foods in which it may be used;
2. annual poundage of the additive introduced into the food supply;
3. estimation of additive intakes based on food consumption data for foods in which the additive may be used;
4. food consumption patterns;

should be sent to the attention of Dr. Wennberg at FAO (address above) and to WHO under the address above (jecfa@who.int). Additional copies should be sent to the experts assigned for the exposure assessment, please contact the FAO or WHO Secretariat for information on where to send the copies.

Presentation of data

Please note that the above lists are not meant to be all-inclusive since it is recognized that other studies may, in some instances, assist in the evaluation.

Procedures for the evaluation of chemicals in food were updated and recently published by FAO and WHO (Methods and *Principles for the Safety Assessment of Food Additives and Contaminants in Food* – Environmental Health Criteria No. 240, available at http://www.who.int/foodsafety/chem/principles/en/index1.html .

Specific procedural guidelines for food additives are as well available from FAO and WHO (see http://www.fao.org/ag/agn/jecfa/guidelines1_en.stm

and http://www.who.int/ipcs/food/jecfa/guidelines/en/index.html).

All relevant data, both positive and negative, should be submitted. Data should be presented, summarized and referenced in a clear and concise manner.

This call for data is available at both the FAO and WHO web sites:

http://www.fao.org/ag/agn/jecfa/whatisnew_en.stm

http://www.who.int/ipcs/food/jecfa/data/en/index.html

Annex 1

Joint FAO/WHO Expert Committee on Food Additives (JECFA)
Seventy-sixth meeting, Geneva, 5 to 14 June 2012

List of substances scheduled for evaluation or re-evaluation

General information: Links to available electronic versions of the reports published in the WHO Technical Report Series, monographs published in the WHO Food Additives Series, and specifications that are referenced below are available at the JECFA web-pages of FAO and WHO. FAO and WHO procedural guidelines and guidelines for the preparation of chemical and technical assessments (CTA), toxicological working papers and guidelines for the preparation of working papers on food additives, intake, and flavouring agents are available at http://www.who.int/ipcs/food/jecfa/guidelines/en/ and http://www.fao.org/ag/agn/agns/jecfa_guidelines_en.asp . Appendix B of the guidelines for the preparation of working papers on the intake of food additives provides guidance to countries submitting their national assessments of intake. The guidance on provision of data related to use levels of flavourings can be found in the sixty-ninth report of JECFA[1].

Previous reports and monographs should be consulted to obtain background information on the previous evaluations. Detailed bibliographical references are available on page 11.

1. Food additives and flavourings for which requests have been received for evaluation or re-evaluation by the 43rd session of the Codex Committee on Food Additives (REP 11/FA - Appendix XIV) and pending re-evaluations

1.1 Toxicological evaluation, exposure assessment and establishment of specifications

Food Additive	Reference (previous evaluations) and background	Information required
Magnesium dihydrogen diphosphate (proposed INS 450 (ix))	Report of the forty-third session of CCFA, REP 11/FA - Appendix XIV[2].	All data necessary for assessment of safety, dietary intake and specifications.
Mineral Oil (low and medium viscosity) class II and class III	Seventy-first report of JECFA [3], Fifty-ninth report of JECFA[4], FAS 50[5], Compendium of Food Additive Specifications, FAO JECFA Monographs 1[6].	Information requested from previous evaluation to address potential species and strain specificity of observed effects.
Paprika extract	Sixty-ninth report of JECFA[1], FAS 60[7], FAO JECFA Monographs 5[8].	Information required on batches of commercially available products: • analytical data on composition • levels of capsaicinoids • levels of arsenic
Phytase from *Aspergillus niger* expressed in *Aspergillus niger*	Requested by the World Food Programme and the Global Alliance for Improved Nutrition[9].	All data necessary for assessment of safety, dietary intake and specifications.
Serine proteinase from *Nocardiopsis prasina* expressed in *Bacillus licheniformis*	Report of the fourty-third session of CCFA, REP 11/FA - Appendix XIV[2].	All data necessary for assessment of safety, dietary intake and specifications.
Serine proteinase from *Fusarium oxysporum* expressed in *Fusarium venenatum*	Report of the fourty-third session of CCFA, REP 11/FA - Appendix XIV[2].	All data necessary for assessment of safety, dietary intake and specifications.

1.2 Food additives for revision of specifications

Food additive	Reference (previous evaluations) and background	Information required
Ethyl cellulose (INS 462)	Report of the forty-third session of CCFA, REP 11/FA - Appendix XIV[2], Thirty-fifth report of JECFA[10], FAS 26[11], Twenty-sixth report of JECFA[12], Compendium of Food Additive Specifications FAO JECFA Monographs 1[6].	All information necessary for revision of specifications, in particular for adding a limit for propyl gallate as antioxidant.
Titanium dioxide (INS171)	Report of the forty-third session of CCFA, REP 11/FA - Appendix XIV[2]. Seventy-third report of JECFA[13], Compendium of Food Additive Specifications FAO JECFA Monographs 10[14].	All information necessary for revision of specifications, in particular the assay methods for purity.

2.1. Flavourings – New compounds as additions to previously evaluated groups of related flavouring substances

JECFA No.	FEMA No.	C.A.S. No.	Flavouring substance
ALIPHATIC AND AROMATIC AMINES AND AMIDES - previous group evaluations JECFA 65, 68 and 73 - TRS 934[15], 947[16] and 960[13], respectively			
			Structural Class I
2043	3906	551-93-9	2-Aminoacetophenone
			Structural Class III
2077	4668	504-48-3;25394-57-4	(2E,6E/Z,8E)-N-(2-Methylpropyl)-2,6,8-decatrienamide
2078	4684	1119711-29-3	(2S,5R)-N-[4-2-Amino-2-oxoethyl)phenyl]-5-methyl-2-(propan-2-yl)cyclohexanecarboxamide
2079	4681	68489-09-8	(1R,2S,5R)-N-(4-Methoxyphenyl)-5-methyl-2-(1-methylethyl)cyclohexanecarboxamide
2080	4693	73435-61-7	N-Cyclopropyl-5-methyl-2-isopropylcyclohexanecarbonecarboxamide
2081	4678	1003050-32-5	N-(2-Methylcyclohexyl)-2,3,4,5,6-pentafluorobenzamide
2082	4701	1093200-92-0	3[(4-Amino-2,2-dioxido-1H-2,1,3-benzothiadiazin-5-yl)oxy]-2,2-dimethyl-N-propylpropanamide
ALIPHATIC THIOLS AND SULFIDES - previous group evaluations JECFA 53, 61, 68 and 73 - TRS 896[17], 922[18], 947[16] and 960[13], respectively			
			Structural Class I
2083	4694	616-31-9	3-Pentanethiol
2084	4698	33959-27-2	4-Mercapto-3-methyl-2-butanol
2085	4714	33441-50-8	Ethyl 2-Mercapto-2-methylpropionate
2086	4707	61837-77-2	1-(Methylthio)-3-octanone
2087	4670	88497-17-0	1,1-Propanedithiol
2088	4696	122861-78-3	1-Methyldithio-2-propanone
			Structural Class III
2089	4677	1064678-08-5	(±)-4-Methyl-2-propyl-1,3-oxathiane

SULFUR-SUBSTITUTED FURAN DERIVATIVES - previous group evaluation JECFA 59 - TRS 913[4]			
			Structural Class II
2090	4697	59303-05-8	5-Methylfurfurylmercaptan
			Structural Class III
2091	4320	333384-99-9	2-Methyl-3-furyl methylthiomethyl disulfide
2092	4545	252736-40-6	2-Methyl-3-furyl 2-methyl-3-tetrahydrofuryl disulfide
2093	4535	99253-91-5	2-Tetrahydrofurfuryl 2-mercaptopropionate
2094	4538	94278-26-9	Methyl 3-(furfurylthio)propionate
2095	4501	915971-43-6	3-[(2-Methyl-3-furyl)thio]butanal
2096	4676	58066-86-7	1-(2-Furfurylthio)-propanone
2097	4683	26486-13-5	2-Methyl-4,5-dihydrofuran-3-thiol
2098	4686	252736-41-7	(±)-2-Methyltetrahydrofuran-3-thiol acetate
FURFURYL ALCOHOL AND RELATED SUBSTANCES - previous group evaluation JECFA 55 - TRS 901[19]			
			Structural Class II
2099	4544	3857-25-8	5-Methylfurfuryl alcohol
			Structural Class III
2100	4537	4359-54-0	Furfural propyleneglycol acetal
2101	4542	13493-97-5	Furfuryl formate
2102	4539	39252-05-6	Furfuryl decanoate
2103	4541	53282-12-5	(E)-Ethyl 3-(2-furyl)acrylate
2104	4540	1197-40-6	di-2-Furylmethane
2105	4543	4265-25-2	2-Methylbenzofuran (NOTE: group 35)
SULFUR-CONTAINING HETEROCYCLIC COMPOUNDS - previous group evaluations JECFA 55 and 68 - TRS 901[19] and 947[16], respectively			
			Structural Class II
2106	4387	4861-58-9	2-Pentylthiophene
2107	4643	13679-74-8	2-Acetyl-5-methylthiophene
2108	4641	37645-62-8	2-Pentylthiazole
2109	4647	53498-32-1	4,5-Dimethyl-2-isobutylthiazole
			Structural Class III
2110	4645	632-15-5	3,4-Dimethylthiophene
2111	4642	636-72-6	2-Thienylmethanol
2112	4646	94089-02-8	1-(2-Thienyl)ethanethiol
2113	4388	19961-52-5	5-Ethyl-2-methylthiazole
2114	4695	41803-21-8	2-Ethyl-2,5-dihydro-4-methylthiazole
2115	4644	52558-99-3	4-Methyl-3-thiazoline
2116	4667	54717-14-5;54717-13-4	2(4)-Ethyl-4(2),6-dimethyldihydro-1,3,5-dithiazine (mixture of isomers)
2117	4669	1033366-59-4 (salt); 121746-18-7 (free acid)	4-Amino-5,6-dimethylthieno[2,3-D]pyramidin-2(1H)-one (also covers the salt form 4-Amino-5,6-dimethylthieno[2,3-D]pyramidin-2(1H)-one hydrochloride)

AMINO ACIDS AND RELATED SUBSTANCES - previous group evaluation JECFA 63 - TRS 928[20]			
			Structural Class I
2118	4675	73-32-5	l-Isoleucine
2119	4710	72-19-5	l-Threonine
2120	4190	3184-13-2	l-Ornithine monochlorohydrate/Ornithine
2121	4712	39537-23-0	L-Alanyl-L-Glutamine
2122	4692	14486-03-4	l-Methionylglycine
2123	4709	38837-70-6	Glutamyl-valyl-glycine
			Structural Class III
2124	4716	714229-20-6	N-[N-[3-(3-hydroxy-4-methoxyphenyl) propyl-α-aspartyl]-L-phenylalanine 1-methyl ester, monohydrate
PYRAZINE DERIVATIVES - previous group evaluation JECFA 57 - TRS 909[21]			
			Structural Class II
2125	3296	38713-41-6	Isopropenylpyrazine
2126	4434	15707-34-3	5-Ethyl-2,3-dimethylpyrazine
2127	3211	13925-08-1	2-Methyl-5-vinylpyrazine
2128	4702	38917-61-2, 38917-62-3	5-Dimethyl-6,7-dihydro-5H-cyclopentapyrazine
2129	4632	72797-16-1	2-Ethoxy-3-isopropylpyrazine
			Structural Class III
2130	4100	38888-81-2; 70303-42-3	3,5 and 3,6-Dimethyl-2-isobutylpyrazine
2131	4633	35243-43-7	2-Ethoxy-3-ethylpyrazine
2132	4631	72987-62-3	2-Ethyl-3-methylthiopyrazine
ALIPHATIC AND AROMATIC ETHERS - previous group evaluation JECFA 61 - TRS 922[18]			
			Structural Class II
2133	4315	70786-44-6	3,6-Dimethyl-2,3,3A,4,5,7A-hexahydrobenzofuran
2134	4591	72845-33-1	Ethyl linalyl ether
2135	4593	14049-11-7	Linalool oxide pyranoid
2136	4635	56011-02-0	Isoamyl phenethyl ether
2137	4536	1424-83-5	Nerolidol oxide
			Structural Class III
2138	4291	4747-07-3	Methyl hexyl ether
2139	4592	24202-00-4	Myrcenyl methyl ether
2140	4680	1120363-98-5	5-Isopropyl-2,6-diethyl-2-methyltetrahydro-2H-pyran
2141	4634	10484-56-7	Butyl beta-naphthyl ether
2142	4664	31147-36-1	Digeranyl ether

EPOXIDES – previous group evaluation JECFA 65 - TRS 934[15]			
			Structural Class III
2143	4653	19464-94-9	Ethyl alpha-ethyl-beta-methyl-beta-phenylglycidate
2144	4654	37161-74-3	Methyl beta-phenylglycidate
2145	4655	1195-92-2	d-8-p-Menthene-1,2-epoxide
2146	4656	203719-53-3	L-8-p-Menthene-1,2-epoxide
2147	4657	42134-50-9	2,3-Epoxyoctanal
2148	4658	58936-30-4	2,3-Epoxyheptanal
2149	4659	102369-06-2	2,3-Epoxydecanal
PYRIDINE, PYRROLE, AND QUINOLINE AND RELATED N-HETEROCYCLIC DERIVATIVES - previous group evaluation JECFA 63 - TRS 928[20]			
			Structural Class II
2150	4317	2167-14-8	1-Ethyl-2-pyrrolecarboxaldehyde
2151	4389	108-47-4	2,4-Dimethylpyridine
			Structural Class III
2152	4332	1192-58-1	1-Methyl-1H-pyrrole-2-carboxaldehyde
2153	4636	142896-11-5	2-Acetyl-4-isopropenylpyridine
2154	4637	142896-12-6	4-Acetyl-2-isopropenylpyridine
2155	4638	142896-09-1	2-Acetyl-4-isopropylpyridine
2156	4639	1628-89-3	2-Methoxypyridine
2157	4640	5263-87-6	6-Methoxyquinoline
2158	4721	1186004-10-3	1-(2-Hydroxyphenyl)-3-(pyridine-4-yl)propan-1-one
2159	4722	1190230-47-7	1-(2-Hydroxy-4-isobutoxyphenyl)-3-(pyridine-4-yl)propan-1-one
2160	4723	1190229-37-8	1-(2-Hydroxy-4-methoxyphenyl)-3-(pyridine-4-yl)propan-1-one
2161	4725	1119831-25-2	3-(1-((3,5-Dimethylisoxazol-4-yl)methyl)-1H-pyrazol-4-yl)-1-(3-hydroxybenzyl)-imidazolidine-2,4-dione
2162	4726	1217341-48-4	3-(1-((3,5-Dimethylisoxazol-4-yl)methyl)-1H-pyrazol-4-yl)-1-(3-hydroxybenzyl)-5,5-dimethylimidazolidine-2,4-dione
LINEAR αβ-UNSATURATED ALDEHYDES, ACIDS AND RELATED ALCOHOLS, ACETALS AND ESTERS - previous group evaluations JECFA 61 and 69 - TRS 922[18] and 952[1], respectively			
			Structural Class I
2163	4552	30418-89-4	trans-2-Nonenyl acetate
2164	4614	10297-72-0	Propyl sorbate
2165	4615	26001-58-1	cis-2-Octenol
2166	4617	74962-98-4	trans-2-Tridecenol
2167	4613	1552-67-6	Ethyl 2-hexenoate
			Structural Class II
2069	4194	26643-92-5	(+/-) 2-Phenyl-4-methyl-2-hexenal

PHENOL AND PHENOL DERIVATIVES - previous group evaluations JECFA 55 and 73 - TRS 901[19] and 960[13], respectively			
			Structural Class III
2168	4720	63550-99-2	Rebaudioside C
2169	4601	58543-16-1	Rebaudioside A
2170	4708	76426-35-2	3',7-Dihydroxy-4'-methoxyflavan
2171	4674	4192-90-9	Trilobatin
2172	4715	4049-38-1;552-58-9; 116301-03-2	2-(3,4-Dihydroxyphenyl)-5,7-dihydroxy-4-chromanon
SATURATED ALIPHATIC ACYCLIC BRANCHED-CHAIN PRIMARY ALCOHOLS, ALDEHYDES, AND ACIDS - previous group evaluation JECFA 49 - TRS 884[22]			
			Structural Class I
2173	4261	19269-28-4	3-Methylhexanal
2174	4498	63885-09-6	6-Methylheptanal
2175	4433	30689-75-9	(+/-)-6-Methyloctanal
2176	4348	5988-91-0	3,7-Dimethyloctanal
LINEAR AND BRANCHED-CHAIN ALIPHATIC, UNSATURATED, UNCONJUGATED ALCOHOLS, ALDEHYDES, ACIDS, AND RELATED ESTERS - previous group evaluations JECFA 51 and 61 - TRS 891[23] and 922[18], respectively			
			Structural Class I
2177	4412	10340-23-5	cis-3-Nonen-1-ol
2178	4605	10339-61-4	trans-3-Nonen-1-ol
2179	4551	83334-93-4	cis,cis-3,6-Nonadienyl acetate
2180	4413	3681-82-1	trans-3-Hexenyl acetate
2181	4493	1775-43-5	cis-3-Hexenoic acid
2182	4553	13049-88-2	cis-3-Nonenyl acetate
2183	4554	76238-22-7	cis-6-Nonenyl acetate
2184	4671	71978-00-2	Z-5-Octenyl acetate
2185	4672	68820-35-9	(E)-4-Undecenal

3.1. Re - evaluations

3.1.1 Furan substituted aliphatic hydrocarbons, alcohols, aldehydes, ketones, carboxylic acids and related esters, sulfides, disulfides and ethers

These substances were evaluated at the 65th JECFA meeting[15] and revaluated at the 69th meeting[1], and the Committee concluded that the Procedure could not be applied to this group, because of the unresolved toxicological concerns. Studies that would assist in safety evaluation include investigations of the influence of the nature and the position of ring substitution on metabolism and on covalent binding to macromolecules. Depending on the findings, additional studies might include assays related to the mutagenic and carcinogenic potential of representative members of this group.

JECFA No.	Flavouring substance
	Structural Class II
1491	2-Pentylfuran
1492	2-Heptylfuran
1493	2-Decylfuran
1494	3-Methyl-2-(3-methylbut-2-enyl)-furan
1497	3-(2-Furyl)acrolein
1499	3-(5-Methyl-2-furyl)prop-2-enal
1503	2-Furyl methyl ketone
1504	2-Acetyl-5-methylfuran
1505	2-Acetyl-3,5-dimethylfuran
1507	2-Butyrylfuran
1508	(2-Furyl)-2-propanone
1509	2-Pentanoylfuran
1510	1-(2-Furyl)butan-3-one
1511	4-(2-Furyl)-3-buten-2-one
1513	Ethyl 3-(2-furyl)propanoate
1514	Isobutyl 3-(2-furan)propionate
1515	Isoamyl 3-(2-furan)propionate
1516	Isoamyl 4-(2-furan)butyrate
1517	Phenethyl 2-furoate
1520	Furfuryl methyl ether
1521	Ethyl furfuryl ether
1522	Difurfuryl ether
1523	2,5-Dimethyl-3-furanthiol acetate
1524	Furfuryl 2-methyl-3-furyl disulfide
1525	3-[(2-Methyl-3-furyl)thio]-2-butanone
1526	*O*-Ethyl S-(2-furylmethyl)thiocarbonate
	Structural Class III
1495	2,3-Dimethylbenzofuran
1496	2,4-Difurfurylfuran
1498	2-Methyl-3(2-furyl)acrolein
1500	3-(5-Methyl-2-furyl)-butanal
1501	2-Furfurylidene-butyraldehyde
1502	2-Phenyl-3-(2-furyl)prop-2-enal
1506	3-Acetyl-2,5-dimethylfuran
1512	Pentyl 2-furyl ketone
1518	Propyl 2-furanacrylate
1519	2,5-Dimethyl-3-oxo-(2H)-fur-4-yl butyrate

References

1. Evaluation of certain food additives (Sixty-ninth report of the Joint FAO/WHO Expert Committee on Food Additives). WHO Technical Report Series, No. 952, 2009.
2. Report of the Forty-third Session of the Codex Committee on Food Additives, Xiamen, China, 14-18 March 2011 (ALINORM REP11/FA).
3. Evaluation of certain food additives (Seventy-first report of the Joint FAO/WHO Expert Committee on Food Additives). WHO Technical Report Series, No. 956, 2010.
4. Evaluation of certain food additives (Fifty-ninth report of the Joint FAO/WHO Expert Committee on Food Additives). WHO Technical Report Series, No. 913, 2002.
5. Safety evaluation of certain food additives. WHO Food Additive Series No. 50, 2003.
6. Combined Compendium of Food Additive Specifications. FAO JECFA Monographs 1, 2005.
7. Safety evaluation of certain food additives. WHO Food Additive Series No. 60, 2009.
8. Combined Compendium of Food Additive Specifications. FAO JECFA Monographs 5, 2008.
9. World Food Programme (WFP) and Global Alliance for Improved Nutrition (GAIN) – Request to the JECFA Secretariat for JECFA evaluation of microbiological phytase for use in human nutrition, 27 May 2011.
10. Evaluation of certain food additives and contaminants (Thirty-fifth report of the Joint FAO/WHO Expert Committee on Food Additives). WHO Technical Report Series, No. 789, 1990.
11. Safety evaluation of certain food additives and contaminants, WHO Food Additive Series No. 26, 1990.
12. Evaluation of certain food additives and contaminants (Twenty-sixth report of the Joint FAO/WHO Expert Committee on Food Additives). WHO Technical Report Series, No. 683, 1982.
13. Evaluation of certain food additives and contaminants (Seventy-third report of the Joint FAO/WHO Expert Committee on Food Additives). WHO Technical Report Series, No. 960, 2011
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Annex 2

JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES

BACKGROUND

The Joint FAO/WHO Expert Committee on Food Additives (JECFA) was established in the mid-1950s by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO) to assess chemical additives in food on an international basis. The first meeting was held in 1956 in response to recommendations made at an FAO/WHO Conference on Food Additives that met in Geneva in 1955.

In the early 1960s the Codex Alimentarius Commission (CAC), which is an international inter-governmental body, was established. The primary aims of the CAC are to protect the health of the consumer and facilitate international trade in food. At the time that the CAC was formed it was decided that JECFA would provide expert advice to Codex on matters relating to food additives. A system was established whereby the Codex Committee on Food Additives, a general subject committee, identified food additives that should receive priority attention, which were then referred to JECFA for assessment before being considered for inclusion in Codex Food Standards.

This system is still in place, but it has been expanded to include food contaminants and residues of veterinary drugs in food to provide advice to the presently-existing Codex Committee on Food Additives (CCFA), Codex Committee on Contaminants in Food (CCCF) and Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF). JECFA also provides scientific advice directly to FAO and WHO Member States, and requests for assessment may come directly from them. JECFA is not a component of the CAC.

Specialists invited to serve as Members of JECFA are independent scientists who serve in their individual capacities as experts, and not as representatives of their governments or employers. The goal is to establish safe levels of intake and to develop specifications for identity and purity (food additives) or maximum residue limits when veterinary drugs are used in accordance with good practice in the use of veterinary drugs.

Through mid 2011, a total of seventy-four meetings of JECFA have been held. The reports are published in the WHO Technical Report Series (http://www.who.int/entity/foodsafety/chem/jecfa/publications/reports/en/index.html) . The toxicological evaluations, that summarize the data that serve as the basis for the safety assessments, are published in the WHO Food Additives Series (http://www.who.int/entity/foodsafety/chem/jecfa/publications/monographs/en/index.html). The specifications and veterinary drug residue evaluations are published in the FAO JECFA Monographs. The Combined Compendium of Food Additive Specifications of all current JECFA specifications is available on-line http://www.fao.org/ag/agn/jecfa-additives/search.html?lang=en . The newly updated data base on specifications for flavouring agents is available at http://www.fao.org/ag/agn/jecfa-flav/search.html .

A *Summary of Evaluations* performed by the Joint FAO/WHO Expert Committee on Food Additives, a comprehensive searchable database that summarizes all JECFA evaluations from the first through recent meetings, is available at http://apps.who.int/ipsc/database/evaluations/search.aspx , or http://www.fao.org/ag/agn/jecfa/archive_en.stm .