BOOK REVIEW


This report represents the conclusions of a Joint FAO/WHO Expert Committee convened to evaluate the safety of various food additives, including flavouring agents, with a view to recommending acceptable daily intakes (ADIs) and to preparing specifications for identity and purity. The Committee also evaluated the risk posed by two food contaminants, with the aim of advising on risk management options for the purpose of public health protection.

Specifications for the following food additives were revised: maltol and ethyl maltol, nisin preparation, pectins, polyvinyl alcohol, and sucrose esters of fatty acids. Specifications for the following flavouring agents were revised: maltol and ethyl maltol, maltyl isobutyrate, 3-acetyl-2,5-dimethylfuran and 2,4,5-trimethyl-delta-oxazoline (Nos 1482,1506 and 1559), and monomenthyl glutarate (No. 1414), as well as the method of assay for the sodium salts of certain flavouring agents.

Annexed to the report are tables summarizing the Committee’s recommendations for intakes and toxicological evaluations of the food additives and contaminants considered.

Contents: 1. Introduction; 2. General considerations; 3. Specific food additives (other than flavouring agents); 4. Flavouring agents; 5. Contaminants; 6. Future work; 7. Recommendations, Acknowledgements, References. Annex 1: Reports and other documents resulting from previous meetings of the Joint FAO/WHO Expert Committee on Food Additives; Annex 2: Acceptable daily intakes, other toxicological information and information on specifications; Annex 3: Further information required or desired; Annex 4: Summary of the safety evaluation of secondary components for flavouring agents with minimum assay values of less than 95%.