The European Food Safety Authority (EFSA) asked the Panel on Food Contact Materials, Enzymes, Flavours and Processing Aids (the Panel) to provide scientific advice to the Commission on the implications for human health of chemically defined flavouring substances used in or on foodstuffs in the Member States. In particular, the Panel was requested to evaluate 19 flavouring substances in the Flavouring Group Evaluation 23, Revision 2 (FGE.23Rev2), using the Procedure as referred to in the Commission Regulation (EC) No 1565/2000. These 19 flavouring substances belong to chemical groups 15, 16, 22, 26 and 30, Annex I of the Commission Regulation (EC) No 1565/2000. The present Flavouring Group Evaluation deals with 19 candidate substances, which are aliphatic, alicyclic and aromatic ethers including anisole derivatives from chemical groups 15, 16, 22, 26 and 30.
candidate substances and only a few studies were available on supporting substances. However, these toxicological data were consistent with the conclusions in the present Flavouring Group Evaluation using the Procedure. It was concluded that on the basis of the default MSDI approach the 19 candidate substances would not give rise to safety concerns at estimated levels of intake arising from their use as flavouring substances. When the estimated intakes were based on the mTAMDI approach they were 3200 micrograms/person/day for the two flavouring substances belonging to structural class I and for six of the seven flavouring substances belonging to structural class II, for the remaining flavouring substance from class II it is 14000 micrograms/person/day. These intakes are above the threshold of concern for structural class I of 1800 micrograms/person/day and for structural class II of 540 micrograms/person/day. For eight of the ten candidate substances belonging to structural class III the mTAMDI are 3200 or 3900 micrograms/person/day, which are above the threshold of concern of 90 microgram/person/day. For one substance from structural class III the mTAMDI of 58 micrograms/person/day is below the threshold. This substance is also expected to be metabolised to innocuous products. For one substance the mTAMDI could not be estimated as no use levels have been provided. Thus, for 17 of the 19 flavouring substances considered in this Opinion the intakes, estimated on the basis of the mTAMDI, exceed the relevant threshold for their structural class, to which the flavouring substances have been assigned. Therefore, for these 17 substances, and for [FL-no: 02.248] for which use levels are missing, more reliable exposure data are required. On the basis of such additional data, these flavouring substances should be reconsidered along the steps of the Procedure. Following this procedure additional toxicological data might become necessary. In order to determine whether the conclusion for the 19 candidate substances can be applied to the materials of commerce, it is necessary to consider the available specifications. Specifications including purity criteria and identity for the materials of commerce have been provided for all 19 flavouring substances. Information on the stereoisomeric composition is missing for one of the substances [FLno: 03.022], as Industry has informed that it occurs as a mixture of E- & Z-isomers, however, the composition of the mixture has to be specified. Thus, the final evaluation of the materials of commerce cannot be performed for this substance, pending further information. The remaining 18 substances [FL-no: 02.247, 02.248, 03.008, 03.011, 03.012, 03.015, 03.016, 03.020, 03.024, 04.059, 04.067, 04.068, 04.069, 04.075, 04.079, 04.084, 08.127 and 09.687] would present no safety concern at the estimated levels of intake based on the MSDI approach.

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