The Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids of the European Food Safety Authority was requested to consider evaluations of flavouring substances assessed since 2000 by the Joint FAO/WHO Expert Committee on Food Additives (the JECFA), and to decide whether further evaluation is necessary, as laid down in Commission Regulation (EC) No 1565/2000. The present consideration concerns a group of 18 alicyclic alcohols, aldehydes, acids and related esters evaluated by the JECFA at their 59th and 63rd meetings.

This revision is made due to consideration of one additional substance, beta-ionyl acetate [FL-no: 09.305] cleared for genotoxicity concern in FGE.213Rev1. The substances were evaluated through a stepwise approach that integrates information on structure-activity relationships, intake from current uses, toxicological threshold of concern, and available data on metabolism and toxicity. The Panel agrees with the application of the Procedure as performed by the JECFA for all 19 substances [FL-no: 02.114, 02.141, 05.098, 05.104, 05.112, 05.119, 05.123, 08.034, 08.060, 08.067, 09.028, 09.034, 09.289, 09.305, 09.488, 09.534, 09.536, 09.615 and 09.712] considered in this FGE and agrees with the JECFA conclusion, “No safety concern at estimated levels of intake as flavouring substances” based on the MSDI approach.

Besides the safety assessment of these flavouring substances, the specifications for the materials of commerce have also been considered and for all substances, the information is adequate.