

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
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World Health
Organization

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-Fifth Session

REPORT OF THE IN-SESSION WORKING GROUP ON PRIORITIES FOR EVALUATION BY JECFA

(Prepared by the In-Session Working Group Chair based on CX/FA 24/55/10, CX/FA 25/55/10 Add.1, CX/FA 25/55/10 Add.2, CX/FA 25/55/3, FA55/CRD16, FA55/CRD 26, FA55/CRD 30 and FA55/CRD 32)

Priority List of Substances Proposed for Evaluation by JECFA

(Substances subject to JECFA's call for data for the 100th meetings of JECFA, and for which no further data are required, have been removed from the Priority List)

The following Members and Organizations participated: Australia, Austria, Belgium, Brazil, Cabo Verde, Canada, Chile, China, Colombia, Denmark, El Salvador, European Union, Finland, Germany, Ghana, India, Ireland, Italy, Japan, Kenya, Malaysia, Morocco, Netherlands, New Zealand, Nigeria, Norway, Paraguay, Peru, Philippines, Poland, Portugal, Republic of Korea, Russian Federation, Saudi Arabia, Singapore, South Africa, Spain, Sudan, Switzerland, Thailand, Türkiye, United Kingdom, United Republic of Tanzania, United States of America, Uruguay, Vietnam, Association, internationale pour le développement des gommages naturelles, Calorie Control Council, European Food Emulsifier Manufacturers' Association, Federation of European Specialty Food Ingredients Industries, Food Industry Asia, FoodDrinkEurope, International Association of Color Manufacturers, International Confectionery Association, International Council of Beverages Associations, International Chewing Gum Association, International Dairy Federation, International Food Additives Council, International Glutamate Technical Committee, International Life Sciences Institute, International Organization of the Flavor Industry, International Sweeteners Association, International Stevia Council, International Special Dietary Foods Industries, Natural Food Colours Association, National Health Federation, International Organisation of Vine and Wine.

Kenya, who chaired the in-session Working Group meeting on this matter (hereafter referred to as the working group chair), based on the available documents (CX/FA 24/55/10, CX/FA 25/55/10 Add.1, CX/FA 25/55/10 Add.2, CX/FA 25/55/3, FA55/CRD16, FA55/CRD 26, FA55/CRD 30 and FA55/CRD 32), has prepared an updated Priority list of substances proposed for evaluation by JECFA (hereafter referred to as the "Priority List"), as shown in Annex 1 and Annex 2. In addition, the calls for data for the 100th JECFA meetings have been considered.

In preparation of this report, the Priority List was circulated for comment as part of CL 2024/59-FA. Comments received by Members and Observers are compiled in CX/FA 24/55/10. The basis for discussions was FA55/CRD 25.

Discussion of comments received and recommendations

Potassium bisulfite (INS 228): The JECFA Secretariat proposed that instead of evaluating Potassium bisulfite (INS 228) on its own, consideration be made to have a group evaluation for all sulfites. However, the meeting noted that Potassium Bisulfite is not among the group of sulfites in the GSFA and therefore agreed to keep the entry in the Priority List that evaluation proceed for Potassium bisulfite (INS 228) only.

Request for inclusion of phycocyanin from *Bacillus subtilis*, and *Escherichia coli* on the JECFA priority list: A member country requested the inclusion of phycocyanin from *Bacillus subtilis*, and *Escherichia coli* in the JECFA priority list for evaluation with view of confirming whether phycocyanin produced by the bacteria is similar to phycocyanin produced from spirulina which has previously been evaluated by JECFA. The meeting agreed that the member country to provide further information in response to circular letter that will be issued by Codex Secretariat for consideration in CCFA56

Erythrosine (INS 127): A member country requested for the inclusion of erythrosine on the JECFA priority list for safety re-evaluation following its recent withdrawal by FDA. In response JECFA advised the meeting that there was no new data available regarding this additive and that the current evaluation still holds. Based on

this, the meeting agreed that there was no need to include erythrosine on the JECFA priority list until new data is availed.

Substances to be deleted from JECFA priority list: The meeting agreed that if no confirmation of data availability for Sucroglycerides (INS 474) and Xylanase from *Bacillus licheniformis* expressed in *Bacillus licheniformis* in CCFA56, the substances will be deleted from the JECFA priority list.

Endorsement of the JECFA Priority List

Recommendation 1:

It is recommended that CCFA55 consider including the substances identified in the tables attached to this report (Annex 1 and 2) on the Priority List of Food Additives Proposed for Evaluation by JECFA.

Annex 1**Priority List of Substances Proposed for Evaluation by JECFA as Food Additives and Processing Aids**

(Substances subject to JECFA's call for data for the 100th meetings of JECFA, and for which no further data are required, have been removed from the Priority List)

TABLE 1: LIST OF SUBSTANCES USED AS FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA

No.	Substance(s)	General information	Comments about the request	Priority*
1.	Acesulfame (INS 950), Saccharins (INS 954(i)-(iv)), Amaranth (INS 123), Annatto extracts, norbixin based (INS 160b(ii))	Type of request: Re-evaluation of exposure Proposed by: CCFA52 Year requested: 2021 (CCFA52) Data availability: Not applicable Data provider: ICBA Maia Jack (mjack@americanbeverage.org)	Basis for request: Based on CRD2 of CCFA52, Recommendation 27, the JECFA has been asked the following questions: The WG requests that the WG on the JECFA Priority List to CCFA52 consider inclusion of the following request into the Priority List of Substances proposed for evaluation by JECFA: Part 1: CCFA requests JECFA to comment on and discuss the following questions regarding the refined Budget Method and tiered-intake assessment approach presented by ICBA: a. Is the approach proposed by ICBA scientifically sound? How conservative is the dietary exposure assessment presented when applied to the sweeteners Acesulfame potassium (INS 950), Saccharins (INS 954(i)-(iv)), and the colours Amaranth (INS 123) and Annatto extracts, norbixin based (INS 160b(ii))? b. How appropriate is it to apply multiple refinement parameters (such as market share, the percentage of products containing the substance, etc.) into a Budget Method calculation? c. Are there any limitations, uncertainties, and applicability of the approach proposed by ICBA that CCFA should be made aware of? d. Is the approach presented by ICBA suitable for determining dietary exposure to colors and sweeteners in non-milk beverages for the purpose of comparing against the JECFA ADI to determine if a proposed maximum use level	1

No.	Substance(s)	General information	Comments about the request	Priority*
			is safe? e. Is it appropriate for CCFA to use dietary exposure estimates provided for non-milk beverages from the refined Budget Method and the tiered-intake assessments as presented by ICBA to determine maximum use levels for sweeteners in GSFA Food Category 14.1.4 and 14.1.5, and colors in GSFA Food Category 14.1.4, to determine that the exposure would be below the established JECFA ADI? Part 2: CCFA requests that JECFA perform a dietary exposure estimate for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5, and Saccharins (INS 954(i)-(iv)), Amaranth (INS 123), and Annatto norbixin, based (INS 160b(ii)) in food category 14.1.4 to verify whether the max use levels under consideration do not result in an exceedance of the ADI in the context of overall exposure from all uses of the additive in the diet. While in general, lower levels of the food additives will be used, the proposed maximum levels are 600 mg/kg for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5 and 300 mg/kg ("on a sodium saccharin basis") for Saccharins (INS 954(i)-(iv)), 100 mg/kg for Amaranth (INS 123) and 50 mg/kg ("on a norbixin basis") for Annatto norbixin, based (INS 160b(ii)) in food category 14.1.4. A proposal has been made to reduce the use level for Saccharins (INS 954(i)-(iv)) to 230 mg/kg in food category 14.1.4. Any comments from JECFA on the safety of these maximum use levels would be helpful. Possible issues for trade: currently unidentified	
2.	Bentonite (INS 558)	Type of request: Establishment of specifications (lead) Proposed by: CCFA52 Year requested: 2021 (CCFA52) Data availability: December 2024 Data provider: USP	Basis for request: In view of the <i>Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)</i>, the CCCF14 recommended that the JECFA: i. review the lead specifications for diatomaceous earth and activated carbon and ii. evaluate available data to support development of a lead specification for bentonite.	3
3.	Beta-apo-8'-carotenal (INS 160e)	Type of request: Exposure assessment	Basis for request: considering Recommendation 6 of CRD 2 to CCFA53. It was proposed by the JECFA Secretariat to	1

No.	Substance(s)	General information	Comments about the request	Priority*
	and beta-carotenes (INS 160a(i), 160a(ii), 160a(iii), 160a(iv))	Proposed by: JECFA Year requested: 2023 (CCFA53) Data availability: December 2025 Data provider: NATCOL secretariat@natcol.org IACM	consider a re-evaluation of Exposure, in particular due to the discrepancies in information on use levels in food categories of the GSFA and use levels provided to JECFA in previous assessments. The CCFA is seeking clear information on exposure for beta-apo-8'-carotenal and also BETA-CAROTENES separately, to be able to apply appropriate risk management strategies. The JECFA Secretariat indicated a willingness to consider the needs of the CCFA in the course of re-evaluating the exposure of these substances. Possible issues for trade: currently unidentified	
4.	Black carrot extract (INS 163(vi))	Type of request: Data pending – characterization and toxicological information Proposed by: JECFA Year requested: 2021 (CCFA52) Data availability: December 2027 Data provider: NATCOL secretariat@natcol.org	Basis for request: JECFA prepared tentative specifications for black carrot extract as the powder form, at its 87th meeting. However, JECFA could not conclude on its safety or establish specifications. Additional characterization and toxicological data are required, namely: i. data regarding full characterization of the protein, carbohydrate, lipid, fibre, mineral and non-anthocyanin polyphenol components in five lots each of the liquid and powder forms of black carrot extract; and ii. at least a 90-day toxicological study on a well-characterized extract representative of the material in commerce. Possible issues for trade: currently unidentified	2
5.	Butterfly Pea Flower Extract, INS 163(xi)	Type of request: Safety assessment and establishment of specification Proposed by: International Association of Color Manufacturers Supported by: Canada Year requested: 2025 (CCFA55) Data availability: December 2025 Data providers: Sarah Codrea,	Basis of request: Butterfly Pea Flower Extract has the functions of food colour in food products. Currently the additive is not listed in the GSFA. In the 99th JECFA meeting on toxicological evaluation and/or consideration for specifications, JECFA concluded that it could not complete the safety evaluation of Butterfly pea flower extract due to the limited nature of the toxicological data and the uncertainties concerning the specifications for the commercial products and the characterization of the test materials in the submitted toxicity studies. IACM commits to providing additional data to support completion of the	1

No.	Substance(s)	General information	Comments about the request	Priority*
		Executive Director, International Association of Color Manufacturers 1101 17th St NW, Suite 700, Washington, DC 20036, Email: scodrea@iacmcolor.org Penny Marsh, Sensient Technologies Corporation; 777 East Wisconsin Avenue; Milwaukee, WI 53202-5304, USA Email: Penny.marsh@sensient.com	evaluation. Possible issues for trade: currently unidentified	
6.	Flavouring substances (13 newly proposed and 111 previously submitted for safety evaluation, and 11 newly proposed for revised specification, and 10 previously submitted for revision of specification; see Annex 2 Part C1, C2 C3 and C4 respectively).	Type of request: Safety assessment and establishment of specifications Proposed by: International Organization of the Flavour Industry (IOFI) Supported by: United States of America Year requested: 2019 to 2025 (CCFA51 to CCFA55) Data availability: December 2025 Data provider: IOFI, Sean V. Taylor, Ph.D. (staylor@vertosolutions.net)	Basis for request: Safety assessment or re-assessment, and establishment of specifications or revision of specifications, as applicable <i>Refer to tables of flavourings in Annex 2</i> Possible issues for trade: currently unidentified	Not applicable
7.	Flavouring agents: (+)Carvone (no. 380.1) and (-)-Carvone (No. 380.2)	Type of request: Data pending to finalize exposure assessment and revise the JECFA specifications Proposed by: JECFA Year requested: 2019 (CCFA51) Data availability: December 2026 Data provider: IOFI, Sean V. Taylor, Ph.D. (staylor@vertosolutions.net)	Basis for request: (see JECFA86 report or Table 2 of CX/FA 19/51/3) Additional data are required to complete the exposure assessment: (+)-carvone: data on the oral exposure from all sources; (-)-carvone: data on the oral exposure from all sources and toxicological data. Possible issues for trade: currently unidentified	Not applicable

No.	Substance(s)	General information	Comments about the request	Priority*
8.	Flavouring agents: (Ethyl 2-methyl pentanoate (No.214), cis-3-Hexen-1-ol (No.315), Menthol (No.427), l- Menthyl l-lactate (No.433), Myrcene (No.1327), Maltol (No.1480), 2-pentylfuran (No.1491), 3-(2-Furyl)acrolein (No.1497), 3-(5-Methyl-2-furyl)-butanal (No.1500), 2-Furyl methyl ketone (No.1503), 3-Acetyl-2,5-dimethylfuran (No.1506), (2-Furyl)-2- propanone (No.1508), 4-(2-furyl)-3-buten-2-one (No.1511), and Furfuryl methyl ether (No.1520))	Type of request: revise the JECFA specifications Proposed by: CCFA51 Year requested: 2019 (CCFA51) Data availability: April 2019 Data provider: IOFI Sean V. Taylor, Ph.D. staylor@vertosolutions.net	Basis for request: (see CX/FA 19/51/4 add.2) Requests reconsideration of the specifications for 16 flavouring agents that were considered at the 86th JECFA meeting (listed in either Annex 1 or Annex 2 of CX/FA 19/51/4) due to introduced gaps between the JECFA specification (some items therein) and the commercially available products for each compound.	Not applicable
9.	Monk Fruit extract	Type of request: Toxicological, Safety evaluation and exposure assessment Proposed by: Calorie Control Council Supported by: Malaysia Year requested: 2025 (CCFA55) Data availability: December 2025 Data provider: Juan Cristian Santa Maria, Senior Director, Scientific and Regulatory Affairs, Tate & Lye, 5450 Prairie Stone Pkwy, Hoffman Estates, IL 60192, USA	Basis of request: Monk Fruit extract has the functions of flavour enhancer and sweetening in food products. CCC requests for Toxicological and safety evaluation for use of Monk Fruit extract as a sweetening agent in foods Possible issues for trade: currently unidentified	1

No.	Substance(s)	General information	Comments about the request	Priority*
10.	Neohesperidin Dihydrochalcone	Type of request: Safety evaluation Proposed by: International Sweeteners Association (ISA) Supported by: European Union Year requested: 2025 (CCFA55) Data availability: December 2025 Data provider: Jesús Cano Hernández, Scientific & Regulatory Affairs Manager, HEALTHTECH BIOACTIVES, S.L.U. Carretera de Zeneta, 143-145 El Raiguero - La Villa, 30130 Beniel (Murcia), Spain Tel.: +34 968 01 2000 Email: regulatory@htba.com or jcano@htba.com	Basis of request: Neohesperidin Dihydrochalcone is an additive used as flavour enhancer and sweetening agent derived from hydrogenation of neohesperidin, a flavonoid found in bitter oranges. The additive is not listed in the GSFA but has a wide use in the USA and EU in a wide range of food products corresponding to several food categories in the GSFA. Possible issues for trade: Trade barriers due to regulatory variance in different countries.	1
11.	Potassium bisulfite (INS 228)	Type of request: Safety re-evaluation and review of specifications Proposed by: Oenological Products and Practices International Association (OENOPPIA) Supported by: Australia Year requested: 2025 (CCFA55) Data availability: December 2025 Data provider: Stéphane La Guerche, General Manager, ESSECO GROUP Via San Cassiano 99, 28 069 SAN MARTINO DI TRECATE Phone: + 39 0321 790 1 Fax: + 39 0321 779646 Email: slaguerche@oenoppia.com	Basis of request: Potassium bisulfite due to its proportion of sulfur dioxide is used as both an antimicrobial agent and antioxidant in wine making to preserve wine quality and freshness. There is recent risk assessment that informs the need to re-evaluation 1998 JECFA evaluation. Possible issues for trade: Trade barriers due to regulatory variance in different countries.	1

No.	Substance(s)	General information	Comments about the request	Priority*
12.	Phosphates • Sodium dihydrogen phosphate (INS 339(i)) • Disodium hydrogen phosphate (INS 339(ii)) • Trisodium phosphate (INS 339(iii)) • Potassium dihydrogen phosphate (INS 340(i)) • Dipotassium hydrogen phosphate (INS 340 (ii)) • Tripotassium phosphate (INS 340(iii))	Type of request: Safety evaluation. Safety assessment, including addressing consumption for infants under 12 weeks of age. Proposed by: CCNFSDU Year requested: 2023 (CCFA53) Data availability: December 2025 Data provider: Dietary exposure data: ISDI Secretariat@isdi.org Safety evaluation data: Phosphoric Acid and Phosphates Association (PAPA) cms@cefic.be	Basis for request: CCNFSDU43 agreed that the use of phosphates (INS 339(i), 339(ii) and 339(iii) and INS 340(i), 340(ii) and 340(iii)) as acidity regulators at 45 mg/100 mL as phosphorus singly or in combination and within the limits for sodium, potassium and phosphorus in section 3.1.3 (e) of CXS 72-1981 in all types of formula was technologically justified. However, the additives have no adequate risk assessments by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) for infants under the age of 12 weeks. Prior to endorsement, an adequate safety evaluation in this sub-population is necessary. Possible issues for trade: currently unidentified	1
13.	Polyglycerol Esters of Interesterified Ricinoleic Acid (INS 476)	Type of request Re-evaluation of safety Proposed by: FoodDrinkEurope Supported by: Colombia; European Union Year requested: 2021 (CCFA52) Data availability: December 2024 Data provider: FoodDrinkEurope Avenue des Nerviens 9-31 - 1040 Brussels, Belgium l.terzi@fooddrinkeurope.eu EFEMA info@efema.org	Basis for request: In 2017, the European Food Safety Authority (EFSA) has re-evaluated polyglycerol polyricinoleate (E 476) as a food additive, and considered that the available dataset give reason to revise the ADI of 7.5 mg/kg bw per day allocated by Scientific Committee for Foods (SCF) in 1978, to a new ADI of 25 mg/kg bw per day. Possible issues for trade: currently unidentified	
14.	Polyoxyethylene (20) sorbitan monolaurate (INS 432), Polyoxyethylene (20) sorbitan monooleate (INS 433), Polyoxyethylene (20) sorbitan	Type of request: Re-evaluation of safety Proposed by: JECFA Year requested: 2021 (CCFA52) Data availability: December 2024 Data provider: EU Specialty Food Ingredients (EUSFI)	Basis for request: JECFA noted during its 89th meeting that five polyoxyethylene sorbitan esters (polysorbates) were evaluated by JECFA at its 17th meeting, and specifications were established. JECFA recommends that a new call for data be issued for their full evaluation. Possible issues for trade: currently unidentified	1

No.	Substance(s)	General information	Comments about the request	Priority*
	monopalmitate (INS 434), Polyoxyethylene (20) sorbitan monostearate (INS 435), Polyoxyethylene (20) sorbitan tristearate (INS 436)	Avenue de Tervuren 13, 1040 Bruxelles, Belgium info@specialtyfoodingredients.eu And EFEMA info@efema.org		
15.	Silicon Dioxide, Amorphous (INS 551)	Type of request: Safety re-evaluation of Silicon Dioxide, Amorphous (INS 551), including toxicological evaluation, exposure assessment, and specifications Proposed by: IFAC Supported by: USA Year requested: 2023 (CCFA53) Data availability: December 2024 Data providers: IFAC Mrs Sabrina Migliorini, Sector Group Manager, Association of Synthetic Amorphous Silica Producers (ASASP), a Cefic Sector Group smi@cefic.be Joel F. Carpenter joel.f.carpenter@gmail.com Berit Dockter, Senior Manager, Scientific & Regulatory Affairs International Food Additives Council bdockter@foodingredientfacts.org	Basis for request: Silicon dioxide (INS 551) is permitted in a variety of Food Categories as an anticaking agent, antifoaming agent, and carrier. INS 551 provides anti-caking properties to prevent lumping of powdery foodstuffs. INS 551 also serves as a carrier to assist in the handling and applications of for use in food additives, food enzymes, flavorings, and nutrients. Possible issues for trade: Questions regarding the particle size of silicon dioxide have affected the evaluation of the available toxicity data. Similar questions for titanium dioxide led to the withdrawal of its food additive approvals in several jurisdictions. The resulting trade disruptions are cited as significant basis for JECFA's current prioritization of its safety re-evaluation of titanium dioxide (see Replies to CL 2021/61-FA at the 52nd Session of the Codex Committee on Food Additives).	1
16.	Sorbitan monostearate	Type of request: Safety re-evaluation	Basis for request: Previously, a request was made to revise the	1

No.	Substance(s)	General information	Comments about the request	Priority*
	(INS 491); Sorbitan tristearate (INS 492); Sorbitan monolaurate (INS 493), Sorbitan monooleate (INS 494); Sorbitan monopalmitate (INS 495)	and revision of specifications Proposed by: JECFA Year requested: 2021 (CCFA52) Data availability: December 2024 Data provider: EU Specialty Food Ingredients (EUSFI) Avenue de Tervuren 13, 1040 Bruxelles, Belgium info@specialtyfoodingredients.eu and EFEMA info@efema.org	specifications for INS 491, 492 and 495 to replace the congealing range identification method as reported in the JECFA monographs for INS 491, 492 and 495 with the identification test “acid value, iodine value, gas chromatography”. However, JECFA recommends that a call for data be issued to conduct a safety re-evaluation of the group Sorbitan esters of fatty acids (INS 491 to 495). The specifications for the group can be revised pending the outcome of the safety re-evaluation. Possible issues for trade: currently unidentified	
17.	Steviol glycosides	Type of request: Safety evaluation Proposed by: ISC Supported by: USA Year requested: 2023 (CCFA53) Data availability: December 2024 Data provider: Brendan Naulty, Chief Commercial Officer, ManusBio Inc.1762 Lovers Lane Augusta, GA. 30901 The manufacturer is represented by: Jakub Rusek,, Executive Director International Stevia Council Global Office-Avenue de Tervuren 188A-1150 Brussels Belgium	Basis for request: Enzyme modified steviol glycosides (typically termed bioconversion) were evaluated at the JECFA 87th meeting (2019). The specifications generated included several methods of manufacture in Appendix3. The specification outlined the acceptable enzyme production organism and the gene source. A similar method of manufacture has been developed to produce enzyme modified steviol glycosides using 1. Alternative sources for the genes to modify the E coli to manufacture the enzymes that transform a stevia extract product to Rebaudiside M and 2. An additional enzyme. The additional manufacturing method is requested for evaluation. The novel enzyme modification production process results in an identical specification and as a result, no changes to the steviol glycoside specifications are requested or to the food categories or use levels. Possible issues for trade: Trade barriers due to different regulatory requirements.	3
18.	Sucroglycerides (INS 474)	Type of request: exposure assessment Proposed by: CCFA51 Year requested: 2019 (CCFA51) Data availability: To be confirmed at CCFA56 Data provider: To be confirmed at CCFA56	Basis for request: During the discussion on the use of this food additive in FC 05.1.4, one member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment.	1

No.	Substance(s)	General information	Comments about the request	Priority*
19.	Sucrose esters of fatty acids (INS 473)	Type of request: Data pending - exposure assessment Proposed by: JECFA Year requested: 2021 (CCFA52) Data availability: December 2027 Data provider: Japan codex@mext.go.jp	Basis for request: During the discussion on the use of this food additive in FC 05.1.4, one-member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment. At the 89th JECFA meeting, JECFA considered that more refined dietary exposures should be provided. Specifically, JECFA recommends that sponsors provide information on: i. typical or mean and high use levels for foods in which the food additives are used; and ii. foods (or food categories) in which the use of SEFs and/or SOEs is permitted but in which they are never used. The information should be as specific as possible, and the foods should be classified according to the FoodEx2 classification system, or another appropriate system. JECFA recommends that the data should be presented in tabular format by mapping the foods recorded in both the FoodEx2 to the GSFA food categories. This exercise can improve mapping consistency for all meetings. <u>Given the extent of the request for information, the JECFA proposes that the data be available 2 years after the date of confirmation.</u> Possible issues for trade: currently unidentified	1
20.	Sucrose oligoesters type I and type II (INS 473a)	Type of request: Data pending - exposure assessment Proposed by: JECFA Year requested: 2021 (CCFA52) Data availability: December 2027 Data provider: Japan codex@mext.go.jp	Basis for request: During the discussion on the use of this food additive in FC 05.1.4, one-member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment. At the 89th JECFA meeting, JECFA considered that more refined dietary exposures should be provided. Specifically, JECFA recommends that sponsors provide information on: i. typical or mean and high use levels for foods in which the food additives are used; and ii. foods (or food categories) in which the use of SEFs and/or SOEs is permitted but in which they are never	1

No.	Substance(s)	General information	Comments about the request	Priority*
			used. The information should be as specific as possible, and the foods should be classified according to the FoodEx2 classification system, or another appropriate system. JECFA recommends that the data should be presented in tabular format by mapping the foods recorded in both the FoodEx2 to the GSFA food categories. This exercise can improve mapping consistency for all meetings. Given the extent of the request for information, the JECFA proposes that the data be available 2 years after the date of confirmation. Possible issues for trade: currently unidentified	
21.	Tocopherol concentrate, mixed (INS307b)	Type of request: Safety evaluation. Safety assessment, including addressing consumption for infants under 12 weeks of age. Proposed by: CCNFSDU Year requested: 2023 (CCFA53) Data availability: December 2025 Data provider: ISDI secretariat@isdi.org	Basis for request: CCNFSDU43 agreed that the use of tocopherol concentrate, mixed (INS 307b) as an antioxidant at 1 mg/100 mL in all types of infant formula covered by CXS 72-1981 was technologically justified. However, the additive has no adequate risk assessment by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) for infants under the age of 12 weeks. Prior to endorsement, an adequate safety evaluation in this sub-population is necessary. Possible issues for trade: currently unidentified	1
22.	PROPYLENE GLYCOL (INS 1520)	Type of request: Safety evaluation Proposed by: CCFA54 Year requested: 2024 (CCFA54) Data availability: To be confirmed at CCFA56 Data providers: Berit Dockter, Senior Manager, Scientific & Regulatory Affairs, International Food Additives Council (IFAC), Email: bdockter@foodingredientfacts.org Maia Jack, International Council of	Basis of request: Propylene glycol has the functions of carrier, emulsifier, glazing agent and humectant in food products. The committee requests for safety re-evaluation for use of propylene glycol as a carrier in foods in general and specifically its use as carrier for flavour in FC 14.1.4 Due to a possible exposure concern related to the proposed maximum use level of 3000mg/l in the food category 14.1.4, CCFA54 agreed to request that JECFA assessment also take into account the use level of 1000mg/l to compare the impact of these use levels on the overall assessment. Possible issues for trade: currently unidentified	1

No.	Substance(s)	General information	Comments about the request	Priority*
		Beverages Associations (ICBA), Email: mjack@americanbeverage.org		
23.	Polyglycerol esters of fatty acids (INS 475).	Type of request: Safety and Exposure Assessment, update specification Proposed by: CCFA55 Year requested: 2025 (CCFA55) Data availability: To be confirmed in CCFA56 Data providers: To be confirmed in CCFA56	Basis of request: Based on CX/FA 25/55/3, At its 99th meeting JECFA agreed that there was need for the dietary exposure assessment of polyglycerol esters of fatty acids (INS 475). However, the exposure assessment could not be done using the FAO/WHO Chronic individual food consumption database (CIFOCCOss) because of the inability to map it to the large number of food categories with use levels provided. The 99th JECFA meeting noted that food category mapping between the FoodEx2 categories used for the food consumption data and GSFA food categories was ongoing and recommended that it should be concluded to enable dietary exposure assessment. Some members raised concern of 3-Monochloropropane-1,2-diol Esters (MCPDEs) and (Glycidyl Esters) GE contaminants associated with polyglycerol esters of fatty acids and the need to establish maximum limits in polyglycerols esters of fatty acids collecting information on current levels of 3-Monochloropropane-1,2-Diol Esters(3-MCPDEs) and Glycidyl Esters(GEs) in INS 475 and performing exposure assessment to these impurities resulting from the use of INS 475. Possible issues for trade: currently unidentified	1

* Priority ranking in accordance with REP18/FA, paragraph 156.

TABLE 2 LIST OF SUBSTANCES USED AS PROCESSING AIDS PROPOSED FOR EVALUATION BY JECFA

No	Substance(s)	General information	Comments about the request
1.	Activated carbon (activated charcoal)	Type of request: Revision of specifications (lead) Proposed by: CCFA52 Year requested: 2021 (CCFA52) Data availability: December 2024	Basis for request: In view of the <i>Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)</i>, the CCCF14 recommended that the JECFA: i. review the lead specifications for diatomaceous earth and activated carbon and ii. evaluate available data to support development of

		Data provider: USP	a lead specification for bentonite. Possible issues for trade: currently unidentified
2.	Diatomaceous earth	Type of request: Revision of specifications (lead) Proposed by: CCFA52 Year requested: 2021 (CCFA52) Data availability: December 2024 Data provider: USP	Basis for request: In view of the <i>Code of Practice for the Prevention and Reduction of Lead Contamination in foods (CXC 56-2004)</i> , the CCCF14 recommended that the JECFA: i. review the lead specifications for diatomaceous earth and activated carbon and ii. evaluate available data to support development of a lead specification for bentonite. Possible issues for trade: currently unidentified
3.	Protease from <i>Bacillus amyloliquefaciens</i>	Type of request: Safety evaluation when used as processing aid and establishment of specifications Proposed by: Japan Year requested: 2023 (CCFA53) Data availability: December 2026 Data provider: Atsushi Kawahara (Quality Assurance Dept. General Manager) E-mail: akawahara@hbi-enzymes.com Tel: +81-790-64-1201; Fax: +81-790-64-1202	Basis for request: Neutral Protease may be of benefit in the processing of all foods raw materials which naturally contain proteins. By decomposing the protein contained in the raw material, it is effective in the production of bread, infant formula, beer, malt beverages, and spirits with an alcohol content of 15% or more. It is also used to add flavor to soups and broths, sauces and like products and ready-to-eat savouries with protein digests such as yeast extract. Possible issues for trade: currently unidentified
4.	Chymosin from <i>Camelus dromedaries</i> expressed in <i>Aspergillus niger</i>	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2021 (CCFA52) Data availability: December 2021 Data provider: Chr-Hansen A/S Christina Westphal Christensen dkchwe@chr-hansen.com	Basis for request: The chymosin catalyze the hydrolysis, at a very particular site in the amino acid chain, of κ-casein - the main protein in milk. This is the absolute first key step in all cheese-making, through which the liquid milk is coagulated (precipitated) and converted to a semi-solid form by the catalytic action of coagulants, such as chymosin. Therefore, the most important production process in which chymosin is used is the production of cheese. Moreover, chymosin can be used in the production of fermented milk products, where it can be used to increase the viscosity of the preparation. Quarg (quark) is an example of fermented milk product in which coagulants, like chymosins, are used to increase the final viscosity of the product. Possible issues for trade: currently unidentified

5.	Endo-1,4- β -xylanase from <i>Pseudoalteromonas haloplanktis</i> produced by <i>B. subtilis</i> , strain LMG S-24584	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Puratos NV, Mr. Olivier Maigret (omaigret@puratos.com)	Basis for request: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking. Possible issues for trade: currently unidentified
6.	Glutaminase from <i>Aspergillus tubingensis</i>	Type of request: Safety assessment and establishment of specifications Proposed by: Japan Year requested: 2021 (CCFA52) Data availability: December 2025 Data provider: Akio Ichihara, Shin Nihon Chemical Co., Ltd. ichihara@snc-enzymes.co.jp, +81566-75-7555	Basis for request: The enzyme catalyzes the conversion L-glutamine to L-glutamate, and is used in the manufacture of glutamic acid-rich yeast extracts and glutamic acid-rich protein hydrolysates. These, in turn, are added to other foods, including beverages, to impart savoury or umami taste. Possible issues for trade: currently unidentified
7.	Inulinase from <i>Aspergillus ficuum</i> produced by <i>Aspergillus oryzae</i> , strain MUCL 44346	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Puratos NV, Mr. Olivier Maigret (omaigret@puratos.com)	Basis for request: The enzyme catalyzes the hydrolysis of inulin to produce fructo- oligosaccharides, theoretically from all food materials that naturally contain inulin. Possible issues for trade: currently unidentified
8.	Lactase from <i>Bifidobacterium bifidum</i> expressed in <i>Bacillus licheniformis</i>	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2017 (CCFA49) Data availability: December 2024 Data provider: Novozymes A/S, Mr. Peter Hvass (phva@novozymes.com)	Basis for request: The lactase enzyme preparation is used as a processing aid during food manufacture for hydrolysis of lactose during processing of milk and other lactose containing dairy products, e.g. in order to obtain lactose-reduced milk products for lactose-intolerant individuals as well as dairy products with better consistency and increased sweetness due hydrolysis of lactose to form glucose and galactose. Possible issues for trade: currently unidentified

9.	Phospholipase A2 (PLA2) from porcine pancreas expressed in <i>Aspergillus niger</i>	Type of request: Data pending to complete evaluation – Evaluation by JECFA95 Proposed by: JECFA Year requested: 2023 (CCFA53) Data availability: December 2025 Data provider: DSM-Firmenich Paola Montaguti Paola.montaguti@dsm-firmenich.com	Basis for request: Because of the late submission of highly relevant toxicological data, other missing information and time constraints, the 95th JECFA was unable to complete this evaluation. The 95th JECFA recommended that the evaluation of this enzyme preparation is completed at a future meeting. The 95th JECFA requested the JECFA Secretariat to urge the sponsor and Codex Members to ensure that the following additional information is available for evaluation prior to requesting inclusion of this enzyme preparation in the CCFA JECFA Priority List: • additional data to clarify the genotoxic potential of the PLA2 enzyme concentrate; • digestibility data for enzyme preparations containing both glucoamylase and PLA2; • results from five different batches of all types of PLA2 enzyme preparations using the assay to determine PLA2 activity provided in the dossier; • validation information of the alternative method of analysis used to determine PLA2 activity (this should include the method description in English); • unit definition for the PLA2 activity based on the alternative method of assay; and • analytical data using the alternative validated method for at least five different batches of all commercially available products. Note the JECFA request for the JECFA Secretariat to urge the sponsor and Codex Members to ensure that the additional data requested by JECFA is available for evaluation prior to requesting inclusion of this enzyme preparation in the CCFA JECFA Priority List. Possible issues for trade: currently unidentified
10.	Protease Aqualysin 1 from <i>Thermus aquaticus</i> produced by <i>B. subtilis</i> , strain LMGS 25520	Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2017 (CCFA49)	Basis for request: The enzyme preparation is used as a processing aid during production of bakery products. The food enzyme catalyses hydrolyzes of the peptide bonds. The addition of enzyme provides several benefits during the production of bakery products:

		Data availability: December 2018 Data provider: Puratos NV Mr. Olivier Maigret (omaigret@puratos.com)	- Faster dough development upon mixing; - Better dough machinability; - Reduced dough rigidity; - Improved dough's structure and extensibility during the shaping or moulding step; - Uniform shape of the bakery product; - Regular batter viscosity, and - Improved short-bite of certain products like hamburger breads Possible issues for trade: currently unidentified
11.	Ribonuclease P. from <i>Penicillium citrinum</i> RP-4	Type of request: Safety evaluation and establishment of specification– Evaluation by JECFA92 Proposed by: JECFA Year requested: 2023 (CCFA53) Data availability: December 2025 Data provider: Amano Enzyme Inc. Mr. Hidetaka Sugimoto aejregulatory@amano-enzyme.com	Basis for request: During its recent evaluation of Ribonuclease P, the 92nd JECFA noted that ribonuclease P can also be produced by <i>P. citrinum</i> RP-4, but insufficient information was available on the enzyme concentrate produced from this strain. To evaluate the safety of ribonuclease P from <i>P. citrinum</i> RP-4, toxicological studies with well-characterized enzyme concentrate are required. Possible issues for trade: currently unidentified
12.	Xylanase from <i>Bacillus licheniformis</i> expressed in <i>Bacillus licheniformis</i>	Type of request: Data pending to complete evaluation – Evaluation by JECFA95 Proposed by: JECFA Year requested: 2023 (CCFA53) Data availability: To be confirmed at CCFA56 Data provider: To be confirmed at CCFA56	Basis for request: The 95th JECFA requested the following information, by the end of 2023, to complete the safety assessment: • validated method of analysis to determine xylanase activity, including the validation report; • unit definition for α-amylase activity based on the method of assay; and • analytical data using the validated method for at least five different batches of commercially available products. Note the JECFA request for technical information by the end of 2023, to complete the safety assessment. Possible issues for trade: currently unidentified
13.	Acylglycerol lipase from <i>Penicillium crustosum</i>	Type of request: Safety assessment and	Basis for request: The enzyme is used in milk processing to hydrolyze ester bond between fatty acid and glycerol in

	expressed in <i>Penicillium crustosum</i>	establishment of specifications Proposed by: Japan Year requested: 2024 (CCFA54) Data availability: December 2025 Data provider: Amano Enzyme Inc. Mr. Hidetaka Sugimoto aejregulatory@amano-enzyme.com	monoglycerides and diglycerides to release fatty acids and glycerol. This results to enzyme modified cheese (EMC), enzyme modified dairy products (EMD) and enhanced flavour. The enzyme is also used in fats and oil processing to hence improve the relative purity of triglyceride in oil. Possible issues for trade: currently unidentified
14.	Triacylglycerol lipase from <i>Limtongozyma cylindracea</i>	Type of request: Safety assessment and establishment of specifications Proposed by: Japan Year requested: 2024 (CCFA54) Data availability: December 2025 Data provider: Amano Enzyme Inc. Mr. Hidetaka Sugimoto aejregulatory@amano-enzyme.com	Basis for request: The enzyme catalyzes hydrolysis of lipids into fatty acids and mono-, di-glycerides or glycerol. It's used in milk processing to produce enzyme modified cheese (EMC), enzyme modified dairy products (EMD), improvement of the flavor by the increment of free fatty acids. Fats and oils processing to produce unsaturated fatty acids such as docosahexaenoic acid (DHA) and eicosapentaenoic acid (EPA) as well as production of free fatty acid and in baking to produce monoglycerides which act as emulsifiers and improve the stability and elasticity of the dough. Possible issues for trade: currently unidentified
15.	Transglutaminase (EC 2.3.2.13) derived from <i>Streptomyces mobaraensis</i> strain M2020197	Type of request: Safety assessment and establishment of specifications Proposed by: China Year requested: 2024 (CCFA54) Data availability: December 2024 Data provider: Yin Xiaoqiang (xiaoqiang.yin@dongshengbiotech.com) R&D manager, Dongsheng Biotech (Taixing) Co., Ltd., No. 91-92 Junmin Road, Huangqiao, Taixing, Taizhou, Jiangsu China	Basis for request: The enzyme used in food and beverage processing to catalyze the formation of cross-linking of bonds between glutamine and lysine residues within and between proteins in food. These cross-linkages increase the size and structure of food proteins, thus modifying the physical properties of the food such as breaking strength, texture, and moisture retention. Possible issues for trade: currently unidentified

Annex 2**PART C: FLAVOURINGS FOR INCLUSION ON THE JECFA PRIORITY LIST TO BE CONSIDERED AT THE 55TH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES****C.1- THIRTEEN (13) FLAVOURINGS NEWLY PROPOSED FOR INCLUSION ON THE JECFA PRIORITY LIST**

CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
<i>New 55th</i>	4981	6820-02-6	8-Methyl-4-methylenenon-7-en-2-one	II
<i>New 55th</i>	4982	2492342-84-2	4-(4-Methylpent-3-en-1-yl)-5,6-dihydro- 2H-pyran-2-one	III
<i>New 55th</i>	4983	2491702-14-6	4-Mercapto-1-octanol	I
<i>New 55th</i>	4984	2099712-94-2	2,11-Tetradecadienal	III
<i>New 55th</i>	4985	1801275-27-3	4,9-Dodecadialenal	I
<i>New 55th</i>	4993	34776-60-8	Methyl 3-methyl-2-buten-1-yl disulfide	III
<i>New 55th</i>	5003	149231-57-2	2,6-Octadienal	III
<i>New 55th</i>	5004	40556-69-2	2-Methyloctan-4-olide	II
<i>New 55th</i>	5005	10191-24-9	3-Hydroxyhexanoic acid	I
<i>New 55th</i>	5006	58156-49-3	3-Methyl-3-butene-1-thiol	I
<i>New 55th</i>	5012	2762033-61-2	Ethyl 5-acetoxyoctadecanoate	I
<i>New 55th</i>	5021	2775350-66-6	S-(3-Methylbut-3-en-1-yl) 4-(formyloxy)butanethioate	III
<i>New 55th</i>	5022	2775350-67-7	S-Butan-2-yl 4-(formyloxy)butanethioate	III

C.2- ONE HUNDRED AND ELEVEN (111) FLAVOURINGS PREVIOUSLY SUBMITTED TO THE CODEX COMMITTEE ON FOOD ADDITIVES FOR INCLUSION ON THE JECFA PRIORITY LIST

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
1.	<i>Submitted at the 54th CCFA</i>	3038	126-14-7	Sucrose octaacetate	III
2.	<i>Submitted at the 54th CCFA</i>	3811	20702-77-6	Neohesperidin dihydrochalcone	III
3.	<i>Submitted at the 54th CCFA</i>	4825	2277-20-5	(E)-6-Nonenal	I
4.	<i>Submitted at the 54th CCFA</i>	4943	111-20-6	Decanedioic acid	I
5.	<i>Submitted at the 54th CCFA</i>	4944	6402-36-4	<i>trans</i> -2-Dodecenedioic acid	I
6.	<i>Submitted at the 54th CCFA</i>	4945	174155-46-5	<i>cis</i> -8-Decenal	I
7.	<i>Submitted at the 51st CCFA</i>	3557 (JECFA 973)	2111-75-3	<i>p</i> -Mentha-1,8-dien-7-al (Perillaldehyde)	
8.	<i>Submitted at the 43rd CCFA</i>	4074	6321-45-5	Allyl valerate	`
9.	<i>Submitted at the 43rd CCFA</i>	4072	20474-93-5	Allyl crotonate	II
10.	<i>Submitted at the 45th CCFA</i>	4685	7370-92-5	(±)-6-Octahyltetrahydro-2 <i>H</i> -pyran-2-one	I
11.	<i>Submitted at the 45th CCFA</i>	4673	7370-44-7	<i>delta</i> -Hexadecalactone	I
12.	<i>Submitted at the 45th CCFA</i>	4682	23333-91-7	Octahydro-4,8a-dimethyl-4a(2 <i>H</i>)-naphthol	I
13.	<i>Submitted at the 45th CCFA</i>	4742	917750-72-2	1-(2-Hydroxy-4-methylcyclohexyl)ethanone	III
14.	<i>Submitted at the 45th CCFA</i>	4687	544409-58-7	(±)-3-Hydroxy-3-methyl-2,4-nonanedione	II
15.	<i>Submitted at the 51st CCFA</i>	4836	137363-86-1	10% solution of 3,4-dimethyl-2,3-dihydrothiophene-2-thiol	III
16.	<i>Submitted at the 51st CCFA</i>	4842	911212-28-7	2,4,5-Trithiaoctane	III
17.	<i>Submitted at the 51st CCFA</i>	4817	38634-59-2	S-[(Methylthio)methyl]thioacetate	I
18.	<i>Submitted at the 51st CCFA</i>	4870	17564-27-1	2-Ethyl-4-methyl-1,3-dithiolane	II
19.	<i>Submitted at the 51st CCFA</i>	4828	729602-98-6	1,1-Propanedithioacetate	III
20.	<i>Submitted at the 51st CCFA</i>	4824	1658479-63-0	2-(5-Isopropyl-2-methyl-tetrahydrothiophen-2-yl)-ethyl acetate	III
21.	<i>Submitted at the 51st CCFA</i>	4843	1838169-65-5	3-(Allyldithio)butan-2-one	III

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
22.	<i>Submitted at the 51st CCFA</i>	4822	61407-00-9	2,6-Dipropyl-5,6-dihydro-2H-thiopyran-3-carboxaldehyde	II
23.	<i>Submitted at the 51st CCFA</i>	4823	33368-82-0	1-Propenyl 2-propenyl disulfide	II
24.	<i>Submitted at the 51st CCFA</i>	4782	1679-06-7; 1633-90-5	2(3)-Hexanethiol	I
25.	<i>Submitted at the 51st CCFA</i>	4779	1416051-88-1	(±)-2-Mercapto-5-methylheptan-4-one	I
26.	<i>Submitted at the 51st CCFA</i>	4792	548740-99-4	(±)-3-Mercapto-1-pentanol	I
27.	<i>Submitted at the 51st CCFA</i>	4791	22236-44-8	3-(Acetylthio)hexanal	III
28.	<i>Submitted at the 51st CCFA</i>	4769	851768-51-9	5-Mercapto-5-methyl-3-hexanone	I
29.	<i>Submitted at the 51st CCFA</i>	4730	1241905-19-0	O-Ethyl S-1-methoxyhexan-3-yl carbonothioate	III
30.	<i>Submitted at the 51st CCFA</i>	4734	1256932-15-6	3-(Methylthio)decanal	I
31.	<i>Submitted at the 51st CCFA</i>	4733	1006684-20-3	(±)-2-Mercaptoheptan-4-ol	III
32.	<i>Submitted at the 51st CCFA</i>	4761	75631-91-3	Prenyl thioisovalerate	I
33.	<i>Submitted at the 51st CCFA</i>	4760	53626-94-1	Prenyl thioisobutyrate	I
34.	<i>Submitted at the 45th CCFA</i>	4700	614-60-8	<i>o-trans</i> -Coumaric acid	III
35.	<i>Submitted at the 43rd CCFA</i>	4622	61683-99-6	Piperonal propyleneglycol acetal	III
36.	<i>Submitted at the 43rd CCFA</i>	4627	6414-32-0	Anisaldehyde propyleneglycol acetal	III
37.	<i>Submitted at the 43rd CCFA</i>	4618	23495-12-7	2-Phenoxyethyl propinate	III
38.	<i>Submitted at the 43rd CCFA</i>	4625	6314-97-2	Phenylacetaldehyde diethyl acetal	I
39.	<i>Submitted at the 43rd CCFA</i>	4629	5468-05-3	Phenylacetaldehyde propyleneglycol acetal	III
40.	<i>Submitted at the 43rd CCFA</i>	4620	122-99-6	2-Phenoxyethanol	III
41.	<i>Submitted at the 43rd CCFA</i>	4619	92729-55-0	Propyl 4-tert-butylphenylacetate	I
42.	<i>Submitted at the 43rd CCFA</i>	4314	61810-55-7	Phenethyl decanoate	I
43.	<i>Submitted at the 43rd CCFA</i>	2860	94-47-3	Phenethyl benzoate	I

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
44.	<i>Submitted at the 43rd CCFA</i>	4438	591-11-7	beta-Angelicalactone	I
45.	<i>Submitted at the 43rd CCFA</i>	4195	87-41-2	Phthalide	III
46.	<i>Submitted at the 45th CCFA</i>	4768	67936-13-4	2,6,10-Trimethyl-9-undecenal	I
47.	<i>Submitted at the 45th CCFA</i>	4612	645-62-5	2-Ethyl-2-hexenal	II
48.	<i>Submitted at the 45th CCFA</i>	4616	13019-16-4	2-Hexylidenehexanal	II
49.	<i>Submitted at the 45th CCFA</i>	4486	5694-82-6	Citral glyceryl acetal	I
50.	<i>Submitted at the 52nd CCFA</i>	4902	22122-36-7	3-Methyl-2(5 <i>H</i>)-furanone	III
51.	<i>Submitted at the 52nd CCFA</i>	4915	2142634-65-7	(5 <i>Z</i>)-3,4-Dimethyl-5-propylidene-2(5 <i>H</i>)-furanone	III
52.	<i>Submitted at the 52nd CCFA</i>	4784	57548-36-4	(±)-4-Hydroxy-6-methyl-2-heptanone	I
53.	<i>Submitted at the 52nd CCFA</i>	4939	2180135-09-3	S-Methyl 5-(1-ethoxyethoxy)decanethioate	I
54.	<i>Submitted at the 52nd CCFA</i>	4894	116229-37-9	2-Mercapto-3-methyl-1-butanol	I
55.	<i>Submitted at the 52nd CCFA</i>	4883	556-27-4	S-Allyl-L-cysteine sulfoxide	II
56.	<i>Submitted at the 52nd CCFA</i>	4935	98139-71-0	3-Methylbutane-1,3-dithiol	III
57.	<i>Submitted at the 52nd CCFA</i>	4916	124831-34-1	2-Methyl-3-butene-2-thiol	I
58.	<i>Submitted at the 52nd CCFA</i>	4938	2180135-08-2	S-Methyl 5-(1-ethoxyethoxy)tetradecanethioate	I
59.	<i>Submitted at the 52nd CCFA</i>	4901	2097608-89-2	O-Ethyl S-(3-methylbut-2-en-1-yl)thiocarbonate	I
60.	<i>Submitted at the 52nd CCFA</i>	4900	64580-54-7	Hexyl propyl disulfide	I
61.	<i>Submitted at the 52nd CCFA</i>	4914	24963-39-1	bis-(3-Methyl-2-butenyl)disulfide	III
62.	<i>Submitted at the 52nd CCFA</i>	4889	3877-15-4	Methyl propyl sulfide	I
63.	<i>Submitted at the 52nd CCFA</i>	4930	159017-89-7	4-Isopropoxycinnamaldehyde	I

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
64.	<i>Submitted at the 52nd CCFA</i>	4888	1945993-01-0; 828265-08-3	Mixture of 5-hydroxy-4-(4'-hydroxy-3'-methoxyphenyl)-7-methylchroman-2-one and 7-hydroxy-4-(4'-hydroxy-3'-methoxyphenyl)-5-methylchroman-2-one	III
65.	<i>Submitted at the 52nd CCFA</i>	4879	21145-77-7	1-(3,5,5,6,8,8-Hexamethyl-5,6,7,8-tetrahydronaphthalen-2-yl)ethanone	II
66.	<i>Submitted at the 52nd CCFA</i>	4892	4707-61-3	cis-2-Hexylcyclopropaneacetic acid	II
67.	<i>Submitted at the 52nd CCFA</i>	4890	27841-22-1	3- <i>p</i> -Menthen-7-al	I
68.	<i>Submitted at the 52nd CCFA</i>	4928	554-14-3	2-Methylthiophene	II
69.	<i>Submitted at the 52nd CCFA</i>	4839	163460-99-9 163461-01-6	Mixture of 3- and 4-butyl-2-thiophenecarboxyaldehyde	II
70.	<i>Submitted at the 52nd CCFA</i>	4813	1612888-42-2	2-(5-Isopropyl-2-methyltetrahydrothiophen-2-yl)ethanol	II
71.	<i>Submitted at the 52nd CCFA</i>	4884	1569-60-4	6-Methyl-5-hepten-2-ol	I
72.	<i>Submitted at the 52nd CCFA</i>	4827	6090-09-1	1-(4-Methyl-3-cyclohexen-1-yl)-ethanone	I
73.	<i>Submitted at the 52nd CCFA</i>	4869	886449-15-6	4-(<i>l</i> -Menthoxo)-2-butanone	II
74.	<i>Submitted at the 52nd CCFA</i>	4844	118026-67-8	(2 <i>E</i> ,4 <i>E</i>)-2,4-Decadien-1-ol acetate	I
75.	<i>Submitted at the 52nd CCFA</i>	4747	91212-78-1	(±)-2,5-Undecadien-1-ol	II
76.	<i>Submitted at the 52nd CCFA</i>	4913	18478-46-1	3,7-Dimethyl-2-methyleneoct-6-en-1-ol	II
77.	<i>Submitted at the 52nd CCFA</i>	4785	25234-33-7	2-Octyl-2-dodecenal	II
78.	<i>Submitted at the 52nd CCFA</i>	4786	13893-39-5	2-Hexyl-2-decenal	II
79.	<i>Submitted at the 52nd CCFA</i>	4929	60857-05-8	4-Methylidene-2-(2-methylprop-1-enyl)oxane	III
80.	<i>Submitted at the 52nd CCFA</i>	4920	220462-51-9	1-Ethyl-2-(1-pyrrolylmethyl)pyrrole	III
81.	<i>Submitted at the 52nd CCFA</i>	4832	108715-62-4	2-(3-Benzoyloxypropyl)pyridine	III
82.	<i>Submitted at the 52nd CCFA</i>	4829	616-45-5	2-Pyrrolidone	I

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
83.	<i>Submitted at the 52nd CCFA</i>	4818	1370711-06-0	<i>trans</i> -1-ethyl-2-methylpropyl 2-2-butenolate	I
84.	<i>Submitted at the 52nd CCFA</i>	4867	18374-76-0	(3 <i>S</i> ,5 <i>R</i> ,8 <i>S</i>)-3,8-Dimethyl-5-prop-1-en-2-yl-3,4,5,6,7,8-hexahydro-2 <i>H</i> -azulen-1-one	II
85.	<i>Submitted at the 52nd CCFA</i>	4840	38427-80-4	Tetrahydronootkatone	II
86.	<i>Submitted at the 52nd CCFA</i>	4807	1078-95-1	Pinocarvyl acetate	II
87.	<i>Submitted at the 52nd CCFA</i>	4906	36687-82-8	<i>L</i> -Carnitine tartrate	III
88.	<i>Submitted at the 52nd CCFA</i>	4868	61315-75-1	4-(4-Methyl-3-penten-1-yl)-2(5 <i>H</i>)-furanone	III
89.	<i>Submitted at the 52nd CCFA</i>	4896	2186611-08-3	<i>N</i> -(2-Hydroxy-2-phenylethyl)-2-isopropyl-5,5-dimethylcyclohexane-1-carboxamide	III
90.	<i>Submitted at the 52nd CCFA</i>	4882	1857330-83-9	<i>N</i> -(4-(Cyanomethyl)phenyl)-2-isopropyl-5,5-dimethylcyclohexanecarboxamide	III
91.	<i>Submitted at the 52nd CCFA</i>	4899	1622458-34-7; 2079034-28-7	<i>N</i> -(1-((4-amino-2,2-dioxido-1 <i>H</i> -benzo[<i>c</i>][1,2,6]thiadiazin-5-yl)oxy)-2-methylpropan-2-yl)-2,6-dimethylisonicotinamide	III
92.	<i>Submitted at the 52nd CCFA</i>	4880	2015168-50-8	2-(4-Ethylphenoxy)- <i>N</i> -(1 <i>H</i> -pyrazol-3-yl)- <i>N</i> -(thiophen-2-ylmethyl)acetamide	III
93.	<i>Submitted at the 52nd CCFA</i>	4881	1857331-84-0	<i>N</i> -(3-Hydroxy-4-methoxyphenyl)-2-isopropyl-5,5-dimethylcyclohexanecarboxamide	III
94.	<i>Submitted at the 52nd CCFA</i>	4877	76733-95-4	(<i>E</i>)-3-(3,4-Dimethoxyphenyl)- <i>N</i> -[2-(3-methoxyphenyl)-ethyl]-acrylamide	III
95.	<i>Submitted at the 52nd CCFA</i>	4835	877207-36-8	2,4-Dihydroxy- <i>N</i> -[(4-hydroxy-3-methoxyphenyl)methyl]benzamide	III
96.	<i>Submitted at the 53rd CCFA</i>	4948	1129-69-7	2-Hexylpyridine	II
97.	<i>Submitted at the 53rd CCFA</i>	4958	2308574-23-2	4-Formyl-2-methoxyphenyl <i>l</i> -menthyl glutarate	I
98.	<i>Submitted at the 53rd CCFA</i>	4959	301310-73-	9-Dodecen-12-olide	III

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
			6; 79894-05-6		
99.	<i>Submitted at the 53rd CCFA</i>	4960	13474-59-4	<i>trans-alpha</i> -Bergamotene	I
100.	<i>Submitted at the 53rd CCFA</i>	4961	2369713-22-2	4-Methyltrideca-2 <i>E</i> ,4-dienal	I
101.	<i>Submitted at the 53rd CCFA</i>	4965	1622458-32-5	<i>N</i> -(1-((4-Amino-2,2-dioxido-1 <i>H</i> - benzo[c][1,2,6]thiadiazin-5-yl)oxy)-2-methylpropan-2-yl)isonicotinamide	III
102.	<i>Submitted at the 53rd CCFA</i>	4966	6137-11-7	4-Methylheptan-3-one	II
103.	<i>Submitted at the 53rd CCFA</i>	4967	483-76-1	<i>delta</i> -Cadinene	I
104.	<i>Submitted at the 53rd CCFA</i>	4970	2413115-68-9	2-Methyl-1-(2-(5-(<i>p</i> -tolyl)-1 <i>H</i> -imidazol-2-yl)piperidin-1-yl)butan-1-one	III
105.	<i>Submitted at the 53rd CCFA</i>	4971	18794-84-8	<i>beta</i> -Farnesene	I
106.	<i>Submitted at the 53rd CCFA</i>	4972	23060-14-2	Diethyl mercaptosuccinate	I
107.	<i>Submitted at the 53rd CCFA</i>	4973	2411762-60-0	3-Mercapto-3-methyl-1-pentyl acetate	I
108.	<i>Submitted at the 53rd CCFA</i>	4974	23986-74-5	Germacrene D >85%	I
109.	<i>Submitted at the 53rd CCFA</i>	4977	65210-18-6	10-Hydroxy-4,8-dimethyldec-4-enal	I
110.	<i>Submitted at the 53rd CCFA</i>	4979	142062-38-2	2-(Furan-2-yl)-4,6-dimethyl-1,3,5-dithiazinane	III
111.	<i>Submitted at the 53rd CCFA</i>	4980	2415657-73-5	Mixture of (8 <i>Z</i> ,11 <i>Z</i>)-heptadeca-8,11-dienal and (<i>Z</i>)-heptadec-8-enal	I

C.3- PRIORITY ADDITIONS LIST OF ELEVEN (11) COMPOUNDS PROPOSED FOR SPECIFICATIONS MODIFICATION BY JECFA PRIORITY LIST

History	FEMA No	JECFA No	CAS	Principal Name	Most Recent Specification Evaluation	Status	Update
Old	3488	214	39255-32-8	Ethyl 2-methyl pentanoate	2000 (Session 55)	Full	The Refractive Index does not reflect the material currently in commerce.
Old	2563	315	928-96-1	<i>cis</i> -3-Hexen-1-ol	1998 (Session 51)	Full	The Refractive Index does not reflect the material currently in commerce.
Old	2665	427	89-78-1	Menthol	2018 (Session 86)	Full	The Specific Gravity and Refractive Index could be removed, as they are not meaningful parameters for this substance. The Solidification Point/Melting Point could be added to reflect the material currently in commerce.
Old	3748	433	61597-98-6	<i>l</i> -Menthyl <i>l</i> -lactate	2018 (Session 86)	Full	The Melting Point does not reflect the material currently in commerce
Old	2656	1480	118-71-8	Maltol	2018 (Session 86)	Full	The Melting Point does not reflect the material currently in commerce
Old	3163	1503	1192-62-7	2-Furyl methyl ketone	2018 (Session 86)	Full	The Specific Gravity, Refractive Index and Acid Value could be removed removed, as they are not meaningful parameters for this substance. The Melting Point could be added to reflect the material currently in commerce.
Old		1506	10599-70-9	3-Acetyl-2,5-dimethylfuran	2020 (Session 89)	Full	IOFI proposes to remove the specifications for this material
Old	3159	1520	13679-46-4	Furfuryl methyl ether	2018 (Session 86)	Full	The Minimum Assay Value, Refractive Index, and Specific Gravity do not reflect the material currently in commerce. The Acid Value could be removed as it is not a meaningful parameter for this material.
Old	3539	1338	13877	3,7-Dimethyl-1,3,6-	2004	Full	The Minimum Assay Value does not reflect the material currently in commerce.

History	FEMA No	JECFA No	CAS	Principal Name	Most Recent Specification Evaluation	Status	Update
			-91-3	octatriene	(Session 63)		
Old	2160	1388	125-12-2	Isobornyl acetate	2004 (Session 63)	Full	The Minimum Assay Value does not reflect the material currently in commerce.
Old	3513	499	13679-85-1	2-Methyltetrahydrothiophen-3-one	2000 (Session 55)	Full	The Minimum Assay Value does not reflect the material currently in commerce.

C.4- PRIORITY ADDITIONS LIST OF TEN (10) COMPOUNDS PREVIOUSLY SUBMITTED FOR SPECIFICATIONS MODIFICATION BY JECFA PRIORITY LIST

History	FEMA No	JECFA No	CAS	Principal Name	Most Recent Specification Evaluation	Status	Update
Old	3415	461	505-10-2	(3-Methylthio)propanol	2001 (Session 57)	Full	The Specific Gravity, Solubility Description and possibly Purity does not reflect the material currently in commerce.
Old	3376	500	23550-40-5	4-(Methylthio)-4-methyl-2-pentanone	2000 (Session 55)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	3897	510	75-33-2	2-Propanethiol	2001 (Session 57)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	3475	543	828-26-2	Trithioacetone	2001 (Session 57)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	2911	896	120-57-0	Piperonal	2001 (Session 57)	Full	The Melting Point does not reflect the material currently in commerce.
Old	3557	973	2111-75-3	<i>p</i> -Mentha-1,8-dien-7-al	2018 (Session 86)	Full	The Purity Specification, Acid Value and Specific Gravity do not reflect the material currently in commerce.
Old	2349	1093	622-45-7	Cyclohexyl acetate	2002 (Session 59)	Full	The Specific Gravity does not reflect the material currently in commerce.

Old	2467	1529	97-53-0	Eugenol	2005 (Session 65)	Full	The Density Range does not reflect the material currently in commerce.
Old	4321	1763	116505-60-3	Pyrrolidino-[1,2e]-4H-2,4-dimethyl1,3,5-dithiazine	2007 (Session 68)	Full	The melting point does not reflect the material in commerce.
Old	3507	49	2050-01-3	Isoamyl isobutyrate	1997 (Session 49)	Full	The specific gravity and refractive index does not reflect the material in commerce.

Annex 3**Table B: Food additives to be removed from the JECFA priority list based on lack of provision for data: These additives will not be incorporated into the GSFA**

<i>No.</i>	<i>Substance(s)</i>	<i>General information</i>	<i>Comments about the request</i>	<i>Priority*</i>
1				
2				