

5. COMPOSITION OF FLAVOURINGS

5.1 Introduction

Annex I contains information on IOFI acknowledged lists of flavouring substances and non-flavouring food ingredients.

5.2 Flavourings

IOFI considers as acceptable materials that meet one or more of the following requirements:

- 5.2.1 Flavourings accepted by the authoritative body the Joint FAO/WHO Expert Committee on Food Additives (JECFA) as acceptable flavouring materials that pose no safety concerns at current levels of intake. **Note:** JECFA makes ongoing safety evaluations of flavouring materials.
- 5.2.2 Materials that have been evaluated and found, using the same or similar methodology as used by JECFA, to present no safety concern under conditions of intended use by authoritative bodies such as the European Food Safety Authority (EFSA) or the Japanese Food Safety Commission (FSC).
- 5.2.3 Materials that are deemed to be Generally Recognized As Safe (GRAS) or approved food additives by the US Food and Drug Administration (FDA) including GRAS determinations published by the independent Expert Panel of the Flavor and Extract Manufacturers Association of the United States (FEMA).

5.3 Non Flavouring Food Ingredients

The following explains groups of substances that may be essential for the manufacture of flavourings:

- 5.3.1 *Solvents and carriers* (Annex I, 18.3) are used to maintain uniformity and dilute concentrated flavourings in order to facilitate their incorporation and dispersion in food products. Some carriers may also be used for encapsulating flavourings with a view to protect them against evaporation and alterations during storage.
- 5.3.2 *Antioxidants* (Annex I, 18.4) are indispensable for the protection of certain essential oils, especially terpene-containing essential oils, as well as other flavouring substances. To obtain best protection it is common practice to add authorized antioxidants to most raw materials at the time of their manufacture.
- 5.3.3 *Sequestrants* (Annex I, 18.5) prevent the catalytic action of certain metal ions and protect the flavouring against oxidation.

- 5.3.4 *Preservatives* (Annex I, 18.6) are necessary to prevent microbial growth in certain flavourings.
- 5.3.5 *Emulsifiers* (Annex I, 18.7) and *weighting agents* (Annex I, 19.8) facilitate the homogenization of flavourings, or the incorporation of flavourings in food products.
- 5.3.6 *Acids, bases and salts* (Annex I, 18.9) are used to adjust the pH of certain flavourings.
- 5.3.7 *Anticaking agents* (Annex I, 18.10) may be necessary to keep powdered flavourings free flowing.
- 5.3.8 *Extraction solvents* are used for some manufacturing of natural extracts. Only limited amounts of solvent residues that are technically unavoidable are acceptable in food due to carry-over, unless the solvent is also a permitted carrier. A list of extraction solvents and their permitted residue levels can be found in Annex II.