



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-fifth Session

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 99TH MEETING OF THE JOINT
FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA)

Matters for information from FAO

(a) FAO's work in the area of food packaging

1. FAO has published reports^{1,2} and a series of related policy briefs that analyse the current and emerging evidence around the various challenges and opportunities to manage food safety in the context of a circular economy ([Food safety in a circular economy](#)). One of the focus areas of this work is related to *food packaging waste and recycling*.

2. Initiatives and innovations to build circular agrifood systems include recycling and reusing food packaging to limit waste outputs. All these initiatives offer considerable promise in improving environmental sustainability and delivering potential gains for socioeconomic sustainability. However, there is growing evidence that contaminants, whether microbiological, chemical or physical, can be introduced and potentially accumulate during these circular processes. Embedding food safety within transformed agrifood systems requires raising food safety outcomes to an equal level of importance as sustainability and economic performance. The characterization of food safety risks underpins the assurance that food is safe throughout the value chain.

3. A review "*Recent and emerging food packaging alternatives: chemical safety risks, current regulations and analytical challenges*"³ has recently been published in the journal *Comprehensive Reviews in Food Science and Food Safety*. The review examines the potential risks and opportunities associated with recycled and bio-based materials used in food packaging, reusable and hybrid packaging, and innovations such as nanotechnologies and active and intelligent packaging. Reviewing regulations governing recent and emerging food packaging materials, the authors find a lack of harmonization among regulatory requirements globally.

4. FAO is continuing to work on the food safety implications of food contact materials (FCMs), exploring innovations, and new solutions in this area.

(b) FAO's work on new foods and production systems

5. New food sources and production systems (NFPS)⁴ can play a critical role in the transformation of our agrifood systems by encouraging dietary shifts and diversifying our current ways of producing food. NFPS are attracting significant interest, driven by international trade, changing consumer preferences, potential sustainability benefits, and innovations in climate-resilient food production systems. However, with increasing attention on these novel foods, questions are arising regarding their safety and regulatory oversight.

6. A recent review⁵ on new food sources and production systems by scientists from the Singapore Food Agency and FAO has been published in the journal *Comprehensive Reviews in Food Science and Food Safety*. The review outlines known food safety hazards associated with NFPS products, in particular, plant-derived proteins, seaweeds, jellyfish, insects, and microbial proteins as well as foods derived from cell-based food production, precision fermentation, vertical farming, and 3D food printing. It was found that, while most food safety hazards linked to new foods have also been identified in traditional foods, some can be unique, arising from new food ingredients, inputs and processes.

¹ <https://openknowledge.fao.org/items/86013cbe-5172-42aa-954a-fcee0e65e935>

² <https://openknowledge.fao.org/items/37b211f8-1acb-42a5-b467-16600145e174>

³ <https://openknowledge.fao.org/items/0e6c2b26-260a-4426-b330-49f72569eb41>

⁴ [New food sources and food production systems](#)

⁵ <https://openknowledge.fao.org/items/167bcc42-5685-4f22-9bb4-cf10eeef2390>

7. The review outlines also the need for stakeholders from governments, the food industry and the research community to work collectively in order to address and communicate the safety of NFPS products. Through multi-stakeholder collaborations, the international community can harness the potential of NFPS in contributing to sustainable and climate-resilient food production.

8. This review is part of the ongoing foresight work by FAO ⁶examining the future of food safety⁷. In this context, FAO gathered experts at the Food Safety Foresight Technical Meeting on New Food Sources and Production Systems⁸ to discuss the food safety hazards and future trends of three new foods:

- *Plant-based food products (that mimic animal-derived foods)*
- *Products from precision fermentation*
- *3D food printing.*

9. The full meeting report along with a series of video interviews and an infographic are available on the FAO website⁹.

(c) Food safety in personalized nutrition: a focus on food supplements and functional foods

10. In recent years, the understanding of how food interacts with molecular mechanisms and influences physiological states has revolutionized people's approach to diet and health. Research has demonstrated that specific nutrients can affect cellular functions, modulate responses, and regulate numerous metabolic pathways through genomic interactions, impacting various health parameters. This evolving knowledge has invigorated the "food is medicine" concept, integrating nutritional interventions into healthcare systems to prevent and treat chronic conditions, improve health outcomes, and promote health equity. The relationship between diet, health, and disease susceptibility has long been known, forming the basis of dietary recommendations. However, by recognizing the significant variations in individual physiological responses to different foods, there is a shift from the traditional 'one size fits all' approach to personalized nutrition, which tailors dietary interventions based on unique genetic makeup, gut microbiota, lifestyle factors, medical conditions, and phenotypic factors to optimize health outcomes and prevent diseases effectively. Personalized nutrition, though gaining substantial recent attention, is deeply rooted in traditional medicine systems such as Ayurveda and Traditional Chinese Medicine, among others, which have long applied empirical knowledge about the health impacts of specific foods. A significant aspect of this personalized approach is the use of food supplements and functional foods, which aim to modulate physiological functions according to individual needs.

11. Since the field of personalized nutrition continues to evolve and expand, ensuring the safety of these products becomes increasingly important, given their perceived safety by consumers and the varying regulatory frameworks across jurisdictions. As part of the food safety foresight programme, FAO is finalizing a report on this topic that will be published in the coming months. The report will provide a comprehensive analysis of the food safety and regulatory implications associated with personalized nutrition, focusing specifically on food supplements and functional foods. It will illustrate examples of regulatory frameworks for these products across different countries and provide insights into trends and innovations. The report will also examine consumer behaviour and will offer different perspectives for a way forward.

(d) Alternative animal source foods: A comprehensive review of the evidence on their benefits and risks for nutrition, environment, livelihoods, and food safety

12. FAO will produce a comprehensive review with related recommendations for the current state of evidence on this topic. To do so FAO has commissioned a series of background reviews of the evidence on the benefits and risks of A-ASFs (Alternative Animal Source Foods) for nutrition, environment, socio-economic considerations, and food safety. FAOs work will include defining A-ASFs and their sub-categories and developing a glossary of relevant terminology and synonyms. In addition to the FAO document, the background papers will be published as scoping/ narrative reviews on the topics mentioned.

⁶ <https://www.fao.org/food-safety/scientific-advice/foresight/en/>

⁷ <https://openknowledge.fao.org/items/45ad5b86-4013-4a53-be29-62761baff1d8>

⁸ <https://openknowledge.fao.org/server/api/core/bitstreams/e58778f3-b3b9-49ed-95d3-6c932016ff14/content>

⁹ [Food safety foresight: Exploring the safety of new foods](#)

Matters for information from WHO**(e) Optimal intake of animal source foods**

13. WHO has initiated work on developing guidelines on the optimal intake of animal source foods which will include guidance on commonly consumed animal source foods (including red meat, dairy and fish) and plant alternatives (legumes, whole grains, nuts/seeds and soy). In addition to health effects of consuming these foods, elements of sustainability, environmental impact, and microbial and chemical risk will be considered when developing the guidance.

(f) Ultra Processed Food

14. WHO is developing guidance on the consumption of highly processed (as known as “ultra-processed”) foods, in a two-step process. The first step will be the development of a more objective, operational definition of ultra-processed foods than is currently used, and thus more amenable to use in applications such as nutrient profile models. The second step will be the development of a WHO guideline on consumption of ultra-processed foods (informed by the operational definition).

(g) Lower-sodium salt substitutes

15. WHO will publish the guideline on the use of lower-sodium salt substitutes (LSSS) in January 2025 to guide policymakers and stakeholders in reducing population sodium intake and lowering the risk of hypertension and related noncommunicable Diseases through a range of public health interventions. The recommendation applies to discretionary use of LSSS where sodium chloride is partially replaced with potassium chloride.

(h) Global elimination of industrially produced *trans*-fatty acids

16. In May 2018, WHO called for the global elimination of industrially produced *trans*-fatty acids (TFA) by 2023. To achieve this, WHO recommends governments to adopt either of the two best-practice policies: 1) Mandatory limit of 2 grams of TFA per 100 grams of total fats and oils in all foods; and 2) Mandatory ban on the production or use of partially hydrogenated oils (PHO) as an ingredient in all foods. WHO has supported countries with the REPLACE action package and capacity-building tools. By the end of 2023, 53 countries implemented best-practice policies, protecting 3.7 billion people globally. While the global elimination target was not fully achieved, remarkable progress was made across all regions¹⁰.

(i) Call for new experts to join the Joint FAO/WHO Expert Committee on Food Additives (JECFA)

17. In the spring of 2025, WHO will issue a call for new experts to join the JECFA. This committee is tasked with assessing contaminants in food, residues of veterinary drugs, and food additives. The invitation is extended to all qualified individuals holding advanced university degrees and possessing relevant expertise in fields such as toxicology, pharmacology, biochemistry, food and chemical toxicology, pathology, epidemiology, new approach methodologies (NAMs) in toxicology, molecular biology, or statistics. The call is open for interested candidates until October 2025. For further details regarding the expert call, the required qualifications, and the application process, please visit the WHO JECFA homepage. [https://www.who.int/groups/joint-fao-who-expert-committee-on-food-additives-\(jecfa\)/calls-for-experts](https://www.who.int/groups/joint-fao-who-expert-committee-on-food-additives-(jecfa)/calls-for-experts)

(j) New Approach Methodologies (NAMs) in Future Food Safety Risk Assessment workshop

18. This workshop is taking place from 18 to 20 June 2025 in Singapore. This event, co-organized by the World Health Organization (WHO) and Nanyang Technological University (NTU) Singapore, aims to bridge the gap between scientific innovation and regulatory frameworks in food safety. Participants will explore the integration of in silico models, in vitro assays, and omics technologies to enhance risk assessments of chemical and biological hazards, reducing reliance on animal testing. The workshop will also address the application of NAMs in evaluating novel foods, fostering global dialogue to advance their adoption in ensuring safer food systems. For more information, please visit the official event page¹¹.

¹⁰ <https://www.who.int/publications/i/item/9789240089549>

¹¹ [https://www.who.int/news-room/events/detail/2025/06/18/default-calendar/new-approach-methodologies-\(nams\)-in-future-food-safety-risk-assessment](https://www.who.int/news-room/events/detail/2025/06/18/default-calendar/new-approach-methodologies-(nams)-in-future-food-safety-risk-assessment)

(k) WHO Alliance for Food Safety

19. On 6-8 May 2024, the WHO Nutrition and Food Safety department hosted the inception meeting for the WHO Alliance for Food Safety in Geneva, Switzerland. This hybrid meeting, organized in collaboration with the United States Centers for Disease Control and Prevention Division of Foodborne Waterborne and Environmental Disease (DFWED US CDC) and the Food And Drug Administration (US FDA) of the United States of America, brought together WHO Collaborating Centers and other institutions with demonstrated leadership and technical competency to support the implementation of the WHO Global Strategy for Food Safety 2022-2030¹² (Strategy) in the area of foodborne disease surveillance and food contamination. To monitor the progress of the implementation of the Strategy and building from the lessons learnt from the Global Foodborne Infectious Disease Network (GFN), WHO proposed this network formed by WHO Collaborating Centers and other institutions focusing on foodborne diseases surveillance. The expected outcomes of the WHO Alliance for Food Safety are to improve foodborne disease surveillance and improve capacity to collect, analyze, and use data related to foodborne diseases and food monitoring to be used for risk assessment and risk management decisions.

(l) Codex Trust Fund

20. In 2024, the Codex Trust Fund (CTF) launched its project output repository which provides access to resource material and products developed with CTF2 support. Documents included in the repository have been officially shared by beneficiary countries of the Codex Trust Fund to serve as examples and inspiration to countries aiming to develop similar products to strengthen the components of their national Codex systems. The repository can be accessed through the CTF website (<https://www.who.int/initiatives/codex-trust-fund/repository-of-project-outputs>) and is updated regularly.

Matters for information from the 99th meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)

21. The results of the 99th meeting (Geneva, 11 June - 20 June 2024) of JECFA on certain food additives are available as follows: the meeting report (WHO Technical Report Series 1056) and the toxicological and dietary exposure monograph (WHO Food Additive Series No 90) are accessible through the WHO JECFA publications website: <https://www.who.int/groups/joint-fao-who-expert-committee-on-food-additives-jecfa/publications>. The specification monographs resulting from the 99th JECFA meeting are published as FAO JECFA Monographs 34, FAO, Rome, 2025. The publication is available on the FAO JECFA website at: <https://doi.org/10.4060/cd3748en>

Requests for scientific advice

22. Both organizations continue to jointly prioritize the requests for scientific advice taking into consideration the criteria proposed by Codex as well as the requests for advice from Member Countries and the availability of resources. A list of all pending requests for scientific advice by JECFA will be posted on the respective FAO and WHO websites.

23. In scheduling the JECFA meetings and developing the agenda, the Joint Secretaries have to take into account the priorities requested by CCFA, CCCF, CCFO and CCRVDF. Due to the increasing requests for scientific advice to JECFA, not all requests can be addressed in the subsequent meeting. In prioritizing the work, the JECFA Secretariat considers existing criteria, on-going Codex work and available resources.

24. The activities of JECFA, which are supported by WHO, primarily rely on extra-budgetary resources from governmental institutions of WHO member states. Recently, there has been a significant reduction in donor contributions for scientific advisory activities, including those related to JECFA. Due to current budgetary limitations, WHO is unable to secure the necessary resources, leading to a need to reduce JECFA operations. Consequently, the JECFA 101 meeting scheduled for July 2025, focusing on veterinary drug residues in food, has been postponed. Additionally, the JECFA 102 meeting scheduled for October 2025 concerning food contaminants will be abbreviated, with only one group of contaminants being assessed. It is premature to speculate on developments for 2026; however, WHO will need to evaluate the possibility of assessing fewer food additives and may also consider a reduction in the frequency and duration of future JECFA meetings in general.

25. To facilitate provision of extra-budgetary resources for scientific advice activities, please contact Dr Markus Lipp, FAO Food Safety and Quality Unit (jecfa@fao.org) and Dr Moez Sanaa, Department of Nutrition and Food Safety, WHO (jecfa@who.int).

¹² <https://www.who.int/publications/i/item/9789240057685>

Actions required as a result of changes in acceptable daily intake (ADI) status and other toxicological recommendations and recommendations related to specifications from JECFA

26. At its 99th meeting, JECFA (i) evaluated the safety of four food additives and four processing aids; (ii) revised the specifications for three food additives and 10 flavouring agents; and (iii) established specifications for four processing aids. Toxicological recommendations or other scientific advice for these food additives are provided in the Annex to this document. For the new and revised specifications please the Annex of CX/FA 25/55/4. CCFA55 **is invited** to consider the recommended actions (presented in the Annex to this document) which might be required following the evaluations of these food additives.

27. At its 99th meeting, JECFA also noted that CCFA prioritized certain food additives for JECFA re-evaluation. JECFA was **extremely disappointed** to find that no new data on the microbiological effects were submitted for natamycin and nisin of relevance to the request from CCFA. In addition, no new toxicological data were submitted for nisin. For polyglycerol esters of fatty acids, no new toxicological data were submitted or found in a literature search. JECFA would like to remind CCFA of the limited resources and recommends that CCFA place greater emphasis on ensuring the availability of **new data** before a food additive is prioritized for JECFA re-evaluation.

28. At its 99th meeting JECFA noted that at its 88th meeting, JECFA concluded that an appropriately refined dietary exposure assessment for sucrose esters of fatty acids (INS 473) and sucrose oligoesters, type I and type II (INS 473a) could not be undertaken using the FAO/WHO Chronic individual food consumption database (CIFOCoss) because of the inability to map it to the large number of food categories with use levels provided. It was concluded that food category mapping between the FoodEx2 categories used for the food consumption data and GSFA food categories was needed.

29. At its 99th meeting JECFA also noted that this issue with calculations of exposure also arose for the dietary exposure assessment of polyglycerol esters of fatty acids (INS 475). JECFA is aware of the work currently being undertaken by a group of CCFA members to map the GSFA food categories to the FoodEx2 food classification system, and requests that the mapping be finalized as soon as practicable. The mapping, together with submissions of food industry data on uses and use levels for food additives under evaluation by JECFA, will enable more refined estimates of dietary exposure to be undertaken for a greater number of countries. This will inevitably better support CCFA by providing clear conclusions on the safety assessments of food additives and will assist in the establishment of its priority list of food additives for re-evaluation by JECFA.

30. At its 99th meeting JECFA reiterated the conclusions from the 95th meeting that, when considering enzymes as processing aids, the submissions from the sponsor did not always conform to the requirements set out in the appendix of section 9.1.4.2 of the second edition of Principles related to specific groups of substances, chapter 9 of Environmental Health Criteria 240. JECFA recommends that sponsors use the checklist (Annex 3) in the JECFA report from its 99th meeting (WHO Technical Report Series 1056) and supply the requested information, at a minimum as a link to the required information, among their submission documents. JECFA asked the JECFA Secretariat to include a reference to the checklist in future calls for data for enzymes. Sponsors are reminded of the requirement to provide a statement detailing the enzyme activity as per the checklist. To clarify, this statement should take the following format: "One unit of XX enzyme activity is defined as the amount of enzyme required to convert one (1) mmole of substrate to product per minute under the conditions of the test". The method that is submitted should be sufficiently detailed to be easy to apply in any laboratory; it should not require unique or expensive equipment (such as an autoanalyser), a calibrant with unique assigned activity or other restricted substances.

Annex

**FOOD ADDITIVES EVALUATED TOXICOLOGICALLY AND/OR CONSIDERED FOR SPECIFICATIONS
AT THE 99TH JECFA MEETING**

Food additives evaluated toxicologically and/or considered for specifications at the 99th JECFA meeting

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
	Adenosine-5'-monophosphate deaminase from <i>Aspergillus sp</i> (JECFA99-1)	The 99 th JECFA concluded that due to the lack of information to confirm the identity of the production organism and whether the test material used in the toxicity studies is representative of the current article of commerce, JECFA could not complete the safety evaluation of this enzyme preparation.	Note that JECFA could not complete the safety evaluation of this enzyme preparation.
163(xi)	Butterfly pea flower extract	Because of the limited nature of the toxicological data and the uncertainties concerning the specifications for the commercial product and the characterization of the test materials in the submitted toxicity studies, the 99 th JECFA was unable to complete the safety assessment of butterfly pea flower extract.	Note that JECFA could not complete the safety evaluation of Butterfly pea flower extract.
	Endo-1,4- β -xylanase from <i>Bacillus subtilis</i> expressed in <i>Bacillus subtilis</i> (JECFA99-2)	The 99th JECFA concluded that dietary exposure to this endo-1,4-β-xylanase enzyme preparation is not anticipated to pose a risk for allergenicity. JECFA identified a NOAEL of 147.3 mg TOS/kg bw per day, the highest dose tested, in a 13-week study in rats. Comparison of this NOAEL with the estimated dietary exposure of 0.008 mg TOS/kg bw per day gives an MOE of more than 18 000. Based on this MOE and the lack of concern for genotoxicity, the 99th JECFA established an ADI "not specified" for endo-1,4-β-xylanase (JECFA99-2) from <i>Bacillus subtilis</i> expressed in <i>Bacillus subtilis</i> when used in the applications specified, at the levels of use specified and in accordance with current GMP.	Note that JECFA established an ADI "not specified" for endo-1,4-β-xylanase from <i>Bacillus subtilis</i> expressed in <i>Bacillus subtilis</i> when used in the applications specified, at the levels of use specified and in accordance with current GMP. Note the new specifications for endo-1,4-β-xylanase from <i>Bacillus subtilis</i> expressed in <i>Bacillus subtilis</i> (see CX/FA 25/55/4).
	Endo-1,4- β -xylanase from <i>Rasamsonia emersonii</i> expressed in <i>Aspergillus niger</i> (JECFA99-3)	The 99th JECFA concluded that the risk of allergenicity upon dietary exposure to this endo-1,4-β-xylanase is low. JECFA identified a NOAEL of 1850 mg TOS/kg bw per day, the highest dose tested in the 13-week study in rats. Comparison of this NOAEL with the highest estimated dietary exposure of 0.380 mg TOS/kg bw per day in toddlers gave a margin of exposure (MOE) of more than 4800. Based on this MOE and lack of concern about genotoxicity, JECFA established an ADI "not specified" for this endo-1,4-β-xylanase (JECFA99-3) from <i>R. emersonii</i> expressed in <i>A. niger</i> when used in the applications specified, at the levels of use specified and in	Note that JECFA established an ADI " not specified " for endo-1,4- β -xylanase from <i>Rasamsonia emersonii</i> expressed in <i>Aspergillus niger</i> when used in the applications specified, at the levels of use specified and in accordance with current GMP.

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
		accordance with GMP.	Note the new specifications for endo-1,4- β -xylanase from <i>Rasamsonia emersonii</i> expressed in <i>Aspergillus niger</i> (see CX/FA 25/55/4).
	Glucosidase from <i>Aspergillus niger</i> expressed in <i>Trichoderma reesei</i> exhibiting α -glucosidase and transglucosidase activity (JECFA99-4a, JECFA99-4b)	The 99th JECFA concluded that dietary exposure to this glucosidase is not anticipated to pose a risk for allergenicity. JECFA also had no concerns about potential genotoxicity of the enzyme concentrate. The Committee identified a NOAEL of 74.8 mg TOS/kg bw per day, the highest dose tested, for the enzyme concentrate in the 18-week study in rats. Comparison of this NOAEL with the estimated dietary exposure of 0.443 mg TOS/kg bw per day gave an MOE of 169. JECFA therefore established an ADI “<i>not specified</i>” for glucosidase from <i>A. niger</i> expressed in <i>T. reesei</i> exhibiting α-glucosidase (JECFA99-4a) and transglucosidase (JECFA99-4b) activity when used in the applications specified, at the levels of use specified and in accordance with GMP.	Note that JECFA established ADI “not specified” for glucosidase from <i>A. niger</i> expressed in <i>T. reesei</i> exhibiting α-glucosidase (JECFA99-4a) and transglucosidase (JECFA99-4b) activity when used in the applications specified, at the levels of use specified and in accordance with GMP. Note the new specifications for glucosidase from <i>A. niger</i> expressed in <i>T. reesei</i> exhibiting α-glucosidase (JECFA99-4a) and transglucosidase (JECFA99-4b) (see CX/FA 25/55/4).
235	Natamycin	The 99th JECFA concluded based on the available data, that there is no concern for the induction of antimicrobial resistance and that the risk of natamycin having a disrupting effect on the microbiome of the human gastrointestinal tract is low. JECFA re-affirmed the ADI of 0–0.3 mg/kg bw for natamycin established by the 20th JECFA. JECFA further noted that the NOAELs in the new 13-week and 1-year studies in rats (42 and 26 mg/kg bw per day, respectively), with the application of a 100-fold uncertainty factor, support the current ADI of 0–0.3 mg/kg bw.	Note that JECFA re-affirmed the ADI of 0–0.3 mg/kg bw for natamycin established by 20th JECFA. Note the revised specifications for natamycin (see CX/FA 25/55/4).
234 ¹³	Nisin A	The 99th JECFA concluded based on the available data, that there is no concern for the induction of antimicrobial resistance, and that the risk of nisin having a disrupting effect on the microbiome of the human gastrointestinal tract is low. The new toxicological information available for this evaluation did not provide any reason to revise the ADI for nisin. JECFA re-affirmed the ADI of 0–2 mg/kg bw for nisin established by established by the 77th JECFA, but noted	Note that JECFA re-affirmed the ADI of 0–2 mg/kg bw for nisin A established by 77th JECFA. Note the revised specifications for nisin A (see CX/FA 25/55/4).

¹³ According to the *Class Names and the International Numbering System for Food Additives* (CXG 36-1989), INS 234 is assigned to nisin and no INS number is designated for nisin A.

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
		that the critical toxicological studies were conducted with nisin A; JECFA therefore concluded that the ADI applies only to nisin A.	
475	Polyglycerol esters of fatty acids	The 99th JECFA noted that at its 17th meeting, JECFA had established an ADI of 0–25 mg/kg bw for polyglycerol esters of fatty acids, based on a long-term study in rats in which there were no effects at 2500 mg/kg bw, the highest dose tested. In the absence of any new toxicological information, the 99th JECFA re-affirmed the ADI of 0–25 mg/kg bw for polyglycerol esters of fatty acids.	Note that JECFA re-affirmed the ADI of 0–25 mg/kg bw for polyglycerol esters of fatty acids established by established by the 17th JECFA. Note the revised specifications for polyglycerol esters of fatty acids (see CX/FA 25/55/4).