Attached is the list of substances (Annex 1) scheduled for evaluation or re-evaluation at the seventy-third meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA). This list has been prepared by the Joint FAO/WHO Secretariat of the Committee and is based on recommendations of the Codex Committee on Food Additives (CCFA), the Codex Committee on Contaminants in Foods (CCCF), previous Expert Committees, and direct requests from governments, other interested organizations, and producers of substances that have been evaluated previously.

 Submission of data

Annex 1 lists the food additives and contaminants to be considered at the meeting. Governments, interested organizations, producers of these chemicals, and individuals are invited to submit data for the toxicological evaluations, for the preparation of specifications for the identity and purity and for estimating the intake of the compounds that are listed. The submitted data may be published or unpublished and should contain detailed reports of laboratory studies, including individual animal data. Reference to relevant published studies should also be provided, where applicable. Summaries in the form of monographs are helpful, but they are not in themselves sufficient for evaluation. Unpublished confidential studies that are submitted will be safeguarded and will be used only for evaluation purposes by JECFA. Summaries of the studies will be published by FAO and WHO after the meetings in the form of specifications and toxicological monographs.

FAO and WHO have only limited data storage capacity. The submitted data can either be returned to submitters at their expense or destroyed after the evaluations have been completed. Please indicate the preferred procedure for data disposal at the time of submission. Key material can be stored up to five years and will then be destroyed. For substances that are being re-evaluated, the FAO and WHO Secretariats of JECFA encourage the sponsor to contact them before submission of data to determine whether documents and data reviewed at previous meetings of the Committee should be re-submitted.

The secretariats of JECFA at FAO and WHO encourage submission of data in electronic format. Such data should be presented preferably using standard word processing or document formats, and should be submitted on CD-ROMs. To facilitate review, an effort should be made to provide a “Table of contents” on each CD-ROM using fully descriptive file names.
Date for submission

The submission of data on those compounds listed in Annex 1 is requested before

1 December 2010.

This deadline applies to all data including those for specifications for food additives.

Toxicological data

Data relevant to the toxicological evaluations of the substances on the agenda including the results of studies:

1. metabolism and pharmacokinetic studies;
2. short-term toxicity, long-term toxicity/carcinogenicity, reproductive toxicity, and developmental toxicity studies in animals and genotoxicity studies;
3. epidemiological studies; and
4. special studies designed to investigate specific effects, such as the mechanism of toxicity, immune responses, or macromolecular binding

should be sent to:

Department of Food Safety and Zoonoses
Attention: Dr Angelika Tritscher
World Health Organization
Avenue Appia
1211 Geneva 27
Switzerland
Facsimile: (+41 (0)22)791 4848
Telephone: (+41 (0)22)791 3569
E-mail: jecfa@who.int

Three copies of the data are required, one for submission to the address above, one for submission directly to the WHO Temporary Adviser who will be reviewing the data (which should include a paper copy), and one for the Member assigned to peer review the working paper. Please contact the WHO Joint Secretary prior to submission of the data for information on where to send the copies.

Technological data

Data relevant to the manufacturing, quality, use, occurrence, identification and quantification of the substances on the agenda including:

1. specifications for the identity and purity of the listed food additives (specifications applied during development and toxicological studies; proposed specifications for material in commerce);
2. technological and nutritional considerations relating to the manufacture and use of the listed food additives;
3. levels of the listed food additives used in food or expected to be used in food based on technological function and the range of foods in which they are used;
4. levels and patterns of contamination in food commodities of the listed contaminants;
5. analytical techniques used by manufacturers or authorities for identifying and quantifying the listed substances;
6. sampling protocols for the listed contaminants;
7. effects of processing on levels of the listed contaminants in food as consumed; and
8. methods available for the prevention and control of the listed contaminants

Three copies of the data are required, one for submission to the address below, and two for submission directly to the FAO experts who will be reviewing the data. Please contact the FAO Joint Secretary prior to submission of the data for information on where to send the copies.

Nutrition and Consumer Protection Division
Attention: Dr. Annika Wennberg
Food and Agriculture Organization of the United Nations
Via delle Terme di Caracalla
00153 Rome
Italy
Facsimile: (+39) 06 5705 4593
Telephone: (+39) 06 5705 3283
E-mail: annika.wennberg@fao.org

Intake assessment data

All data relevant to:
1. technical levels of use of the additive in the foods in which it may be used;
2. annual poundage of the additive introduced into the food supply;
3. estimation of additive intakes based on food consumption data for foods in which the additive may be used;
4. levels and patterns of contamination in food commodities of the listed contaminants; and
5. food consumption patterns;
6. effects of processing on levels of the listed contaminants in food as consumed

should be sent to the attention of Dr. Wennberg at FAO (address above) and to WHO under the address above (jecfa@who.int). Additional copies should be sent to the experts assigned for the exposure assessment, please contact the FAO or WHO Secretariat for information on where to send the copies.

Presentation of data

Please note that the above lists are not meant to be all-inclusive since it is recognized that other studies may, in some instances, assist in the evaluation.

Data on occurrence of the listed contaminants in food should be submitted according to GEMS/Food format. [http://www.who.int/foodsafety/chem/gems/en](http://www.who.int/foodsafety/chem/gems/en)


Procedures for the evaluation of chemicals in food were updated and recently published by FAO and WHO (Methods and Principles for the Safety Assessment of Food Additives and Contaminants in Food – Environmental Health Criteria No. 240, available at [http://www.who.int/ipcs/food/principles/en/index1.html](http://www.who.int/ipcs/food/principles/en/index1.html)).

All relevant data, both positive and negative, should be submitted. Data should be presented, summarized and referenced in a clear and concise manner.

This call for data is available at both the FAO and WHO web sites:

Annex 1

Joint FAO/WHO Expert Committee on Food Additives (JECFA)
Seventy-fourth meeting, Rome, 14-23 June 2011

List of substances scheduled for evaluation or re-evaluation


Previous reports and monographs should be consulted to obtain background information on the previous evaluations. Detailed bibliographical references are available on page  .

1. Contaminants for which requests have been received for evaluation or re-evaluation by the 4th session of the Codex Committee on Contaminants in Foods (ALINORM 10/33/41 – Appendix VII)(1)

Toxicological evaluation and exposure assessment

<table>
<thead>
<tr>
<th>Contaminant</th>
<th>Reference (previous evaluations) and background</th>
<th>Information required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fumonisins</td>
<td>Fifty-sixth report of JECFA(47), FAS 47(3).</td>
<td>All new information related to toxicology published since the latest evaluation by JECFA in 2001. Recent occurrence data in food, including data on bound fumonisins in processed products. Occurrence data in feed and information on carry-over to foods. Data on co-occurrence of fumonisins with other mycotoxins, in particular alfatoxins, in maize and cereals.</td>
</tr>
<tr>
<td>Cyanogenic glycosides</td>
<td>Thirty-ninth report of JECFA(47), FAS 30(5).</td>
<td>All information related to toxicology, occurrence in food and feed, and effects of processing.</td>
</tr>
</tbody>
</table>
### 2. Food additives for which requests have been received for evaluation or re-evaluation by the 42nd session of the Codex Committee on Food Additives (ALINORM 10/33/12 – Appendix XI)\(^6\)

#### 2.1 Toxicological evaluation, exposure assessment, specifications

<table>
<thead>
<tr>
<th>Food additive</th>
<th>Reference</th>
<th>Information required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aluminium containing food additives (Aluminium ammonium sulfate; Aluminium</td>
<td>Sixty-seventh report of JECFA(^7), FAS 58(^8), Compendium of Food</td>
<td>All data necessary for safety assessment (bioavailability, developmental toxicity and multi-generation toxicity) and data on actual use levels in foods.</td>
</tr>
<tr>
<td>lakes of colouring matter; Aluminium potassium sulfate; Aluminium powder;</td>
<td>Additive Specifications FAO JECFA Monographs 3(^9), Compendium of Food</td>
<td></td>
</tr>
<tr>
<td>Aluminium silicate; Aluminium sulfate (anhydrous); Calcium aluminium</td>
<td>Additive Specifications FAO JECFA Monographs 1(^10), Thirty-third report</td>
<td>All data necessary for assessment of safety, dietary intake and specifications.</td>
</tr>
<tr>
<td>silicate; Sodium aluminium phosphate, acidic; Sodium aluminium phosphate,</td>
<td>of JECFA(^11), FAS 24(^12), Twenty-ninth report of JECFA(^13), FAS 20</td>
<td></td>
</tr>
<tr>
<td>basic; and Aluminium lactate).</td>
<td>20(^14).</td>
<td></td>
</tr>
<tr>
<td>Potassium aluminium silicate</td>
<td>Not previously evaluated</td>
<td>All data necessary for assessment of safety, dietary intake and specifications.</td>
</tr>
<tr>
<td>Benzoe tonkinensis (Gum benzoin, Siam)</td>
<td>Not previously evaluated</td>
<td>All data necessary for assessment of safety, dietary intake and specifications.</td>
</tr>
<tr>
<td>Octenyl succinic acid modified gum arabic</td>
<td>Seventy-first report of JECFA(^15), FAS 62(^16), Compendium of Food</td>
<td>All data on hydrolysis of OSA modified gum arabic necessary to confirm the validity of using gum arabic data in the evaluation of OSA modified gum arabic.</td>
</tr>
<tr>
<td></td>
<td>Additive Specifications FAO JECFA Monographs 7(^17).</td>
<td></td>
</tr>
<tr>
<td>Polydimethylsiloxane</td>
<td>Sixty-ninth report of JECFA(^18), FAS 60(^19), Combined Compendium</td>
<td>Information related to mechanism and relevance of ocular toxicity and data on actual use levels in food.</td>
</tr>
<tr>
<td></td>
<td>of Food Additive Specifications FAO JECFA Monographs 5(^20).</td>
<td></td>
</tr>
<tr>
<td>Ponceau 4R</td>
<td>Twenty-seventh report of JECFA(^21), FAS 18(^22), Compendium of Food</td>
<td>All data necessary for assessment of safety, dietary intake and specifications.</td>
</tr>
<tr>
<td></td>
<td>Additive Specifications FAO JECFA Monographs 1(^10).</td>
<td></td>
</tr>
<tr>
<td>Pullulan</td>
<td>Sixty-fifth report of JECFA(^23), FAS 56(^24), Compendium of Food</td>
<td>All data necessary for assessment of safety, dietary intake for use as dietary fibre.</td>
</tr>
<tr>
<td></td>
<td>Additive Specifications FAO JECFA Monographs 1(^10).</td>
<td></td>
</tr>
<tr>
<td>Pullulanase from Bacillus deramificans expressed in Bacillus licheniformis</td>
<td>Not previously evaluated</td>
<td>All data necessary for assessment of safety, dietary intake and specifications.</td>
</tr>
<tr>
<td>Quinoline Yellow</td>
<td>Twenty-eighth report of JECFA(^19), FAS 19(^20), Compendium of Food</td>
<td>All data necessary for assessment of safety, dietary intake and specifications.</td>
</tr>
<tr>
<td></td>
<td>Additive Specifications FAO JECFA Monographs 1(^10).</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Twenty-sixth report of JECFA(^27).</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Twenty-second report of JECFA(^28), FAS 13(^29), Nineteenth report of</td>
<td></td>
</tr>
<tr>
<td></td>
<td>JECFA(^30), FAS 8(^31).</td>
<td></td>
</tr>
</tbody>
</table>

Request for data for seventy-fourth meeting of JECFA
### 2.2 Revision of specifications

<table>
<thead>
<tr>
<th>Food additive</th>
<th>Reference</th>
<th>Information required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hydroxypropylmethyl cellulose</td>
<td>Thirty-fifth report of JECFA(^{(34)}), FAS 26(^{(35)}), Compendium of Food Additive Specifications FAO JECFA Monographs 1(^{(10)}).</td>
<td>All data necessary for revision of specifications.</td>
</tr>
<tr>
<td>Magnesium silicate (synthetic)</td>
<td>Twenty-fifth report of JECFA(^{(26)}), FAS 16(^{(39)}), Compendium of Food Additive Specifications FAO JECFA Monographs 1(^{(10)}).</td>
<td>All data necessary for revision of specifications.</td>
</tr>
</tbody>
</table>

### 3. Food additives recommended for re-evaluation and/or review at previous meetings of the Joint FAO/WHO Expert Committee on Food Additives

<table>
<thead>
<tr>
<th>Food additive</th>
<th>Reference</th>
<th>Information required</th>
</tr>
</thead>
<tbody>
<tr>
<td>β-carotene (synthetic)</td>
<td>Fifty-seventh report of JECFA(^{(40)}), Eighteenth report of JECFA(^{(32)}), Compendium of Food Additive Specifications FAO JECFA Monographs 1(^{(10)}).</td>
<td>Data necessary for revision of purity test for carotenoids other than β-carotene.</td>
</tr>
<tr>
<td>β-apo-8’-carotenal</td>
<td>Eighteenth report of JECFA(^{(34)}), Combined Compendium of Food Additive Specifications FAO JECFA Monographs 1(^{(10)}).</td>
<td>Data necessary for revision of purity tests for subsidiary colouring matter.</td>
</tr>
<tr>
<td>β-apo-8’-carotenoic acid ethyl ester</td>
<td>Eighteenth report of JECFA(^{(32)}), Combined Compendium of Food Additive Specifications FAO JECFA Monographs 1(^{(10)}).</td>
<td>Data necessary for revision of purity tests for subsidiary colouring matter.</td>
</tr>
<tr>
<td>Glycerol ester of gum rosin (GEGR)</td>
<td>Seventy-first report of JECFA(^{(15)}), FAS 62(^{(16)}), Compendium of Food Additive Specifications FAO JECFA Monographs 7(^{(17)}).</td>
<td>All data toxicological necessary to confirm the validity of the comparison of GEWR with GEGR, including full reports of the two 90-day toxicity studies with GEGR in rats fed dietary concentrations of up to 1.0%. Data on the resin acid composition obtained with updated chromatographic techniques, and additional information on methods that enable the identification of the individual glycerol esters of rosins and their differentiation. Infrared spectra on commercially available products.</td>
</tr>
<tr>
<td>Glycerol ester of tall oil rosin (GETOR)</td>
<td>Seventy-first report of JECFA(^{(15)}), FAS 62(^{(16)}), Compendium of Food Additive Specifications FAO JECFA Monographs 7(^{(17)}).</td>
<td>All information on the composition of GETOR necessary assess the extent and significance of any differences relative to GEGR and GEGR, including data on the resin acid.</td>
</tr>
<tr>
<td>Glycerol ester of wood rosin (GEWR)</td>
<td>Seventy-first report of JECFA(^{(15)}), FAS 62(^{(16)}), Compendium of Food Additive Specifications FAO JECFA Monographs 7(^{(17)}).</td>
<td>Data on the resin acid composition obtained with updated chromatographic techniques. Additional information on methods that enable the identification of the individual glycerol esters of rosins and their differentiation. Infrared spectra on commercially available products.</td>
</tr>
<tr>
<td>---</td>
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</tr>
<tr>
<td>Nitrous oxide</td>
<td>Seventy-first report of JECFA(^{(15)}), Compendium of Food Additive Specifications FAO JECFA Monographs 7(^{(17)}), Twenty-ninth report of JECFA(^{(13)}).</td>
<td>Data necessary for revision of assay method to a capillary gas chromatographic method.</td>
</tr>
</tbody>
</table>
References

1. Report of the fourth session of the Codex Committee on Contaminants in Food (CCCF), Izmir, Turkey, 26-30 April 2010 (ALINORM 10/33/41).
6. Report of the forty-second session of the Codex Committee on Food Additives (CCFA), Beijing, China, 15-19 March 2010 (ALINORM 10/33/12).

29. Summary of toxicological data of certain food additives and contaminants, WHO Food Additive Series No. 13, 1978


Annex 2

JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES

BACKGROUND

The Joint FAO/WHO Expert Committee on Food Additives (JECFA) was established in the mid-1950s by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO) to assess chemical additives in food on an international basis. The first meeting was held in 1956 in response to recommendations made at an FAO/WHO Conference on Food Additives that met in Geneva in 1955.

In the early 1960s the Codex Alimentarius Commission (CAC), which is an international intergovernmental body, was established. The primary aims of the CAC are to protect the health of the consumer and facilitate international trade in food. At the time that the CAC was formed it was decided that JECFA would provide expert advice to Codex on matters relating to food additives. A system was established whereby the Codex Committee on Food Additives, a general subject committee, identified food additives that should receive priority attention, which were then referred to JECFA for assessment before being considered for inclusion in Codex Food Standards.

This system is still in place, but it has been expanded to include food contaminants and residues of veterinary drugs in food to provide advice to the presently-existing Codex Committee on Food Additives (CCFA), Codex Committee on Contaminants in Food (CCCF) and Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF). JECFA also provides scientific advice directly to FAO and WHO Member States, and requests for assessment may come directly from them. JECFA is not a component of the CAC.

Specialists invited to serve as Members of JECFA are independent scientists who serve in their individual capacities as experts, and not as representatives of their governments or employers. The goal is to establish safe levels of intake and to develop specifications for identity and purity (food additives) or maximum residue limits when veterinary drugs are used in accordance with good practice in the use of veterinary drugs.

Through 2010, a total of seventy-three meetings of JECFA have been held. The reports are published in the WHO Technical Report Series. The toxicological evaluations, that summarize the data that serve as the basis for the safety assessments, are published in the WHO Food Additives Series. The specifications and veterinary drug residue evaluations are published in the FAO JECFA Monographs. The Combined Compendium of Food Additive Specifications of all current JECFA specifications is available on-line http://www.fao.org/ag/agn/jecfa-additives/search.html. The newly updated data base on specifications for flavouring agents is available at http://www.fao.org/ag/agn/jecfa-flav/search.html.

A Summary of Evaluations performed by the Joint FAO/WHO Expert Committee on Food Additives, a comprehensive document that summarizes all JECFA evaluations from the first through recent meetings, is available free of charge in a searchable format at http://apps.who.int/ipsc/database/evaluations/search.aspx.