					Dietary Exposure, mg/kg bw/day (2), (3), (4)		Margins of safety - all uses (5)		
NO.	Name	NOAEL, mg/kg bw/day (1)	Reported effects	Primarily used in the following categories of foods	Upper use levels	Normal use levels	Upper use levels	Normal use levels	Conclusion
2	TRADISMOKE A MAX	1000	None at the highest level tested in rats	- traditionally smoked food (meat and fish and products thereof) - not-traditionally smoked food (fats and oils, salts and spices, ready-to-eat savouries, composite food) - alcoholic beverages and non-alcoholic beverages	16.3 and 33.8	3.7 and 7.2	30 and 61	139 and 294	Safety concern for proposed uses and use levels
4*	Scansmoke R909	1250	None at the highest level tested in rats	- traditionally smoked food (meat and fish and products thereof) - not-traditionally smoked food (salts and spices, ready-to-eat savouries, composite food) - alcoholic beverages	7.9 and 12.1	3.0 and 3.6	100 and 160	350 and 420	Safety concern for proposed uses and use levels
6	Scansmoke PB 1110	700	None at the highest level tested in rats	- traditionally smoked food (meat, fish and dairy products) - not-traditionally smoked food (processed vegetables, confectionary, bakery wares, salts and spices, ready-to-eat savouries, composite food) - alcoholic beverages	21.8 and 30.0	16.2 and 28.3	23 and 32	25 and 43	Safety concern for proposed uses and use levels
7 *	Scansmoke SEF7525	210	Decreased body weight gain in rats (both sexes)	- traditionally smoked food (meat, fish and dairy products) - not-traditionally smoked food (salts and spices, ready-to-eat savouries, composite food) - alcoholic beverages	0.2 and 0.6	less than 0.1 and 0.1	350 and 1050	at least 2100	No safety concern for proposed uses and use levels
8*	SmokEz C-10	300	Increased kidney weights in female rats	- traditionally smoked food (meat, fish and dairy products) - not-traditionally smoked food (fats and oils, processed vegetable, salts and spices, ready-to-eat savouries, composite food) - alcoholic and non-alcoholic beverages	22.2 and 33.8	9.3 and 12.5	9 and 14	24 and 32	Safety concern for proposed uses and use levels
9*	SmokEz Enviro 23	300	Increased kidney weights in female rats	- traditionally smoked food (meat, fish and dairy products) - not-traditionally smoked food (salts and spices, ready-to-eat savouries, composite food)	20.8 and 33.3	8.7 and 12.5	9 and 14	24 and 34	Safety concern for proposed uses and use levels
10	Fumokomp	Cannot be established		- traditionally smoked food (meat, fish and dairy products) - not-traditionally smoked food (fats and oils, salts and spices, ready-to-eat savouries, composite food)	0.13 to 0.20	0.08 to 0.13	n/a	n/a	Safety cannot be established from the data available
13	Unismoke	300	Increase in relative kidney weight and related changes in blood biochemistry and haematology	- traditionally smoked food (meat and meat products) - not-traditionally smoked food (salts and spices)	12.7 and 21.7	10.1 to 16.7	14 and 24	18 and 30	Safety concern for proposed uses and use levels
14	Zesti Smoke Code 10	134	Increase in relative kidney weight in rats	- traditionally smoked food (meat, fish and dairy products) - not-traditionally smoked food (processed fruits and vegetables, salts and spices, ready-to-eat savouries, composite food)	22.0 to 28.3	9.3 to 11.7	5 and 6	11 and 14	Safety concern for proposed uses and use levels
15*	AM 01	250	Reduction of white blood cell count (both sexes) and reduction of lung weight in male rats	- traditionally smoked food (meat, fish and dairy products) - not-traditionally smoked food (fats and oils, cereals, bakery wares, salts and spices, ready-to-eat savouries and composite food) - alcoholic beverages	12.9 and 15.5	8.3 and 11.9	16 and 19	21 and 30	Safety concern for proposed uses and use levels (Genotoxic potential cannot be ruled out)
16	Smoke Concentrate 809045	1000	None at the highest level tested in rats	- traditionally smoked food (meat and dairy products) - not-traditionally smoked food (salts and spices, ready-to-eat savouries)	0.29 and 0.50	0.06 and 0.13	2000 and 3400	7700 and 17000	No safety concern for proposed uses and use levels

(1) The NOAEL (No Observed Adverse Effect Level) is the highest intake level at which each product was shown NOT to cause adverse health effects in animals

(2) Calculated for all uses as proposed by the applicant

(3) The first figure refers to dietary exposure estimated on the basis of the Smoke-EPIC model; the second one refers to dietary exposure estimated on the basis of the Smoke-TAMDI model.

(4) Some applicants updated the proposed uses and use levels. This overview gives the updated figures and is not in line with the scientific opinion on dietary exposure from smoke flavourings published in January 2009.

Products for which new data were submitted are marked with *.

(5) The first figure refers to dietary exposure estimated on the basis of the Smoke-TAMDI model ; the second one refers to dietary exposure estimated on the basis of the Smoke-EPIC model.