



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-sixth Session

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 100TH MEETING OF THE JOINT
FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA)

Matters for information from FAO

FAO Governing bodies

1. The 44th Session of the FAO Conference was held from 28 June – 4 July 2025. 5 FAO Members agreed by consensus on the Organization's Programme of Work and Budget for the biennium 2026-2027¹.

FAO's 80th Anniversary, World Food Day and FAO Food and Agriculture Museum and its Network (FAO MuNe)²

2. World Food Day 2025, on 16 October 2025, marked FAO's 80th Anniversary with the theme, "Hand in Hand for Better Foods and a Better Future". This underscores the urgent need for collective action to transform agrifood systems across institutions, across borders and within communities. Global collaboration and solidarity are key to building a peaceful, sustainable and prosperous food future where everyone has access to a healthy diet, living in harmony with the planet.

Transforming food and agriculture through a systems approach³

3. This new FAO publication discusses the purpose of transforming food and agriculture through a systems approach to clarify what a systems approach involves in practice across agrifood systems. It explains what a systems approach means in the context of agrifood systems, why it matters and how to adopt it. It advances the operationalization of a systems approach by outlining the key shifts needed to embed systems thinking into policies, programmes, projects, and interventions and illustrating how countries, regions and municipalities are putting these shifts into practice.

Forty-four emerging food innovations by 2050⁴

4. Agrifood systems are undergoing significant changes, in part due to new technological advances and scientific discoveries, as well as a recognized need to shift towards sustainability and resilience. New food sources and production systems (NFPS) are emerging worldwide in response to these changes, potentially altering the food landscape in the next 5 to 25 years. FAO conducted a multi-phase foresight exercise¹⁰ to explore potential food safety implications related to the growing NFPS space. The findings highlighted various social, technological, economic, environmental and political issues that need to be considered and addressed for the safe integration of these innovations into food systems. Continuous monitoring and assessment of emerging NFPS issues will be crucial, with further analysis needed on their long-term implications for food safety and public health.

Food safety in personalized nutrition: a focus on food supplements and functional foods⁵

5. As personalized nutrition gains momentum, food supplements and functional foods are increasingly used to meet individual health needs. However, their growing popularity brings important food safety considerations, including proper dosing, potential interactions with medications, risks of misuse, and the safety of novel ingredients. To address these issues, in April 2025 FAO published the report "Food safety in personalized nutrition: a focus on food supplements and functional foods", which provides a global overview

¹ <https://www.fao.org/newsroom/detail/qu-dongyu-closes-44th-fao-conference-urging-ingenuity--solidarity-and-collective-will/en>

² <https://www.fao.org/world-food-day/en>

³ <https://doi.org/10.4060/cd6071en>

⁴ <https://openknowledge.fao.org/handle/20.500.14283/cd5116en>

⁵ <https://doi.org/10.4060/cd4280en>

of key safety challenges related to these products. The report also reviews regulatory frameworks from different regions and explores consumer perceptions and motivations behind their use. Alongside the report, FAO has released two complementary factsheets.^{6,7}

Food safety foresight: approaches to identify future food safety issues

6. In April 2025, FAO convened a diverse group of global experts in Rome⁸ to discuss several approaches to food safety foresight, advancing the continuous collaborative process to better anticipate future food safety risks and opportunities in food systems. Building on those discussions, FAO published in September 2025 the report *Food safety foresight: approaches to identify future food safety issues*⁹, which brings together best practices, guiding principles and insights from governments, international bodies and the private sector to strengthen foresight capacity worldwide. This process culminated in a December 2025 webinar, “Beyond the horizon: food safety foresight for smarter preparedness and anticipation,”¹⁰ where key findings from the new publication were shared and experts explored strategic approaches to proactively address emerging food safety challenges. Together, these events reflect a harmonised effort to enhance long-term preparedness, foster multisectoral dialogue, and integrate both human expertise and innovative digital tools in food safety foresight.

Matters for information from WHO

WHO has published the Roster of Toxicological and Epidemiological Experts for 2026–2030.

7. These specialists serve as members of the Joint FAO/WHO Expert Committee on Food Additives (JECFA), which has provided science-based risk assessment advice since its establishment in 1956. The 2026–2030 expert roster is available at: WHO Roster of Toxicological and Epidemiological Experts 2026–2030¹¹.

Integration of data from New Approach Methodologies into food chemical safety assessments

8. Advances in science are rapidly expanding the application of New Approach Methodologies (NAMs), including in vitro, in silico, and other non-animal testing methods. However, a clear definition of NAMs is still needed, and their use in food chemical safety evaluation remains limited. WHO and Nanyang Technological University Singapore (NTU), convened a workshop in June 2025 to advance global dialogue on the adoption and practical implementation of NAMs, bridging scientific innovation and regulatory frameworks. Key topics included the current state of NAMs, regulatory and technical challenges, capacity building for low- and middle-income countries, implementation strategies, and future directions.

9. Following the workshop, an update to Environmental Health Criteria (EHC) 240: Principles and Methods for the Risk Assessment of Chemicals in Food was proposed to incorporate NAMs, either through a new chapter or revisions to existing chapters, reflecting best available science. JMPR and JECFA subsequently discussed the feasibility of expanding NAMs use in safety evaluation and recognized the need for clearer, harmonized guidance, despite some NAMs already being in use.

10. In conclusion, JMPR and JECFA agreed to update EHC 240 to provide guidance on general principles for the use of NAMs in the safety assessment of chemicals in food, while remaining adaptable to future scientific and technological developments. A dedicated joint working group is expected to undertake this revision.

Matters for information from FAO and WHO

The 101st meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)

11. The summary report of the JECFA 101st meeting (Geneva, 15 – 21 October 2025) meeting is available on the FAO¹² and WHO¹³ web sites. The full meeting report (WHO Technical Report Series 1061) and the toxicological and dietary exposure monograph (WHO Food Additive Series No 92) will be accessible through the WHO JECFA publications website¹⁴. More information on the meeting is also available here¹⁵.

⁶ <https://openknowledge.fao.org/handle/20.500.14283/cd5143en>

⁷ <https://openknowledge.fao.org/handle/20.500.14283/cd5142en>

⁸ <https://openknowledge.fao.org/handle/20.500.14283/cd5135en>

⁹ <https://doi.org/10.4060/cd6798en>

¹⁰ <https://openknowledge.fao.org/handle/20.500.14283/cd7996en>

¹¹ [https://www.who.int/groups/joint-fao-who-expert-committee-on-food-additives-\(jecfa\)](https://www.who.int/groups/joint-fao-who-expert-committee-on-food-additives-(jecfa))

¹² <https://openknowledge.fao.org/handle/20.500.14283/cd7267en>

¹³ [https://www.who.int/publications/m/item/one-hundred-and-first-meeting-joint-fao-who-expert-committee-on-food-additives-\(jecfa\)](https://www.who.int/publications/m/item/one-hundred-and-first-meeting-joint-fao-who-expert-committee-on-food-additives-(jecfa))

¹⁴ [https://www.who.int/groups/joint-fao-who-expert-committee-on-food-additives-\(jecfa\)/publications](https://www.who.int/groups/joint-fao-who-expert-committee-on-food-additives-(jecfa)/publications)

¹⁵ [Key conclusions and summary report from JECFA's 101st meeting](#)

12. The purpose of the 101st JECFA meeting was to evaluate the safety of certain food contaminants, specifically inorganic and organic arsenic species. Arsenic is on the Priority list of contaminants for evaluation by JECFA, last amended for this contaminant at the Eighteenth session of the Codex Committee on Contaminants in Foods (CCCF).

13. JECFA reaffirmed that inorganic arsenic (iAs) is a known human carcinogen, causing lung, bladder, and skin cancers, and noted that recent studies have strengthened this evidence. Additionally, new research supports an association between arsenic exposure and ischemic heart disease (IHD). Dose-response analyses were conducted for both cancer and IHD, and a benchmark dose lower confidence limit (BMDL0.5) of 0.3 µg/kg body weight per day was selected as the point of departure (POD) for IHD. This value is lower than the cancer-related BMDL0.1 of 1 µg/kg bw per day, offering comparable protection for both outcomes.

14. Exposure assessments showed that in areas with low arsenic contamination in drinking water (<10 µg/L), mean dietary iAs exposure ranged from <0.05 to 0.8 µg/kg bw per day, with high consumers (e.g., seaweed eaters) reaching up to 3.8 µg/kg bw per day. These levels exceed the POD by at least 2.5-fold. In areas with contaminated water (>10 µg/L), mean exposures ranged from 0.4 to 52.5 µg/kg bw per day, with P95 values up to 131.3 µg/kg bw per day, far surpassing the POD. JECFA concluded that health risks are well established in highly contaminated regions and that even moderate contamination poses potential concerns.

15. For dimethylarsenate (DMAV), no human data were available, so a health-based guidance value (HBGV) of 6 µg/kg bw per day was derived from animal studies using an uncertainty factor of 125. Margins of exposure (MOEs) for cancer risk were calculated and found to be adequate, leading to the conclusion that dietary exposure to DMAV is unlikely to pose a health concern, though some uncertainty remains due to possible presence of more hazardous species like DMAIII. Similarly, for methylarsenate (MMAV), an HBGV of 5 µg/kg bw per day was established, and current dietary exposures were considered well below this threshold, indicating low concern. For other organoarsenic species, data were insufficient for risk characterization.

Matters for information from the 100th meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)

16. The results of the 100th meeting (Rome, 10 June - 19 June 2025) of JECFA on certain food additives are available as follows: the meeting report (WHO Technical Report Series 1058) and the toxicological and dietary exposure monograph (WHO Food Additive Series No 91) are accessible through the WHO JECFA publications website: [https://www.who.int/groups/joint-fao-who-expert-committee-on-food-additives-\(jecfa\)/publications](https://www.who.int/groups/joint-fao-who-expert-committee-on-food-additives-(jecfa)/publications). The specification monographs resulting from the 100th JECFA meeting are published as FAO JECFA Monographs 35, FAO, Rome, 2026. The publication is available on the FAO JECFA website at: <https://doi.org/10.4060/cd8076en>.

Requests for scientific advice

17. 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.

18. In scheduling the JECFA meetings and developing the agenda, the Joint Secretaries must consider 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.

19. The activities of JECFA, which are supported by WHO, primarily rely on extra-budgetary resources from governmental institutions of WHO member states. As has been reiterated over the past few years, there has been a notable decline in donor funding for scientific advisory activities, including those associated with JECFA. Due to existing budget constraints, WHO is unable to obtain the required resources, necessitating a reduction in JECFA operations. As a result, the JECFA meeting planned for 2025, which was to address veterinary drug residues in food, has been postponed. Furthermore, the JECFA 101 meeting that took place in October 2025 regarding food contaminants had to be shortened, with only arsenic being evaluated. It is too early to predict developments for 2027 and beyond; however, WHO is continuously assessing the feasibility of conducting fewer and shorter JECFA meetings, consolidating committees, and evaluating a reduced number of chemical substances and food additives overall.

20. WHO wishes to underline that Member States interested in supporting WHO's scientific advice programme, in any form, are encouraged to contact WHO directly to discuss appropriate ways of collaboration. Observers or non-State entities that wish to provide support to scientific advice activities may do so through the WHO Foundation (www.who.foundation), which offers a structured mechanism for such contributions while fully safeguarding WHO's principles of independence, transparency, and integrity. This ensures that any support provided does not compromise the impartiality or scientific objectivity of WHO's work.

21. 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 Simone Raszl Moraes, Department of Nutrition and Food Safety, WHO (jecfa@who.int).

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

22. At its 100th meeting, JECFA evaluated the safety of eight food additives and one processing aid. Toxicological recommendations or other scientific advice for these food additives are provided in attached document Annex. The Committee prepared specifications for six food additives and seven processing aids. For the new and revised specifications please consult the CX/FA 26/56/4, Annex. CCFA56 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.

23. At its 100th meeting, JECFA also made a note regarding requests from CCFA. JECFA noted that a full safety evaluation of a chemical in food requires both hazard characterization and dietary exposure information. In some cases, CCFA has requested only an exposure assessment, but JECFA observed that earlier toxicological evaluations and specifications may be outdated and not reflect current scientific knowledge or new studies. JECFA therefore considers that Codex requests should include updated toxicological data, chemical and technical information, and exposure data to enable a complete safety assessment.

24. At its 100th meeting JECFA acknowledged the work undertaken by Members of CCFA to map the food categories of the GSFA to EFSA's FoodEx2 classification system. This mapping, requested at JECFA's 89th and 99th meetings to support dietary exposure assessments for several food additives, was provided to the JECFA Secretariat in January 2025. It was used at the 100th meeting for the exposure assessments of adipic acid (INS 355) and dioctyl sodium sulfosuccinate (INS 480).

25. At its 100th meeting JECFA noted that the mapping was comprehensive, presented in clear and usable formats, and in some cases assigned multiple GSFA categories to a single FoodEx2 category. This flexibility enables exposure experts to select the most appropriate concentration data based on known use patterns, with assumptions varying as needed across assessments.

26. The mapping, together with submitted use-level information, will facilitate future dietary exposure assessments for a wider range of additives and countries, thereby strengthening the evidence available to CCFA for risk-management decisions and priority setting.

27. At its 100th meeting JECFA concluded that the mapping greatly supported efficient exposure calculations within meeting timeframes and will ensure consistency in future assessments. Use of the CIFOCC database will continue to be determined case-by-case, depending on available data and alternative estimates. JECFA recommends that the mapping be made publicly available to support its consistent international application, including for coding of food consumption databases for submission to FAO/WHO.

28. At its 100th meeting JECFA noted that at its 95th meeting, JECFA could assign only temporary ADIs and prepare tentative specifications for several enzyme preparations due to deficiencies in the data package. The enzyme preparations JECFA95-1, JECFA95-2, JECFA95-3, JECFA95-4, JECFA95-5, JECFA95-6 and JECFA95-9 are listed in CX/FA 26/56/4. JECFA at its 95th meeting furthermore noted that the assays provided relied on enzyme references or calibrants rather than a direct link to an original enzyme assay that could support a meaningful unit definition. As outlined in EHC 240, Chapter 9.1.4.2, each evaluation requires a defined unit of enzyme activity and a validated, direct method for measuring it. These requirements are reflected in items 21 and 22 of the chapter's checklist and were reproduced in Annex 3, Table A3.1 of the JECFA 99th meeting report.

29. In the report from the 95th JECFA meeting, enzyme activities were therefore expressed only in the arbitrary units submitted. At the 100th meeting, JECFA received methods measuring activity in traceable units and data from enzyme preparations using these methods, enabling the revision of specifications to include these methods and unit definitions. Enzyme activities expressed in the new units, activity per gram total enzyme concentrate and activity per mg TOS, —are presented in sections 3.1 and 3.2 of the report.

30. JECFA at its 100th meeting recommends that a future meeting prepare an addendum to update the toxicological monographs for JECFA95-1, JECFA95-2, JECFA95-3, JECFA95-5, JECFA95-6 and JECFA95-9 accordingly.

ANNEX

Food additives evaluated toxicologically and/or considered for specifications at the 100th JECFA meeting

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
355	Adipic acid	At its 100th meeting, JECFA noted that the estimates of dietary exposure calculated at its 100th meeting are overestimated for several reasons. JECFA concluded that most of these conservative dietary exposure estimates greatly exceed the current group ADI of 0–5 mg/kg bw. Further, JECFA noted that there is the potential for exceedances of the current group ADI as a result of normal daily consumption amounts of an individual food. As a consequence JECFA recommends submission of any updated or additional data on use levels of adipic acid in order to refine the estimates of dietary exposure, including: minimum use levels that achieve the technological function of the additive in the range of relevant foods; any further or more specific information on typical use levels; updated information on proposed maximum levels; an updated list of food categories for which uses are actually required; and national estimates of dietary exposure based on individual dietary records and typical use levels. JECFA recommends that an updated toxicological evaluation, including the reassessment of the current group ADI, be conducted.	JECFA noted that the estimates of dietary exposure calculated at its 100th meeting are overestimated. Note that JECFA as consequence recommends the submission of updated and additional data to refine the estimates of dietary exposure to adipic acid. JECFA also recommends that an updated toxicological evaluation, including the reassessment of the current group ADI, be conducted. Note the JECFA request for information to complete the specification.
	Amyloglucosidase (JECFA95-4) from <i>Rasamsonia emersonii</i> expressed in <i>Aspergillus niger</i>	At its 100th meeting, JECFA concluded that dietary exposure to this enzyme is not anticipated to pose a risk for allergenicity. Based on the absence of any treatment-related adverse effects the previous JECFA identified a NOAEL of 1500 mg TOS/kg bw per day, the highest dose tested. At its 95th meeting JECFA concluded that the dietary exposure estimate of 9 mg TOS/kg bw per day was appropriate for use in the evaluation. Comparison of the NOAEL of 1500 mg/kg bw per day with the dietary exposure estimate of 9 mg TOS/kg bw per day yields an MOE of more than 160. Based on this MOE and a lack of concern for allergenicity and genotoxicity, JECFA removed the temporary designation of the previous ADI and established an ADI “not specified”.	Note that JECFA removed the temporary designation of the previous ADI and established an ADI “not specified” for amyloglucosidase (JECFA95-4) from <i>R. emersonii</i> expressed in <i>A. niger</i> when used at the levels specified and in accordance with current GMP. Note the new specifications for amyloglucosidase (JECFA95-4) from <i>R. emersonii</i> expressed in <i>A. niger</i> (see CX/FA 26/56/4).

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
304, 305	ASCORBYL ESTERS (Ascorbyl palmitate and ascorbyl stearate)	At its 100th meeting, JECFA noted new studies that showed that ascorbyl palmitate was rapidly and extensively hydrolysed pre-systemically to ascorbic acid and palmitic acid. Hydrolysis of ascorbyl palmitate is mediated by carboxylesterases, which are also expressed in neonates and infants, albeit at lower levels than in adults. On that basis, JECFA considered that systemic exposure to ascorbyl palmitate would be low for all population subgroups. The 100th meeting withdrew the previously established ADI of 0–1.25 mg/kg bw for ascorbyl palmitate or ascorbyl stearate, or the sum of both. JECFA noted that the previous ADI for ascorbyl palmitate or ascorbyl stearate, or the sum of both, was based on toxicological data for ascorbyl palmitate, and therefore established a group ADI “not specified” for ascorbyl palmitate or ascorbyl stearate, or the sum of both. The 100th meeting noted that ascorbyl stearate specifications need analogous revision and recommended that the additive be included in a future call for data.	Note that JECFA established an established a group ADI “not specified” for ascorbyl palmitate or ascorbyl stearate, or the sum of both. Note the revised specifications for ascorbyl palmitate (see CX/FA 26/56/4). Noted the need to revise the specification for ascorbyl stearate.
410	Carob bean gum	At its 100th meeting, JECFA noted that previously assigned an ADI “not specified” to carob bean gum. However, an ADI does not apply to infants younger than 12 weeks since they might be at risk at lower levels of exposure compared with older age groups. To complete the evaluation, JECFA therefore requested studies in neonatal animals adequate for the evaluation of the safety of carob bean gum in infant formula. Newly submitted unpublished data obtained from a neonatal pig study evaluated at the present meeting allowed JECFA to identify a NOAEL of 2400 mg/kg bw per day, the highest dose tested. Based on the estimated high dietary exposures for infants, JECFA noted that MOEs calculated for the use of carob bean gum at 1000 mg/L and 6000 mg/L in infant formula were 9 and 1.5, respectively. The MOE for the high exposure calculated for infants from the use of carob bean gum at 10 000 mg/L in infant formula was less than 1. The 100th meeting concluded that the MOEs based on carob bean gum concentrations of 1000 and 6000 mg/L in infant formula indicate a low risk; however, the MOE based on a concentration of 10 000 mg/L indicates a potential risk. Based on the available data and considering the short exposure period involved, JECFA concluded that there is no concern for the disruption of the intestinal microbiota by carob bean gum used as a thickener in infant formula.	Note that JECFA concluded that there is no concern for the disruption of the intestinal microbiota by carob bean gum used as a thickener in infant formula.

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
480	Dioctyl sodium sulfosuccinate	The 100th JECFA meeting noted that at its 44th meeting in 1995, JECFA established an ADI of 0–0.1 mg/kg bw for dioctyl sodium sulfosuccinate (DSS). The high (P95) dietary exposure estimates of DSS of up to 0.30 mg/kg bw per day for children aged 1–17 years could exceed this ADI. The estimates for adults were all below the ADI. Considering that (i) the dietary exposure estimates are conservative because of the assumptions that all soft drinks that could contain DSS do contain this food additive (although other food additives that perform the same function in foods are available) and, when DSS is used, it will always be present at the maximum and/or average use levels; and (ii) the ranges of exposure estimates based on only maximum use levels were comparable to those based on a combination of maximum and average use levels, JECFA concluded that the use of DSS as a food additive in soft drinks and fruit-flavoured water-based desserts does not pose a safety concern. The 100th meeting JECFA noted that any further increases in exposure to DSS, for example as a result of higher use levels or an extension of its use in other food categories, would warrant an updated toxicological evaluation, including a reassessment of the current ADI (which was established 30 years ago).	Note that JECFA concluded that the use of DSS as a food additive in soft drinks and fruit-flavoured water-based desserts does not pose a safety concern. Note that JECFA recommended any further increases in exposure to DSS, for example as a result of higher use levels or an extension of its use in other food categories, would warrant an updated toxicological evaluation, including a reassessment of the current ADI
165	Gardenia (Genipin) blue	At its 100th meeting; JECFA identified a NOAEL of 50 mg/kg bw per day for geniposide based on hepatotoxic effects observed at the next higher dose in a 26-week oral toxicity study in rats. JECFA also identified a NOAEL of 50 mg/kg bw per day for genipin based on hepatotoxic effects observed at the highest dose in a 21- day oral toxicity study in mice. No longer-term oral toxicity studies on genipin were available. JECFA selected the NOAEL of 700 mg/kg bw per day for the Gardenia Blue polymer from the carcinogenicity study as a point of departure for the safety evaluation of Gardenia (Genipin) Blue. The 100th meeting JECFA established an ADI of 0–7 mg/kg bw per day for the Gardenia (Genipin) Blue, expressed on the basis of the Gardenia Blue polymer, by applying an uncertainty factor of 100 to the NOAEL to account for inter- and intraspecies variabilities. Comparison of the NOAEL of 50 mg/kg bw per day with the theoretical high dietary exposure to geniposide of 1 µg/kg bw per day yields an MOE of 50 000. Based on this MOE and no concern for 3 genotoxicity, JECFA concluded that dietary exposure to geniposide as an impurity in Gardenia (Genipin) Blue does not pose a safety concern.	Note that JECFA established an ADI of 0–7 mg/kg bw per day for the Gardenia (Genipin) Blue, expressed on the basis of the Gardenia blue polymer Note the new specifications for Gardenia (Genipin) blue (see CX/FA 25/56/4).

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
246	Glycolipids	At its 100th meeting, JECFA noted that a proportion of the glycolipids is hydrolysed by intestinal microflora to their components, namely glucose, xylose, acetate, isovalerate and long-chain fatty acids, and the remaining unchanged glycolipids are eliminated in the faeces. JECFA further noted that the hydrolysis products are normal components of the human diet. The 100th meeting JECFA therefore established an ADI “not specified” for glycolipids. JECFA noted the high dietary exposure estimates of 3.3 mg/kg bw per day for children aged 2–5 years in the USA and 1.3 mg/kg bw per day for adults in Europe. JECFA concluded that these dietary exposure estimates did not raise any safety concerns	Note that JECFA established an ADI “not specified” for glycolipids. Note the new specifications for glycolipids (see CX/FA 26/56/4).
392	Rosemary extract	At its 100th meeting, JECFA noted that BMDL₂₀ of 97 mg/kg bw per day expressed as carnosic acid plus carnosol was calculated for a new study on thyroid hormone levels in rat pups from dams treated with rosemary extract in the diet during pregnancy and lactation. This BMDL₂₀ is higher than the NOAEL of 64 mg/kg bw per day, expressed as carnosic acid plus carnosol, on which the current temporary ADI for rosemary extract is based. In the derivation of the temporary ADI of 0–0.3 mg/kg bw per day, an additional uncertainty factor of 2 was incorporated into the overall uncertainty factor of 200 to account for the absence of studies to elucidate the potential developmental and reproductive toxicity of rosemary extract. This factor is no longer necessary. The temporary ADI of 0–0.3 mg/kg bw per day (expressed as carnosic acid and carnosol) was therefore withdrawn and an ADI of 0–0.6 mg/kg bw per day (expressed as carnosic acid and carnosol) was established. Estimated high dietary exposures to rosemary extract (expressed as carnosic acid plus carnosol) based on naturally occurring sources combined with dietary exposures from added sources at typical use levels were up to 0.84 mg/kg bw per day for children and up to 0.32 mg/kg bw per day for adults. The MOE between the BMDL₂₀ for reduction in T4 levels in pups and the estimated high dietary exposure for children is greater than 100, and is considered sufficient. The 100th meeting JECFA therefore did not consider the slight exceedance of the ADI, which was only by children, as a safety concern.	Note that JECFA withdrawn the temporary ADI of 0–0.3 mg/kg bw per day (expressed as carnosic acid and carnosol) and an ADI of 0–0.6 mg/kg bw per day (expressed as carnosic acid and carnosol) was established.
	Thaumatococcus	At its 100th meeting, JECFA noted that based on the amino acid sequence similarity of thaumatin I, thaumatin II and recombinant thaumatin II, JECFA revised the ADI “not specified” for thaumatin (INS No. 957) to a group ADI “not specified” including thaumatin (INS No. 957) and thaumatin II produced by recombinant methods in the seeds of the tobacco plant <i>Nicotiana tabacum</i>.	Note that JECFA revised the ADI “not specified” for thaumatin (INS No. 957) to a group ADI “not specified” including thaumatin (INS No. 957) and thaumatin II produced by

INS Number	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
		The high dietary exposure to thaumatin was estimated to be up to 0.33 mg/kg bw per day for children. The 100th meeting JECFA concluded that the dietary exposure to thaumatin does not present a safety concern. At its 100th meeting, JECFA recommended that the specifications for thaumatin (INS No. 957) be updated.	recombinant methods in the seeds of the tobacco plant <i>Nicotiana tabacum</i>. Note the new specifications for Thaumatin II (see CX/FA 26/56/4).