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Sommario/riassunto

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 an