

Appendix III

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

(For adoption at Step 5/8)

A. PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES
FROM 92ND JECFAFOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 27, Rome, 2022¹):

Benzoic acid, its salts and derivatives (R)

Collagenase from *Streptomyces violaceoruber* expressed in *S. violaceoruber* (N) β -Glucanase from *Streptomyces violaceoruber* expressed in *S. violaceoruber* (N)Phospholipase A2 from *Streptomyces violaceoruber* expressed in *S. violaceoruber* (R)Riboflavin from *Ashbya gossypii* (INS 101(iv) (N)Ribonuclease P from *Penicillium citrinum* (N)

Food additives considered for specifications only

Modified starches (R)

B. PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES
FROM 95TH JECFAFOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 30, Rome, 2022²):Lipase from *Thermomyces lanuginosus* and *Fusarium oxysporum* expressed in *Aspergillus oryzae* (JECFA95-7) (N)

Spirulina extract (INS 134) (N)

NEW SPECIFICATIONS FOR FLAVOURING AGENTS (FAO JECFA Monographs 30, Rome, 2022²):Alicyclic ketones, secondary alcohols and related esters

Flavouring agent ²	No.	Specifications	Conclusion based on current estimated dietary exposure
Trans-4- <i>tert</i> -butylcyclohexanol	2263	N	No safety concern
Caryophylla-3(4),8-dien-5-ol	2264	N	No safety concern

¹ (M) existing specifications maintained; (N) new specifications; (R) revised specifications; (T) tentative specifications.² Both flavouring agents are in structural class I.