

**WHO FOOD  
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# **Safety evaluation of certain food additives**

Prepared by the  
Seventy-first meeting of the Joint FAO/WHO  
Expert Committee on Food Additives (JECFA)



**Food and Agriculture  
Organization of the  
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# Safety Evaluation Of Certain Food Additives Who Food Additives Series 44

**Joint FAO/WHO Expert Committee on  
Food Additives. Meeting, Food and  
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## **Safety Evaluation Of Certain Food Additives Who Food Additives Series 44:**

**Safety Evaluation of Certain Food Additives** Joint FAO/WHO Expert Committee on Food Additives. Meeting, World Health Organization, 2009 IPCS International Programme on Chemical Safety *Safety evaluation of certain food additives and contaminants*, 2020-07-15 **Safety evaluation of certain food additives**, 2021-12-27 [Safety evaluation of certain food additives](#) World Health Organization, Food and Agriculture Organization of the United Nations, 2022-05-26

**Safety evaluation of certain food additives : Prepared by the ninety-second meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)** World Health Organization, Food and Agriculture Organization of the United Nations, 2023-06-23 The monographs contained in this volume were prepared at the ninety second meeting of the Joint Food and Agriculture Organization of the United Nations FAO World Health Organization WHO Expert Committee on Food Additives JECFA which met virtually from 7 18 June 2021 These monographs summarize the data on specific food additives reviewed by the Committee **Safety evaluation of certain food additives: Prepared by the eighty-seventh meeting of the Joint FAO/WHO Expert Committee Committee on Food Additives (JECFA)** World Health Organization, Food and Agriculture Organization of the United Nations, 2024-05-31 This volume contains monographs prepared at the eighty seventh meeting of the Joint FAO WHO Expert Committee on Food Additives JECFA which met in Rome Italy from 4 to 13 June 2019 Author The toxicological and dietary exposure monographs in this volume summarize the safety and or dietary exposure data on specific food additives black carrot extract Brilliant Black PN carotenoids provitamin A gellan gum potassium polyaspartate and rosemary extract Author This volume and others in the WHO Food Additives series contain information that is useful to those who produce and use food additives and veterinary drugs and those involved with controlling contaminants in food government and food regulatory officers industrial testing laboratories toxicological laboratories and universities Author *Safety evaluation of certain food additives: Prepared by the ninety-fifth meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)* World Health Organization, Food and Agriculture Organization of the United Nations, 2023-10-04 This volume contains monographs prepared at the ninety fifth meeting of the Joint FAO WHO Expert Committee on Food Additives JECFA which met virtually during 6 17 and 22 June 2022 The toxicological and dietary exposure monographs in this volume summarize the safety and dietary exposure data on eight specific food additives amylase JECFA95 1 and JECFA95 2 from *Geobacillus stearothermophilus* expressed in *Bacillus licheniformis* amylase JECFA95 3 from *Rhizomucor pusillus* expressed in *Aspergillus niger* amyloglucosidase JECFA95 4 from *Rasamsonia emersonii* expressed in *Aspergillus niger* asparaginase JECFA95 5 from *Pyrococcus furiosus* expressed in *Bacillus subtilis* amylase JECFA95 6 from *Bacillus flexus* expressed in *Bacillus licheniformis* lipase JECFA95 7 from *Thermomyces lanuginosus* and *Fusarium oxysporum* expressed in *Aspergillus oryzae* and xylanase JECFA95 9 from *Bacillus licheniformis* expressed in *Bacillus licheniformis* An addendum summarizes the safety and dietary exposure data on a group

of related flavouring agents alicyclic ketones secondary alcohols and related esters This volume and others in the WHO Food Additives series contain information that is useful to those who produce and use food additives and veterinary drugs those involved in the control of contaminants in food government and food regulatory officers industrial testing laboratories toxicological laboratories and universities

**Safety evaluation of certain food additives: Prepared by the ninety-sixth meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)** World Health Organization, Food and Agriculture Organization of the United Nations, 2024-05-30 The monographs contained in this volume were prepared at the ninety sixth meeting of the Joint Food and Agriculture Organization of the United Nations FAO World Health Organization WHO Expert Committee on Food Additives JECFA which met at WHO headquarters in Geneva Switzerland on 27 June 6 July 2023 Author These monographs summarize the data on specific food additives including flavouring agents reviewed by the Committee Author

**Safety evaluation of certain food additives and contaminants: Prepared by the eightieth meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA. [Author] Supplement 2: Pyrrolizidine alkaloids** World Health Organization, Food and Agriculture Organization of the United Nations, 2024-05-31 This volume contains monographs prepared at the eightieth meeting of the Joint FAO WHO Expert Committee on Food Additives JECFA which met in Rome Italy from 16 to 25 June 2015 Author The toxicological and dietary exposure monograph in this volume summarizes the safety and dietary exposure data on a contaminant group pyrrolizidine alkaloids discussed at the eightieth meeting Author Monographs on seven food additives discussed at that meeting have been previously published in the WHO Food Additives series FAS 71 and a monograph on a second contaminant group non dioxin like polychlorinated biphenyls has been published as a separate supplement in the WHO Food Additives series Author This volume and others in the WHO Food Additives series contain information that is useful to those who produce and use food additives and veterinary drugs and those involved with controlling contaminants in food government and food regulatory officers industrial testing laboratories toxicological laboratories and universities Author

**Safety Evaluation of Certain Food Additives and Contaminants** Joint FAO/WHO Expert Committee on Food Additives. Meeting, World Health Organization, 2013 This volume contains monographs prepared at the seventy seventh meeting of the Joint FAO WHO Expert Committee on Food Additives JECFA which met in Rome Italy from 4 to 13 June 2013 The toxicological monographs in this volume summarize the safety data on three food additives advantame glucoamylase from *Trichoderma reesei* expressed in *Trichoderma reesei* and nisin Toxicological and dietary exposure information and information on specifications for all of the food additives and contaminants considered by the Committee are annexed to the volume This volume and others in the WHO Food Additives series contain information that is useful to those who produce and use food additives and veterinary drugs and those involved with controlling contaminants in food government and food regulatory officers industrial testing laboratories toxicological laboratories and universities

Safety Evaluation of Certain Food Additives and Contaminants Joint FAO/WHO Expert

Committee on Food Additives. Meeting, World Health Organization, 2008-01-04 This volume contains monographs prepared at the sixty eighth meeting of the Joint FAO WHO Expert Committee on Food Additives JECFA which met in Geneva Switzerland from 19 to 28 June 2007 The toxicological monographs in this volume summarize the safety data on a number of food additives acidified sodium chlorite asparaginase from *Aspergillus oryzae* expressed in *Aspergillus oryzae* carrageenan and processed *Euchema* seaweed cyclotetraglucose and cyclotetraglucose syrup isoamylase from *Pseudomonas amyloclavata* magnesium sulfate phospholipase A1 from *Fusarium venenatum* expressed in *Aspergillus oryzae* sodium iron III ethylenediaminetetraacetic acid EDTA and steviol glycosides Monographs on eight groups of related flavouring agents evaluated by the Procedure for the Safety Evaluation of Flavouring Agents are also included This volume also contains monographs summarizing the toxicological and intake data for the contaminants aflatoxins and ochratoxin A This volume and others in the WHO Food Additives series contain information that is useful to those who produce and use food additives and veterinary drugs and those involved with controlling contaminants in food government and food regulatory officers industrial testing laboratories toxicological laboratories and universities

*Evaluation of certain food additives: ninety-sixth report of the Joint FAO/WHO Expert Committee on Food Additives* World Health Organization, Food and Agriculture Organization of the United Nations, 2024-03-14 The Ninety sixth meeting of the Joint Food and Agriculture Organization of the United Nations FAO World Health Organization WHO Expert Committee on Food Additives JECFA Geneva 27 June to 6 July 2023 The report represents JECFA evaluations of technical toxicological and epidemiological data including the occurrence of and dietary exposure to the food additive aspartame The report also summarizes JECFA assessment of the dietary exposure to two groups of flavouring agents esters of aliphatic acyclic primary alcohols with branched chain aliphatic acyclic acids and hydroxy and alkoxy substituted benzyl derivatives and the revised specifications for eight flavouring agents

**Safety evaluation of certain food contaminants: Prepared by the ninety-third meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)** World Health Organization, Food and Agriculture Organization of the United Nations, 2024-05-30 This volume contains a monograph prepared at the ninety third meeting of the Joint FAO WHO Expert Committee on Food Additives JECFA which met virtually from 24 March 1 April 2022 Author The monograph addendum in this volume summarizes the data on a contaminant group trichothecenes T 2 and HT 2 toxins discussed at the ninety third meeting Author This volume and others in the WHO Food Additives series contain information that is useful to those who produce and use food additives and veterinary drugs and those involved with controlling contaminants in food government and food regulatory officers industrial testing laboratories toxicological laboratories and universities Author

**Evaluation of Certain Food Additives** Joint FAO/WHO Expert Committee on Food Additives. Meeting, World Health Organization, 2015-04-17 This report represents the conclusions of a Joint FAO WHO Expert Committee convened to evaluate the safety of various food additives including flavouring agents and to prepare specifications for identity and purity The first

part of the report contains a general discussion of the principles governing the toxicological evaluation of and assessment of dietary exposure to food additives including flavouring agents. A summary follows of the Committee's evaluations of technical toxicological and dietary exposure data for eight food additives: Benzoe tonkinensis, carrageenan, citric and fatty acid esters of glycerol, gardenia yellow, lutein esters from *Tagetes erecta*, octenyl succinic acid modified gum arabic, octenyl succinic acid modified starch, paprika extract and pectin, and eight groups of flavouring agents: aliphatic and alicyclic hydrocarbons, aliphatic and aromatic ethers, ionones and structurally related substances, miscellaneous nitrogen containing substances, monocyclic and bicyclic secondary alcohols, ketones and related esters, phenol and phenol derivatives, phenyl substituted aliphatic alcohols and related aldehydes and esters, and sulfur containing heterocyclic compounds. Specifications for the following food additives were revised: citric acid, gellan gum, polyoxyethylene 20 sorbitan monostearate, potassium aluminium silicate and Quillaia extract. Type 2 Annexed to the report are tables summarizing the Committee's recommendations for dietary exposures to and toxicological evaluations of all of the food additives and flavouring agents considered at this meeting.

Safety evaluation of certain contaminants in food World Health Organization, Food and Agriculture Organization of the United Nations, 2023-07-14

Safety Evaluation of Certain Contaminants in Food Joint FAO/WHO Expert Committee on Food Additives. Meeting, 2006-01-01

Evaluation of Certain Food Additives World Health Organization, 2019-02-20

This report represents the conclusions of a Joint FAO/WHO Expert Committee (JECFA) convened to evaluate the safety of various food additives including flavouring agents with a view to concluding on safety concerns and to prepare specifications for the identity and purity of the food additives. The first part of the report includes updates on the work of the Codex Committee on Food Additives (CCFA) since the eighty-fourth meeting of JECFA and on activities relevant to JECFA with regard to the Environmental Health Criteria 240 Principles and methods for the risk assessment of chemicals in food (EHC 240). Following is a summary of the Committee's evaluations of technical toxicological and dietary exposure data for eight food additives other than flavouring agents: anionic methacrylate copolymer, basic methacrylate copolymer, erythrosine, indigotine, lutein and lutein esters from *Tagetes erecta* and zeaxanthin, synthetic neutral methacrylate copolymer, sorbitol syrup and spirulina extract, and eight groups of flavouring agents: alicyclic primary alcohols, aldehydes, acids and related esters, carvone and structurally related substances, furan substituted aliphatic hydrocarbons, alcohols, aldehydes, ketones, carboxylic acids and related esters, sulfides, disulfides and ethers, linear and branched chain aliphatic unsaturated unconjugated alcohols, aldehydes, acids and related esters, maltol and related substances, menthol and structurally related substances, miscellaneous nitrogen containing substances and saturated aliphatic acyclic branched chain primary alcohols, aldehydes and acids. Specifications and analytical methods were revised for the following food additives other than flavouring agents: cassia gum, citric and fatty acid esters of glycerol, CITREM glycerol ester of wood rosin, GEWR and modified starches. Annexed to the report are tables summarizing the Committee's recommendations for dietary exposures to all of the food additives as well as toxicological information dietary

exposures and information on specifications      **Evaluation of certain food additives** ,2021-07-08      **Evaluation of certain food additives and contaminants** World Health Organization, Food and Agriculture Organization of the United Nations, 2022-11-23      **Safety Evaluation of Certain Mycotoxins in Food** Joint FAO/WHO Expert Committee on Food Additives. Meeting, Food and Agriculture Organization of the United Nations, 2001 This volume contains monographs prepared at the fifty sixth meeting of the Joint FAO WHO Expert Committee on Food Additives JECFA Five mycotoxins or groups of mycotoxins that contaminate food commodities were evaluated at the meeting aflatoxin M1 fumonisins B1 B2 and B3 ochratoxin A deoxynivalenol and T 2 and HT 2 toxins The monographs in this volume summarize the data that were reviewed on these contaminants including information on metabolism and toxicity epidemiology analytical methods for their measurement in food commodities sampling protocols effects of processing levels and patterns of contamination of food commodities food consumption and prevention and control Based upon this information the Committee assessed the risks associated with intake of these mycotoxins

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