1. Record Nr. UNINA9910823882903321 Evaluation of certain food additives: seventy-ninth report of the Joint Titolo FAO/WHO Expert Committee on Food Additives. / / World Health Organization Geneva, Switzerland: ,: World Health Organization, , [2015] Pubbl/distr/stampa ©2015 **ISBN** 92-4-069356-4 Descrizione fisica 1 online resource (138 p.) Collana Technical report series (World Health Organization);; 990 Disciplina 664.06 Soggetti Food additives Lingua di pubblicazione Inglese Formato Materiale a stampa Livello bibliografico Monografia Description based upon print version of record. Note generali Nota di bibliografia Includes bibliographical references. ""Cover""; ""Contents""; ""Seventy-ninth meeting of the Joint FAO/WHO Nota di contenuto Expert Committee on Food Additives"; ""List of abbreviations"; ""1. Introduction""; ""1.1 Declarations of interests""; ""1.2 Modification of the agenda""; ""2. General considerations""; ""2.1 Report from the Forty-sixth Session of the Codex Committee on Food Additives (CCFA)"": ""2.2 Principles governing the toxicological evaluation of compounds on the agenda"" ""2.3 Threshold of toxicological concern (TTC) principle: update on WHO project and implications for the Procedure for the Safety Evaluation of Flavouring Agents"""2.4 Food additive specifications""; ""2.4.1 Limits for lead in specifications of food additives for use in infant formulas""; ""2.4.2 Method for alginates assay""; ""2.4.3 Oxalate limit test""; ""2.5 The use of the margin of exposure (MOE) for the evaluation of additives used in infant formulas""; ""2.6 Need for an approach for prioritizing flavouring agents for re-evaluation"" ""3. Specific food additives (other than flavouring agents)"""3.1 Safety evaluations""; ""3.1.1 Benzoe tonkinensis""; ""3.1.2 Carrageenan[sup (1)]""; ""3.1.3 Citric and fatty acid esters of glycerol (CITREM)[sup(1)]""; ""3.1.4 Gardenia yellow""; ""3.1.5 Lutein esters from Tagetes erecta""; ""3.1.6 Octenyl succinic acid (OSA)a€?modified gum arabic""; ""3.1.7 Octenyl succinic acid (OSA)a€?modified starch (starch sodium octenyl succinate)[sup(1)]""; ""3.1.8 Paprika extract""; ""3.1.9 Pectin[sup(1)]"";

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""Specific food additives (other than flavouring agents)""

## 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