



Brussels, 13 October 2003
EFSA/THM
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**MINUTES OF THE 2nd PLENARY MEETING OF THE SCIENTIFIC
PANEL ON
FOOD ADDITIVES, FLAVOURINGS, PROCESSING AIDS
AND MATERIALS IN CONTACT WITH FOOD
Held in Brussels on 9 July 2003**

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PARTICIPANTS

Panel Members:

Robert Anton; Susan Barlow (chair); Dimitrios Boskou; Laurence Castle; Riccardo Crebelli; Wolfgang Dekant; Stephen Forsythe; Werner Grunow (2nd vice chair); John Christian Larsen (1st vice chair); Catherine Leclercq; Wim C. Mennes; Maria Rosaria Milana; Ivonne Rietjens; Kettil Svensson; Paul Tobback; Fidel Toldrá

Apologies

Karl-Heinz Engel

EFSA

Torben Hallas-Møller (scientific co-ordinator of AFC Panel), Hanne Pedersen (administrative secretary of AFC Panel),

Commission

Taina Säteri, Helen Lee and Georg Schreiber (DG Health and Consumer Protection)

1. WELCOME, APOLOGIES FOR ABSENCE

Apologies were noted

2. ADOPTION OF THE AGENDA

The agenda was adopted

3. DECLARATIONS OF INTEREST

None

4. ADOPTION OF THE MINUTES OF THE 1ST PLENARY MEETING ON 22 MAY 2003

The minutes were adopted.

5. GENERAL INFORMATION FROM EFSA

The panel was informed that Dr. Herman Koëter has been appointed deputy executive director of EFSA with responsibility for scientific matters.

6. FOLLOW UP FROM SCIENTIFIC COMMITTEE MEETING HELD ON 30 JUNE TO 1 JULY

The panel was informed about the main outcomes of the discussion in the first meeting of the Scientific Committee held on 30 June. Especially it was asked to comment on the draft programme of the Committee. Of special importance the panel found the issue of “borderline” products (e.g. herbal products) not foreseen in the structure of the EFSA panels. Other areas of high importance was found to be the arrangement of annual seminar(http://www.efsa.eu.int/pdf/minutes_sci_01_adopted_en.pdf)

7. STATUS OF EXISTING SCF GUIDELINES FOR THE WORK OF THE PANEL

The panel was informed of the guidelines prepared by the SCF on categories of food chemicals that fall within the remit of the panel. It was decided that there was no immediate need to revise these guidelines and that petitioners should continue to use these guidelines for the time being.

Reference to the guidelines and supporting documents can be seen in [annex 1](#) to these minutes.

The panel was informed that queries have been raised about interpretation of the SCF “[Guidance on submissions for safety evaluations of sources of nutrients or other ingredients proposed for use in the manufacture of foods](#)”. The queries related to the extent of testing required on individual nutrient sources and the need to avoid any unnecessary animal testing.

The panel wished to make it clear that it shares the desire to avoid unnecessary testing whenever safety considerations allow, and that:

- i) Any available toxicological data should be submitted in the first instance.
- ii) These data will then be considered by the Panel with a view to deciding whether any further data are required, in the light of the fate of the source in the body
- iii) If further limited data are required to establish the safety of the source the Panel will specify the data required.
- iv) Only in the event that more extensive data are requested the petitioner will be referred to the already established [guidelines for food additives](#), which set out what is normally required. In the event that the petitioner considers some of these guidelines do not need to be followed, the reasoning for this should be given.

8. SOME SUBSTANCES USED IN FOOD CONTACT MATERIALS

The Panel had a first discussion on a draft opinion on a list of substances to be used for food contact materials. The adoption of the opinion was deferred to the next meeting.

The panel was informed that EFSA had just received a notice from the European food industry that **semicarbazide** had been found in various foods, including baby food, and it was suspected that it had migrated from lid seals where azodicarbonamide had been used as a blowing agent. It was foreseen that an ad hoc expert group would have to convene to address this emerging issue.

After the plenary meeting such an ad hoc expert group was convened and a [press release](#) and a [preliminary advice paper](#) was published on the EFSA homepage.

9. SOME SUBSTANCES USED AS NUTRIENT SOURCES

9.1. Carnitine tartrate

The draft opinion was discussed in detail. The panel raised some questions which the secretariat was asked to bring to the petitioner. A revised draft will be on the agenda of the next plenary meeting at the end of September.

9.2. Calcium sulphate

The discussion of the draft opinion was deferred to next meeting of the panel at the end of September

10. WORKING PROGRAMME

The panel discussed further the draft Working Programme. It consists mostly of questions from the Commission addressed previously to the Scientific Committee on Food (SCF) but which had not been completed during its mandate or which the SCF had not yet addressed at all.

EFSA has received a request to evaluate the use of nitrite and nitrate in meat products. As the key questions were related to microbiological safety it has been decided to allocate the question to the Biohazard Panel. The AFC panel will be represented by two persons.

It was noted that the European Parliament in a report from March 2000 had expressed the wish to re-evaluate a series of additives presently authorised by [Directive 95/2/EC](#). The SCF had looked at some of the listed additives, but others still remain. In the same report the Parliament had also indicated that certain colouring agents and sweeteners should also be re-evaluated.

The panel found that it would be a good idea to start a re-evaluation based on the suggestions by the Parliament.

11. ANY OTHER BUSINESS

The panel was informed about the main outcome of the recently held 61st JECFA meeting (<http://www.who.int/pcs/jecfa/Summary61.pdf>)

ANNEX 1

Overview of existing SCF guidelines and related documents

Revision 1

Food additives:

Food additives http://europa.eu.int/comm/food/fs/sc/scf/out98_en.pdf

Administrative guidance: http://europa.eu.int/comm/food/fs/sfp/addit_flavor/flav16_en.pdf

Nutrient sources: http://europa.eu.int/comm/food/fs/sc/scf/out100_en.pdf

Enzymes: http://europa.eu.int/comm/food/fs/sc/scf/reports/scf_reports_27.pdf

Flavourings:

Smoke http://europa.eu.int/comm/food/fs/sc/scf/reports/scf_reports_34.pdf

DRAFT flavouring group evaluation (fge) guidelines, Structure and explanation
(SCOOP/FLAV/4.39 rev.11; 1 July 2003)

The JECFA Safety Evaluation Procedure (SCOOP/FLAV/5.2; 1999-07-08)

Estimation of toxic hazard - A decision tree approach (G.M. Cramer, R.A. Ford and R.L. Hall; Fd. Cosmet. Toxicol. Vol. 16 pp. 255-276)

Food contact materials

Guidelines: http://europa.eu.int/comm/food/fs/sc/scf/out82_en.pdf

Note for guidance: (please note that this is a very voluminous document and that it is under revision to reflect the new situation)

[http://cpf.jrc.it/webpack/downloads/NOTE%20FOR%20GUIDANCE%20\(2003.04.15\).pdf](http://cpf.jrc.it/webpack/downloads/NOTE%20FOR%20GUIDANCE%20(2003.04.15).pdf)

Synoptic document: summary of previous SCF evaluations on FCM substances:

[http://cpf.jrc.it/webpack/downloads/SYNOPTIC%20DOCUMENT\(2003.05.13\)1.pdf](http://cpf.jrc.it/webpack/downloads/SYNOPTIC%20DOCUMENT(2003.05.13)1.pdf)