EFSA CEF Panel (EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids), 2014. Scientific Opinion on Flavouring Group Evaluation 200 (FGE.200): 74 α, β-unsaturated aldehydes and precursors from subgroup 1.1.1 of FGE.19
Publication: Commissioned - peer-review › Report – Annual report year: 2014

Publication: Commissioned - peer-review › Report – Annual report year: 2014

Publication: Commissioned - peer-review › Report – Annual report year: 2014

Publication: Commissioned - peer-review › Report – Annual report year: 2014

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Publication: Commissioned - peer-review › Report – Annual report year: 2014

EFSA CEF Panel (EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids), 2014. Scientific Opinion on Flavouring Group Evaluation 82, Revision 1 (FGE.82Rev1): Consideration of Epoxides evaluated by the JECFA (65th meeting)
Publication: Commissioned - peer-review › Report – Annual report year: 2014

Publication: Commissioned - peer-review › Report – Annual report year: 2014

EFSA CEF Panel (EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids), 2014. Scientific Opinion on Flavouring Group Evaluation 94, Revision 2 (FGE.94Rev2): Consideration of aliphatic amines and amides evaluated in an addendum to the group of aliphatic and aromatic amines and amides evaluated by the JECFA (68th meeting)
EFSA CEF Panel (EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids), 2013. Scientific Opinion on Flavouring Group Evaluation 93, Revision 1 (FGE.93Rev1)
Publication: Commissioned - peer-review › Report – Annual report year: 2013

EFSA CEF Panel (Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids, 2013. Scientific Opinion on Flavouring Group Evaluation 207 (FGE.2 07 )
Publication: Commissioned - peer-review › Report – Annual report year: 2013

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion Flavouring Group Evaluation 23, Revision 4 (FGE.23Rev4): Aliphatic, alicyclic and aromatic ethers including anisole derivatives from chemical groups 15, 16, 22, 26 and 30
Publication: Commissioned - peer-review › Report – Annual report year: 2013

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 06, Revision 4 (FGE.06Rev4): Straight - and branched - chain aliphatic unsaturated primary alcohols, aldehydes, carboxylic acids and esters from chemical groups 1, 3 and 4
Publication: Commissioned - peer-review › Report – Annual report year: 2013

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 208 (FGE.208): Consideration of genotoxicity data on representatives for 10 alicyclic aldehydes with the α, β - unsaturation in ring / side - chain and precursors from chemical subgroup 2.2 of FGE.19 by EFSA
Publication: Commissioned - peer-review › Report – Annual report year: 2013

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 224 (FGE.224): Consideration of genotoxic potential for two α,β - unsaturated thiophenes from subgroup 5.2 of FGE.19 by EFSA.
Publication: Commissioned - peer-review › Report – Annual report year: 2013

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 305 (FGE.305): L - Methionylglycine of chemical group 34
Publication: Commissioned - peer-review › Report – Annual report year: 2013

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 63, Revision 2 (FGE.63Rev2): Consideration of aliphatic secondary alcohols, ketones and related esters evaluated by JECFA (59 th and 6 9 th meetings) structurally related to saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branched - chain carboxylic acids evaluated by EFSA in FGE.07 Rev4
Publication: Commissioned - peer-review › Report – Annual report year: 2013

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 304 (FGE.304): Five carboxamides from chemical group 30
Publication: Commissioned - peer-review › Report – Annual report year: 2013

EFSA EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 99 (FGE.99): Consideration of furanone derivatives evaluated by the JECFA (63rd, 65th and 69th meetings)
Publication: Research - peer-review › Report – Annual report year: 2012

EFSA EFSA Panel on Food Contact Material, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 201Rev1: 2-Alkylated, aliphatic, acyclic alpha,beta-unsaturated aldehydes and precursors, with or without additional double-bonds, from chemical subgroup 1.1.2 of FGE.19
Publication: Research - peer-review › Report – Annual report year: 2012

EFSA Panel on Food Contact Material, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 222: Consideration of genotoxicity data on representatives for alpha,beta-unsaturated furyl derivatives with the α,β-unsaturation in the side chain from subgroup 4.6 of FGE.19 by EFSA.
EFSA Panel on Food Contact Material, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 47, Revision 1: Bi- and tricyclic secondary, ketones and related esters from chemical groups 7 and 8

EFSA Panel on Food Contact Material, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 51, Revision 1: Consideration of alicyclic ketones and secondary alcohols and related esters evaluated by the JECFA (59th meeting) structurally related to alicyclic ketones secondary alcohols and related esters in FGE.09Rev3 (2011)

EFSA Panel on Food Contact Material, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 73, Revision 1: Consideration of alicyclic primary alcohols, aldehydes, acids and related esters evaluated by JECFA (59th meeting) structurally related to primary saturated or unsaturated alicyclic alcohol, aldehyde, and esters evaluated by EFSA in FGE.12Rev2 (2011)

EFSA Panel on Food Contact Material, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 08, Revision 4 (FGE.08Rev4): Aliphatic and alicyclic mono-, di-, tri-, and polysulphides with or without additional oxygenated functional groups from chemical groups 20 and 30

EFSA Panel on Food Contact Material, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 08, Revision 5 (FGE.08Rev5): Aliphatic and alicyclic mono-, di-, tri-, and polysulphides with or without additional oxygenated functional groups from chemical groups 20 and 30

EFSA Panel on Food Contact Material, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 10, Revision 3 (FGE.10Rev3): Aliphatic primary and secondary saturated and unsaturated alcohols, aldehydes, acetals, carboxylic acids and esters containing an additional oxygenated functional group and lactones from chemical groups 9, 13 and 30

EFSA Panel on Food Contact Material, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 12, Revision 3 (FGE.12Rev3): Primary saturated or unsaturated alicyclic alcohol, aldehyde, acid, and esters from chemical group 7

EFSA Panel on Food Contact Material, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 204 (FGE.204): Consideration of genotoxicity data on representatives for 18 mono-unsaturated, aliphatic, α,β-unsaturated ketones and precursors from chemical subgroup 1.2.1 of FGE.19 by EFSA

EFSA Panel on Food Contact Material, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 205 (FGE.205): Consideration of genotoxicity data on representatives for 13 α,β-unsaturated aliphatic ketones with terminal double bonds and precursors from chemical subgroup 1.2.2 of FGE.19 by EFSA

EFSA Panel on Food Contact Material, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 20, Revision 4 (FGE.20Rev4): Benzyl alcohol, benzoic acid, a related acetal, benzoic acid, and related esters from chemical groups 23 and 30
EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 11, Revision 2 (FGE.11Rev2): Aliphatic dialcohols, diketones, and hydroxyketones from chemical groups 8 and 10
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 12, Revision 2 (FGE.12Rev2): Primary saturated or unsaturated alicyclic alcohol, aldehyde, acid, and esters from chemical group 7
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 13, Revision 2 (FGE.13 Rev2) Furfuryl and furan derivatives with and without additional side-chain substituents and heteroatoms from chemical group 14
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 17, Revision 2 (FEG.17Rev2): Pyrazine derivatives from chemical group 24
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 17, Revision 3 (FGE.17Rev3): Pyrazine derivatives from chemical group 24
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 18, Revision 2 (FGE.18Rev2): Aliphatic, alicyclic and aromatic saturated and unsaturated tertiary alcohols, aromatic tertiary alcohols and their esters from chemical groups 6 and 8
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 206 (FGE.206): Consideration of genotoxicity data on representatives for 12 alpha,beta-unsaturated ketones and precursors from chemical subgroup 1.2.3 of FGE.19 by EFSA
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 209 (FGE.209): Consideration of genotoxicity data on one alpha,beta-unsaturated aldehyde from chemical subgroup 2.3 of FGE.19 by EFSA
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 20, Revision 3 (FGE.20Rev3): Benzyl alcohols, benzaldehydes, a related acetal, benzoic acids, and related esters from chemical groups 23 and 30
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 211 (FGE.211): Consideration of genotoxicity data on representatives for one alpha, beta-unsaturated ketone and three precursors from chemical subgroup 2.5 of FGE.19 by EFSA
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 212 Rev1 (FGE.212 Rev1):alpha,beta-Unsaturated alicyclic ketones and precursors from chemical subgroup 2.6 of FGE.19
Publication: Research - peer-review › Report – Annual report year: 2011
EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 218, Revision 1 (FGE.218Rev1): alpha,beta-Unsaturated aldehydes and precursors from subgroup 4.2 of FGE.19: Furfural derivatives
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 21, Revision 2 (FGE.21Rev2): Thiazoles, thiophene, thiazoline and thienyl derivatives from chemical group 29. Miscellaneous substances from chemical group 30
Publication: Research - peer-review › Report – Annual report year: 2011

Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 22, Revision 1 (FGE.22Rev1): Ring substituted phenolic substances from chemical groups 21 and 25
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 23, Revision 2 (FGE.23Rev2): Aliphatic, alicyclic and aromatic ethers including anisole derivatives from chemical groups 15, 16, 22, 26 and 30
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 23, Revision 3 (FGE.23Rev3): Aliphatic, alicyclic and aromatic ethers including anisole derivatives from chemical groups 15, 16, 22, 26 and 30
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 25, Revision 2 (FGE.25Rev2): Aliphatic and aromatic hydrocarbons from chemical group 31
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 300 (FGE.300): One cyclo-aliphatic amide from chemical group 33
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 301 (FGE.301): A sulphur substituted pyrimidin-derivative and its hydrochloride salt
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 303 (FGE.303): Spilanthol from chemical group 30
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 308 (FGE.308): Glucose Pentaacetate and Sucrose Octaacetate
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 309 (FGE.309): Sodium Diacetate
Publication: Research - peer-review › Report – Annual report year: 2011
EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 30, Revision 1 (FGE.30Rev1): 4-Prop-1-enylphenol and 2-methoxy-4-(prop-1-enyl)phenyl 3-methylbutyrate from chemical group 17

Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 310 (FGE.310): Rebaudioside A from chemical group 30

Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 3, Revision 2 (FGE.03Rev2): Acetals of branched- and straight-chain aliphatic saturated primary alcohols and branched- and straight-chain saturated or unsaturated aldehydes, an ester of a hemiacetal and an orthoester of formic acid, from chemical groups 1, 2 and 4

Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 50, Revision 1 (FGE.50Rev1): Consideration of pyrazine derivatives evaluated by JECFA (57th meeting) structurally related to pyrazine derivatives evaluated by EFSA in FGE.17Rev2 (2010)

Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 74, Revision 1 (FGE.74Rev1): Consideration of Simple Aliphatic Sulphides and Thiols evaluated by the JECFA (53rd and 61st meeting) Structurally related to Aliphatic and Alicyclic Mono-, Di-, Tri-, and Polysulphides with or without Additional Oxygenated Functional Groups from Chemical Group 20 evaluated by EFSA in FGE.08Rev1 (2009)

Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 8, Revision 3 (FGE.08Rev3): Aliphatic and alicyclic mono-, di-, tri-, and polysulphides with or without additional oxygenated functional groups from chemical groups 20 and 30

Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 96 (FGE.96): Consideration of 88 flavouring substances considered by EFSA for which EU production volumes / anticipated production volumes have been submitted on request by DG SANCO. Addendum to FGE. 51, 52, 53, 54, 56, 58, 61, 62, 63, 64, 65, 66, 68, 70, 71, 73, 76, 77, 79, 80, 83, 84, 85 and 87

Publication: Research - peer-review › Report – Annual report year: 2011

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF); Scientific Opinion on Flavouring Group Evaluation 9, Revision 3 (FGE.09Rev3): Secondary alicyclic saturated and unsaturated alcohols, ketones and esters containing secondary alicyclic alcohols from chemical group 8 and 30, and an ester of a phenol derivative from chemical group 25

Publication: Research - peer-review › Report – Annual report year: 2011

EFSA; Scientific Opinion on Flavouring Group Evaluation 59, Revision 1 (FGE.59Rev1): Consideration of aliphatic and aromatic ethers evaluated by JECFA (61st meeting and 63rd meeting) structurally related to aliphatic, alicyclic and aromatic ethers including anisole derivatives evaluated by EFSA in FGE.23 Rev2 (2010)

Publication: Research - peer-review › Report – Annual report year: 2011

EFSA; Scientific Opinion on Flavouring Group Evaluation 66, Revision 1 (FGE.66Rev1): Consideration of Furfuryl Alcohol and Related Flavouring Substances Evaluated by JECFA (55th meeting)

Publication: Research - peer-review › Report – Annual report year: 2011

EFSA; Scientific Opinion on Flavouring Group Evaluation 67, Revision 1 (FGE.67Rev.1): Consideration of 40 furan-substituted aliphatic hydrocarbons, alcohols, aldehydes, ketones, carboxylic acids and related esters, sulfides, disulfides and ethers evaluated by JECFA at the 65th meeting (JECFA, 2006b) and re-evaluated at the 69th meeting (JECFA, 2009c)

Publication: Research - peer-review › Report – Annual report year: 2011
EFSA Scientific Opinion on Flavouring Group Evaluation 78, Revision 1 (FGE.78Rev1): Consideration of aliphatic and alicyclic and aromatic hydrocarbons evaluated by JECFA (63rd meeting) structurally related to aliphatic and aromatic hydrocarbons evaluated by EFSA in FGE.25Rev2
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA ; Scientific Opinion on Flavouring Group Evaluation 86, Revision 1 (FGE.86Rev1): Consideration of aliphatic and aromatic amines and amides evaluated by JECFA (65th meeting)
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA ; Scientific Opinion on Flavouring Group Evaluation 91, Revision 1 (FGE.91Rev1): Consideration of simple aliphatic and aromatic sulphides and thiols evaluated by JECFA (53rd and 68th meetings) structurally related to aliphatic and alicyclic mono-, di-, tri-, and polysulphides with or without additional oxygenated functional groups evaluated by EFSA in FGE.08Rev3 (2011)
Publication: Research - peer-review › Report – Annual report year: 2011

EFSA ; Scientific Opinion on Flavouring Group Evaluation 98 (FGE.98): Consideration of three ring-unsaturated delta-lactones
Publication: Research - peer-review › Report – Annual report year: 2011

CD4+ T‐cell activation is differentially modulated by bacteria‐primed dendritic cells, but is generally down‐regulated by n‐3 polyunsaturated fatty acids
Publication: Research - peer-review › Journal article – Annual report year: 2010

Scientific Opinion on Flavouring Group Evaluation 01, Revision 2 (FGE.01Rev2): Branched‐chain aliphatic saturated aldehydes, carboxylic acids and related esters of primary alcohols and branched‐chain carboxylic acids from chemical groups 1 and 2: EFSA-Q-2009-00566
Publication: Research - peer-review › Report – Annual report year: 2010

Publication: Research - peer-review › Report – Annual report year: 2010

Scientific Opinion on Flavouring Group Evaluation 13Rev1: Furfuryl and furan derivatives with and without additional side‐chain substituents and heteroatoms from chemical group 14: EFSA-Q-2009-00905
Publication: Research - peer-review › Report – Annual report year: 2010

Scientific Opinion on Flavouring Group Evaluation 20, Revision 2 (FGE.20Rev2): Benzyl alcohols, benzaaldehydes, a related acetal, benzoic acids, and related esters from chemical groups 23 and 30: EFSA-Q-2009-00906
Publication: Research - peer-review › Report – Annual report year: 2010

Publication: Research - peer-review › Report – Annual report year: 2010

Publication: Research - peer-review › Report – Annual report year: 2010

Scientific Opinion on Flavouring Group Evaluation 32 (FGE.32): Flavonoids (Flavanones and dihydrochalcones) from chemical groups 25: EFSA-Q-2008-036
Publication: Research - peer-review › Report – Annual report year: 2010


Scientific Opinion on Flavouring Group Evaluation 94: Consideration of aliphatic amines and amides evaluated in addendum to the JECFA group aliphatic and aromatic amines and amides by JECFA: EFSA-Q-2009-00560

Scientific Opinion on Flavouring Group Evaluation 95 (FGE.95): Consideration of aliphatic, linear or branched-chain saturated and unsaturated alcohols, aldehydes, acids and related esters evaluated by JECFA (69th meeting) structurally related to esters of branched- and straight-chain aliphatic saturated primary alcohols and of one secondary alcohol, and branched- and straight-chain unsaturated carboxylic acids evaluated by EFSA in FGE.05Rev1 (2008): EFSA-Q-2009-00714

Scientific Opinion on Flavouring Group Evaluation 9, Revision 2 (FGE.09Rev2): Secondary alicyclic saturated and unsaturated alcohols, ketones and esters containing secondary alicyclic alcohols from chemical group 8 and 30, and an ester of a phenol derivative from chemical group 25: EFSA-Q-2009-00562

Conjugated Linoleic Acids Reduce Body Fat in Healthy Postmenopausal Women

EFSA; Opinion on Flavouring Group Evaluation 16 Rev2: Question No EFSA-Q-2009-00480

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids; Scientific Opinion on Flavouring Group Evaluation 42: Iron containing organic substances from chemical group 30 on request from the European Commission: Question No EFSA-Q-2008-046

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food (AFC), Flavouring Group Evaluation 78 (FGE.78), Consideration of Aliphatic and alicyclic and aromatic hydrocarbons evaluated by JECFA (63rd meeting) structurally related to aliphatic and aromatic hydrocarbons evaluated by EFSA in FGE.25: Question No EFSA-Q-2008-062

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food (AFC) on a request from the Commission on Flavouring Group Evaluation 218: alpha,beta-Unsaturated aldehydes and precursors from subgroup 4.2 of FGE.19: Furfural derivatives: Question No EFSA-Q -2008-426

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Consideration of eugenol and related hydroxylarylbenzene derivatives evaluated by JECFA (65th meeting) structurally related to ring-substituted phenolic substances evaluated by EFSA in FGE.22 (2006): Question No EFSA-Q-2008-32L
Publication: Research - peer-review › Report – Annual report year: 2009

Publication: Research - peer-review › Report – Annual report year: 2009

Publication: Research - peer-review › Report – Annual report year: 2009

Scientific Opinion of the Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF) on a request from the Commission on Flavouring Group Evaluation 220 alpha, beta-Unsaturated ketones and precursors from chemical subgroup 4.4 of FGE.19: 3(2H)-Furanones: Question No EFSA-Q-2008-763
Publication: Research - peer-review › Report – Annual report year: 2009

Scientific Opinion of the Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF) on a request from the European Commission on Flavouring Group Evaluation 212 (FGE.212): Question No EFSA-Q-2008-767
Publication: Research - peer-review › Report – Annual report year: 2009

Publication: Research - peer-review › Report – Annual report year: 2009

Scientific Opinion of the Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF) on a request from the European Commission on Flavouring Group Evaluation 61 revision 1 (FGE.61rev1): Question No EFSA-Q-2009-00484
Publication: Research - peer-review › Report – Annual report year: 2009

Scientific Opinion of the Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF) on Flavouring Group Evaluation 89 (FGE.89): Consideration of phenyl-substituted aliphatic tertiary alcohols and related aldehydes and esters evaluated by JECFA (63rd and 68th meetings) structurally related to aliphatic, alicyclic and aromatic saturated and unsaturated tertiary alcohols, aromatic tertiary alcohols and their esters evaluated by EFSA in FGE.18Rev1 (2009): Question No EFSA-Q-2008-309
Publication: Research - peer-review › Report – Annual report year: 2009

Scientific Opinion of the Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids on a request from the Commission on Flavouring Group Evaluation 203: alpha, beta-Unsaturated aliphatic aldehydes and precursors from hemical subgroup 1.1.4 of FGE.19 with two or more conjugated double bonds and with or without additional non-conjugated double bonds: Question No EFSA-Q-2008-765
Publication: Research - peer-review › Report – Annual report year: 2009

Scientific Opinion of the Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids on a request from the Commission on Flavouring Group Evaluation 210: alpha, beta-Unsaturated aliphatic aldehydes and precursors from hemical subgroup 1.1.4 of FGE.19 with two or more conjugated double bonds and with or without additional non-conjugated double bonds: Question No EFSA-Q-2008-766
Scientific Opinion of the Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids on a request from the Commission on Flavouring Group Evaluation 213: alpha,beta-Unsaturated alicyclic ketones and precursors from chemical subgroup 2.7 of FGE.19: Question No EFSA-Q-2008-768

Scientific Opinion of the Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids on a request from the Commission on FGE54rev1 Consideration of benzyl derivatives evaluated by JECFA (57th meeting) structurally related to benzyl alcohols, benzaldehydes, a related acetal, benzoic acids and related esters evaluated by EFSA in FGE.20Rev1 (2009): Question No EFSA-Q-2009-00483


An oil mixture with trans-10, cis-12 conjugated linoleic acid increases markers of inflammation and in vivo lipid peroxidation compared with cis-9, trans-11 conjugated linoleic acid in postmenopausal women

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC), Flavouring Group Evaluation 34: One tetrahydroquinoline derivative from chemical group 28: Question No EFSA-Q-2008-038

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food (AFC) on a request from the Commission on Flavouring Group Evaluation 36, (FGE.36) Two triterpene glycosides from the priority list: EFSA-Q-2003-172C

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food, Flavouring Group Evaluation 33: Six Tetrahydrofuran Derivatives From Chemical Groups 13, 14, 16 and 26: Question No EFSA-Q-2008-037

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food, Flavouring Group Evaluation 75 (FGE.75), Consideration of tetrahydrofuran derivatives and a furanone derivative evaluated by JECFA (63rd meeting) structurally related to tetrahydrofuran derivatives evaluated by EFSA in FGE.33: Question No EFSA-Q-2008-059
Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on FGE.44: cis-2-Heptyl-cyclopropanecarboxylic Acid from Chemical Group 30: Question No EFSA-Q-2008-048

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on FGE.85 Consideration of miscellaneous nitrogen-containing substances evaluated by JECFA: Question No EFSA-Q-2008-069

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 31, (FGE.31) One Epoxide from Chemical Group 32: Question No EFSA-Q-2008-035


Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 47, (FGE.47) Bicyclic secondary alcohols, ketones and related esters from chemical group 8: Question No EFSA-Q-2008-051

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 49, (FGE.49) Xanthin alkaloids from the Priority list from chemical group 30: Question No EFSA-Q-2003-172D

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 51, (FGE.51): EFSA-Q-2008-032B

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 56 (FGE.56) Consideration of monocyclic and alcohols, ketones and related esters evaluated by JECFA (63rd meeting) structurally related to secondary aliphatic saturated and unsaturated alcohols, ketones and esters containing secondary aliphatic alcohols and an ester of a phenol carboxylic acid evaluated by EFSA in FGE.09Rev1 (2008): Question EFSA-Q-2008-032G

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 69, (FGE.69) Aromatic substituted secondary alcohols, ketones and related esters: EFSA-Q-2008-053
Effects of dietary fatty acids on T-cell responses induced by dendritic cells
Publication: Research - peer-review › Poster – Annual report year: 2006

Incorporation of conjugated linoleic acid and vaccenic acid into lipids from rat tissues and plasma
Publication: Research - peer-review › Journal article – Annual report year: 2006

The composition of polyunsaturated fatty acids in erythrocytes of lactating mothers and their infants
Publication: Research - peer-review › Journal article – Annual report year: 2006

Effect of dietary fatty acids on the postprandial fatty acid composition of triacylglycerol-rich lipoproteins in healthy male subjects
Publication: Research - peer-review › Journal article – Annual report year: 2005

Effect of silage type and energy concentration on conjugated linoleic acid (CLA) in milk fat from dairy cows
Publication: Research - peer-review › Journal article – Annual report year: 2004

Effects of medium-chain fatty acids and oleic acid on blood lipids, lipoproteins, glucose, insulin, and lipid transfer protein activities
Publication: Research - peer-review › Journal article – Annual report year: 2004

Changes in volatile compounds from sliced Havarti cheese during storage analyzed by dynamic headspace GC/MS
Publication: Research - peer-review › Journal article – Annual report year: 2002

Development of volatile compounds in processed cheese during storage
Publication: Research - peer-review › Journal article – Annual report year: 2002

Characterization of volatiles from cultured dairy spreads during storage by dynamic headspace GC/MS
Publication: Research - peer-review › Journal article – Annual report year: 2001

Effect of randomization of mixtures of butter oil and vegetable oil on absorption and lipid metabolism in rats
Publication: Research - peer-review › Journal article – Annual report year: 2001

Lipid oxidation in fish oil enriched mayonnaise: Calcium disodium ethylenediaminetetraacetate, but not gallic acid, strongly inhibited oxidative deterioration
Publication: Research - peer-review › Journal article – Annual report year: 2001

Oxidation in fish oil-enriched mayonnaise 4: Effect of tocopherol concentration on oxidative deterioration
Publication: Research - peer-review › Journal article – Annual report year: 2001

Determination of neutral lipid hydroperoxides by size exclusion HPLC with fluorometric detection. Application to fish oil enriched mayonnaises during storage
Publication: Research - peer-review › Journal article – Annual report year: 2000

Dynamic headspace gas chromatography/mass spectrometry characterization of volatiles produced in fish oil enriched mayonnaise during storage
Publication: Research - peer-review › Journal article – Annual report year: 2000

Oxidation in fish-oil-enriched mayonnaise 2: Assessment of the efficacy of different tocopherol antioxidant systems by discriminant partial least squares regression analysis
Publication: Research - peer-review › Journal article – Annual report year: 2000

Oxidation in fish oil-enriched mayonnaise 3: Assessment of the influence of the emulsion structure on oxidation by discriminant partial least squares regression analysis
Effects of butter oil blends with increased concentrations of stearic, oleic and linolenic acid on blood lipids in young adults

Oxidation in fish-oil-enriched mayonnaise 1: Assessment of propyl gallate as an antioxidant by discriminant partial least squares regression analysis

Effect of Formula Supplemented with Docosahexaenoic Acid and gamma-Linolenic Acid on Fatty Acid Status and Visual Acuity in Term Infants

Influence of moderate amounts of trans fatty acids on the formation of polyunsaturated fatty acids

Smørøft og smørøfthamblandingers ernæringsmæssige betydning

Visual acuity and erythrocyte docosahexaenoic acid status in breast-fed and formula-fed term infants during the first four months of life

Projects:

Lipid oxidation in dairy products

Oxidation mechanisms in fish oil enriched emulsions

Trans fatty acids versus saturated fatty acids in the diet. Relation to PUFA and blood lipids.

Nutritionally improved milk fat products

Effects of ingestion of n-3 PUFA from fish oils.