

Scientific Panel on Food Additives and Flavourings (FAF)

Draft Agenda of the 2nd Plenary meeting

11-13 September 2018, Parma, Italy

EFSA - MTG 00/M06

Items

- 1. Welcome and apologies for absence**
- 2. Adoption of the agenda**
- 3. Declarations of Interest**
- 4. Agreement of the minutes of the 1st Plenary meeting held on 4-5 July 2018, Parma (Italy)**

The minutes of the 1st Plenary meeting held on 4-5 July 2018 were agreed by written procedure on 24 July 2018¹.

- 5. Report on written procedures since 1st Plenary meeting**
- 6. Scientific outputs submitted for discussion and possible adoption**

Food Additives

- 6.1. Re-evaluation of thermally oxidized soya bean oil interacted with mono and diglycerides of fatty acids (E479b) ([EFSA-Q-2011-00567](#))
- 6.2. Re-evaluation of phosphoric acid, phosphates, di-, tri- and polyphosphates (E 338-341; E 343; E 450-452) ([EFSA-Q-2011-00618](#); [EFSA-Q-2011-00619](#); [EFSA-Q-2011-00620](#); [EFSA-Q-2011-00621](#); [EFSA-Q-2011-00622](#); [EFSA-Q-2011-00623](#); [EFSA-Q-2011-00624](#); [EFSA-Q-2011-00625](#); [EFSA-Q-2011-00626](#); [EFSA-Q-2011-00628](#); [EFSA-Q-2011-00629](#); [EFSA-Q-2011-00630](#); [EFSA-Q-2011-00532](#); [EFSA-Q-2011-00533](#); [EFSA-Q-2011-00534](#); [EFSA-Q-2011-00535](#); [EFSA-Q-2011-00536](#); [EFSA-Q-2011-00537](#); [EFSA-Q-2011-00538](#); [EFSA-Q-2011-00539](#); [EFSA-Q-2011-00540](#); [EFSA-Q-2011-00541](#); [EFSA-Q-2011-00542](#); [EFSA-Q-2011-00543](#))

Flavourings

- 6.3. Scientific Opinion of Flavouring Group Evaluation 411 (FGE.411): 2-(4-Methylphenoxy)-N-1H-pyrazol-3-yl-N-(thiophen-2-ylmethyl)acetamide ([EFSA-Q-2015-00820](#))
- 6.4. Scientific Opinion on Flavouring Group Evaluation 200, Revision 1 (FGE.200 Rev.1): 74 α,β -unsaturated aliphatic aldehydes and precursors from chemical

¹ <https://www.efsa.europa.eu/sites/default/files/event/180704-1-m.pdf>

subgroup 1.1.1 of FGE.19 ([EFSA-Q-2018-00148](#); [EFSA-Q-2018-00149](#); [EFSA-Q-2018-00150](#); [EFSA-Q-2018-00151](#); [EFSA-Q-2018-00152](#); [EFSA-Q-2018-00153](#); [EFSA-Q-2018-00154](#); [EFSA-Q-2018-00155](#); [EFSA-Q-2018-00156](#); [EFSA-Q-2018-00157](#); [EFSA-Q-2018-00158](#); [EFSA-Q-2018-00159](#); [EFSA-Q-2018-00160](#); [EFSA-Q-2018-00161](#); [EFSA-Q-2018-00162](#); [EFSA-Q-2018-00163](#); [EFSA-Q-2018-00164](#); [EFSA-Q-2018-00165](#); [EFSA-Q-2018-00166](#); [EFSA-Q-2018-00167](#); [EFSA-Q-2018-00168](#); [EFSA-Q-2018-00169](#); [EFSA-Q-2018-00170](#); [EFSA-Q-2018-00171](#); [EFSA-Q-2018-00172](#); [EFSA-Q-2018-00173](#); [EFSA-Q-2018-00174](#); [EFSA-Q-2018-00175](#); [EFSA-Q-2018-00176](#); [EFSA-Q-2018-00177](#); [EFSA-Q-2018-00178](#); [EFSA-Q-2018-00179](#); [EFSA-Q-2018-00180](#); [EFSA-Q-2018-00181](#); [EFSA-Q-2018-00182](#); [EFSA-Q-2018-00183](#); [EFSA-Q-2018-00184](#); [EFSA-Q-2018-00185](#); [EFSA-Q-2018-00186](#); [EFSA-Q-2018-00187](#); [EFSA-Q-2018-00188](#); [EFSA-Q-2018-00189](#); [EFSA-Q-2018-00190](#); [EFSA-Q-2018-00191](#); [EFSA-Q-2018-00192](#); [EFSA-Q-2018-00193](#); [EFSA-Q-2018-00194](#); [EFSA-Q-2018-00195](#); [EFSA-Q-2018-00196](#); [EFSA-Q-2018-00197](#); [EFSA-Q-2018-00198](#); [EFSA-Q-2018-00199](#); [EFSA-Q-2018-00200](#); [EFSA-Q-2018-00201](#); [EFSA-Q-2018-00202](#); [EFSA-Q-2018-00203](#); [EFSA-Q-2018-00204](#); [EFSA-Q-2018-00205](#); [EFSA-Q-2018-00206](#); [EFSA-Q-2018-00207](#); [EFSA-Q-2018-00208](#); [EFSA-Q-2018-00209](#); [EFSA-Q-2018-00210](#); [EFSA-Q-2018-00211](#); [EFSA-Q-2018-00212](#); [EFSA-Q-2018-00213](#); [EFSA-Q-2018-00214](#); [EFSA-Q-2018-00215](#); [EFSA-Q-2018-00216](#); [EFSA-Q-2018-00217](#); [EFSA-Q-2018-00218](#); [EFSA-Q-2018-00219](#); [EFSA-Q-2018-00220](#); [EFSA-Q-2018-00626](#))

- 6.5. Scientific Opinion on Flavouring Group Evaluation 201 Revision 2 (FGE.201Rev2): 2-Alkylated, aliphatic, acyclic alpha,beta-unsaturated aldehydes and precursors, with or without additional double-bonds, from chemical subgroup 1.1.2 of FGE.19 ([EFSA-Q-2017-00117](#); [EFSA-Q-2017-00118](#); [EFSA-Q-2017-00119](#); [EFSA-Q-2017-00120](#); [EFSA-Q-2017-00121](#); [EFSA-Q-2017-00122](#); [EFSA-Q-2017-00123](#); [EFSA-Q-2017-00124](#); [EFSA-Q-2018-00412](#); [EFSA-Q-2018-00413](#))

7. New Mandates

Food Additives

- 7.1. Request for a scientific opinion of EFSA on the extension of use of phosphoric acid - phosphates - di-, tri- and polyphosphates (E 338-452) in confectionary and diphosphates (E 450) in tortilla (M-2018-0125)
- 7.2. Scientific opinion on the safety of Annatto E and on the exposure to the Annatto colouring principles bixin and norbixin (E160b) when used as food additives (M-2018-0139)
- 7.3. Scientific opinion on a new reproductive toxicity study for the permitted food additives sorbic acid (E200) and potassium sorbate (E202) (M-2018-0140)
- 7.4. Scientific opinion on the proposed amendment of the specification of the food additive titanium dioxide (E171) (M-2018-0144)

Flavourings

- 7.5. Urgent Request for re-evaluation of Flavouring substances from FGE.208 (FGE.19 subgroup 2.2) (M-2018-0137)

8. Feedback from the Scientific Committee/Scientific Panels, EFSA, the European Commission

- 8.1. Scientific Committee and Scientific Panel(s) including their Working Groups
- 8.1.1. FAF WG Food Additives Applications
- 8.1.2. FAF WG on Miscellaneous

- 8.1.3. FAF WG on Phosphates
- 8.1.4. FAF WG on the re-evaluation of food additives permitted in foods for infants below 16 weeks of age
- 8.1.5. FAF WG on the re-evaluation of remaining food additives other than colours and sweeteners
- 8.1.6. FAF WG on Sweeteners
- 8.1.7. FAF WG on Flavourings

8.2. EFSA including its Working Groups/Task Forces

8.3. European Commission

9. Other scientific topics for information and/or discussion

9.1. Re-evaluation of Quillaia extract (E 999) as a food additive combined with evaluation of an application for its extension of use as a food additive in 'flavourings' ([EFSA-Q-2011-00731](#); [EFSA-Q-2014-00095](#))

9.2. Evaluation of Grill flavour concentrate (vegetable) - FGE. 501 – additional information ([EFSA-Q-2015-00821](#))

10. Any other business