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MINUTES OF THE 8TH PLENARY MEETING OF THE SCIENTIFIC PANEL ON FOOD ADDITIVES, FLAVOURINGS, PROCESSING AIDS AND MATERIALS IN CONTACT WITH FOOD Held in Brussels on 5-7 October 2004

(the minutes were adopted on 5 November 2004 by written procedure)

AGENDA:

Provisional address :
Rue de Genève 10, B-1140 Bruxelles.
http://www.efsa.eu.int

MINUTES OF THE 8TH PLENARY MEETING OF THE SCIENTIFIC PANEL ON FOOD ADDITIVES, FLAVOURINGS, PROCESSING AIDS AND MATERIALS IN CONTACT WITH FOOD (AFC) Held in Brussels on 5-7 October 2004

PARTICIPANTS

Panel Members:
Robert Anton (1st day and 2nd day), Susan Barlow (chair); Dimitrios Boskou; Laurence Castle; Riccardo Crebelli; Wolfgang Dekant; Karl-Heinz Engel; Stephen Forsythe (1st day); Werner Grunow (2nd vice chair); John Christian Larsen (1st vice chair); Catherine Leclercq; Wim C. Mennes; Maria Rosaria Milana, Iona Pratt (1st day and 2nd day); Ivonne Rietjens (1st day and 2nd day), Kettil Svensson; Paul Tobback; Fidel Toldrá.

Experts
Jean-Claude Lhugenot (half 1st day and 2nd day); Jørn Gry (2nd day).

Apologies
Marina Heinonen

EFSA
Torben Hallas-Møller (scientific co-ordinator of AFC Panel), Dimitrios Spyropoulos (assistant scientific co-ordinator of AFC Panel); David Gott (assistant scientific co-ordinator of AFC Panel); Hanne Pedersen and Sandra Desmedt; (administrative secretaries of AFC Panel); Ilse Koenig (administrative assistant of AFC Panel).

Commission
Almut Bitterhof; Annette Schäfer (1st day); Wim Debeuckelaere (2nd day); Helen Lee (1st and 3rd day) (DG Health and Consumer Protection).

1. WELCOME, APOLOGIES FOR ABSENCE

The Chair welcomed the members and others attending from EFSA and the Commission. The Chair announced that Jayne Ireland had resigned due to the pressure of other commitments.

Apologies were noted.

2. ADOPTION OF THE AGENDA

Item 7.1 was withdrawn from discussion together with two substances in the 5th list of substances for food contact materials. The agenda was adopted subject to this change.

3. DECLARATIONS OF INTEREST

These are noted under the specific items on sucrose esters (item 7.2) and phthalates (item 10.2-4). The Secretariat informed the Panel that the guidance document on declarations of interest was finalised within EFSA and would go to the Panels for comment. Members were asked to complete their annual declaration of interest at their earliest opportunity.

4. MATTERS ARISING FROM THE 7TH PLENARY MEETING ON 12-13 JULY 2004

Action points were noted.

The Chair infomed Members of EFSA's rationale for the release of a press release on the parabens opinion. The Secretariat informed Members that the TBHQ opinion was awaiting publication on the website.

5. GENERAL INFORMATION FROM EFSA AND THE COMMISSION

The relocation of EFSA to Parma was commencing in November and the AFC Secretariat were still scheduled to move in March. The Commission would adopt and publish a revision to Directive 95/2/EC on Miscellaneous Food Additives on 11 October, which would include among others provisions on jelly mini-cups and propylparaben. This proposal would go to the Council and Parliament as part of the co-decision procedure for adoption.

6. FEEDBACK FROM RECENT MEETINGS IN SCIENTIFIC COMMITTEE, MANAGEMENT BOARD AND ADVISORY FORUM

A brief report was tabled to inform members of the main items discussed at the meetings of the Scientific Committee held since AFC last met. Members attention was particularly drawn to two points in this report of the last Scientific Committee meeting. These were the points concerning proposals to DG Research and the item on botanicals. The botanicals paper had been adopted and would be discussed by the EFSA Advisory Forum. The proposed role of EFSA's Scientific Expert Services would be discussed at the forthcoming Scientific Committee meeting and the Chair suggested that Members consider how this group could assist the Panel.

Further details can be found in the minutes from the SC meeting:

http://www.efsa.eu.int/science/sc_commitee/sc_meetings/517/sc_meet08_minutes_en1.pdf

The Management Board had met in Parma in September. The Management Board had discussed quorum at their recent meeting, the Secretariat would inform Members of any relevant developments

http://www.efsa.eu.int/mboard/mb_meetings/479_en.html

The Advisory Forum had held a crisis scenario exercise at their recent meeting.

7. FOOD ADDITIVES

7.1. Propan-2-ol.

The rapporteur withdrew the draft opinion from discussion in order to clarify the Panel's assessment of certain studies in the draft.

7.2. Sucrose esters of fatty acids (E 473)

Laurence Castle declared an interest due to a colleague having a contract to develop methodology for detection of these compounds from the Food Standards Agency. This was not considered a conflict of interest and he was invited to participate in the discussion.

The rapporteur introduced a draft opinion and there was discussion of this draft. A number of substantive changes to the text were agreed, together with a number of editorial changes. The opinion was adopted.

After considering all the toxicity data the Panel agreed that an overall no-observed adverse-effect-level (NOAEL) of 2000 mg/kg bw could be identified, and based on this a group ADI of 40 mg/kg bw/day could be established for sucrose esters of fatty acids (E 473) and sucroglycerides (E 474). This ADI covers products containing mono-, di- and triesters with a content of tetra and higher esters of no more than 1%. However, in view of the human tolerance studies the Panel pointed out that these substances may cause gastrointestinal symptoms at daily doses above 2 g/day in adults.

Conservative estimates of chronic intake of sucrose ester of fatty acids (E 473) and sucroglycerides (E 474) in the adult population were above 20 mg/kg bw/day at the 95th percentile. In young children, conservative estimates of the chronic intake approach the ADI. Based on current Maximum Permitted Levels, for a variety of foods and beverages, a single eating occasion could lead to intakes of sucrose esters of fatty acids (E 473) and sucroglycerides (E 474) in the range of 1 g. Refined intake estimates are needed.

The full opinion can be seen on
http://www.efsa.eu.int/science/afc/afc_opinions/706_en.html

7.3. Titanium dioxide

There was insufficient time to discuss this draft opinion and it was deferred until the December Plenary.

8. SUBSTANCES USED AS NUTRIENT SOURCES

8.1. Calcium sulphate in food in general

The rapporteur introduced a draft opinion and there was discussion of this draft. During these discussions, it was agreed to use the term “foods intended for the general population” for foods outside the legislation on foods for particular nutritional uses in this and future opinions. A number of editorial changes to the text were agreed. The opinion was adopted.

In December 2003 the Panel evaluated the use of calcium sulphate in foods for particular nutritional uses and concluded that this use was not of concern from the safety point of view.

A wider evaluation was necessary due to the proposed addition of calcium sulphate to water and water based beverages. The intake of calcium from this proposed use is estimated to be well below the tolerable upper intake level of 2500 mg/person/day for calcium established for adults by the Scientific Committee on Food (SCF) in 2003. The Panel does not anticipate that the additional intake of sulphate in waters would result in any adverse effects.

In human studies the bioavailability of calcium from calcium sulphate in mineral waters is comparable to that from milk and the sulphate anion does not affect the urinary excretion of

calcium. Although no studies were available in humans, based on animal studies the bioavailability in humans of calcium from calcium sulphate in other foods is not expected to differ from that of already permitted calcium sources in foods for particular nutritional uses.

Based on the available data, the Panel concluded that use of calcium sulphate as a mineral substance also in foods intended for the general population would not be of safety concern.

The full opinion can be seen on
http://www.efsa.eu.int/science/afc/afc_opinions/704_en.html

8.2. **L-5-Methylfolate, calcium**

The rapporteur introduced a draft opinion and there was extensive discussion of this draft. During these discussions, it was agreed to use the term "foods intended for the general population" for foods outside the legislation on foods for particular nutritional uses in this and future opinions. A number of substantive changes to the text were agreed, together with a number of editorial changes. The Secretariat would clarify several of the points raised with the petitioner. Because of the extent of revisions the opinion would be adopted formally by written procedure.

The present application refers to L-5-MTHF-Ca that is obtained synthetically from folic acid. In aqueous media L-5-MTHF-Ca dissociates readily and completely into Ca^{2+} and L-5-MTHF, the only form of folate usually found in plasma. The bioavailability of L-5-MTHF-Ca is similar or even slightly higher than that of folic acid.

Major relevant impurities are either also present naturally in food or were shown to be of limited acute toxicity and not genotoxic. Subchronic and embryotoxicity/teratogenicity studies in rats with L-5-MTHF at doses that were at least 20000 times higher than the tolerable upper intake level (i.e., 1 mg/adult person/d) for folic acid, did not reveal any adverse effects.

Taking into account these considerations and results, the Panel concluded that the use of L-5-MTHF-Ca as a source of folate in foods for particular nutritional uses, food supplements and foods intended for the general population, is not of concern from a safety point of view. This evaluation is based on the assumption that the previously established tolerable upper intake level for folic acid of 1mg/adult person/day would also be applied to the combined intake of folic acid and L-5-MTHF-Ca (expressed as folic acid). At this tolerable upper intake level for folate, the intake of Ca^{2+} from L-5-MTHF-Ca is insignificant compared to the tolerable upper intake level for Ca of 2500 mg/person/day.

The full opinion can be seen on
http://www.efsa.eu.int/science/afc/afc_opinions/705_en.html

9. FLAVOURINGS

9.1. Hydrocyanic acid

The rapporteur introduced the draft opinion and there was extensive discussion of this draft. A number of substantive changes to the text were agreed, together with a number of editorial changes. The opinion was adopted.

The Panel concluded that the current exposure to hydrogen cyanide from the diet in general and from marzipan in particular (which at the 97.5 percentile is 3-6 mg/kg bw/day) is unlikely to give rise to acute toxicity. The overall data were not considered adequate to establish a numerical NOAEL or TDI in humans for chronic exposure. In view of the lack of adequate data on chronic toxicity the Panel supports the continued application of limits for the presence of HCN in foods and beverages.

The full opinion can be seen on
http://www.efsa.eu.int/science/afc/afc_opinions/698_en.html

9.2. Coumarin

During the written procedure on this opinion following the previous Plenary in July, a number of comments had been received on the metabolism section. This section of the opinion had been redrafted to clarify these points and in the course of this new information on genetic polymorphisms had been identified. This had provided additional supporting evidence for the safety factors applied by the Panel. The opinion had been rewritten to incorporate these points. The substantive change to the text was agreed, together with a number of editorial changes. The opinion was adopted.

The Panel therefore concluded that hepatotoxic responses should be taken into account in setting a Tolerable Daily Intake (TDI) and that in applying safety factors to the no-observed-adverse-effect level (NOAEL) for hepatotoxicity, it would be prudent to use a factor of 10 for potential interspecies variation, together with a factor of 10 for potential individual differences between humans. The overall NOAEL for liver toxicity in the most sensitive animal species, based on hepatotoxicity in a two year dog study, was 10 mg coumarin/kg bw/day. Applying a total safety factor of 100 to this overall NOAEL, the Panel concluded that a TDI of 0 - 0.1 mg coumarin/kg bw can be established.

Conservative estimates of intake based on current maximum permitted concentrations in foodstuff suggest that present dietary intakes do not exceed the TDI.

The full opinion can be seen on
http://www.efsa.eu.int/science/afc/afc_opinions/catindex_en.html

9.3. Flavouring group evaluations

The opinions on the following flavouring group evaluations were introduced by the rapporteur. There was extensive discussion of these drafts. A number of substantive changes to the text were agreed, together with a number of editorial changes. The Chair of the Flavourings Working Group, the Flavis Secretariat and the Panel Secretariat would revise

the documents and insert consequent changes into future flavouring group evaluations. The revised summaries of the opinions would be circulated to the Panel for information.

The Panel discussed the consequences of their earlier decision to incorporate intake estimates using a modified Theoretical Added Maximum Daily Intake (mTAMDI) approach, in addition to the Maximised Survey-derived Daily Intake (MSDI) approach, into the flavouring group evaluations. It was agreed that the Procedure (for safety evaluation of chemically-defined flavourings) would not be applied to these mTAMDI estimates and that this should be described more clearly in the text of these and future flavouring group evaluations. The consequences of using both approaches for the specific flavouring groups considered at this meeting are set out below.

9.3.1. *FGE.03 Acetals of branched- and straight-chain aliphatic saturated primary alcohols and branched- and straight-chain saturated aldehydes, and an orthoester of formic acid, from chemical groups 1 and 2*

The opinion was adopted.

It was considered that, on the basis of the default MSDI approach, these 41 candidate acetals and the candidate orthoester would not give rise to safety concerns at the estimated levels of intake arising from their use as flavourings.

However, given the limitations of the MSDI approach and the use levels described by industry, the Panel has also estimated intakes by a mTAMDI method. The mTAMDI values for the 41 candidate substances from structural class I range from 1503 to 1583 microgram/person/day. For the one candidate substance from structural class III the mTAMDI is 1527 microgram/person/day.

On the basis of the mTAMDI calculation the 41 candidate acetals from structural class I would not give rise to safety concerns arising from their use as flavouring substances at the normal use levels reported. However, for the candidate orthoester the intake estimated on the basis of the mTAMDI exceeds the threshold for structural class III, to which the flavouring has been assigned and more reliable exposure data and possibly toxicity data are required. However, this flavouring substance is hydrolysed before absorption to formic acid and ethanol which in this instance are not of safety concern.

On the basis of the above considerations, the Panel concluded that the 42 flavouring substances in the Flavouring Group Evaluation FGE.03 are not of safety concern at the levels of exposure considered.

In order to determine whether the conclusion for the 42 flavouring substances can be applied to the materials of commerce, it is necessary to consider the available specifications of purity.
Adequate specifications including complete purity criteria have been provided for 40 materials of commerce and these are regarded as presenting no safety concern at the estimated levels of intake. The specifications of purity for the remaining two substances are deficient in one parameter and the final evaluation of these two materials of commerce cannot be performed, pending further information on purity.

The full opinion can be seen on
http://www.efsa.eu.int/science/afc/afc_opinions/671_en.html

9.3.2. *FGE.06 Straight- and branched-chain aliphatic unsaturated primary alcohols, aldehydes, carboxylic acids, and esters from chemical groups 1 and 4*

The opinion was adopted.

It was considered that on the basis of the default MSDI approach these 35 flavourings would not give rise to safety concerns at the estimated levels of intake arising from their use as flavourings.

When the estimated intakes were based on the mTAMDI they ranged from 1563 to 3724 microgram/person/day for the 33 flavouring substances from structural class I. Thus, the intakes were all above the threshold of concern for structural class I of 1800 microgram/ person/day, except for two flavouring substances [FL-no: 05.061 and 05.174]. The estimated intakes of two other flavouring substances assigned to structural class II, based on the mTAMDI, range from 1523 to 3724 microgram/person/day, which are above the threshold of concern for structural class II of 540 microgram/person/day.

Two candidate substances [FL-no: 05.061 and 05.174], which have mTAMDI intake estimates below the threshold of concern for structural class I, are also expected to be metabolised to innocuous products.

Thus for 33 of the 35 flavouring substances considered in this opinion the intakes, estimated on the basis of the mTAMDI, exceed the relevant threshold for the structural class to which the flavouring has been assigned. Therefore, for these 33 substances more reliable exposure data are required. On the basis of such additional data, these flavouring substances should be reconsidered along the steps of the procedure (for safety evaluation of chemically-defined flavourings). Following this procedure additional toxicological data might become necessary.

In order to determine whether this evaluation could be applied to the materials of commerce, it is necessary to consider the available specifications on purity. Adequate specifications including complete purity criteria for the materials of commerce have been provided for 34 flavouring substances. The specifications of purity for the remaining substance (methyl geranate [FL-no: 09.643]) is deficient in that one of the parameters and the identity test are missing. The final evaluation of the material of commerce cannot be performed for this substance, pending further information on purity. For the seven flavouring substances possessing a chiral centre, information on the enantiomer composition are missing.

The full opinion can be seen on
http://www.efsa.eu.int/science/afc/afc_opinions/672_en.html

9.3.3. *FGE07 Saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branched-chain carboxylic acids from chemical group 5*

There was insufficient time to discuss this draft opinion and it was deferred until the December Plenary.

9.4. **Smoke flavour guidelines.**

The Secretariat introduced the draft guidelines on both the procedure for submission and the information required in dossiers submitted on smoke flavours. These had been drafted by a sub-group of the Flavourings Working Group as described at the July Plenary. The initial draft was revised and sent to industry for comments before further discussion by the sub-group in September. A number of revisions were suggested to the document and greater clarification of the characterisation requirements was requested. It was agreed that these revisions should be undertaken by the Flavourings Working Group, who would meet the following week. In view of the specified deadline for submission of these dossiers, the guidelines were adopted in principle subject to editorial revision by the Flavourings Working Group.

The full document can be seen on
http://www.efsa.eu.int/science/afc/afc_guidance/catindex_en.html

9.5. **Consideration of recent JECFA decisions of flavourings**

The Chair outlined the background to this item which was that JECFA opinions prior to 1999 had been adopted by the SCF and that the Panel had received terms of reference to examine later JECFA opinions for adoption. It was decided to defer discussion pending a proposal on considering JECFA opinions since 1999 by the Flavourings Working Group.

10. FOOD CONTACT MATERIALS

10.1. **Fat (consumption) Reduction Factors for children.**

The Fat (consumption) Reduction Factors were introduced to take account of the fact that a person does not ingest 1 kg of fat daily and that the maximum amount of fat that can be ingested daily is less than 200 grams. Therefore determination of the exposure to migrants from materials in contact with a specific foodstuff requires adjustment by a specific Fat Reduction Factor, which is dependent on the fat content of this foodstuff.

The rapporteur introduced the revised draft opinion intended to clarify the substantive issues raised during the written procedure. This was extensively discussed. The Panel considered the revised draft now explained sufficiently the difficult concept of fat (consumption) reduction factors. The opinion was adopted.

The Panel noted that the following limitations applied to the scope of this evaluation. The opinion does not attempt to address two related issues:

a) any differences in susceptibility between infants and children and adults to contaminants in food, and

b) the implications of any occasional and temporary excursions above a Tolerable Daily Intake (TDI) or Acceptable Daily Intake (ADI) by infants and children, given that the values for SMLs are set based on a person of adult body weight (60 kg) consuming 1 kg of food that may be contaminated with a specific migrant.

The Panel intends to address this wider issue at a later date.

The fat (consumption) reduction factor (FRF) is to be introduced for fatty foods with more than 20% fat, because it has been demonstrated that consumption of fat is much less than 1 kg / day. The total daily fat consumption by European adults is considered not to exceed 200 grams (g) of fat per person per day, equivalent to 3.3 g fat / kg bw / day for a 60 kg adult.

Infants and children have a higher fat intake than adults on a body weight basis, ranging from 6.5 - 3.8 g fat / kg bw / day, considering the energy requirements of infants and children from 6 months to 10 years of age. While this might imply the need for a lower FRF for infants and children, in practice the FRF will not be applicable to a number of the foods they consume.

In the case of milk, ready-to-feed infant formulae and pre-packaged baby foods, the FRF is not applicable because these foods all contain less than 20% fat. In the case of dry powdered formulae or liquid concentrates, even if the standard FRF for adults were to be applied to the dry powder or concentrate to assess compliance of the packaged product with any SML, the large dilution with water to make it ready-to-feed would ensure that the concentration in the product as consumed by the infant would be far below the respective SML. Therefore the Panel concluded that, in practice, no special FRF is needed for infants in relation to consumption of milk, infant formulae or pre-packaged baby foods.

With respect to other foods, infants and children do have a higher intake of energy, on a body weight basis, than adults and the fraction of this energy that is derived from fats is also higher. It may range, for high fat diets, from 4.4 g fat/ kg bw/ day for a 12-month infant down to 3.8 g fat/ kg bw/ day for a 10-year-old child with high fat diets. These figures are not markedly different from the maximum fat consumption of 3.3 g / kg bw / day for adults that was used as a basis for the introduction of the FRF. Consequently, the Panel is of the opinion that the higher consumption of fat on a body weight basis from these other foods by infants and children, compared to that of adults, is modest, and that no special FRF is needed for infants and children for any foods.

The full opinion can be seen on
http://www.efsa.eu.int/science/afc/afc_opinions/699_en.html

10.2. Butylbenzyl phthalate (BBP) REF No 74560

10.3. Di-butyl phthalate (DBP) REF No 74880

10.4. Bis (2-ethylhexyl) phthalate (DEHP) REF No 74640

The Chair indicated that she had an indirect interest in phthalates and would therefore vacate the Chair in favour of the 1st Vice Chair. Interests were also declared by the following Members; Laurence Castle, Wim Mennes; Maria Rosaria Milana and Iona Pratt. None of these were considered conflicts of interest by the 1st Vice Chair and all were invited to participate in the discussion.

The rapporteur introduced the draft opinions and there was extensive discussion of these drafts. A number of substantive changes to the text were requested, together with a number of significant editorial changes. It was agreed that these opinions should be revised by the Working Group in line with the comments before being submitted to the next Plenary.

10.5. **5th list of substances for food contact materials**

The draft opinion on the following substances was modified and adopted.

10.5.1. *1,4-Butane diol; REF No 13720*
This substance (CAS number 000110-63-4) was classified in SCF List 3 with the following restriction 5 mg/kg food.

10.5.2. *Caprolactone; REF No 14260*
This substance (CAS number 000502-44-3) was classified in SCF List 3 with the following restriction 0.05 mg/kg food expressed as the sum of caprolactone and 6-hydroxyhexanoic acid.

10.5.3. *alpha-Methyl styrene; REF No 22210*
This substance (CAS number 000098-83-9) was classified in SCF List 3 with the following restriction 0.05 mg/kg food.

10.5.4. *syrups, hydrolysed starch, hydrogenated; REF No 24903*
This substance (CAS number 68425-17-2) was classified in SCF List 3 with the following restriction: in compliance with the purity criteria for maltitol syrup, E 965 (ii).

10.5.5. *Charcoal, activated; REF No 43480*
This substance (CAS number 64365-11-3) was classified in SCF List 3 with the following restrictions: only to be used in polyester terephthalate (PET) at a maximum amount of 10 mg/kg polymer and purity criteria must be in compliance with vegetable carbon (E 153), except for the ash content which can be up to 10%.

10.5.6. *1,3,5-Tris(4-benzoylphenyl) benzene; REF No 95265*
This substance (CAS number 227099-60-7) was classified in SCF List 3 with the following restriction: 0.05 mg/kg food.

The following will be adopted by written procedure.

10.5.7. *Acrylic acid, 2- ethylhexyl ester; REF No 11500*
This substance (CAS number 000103-11-7) was classified in SCF List 3 with the following restriction 0.05 mg/kg of food.

10.5.8. *Perfluoromethyl perfluorovinyl ether; REF No 22932*
This substance (CAS number 1187-93-5) was classified in SCF List 3 with the following restriction 0.05 mg/kg food.

10.5.9. *12-(Acetoxy)stearic acid, 2,3-bis(acetoxy)propyl ester; REF No 30340*
This substance (CAS number 25134-51-4) was classified in SCF List 3 with no restrictions

10.5.10. *Acrylic acid, acrylic acid, 2-ethylhexyl ester, copolymer; REF No 31500*
This substance (CAS number 330198-91-9) was classified in SCF List 3 with the following group restriction: 6mg/kg food for acrylic acid and 0.05 mg/kg food for acrylic acid, 2-ethylhexyl ester

10.5.11. *Polyethyleneglycol-30-dipolyhydroxystearate; REF No 77370*
This substance (CAS number 70142-34-6) was classified in SCF List 3 with no restrictions.

10.5.12. *Silicic acid, magnesium-sodium-fluoride salt; REF No 85950*
This substance (CAS number 037296-97-2) was classified in SCF List 3 with the following restriction: 0.15 mg fluoride/kg food.

The full opinion together with an explanation of the classification lists can be seen on http://www.efsa.eu.int/science/afc/afc_opinions/675_en.html

10.5.13. *Tri-n-butyl acetyl citrate; REF Mo 93760*

There was insufficient time to discuss this substance and it was deferred until the December Plenary.

10.5.14. *Hydrocarbon resins; REF No 72081/10*

This substance was referred back to the Food Contact Materials Working Group for further consideration of new information identified by the petitioner.

10.5.15. *Mono-n-dodecyltin tris(isooctyl mercaptoacetate); REF No 67360 and Di-n-dodecyltin bis(isooctyl mercaptoacetate); REF No 47600*

These substances were referred back to the Food Contact Materials Working Group for further consideration in light of the conclusions of the Contaminants Panel on organotins

11. DATE OF MEETINGS IN 2005 AND WORKING PROGRAMME

The Panel agreed on the dates of its meetings in 2005. These and the proposed meeting dates for the Working Groups are appended at Annex 1.Since the last meeting of the Panel the following questions have been received from the Commission. There had been 6 petitions for evaluation and re-evaluations of substances in FCM. There had been questions on the design of studies with taurine and γ-glucuronolactone to address SCF concerns and on a contaminant in saccharin, it had been agreed to respond to these by correspondence.

The updated register of questions can be seen on the EFSA website at http://www.efsa.eu.int/register/qr_panels_en.html.

12. ANY OTHER BUSINESS

There was no further business.

MINUTES OF THE 8TH PLENARY MEETING OF THE SCIENTIFIC PANEL ON FOOD ADDITIVES, FLAVOURINGS, PROCESSING AIDS AND MATERIALS IN CONTACT WITH FOOD

Annex 1. Dates for AFC Meetings in 2005

Panel plenary	22-24 Feb.	26-28 Apr.	28-30 June	4-6 Oct.	5-7 Dec.
Additive WG	25-26 Jan.	12-14 April	12-14 July	13-15 Sept	8-10 Nov.
Flavouring WG	7-8 Feb.	11-12 April	13-15 June	24-26 Oct.	
Food Contact Material WG	9-11 Feb.	11-13 May	7-8 July (?)	7-9 Sept.	16-18 Nov.
FLAVIS WG	19-21 Jan.	8-10 March	23-26 May	19-21 Sept.	23-25 Nov.