MINUTES OF THE 21st PLENARY MEETING
OF THE SCIENTIFIC PANEL ON
FOOD ADDITIVES, FLAVOURINGS, PROCESSING AIDS
AND MATERIALS IN CONTACT WITH FOOD

Held in Parma on 6-8 February 2007

Adopted on 17 April 2007 at the 22nd Plenary meeting

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3. Declarations of interest

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5. General information from EFSA and the Commission

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MINUTES OF THE 21st PLENARY MEETING OF THE SCIENTIFIC PANEL ON FOOD ADDITIVES, FLAVOURINGS, PROCESSING AIDS AND MATERIALS IN CONTACT WITH FOOD (AFC) Held in Parma on 6-8 February 2007

PARTICIPANTS

Panel Members:
Fernando Aguilar, Susan Barlow (Chair), Laurence Castle, Riccardo Crebelli; Wolfgang Dekant, Karl-Heinz Engel (Vice Chair), Sandro Grilli, John Christian Larsen (Vice Chair), Jean-Charles Leblanc, Catherine Leclercq (1st and 2nd day), F. Xavier Malcata, Wim C. Mennes (1st and 2nd day), Maria Rosaria Milana (1st and 2nd day), Iona Pratt (1st day), Ivonne Rietjens, Paul Tobback, Fidel Toldrá.

Experts:
Jørn Gry (item 9).

Apologies
Herman Autrup, Nathalie Gontard, David Gott, Rainer Gürtler,

EFSA
Torben Hallas-Møller (scientific co-ordinator of AFC Panel), Hugues Kenigswald (assistant scientific co-ordinator of AFC Panel), Kim Rygaard Nielsen (assistant scientific co-ordinator of AFC Panel), Dimitrios Spyropoulos (assistant scientific co-ordinator of AFC Panel); Anne Theobald (assistant scientific co-ordinator of AFC Panel); Ilse Koenig (administrative assistant of AFC Panel), Nicoletta Manghi (administrative secretary of AFC Panel), Maud Pâques (administrative secretary of AFC Panel).

Commission
Xavier Pavard (DG Health and Consumer Affairs).

1. WELCOME; APOLOGIES FOR ABSENCE

The chair welcomed the participants and the secretariat noted apologies.

2. ADOPTION OF THE AGENDA

The agenda was adopted.

3. DECLARATIONS OF INTEREST

The declarations concerning items on the agenda of this meeting are noted under the specific item on flavouring group evaluation (item 9) and food contact materials (item 10.1).
4. **Matters arising from the 20th Plenary Meeting held on 28-30 November 2006**

The minutes can be seen on:

5. **General Information from EFSA and the Commission**

None

6. **Feedback from Recent Meetings of the Scientific Committee, Management Board and Advisory Forum**

The chair informed the Panel on the meeting of the Scientific Committee held on 14-15 December 2006.

The secretariat informed the Panel about the recent meetings of the Management Board and the Advisory Forum.

Minutes from the meetings of the Scientific Committee can be found on:

Minutes from the Management Board meetings can be found on:

Minutes from the Advisory Forum meeting held on 29 September can be found on:

7. **Food Additives**

7.1. **Re-evaluation of food colours**

The draft document on the successive steps to be taken during the re-evaluation of food colours was discussed, modified and adopted.

8. **Nutrient Sources**

8.1. **D-alpha-tocopheryl polyethylene glycol 1000 succinate (TPGS) in use for food for particular nutritional purposes (EFSA-Q-2003-126)**

The draft opinion was discussed and was subsequently referred back to the Additives Working Group to address a new question that was raised.

The draft opinion was discussed and a number of revisions were agreed on the text. However, as there was no quorum when this draft opinion was discussed, the draft opinion was adopted by written procedure on 20 March 2007.

The opinion deals only with the safety of certain salts of L-pidolic acid as sources of calcium, iron, magnesium, potassium and zinc and with the bioavailability of the nutrient cations from these sources, intended to be used in foods for particular nutritional uses and in food supplements. The safety of these nutrient cations themselves, calcium, iron, magnesium, potassium and zinc, in terms of amounts that may be consumed, is outside the remit of this Panel.

On the basis of their natural occurrence in foods, their endogenous formation, the limited toxicological data available and on the kinetics and metabolic pathways of L-pidolic acid, the Panel concluded that the use of calcium, iron, magnesium, potassium and zinc-L-pidolates as a source for calcium, iron, magnesium, potassium and zinc in food supplements and foods intended for particular nutritional uses are of no safety concern at the maximum use levels indicated, which might result in intake of L-pidolate of up to 3 g/day.

The Panel also concluded that their bioavailability is comparable to that from other water-soluble and dissociable calcium, iron, magnesium, potassium and zinc salts permitted to be used in food supplements and foods intended for particular nutritional uses.

8.3. **Work plan for substances added for nutritional purposes in foods intended for particular nutritional uses**

The draft work plan for substances added for nutritional purposes in foods intended for particular nutritional uses was presented. It will be discussed by the Additives Working Group at its next meeting.

9. **FLAVOURINGS**

9.1. **Flavouring Group Evaluations (FGE)**

I. Rietjens declared that she is a member of the FEMA (Flavour and Extract Manufacturers Association) Expert Panel. Although this was not considered a direct conflict of interest for the particular flavouring groups under evaluation at this meeting, it was decided that she should not participate in the discussion on flavouring group evaluations.


Thiazole, thiophene, thiazoline and thienyl derivatives from chemical group 29. Miscellaneous substances from chemical group 30.

The draft opinion was presented by J. Gry. There were minor comments to the draft opinion, which was adopted.
9.1.2. **FGE.08 (EFSA-Q-2003-158)**

Aliphatic and alicyclic mono-, di-, tri-, and polysulphides with or without additional oxygenated functional groups from chemical group 20.

The draft opinion was presented by J. Gry. There were several comments to the draft opinion, which will be adopted by written procedure, as the Plenary was not in quorum at the time of finalisation.

The full opinion will be published on:  

9.1.3. **FGE.06 Revised (EFSA-Q-2003-149-revised)**

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

The draft opinion was presented by J. Gry, who went through the principle of this first revised FGE. The FGEs are revised to include substances for which data were submitted too late according to Commission Regulation (EC) No 622/2002 and to take into account additional information that has been made available. The revision also includes newly notified substances belonging to the same chemical group.

The structure of these revised FGEs was agreed by Plenary and will be used in the future.

There were few comments to the draft opinion, which was adopted.

The full opinion will be published on:  


According to the provisions in Commission Regulation (EC) No 1565/2000 EFSA has been requested by the European Commission to consider JECFA’s evaluations of flavourings substances assessed since 2000, and to decide whether further evaluation would be necessary. It has been decided to divide these evaluations (1553 substances) into groups corresponding to the procedure of the Flavouring Group Evaluations (FGE).

**FGE.50: Consideration on 41 pyrazine derivatives evaluated by JECFA (57th meeting) structurally related to 18 pyrazine derivatives evaluated by EFSA in FGE.17.**

The draft opinion was presented by J. Gry, who went through the principle of this first consideration of JECFA evaluated flavourings substances.

The proposed structure for those kinds of FGEs was agreed by the Plenary and will be used in the future.

There were minor comments to the draft opinion, which was adopted.

The full opinion will be published on:  
10. **FOOD CONTACT MATERIALS**

10.1. **14th list of substances for food contact materials**

R. Crebelli, M. R. Milana and W. Mennes declared that they had advised their national authority on the safety of the Silicon dioxide coating (SiOx) formed from the monomers hexamethyldisiloxane and hexamethyldisilazane. This was not considered as a conflict of interest and they were invited to participate in the discussions.

The draft opinions on the following substances were discussed, modified and adopted:

- **Ref. No.: 18455, 18457** for the composing monomers
  - **Name of the substance:** Silicon dioxide coating (SiOx) formed from the monomers hexamethyldisiloxane and hexamethyldisilazane
  - **CAS number:** 107-46-0 (hexamethyldisiloxane) and 999-97-3 (hexamethyldisilazane)
  - **Classified in list:** 3
  - **Restriction:** 0.05 mg/kg of food (measured as hexamethyldisiloxane)
    - Only to be used as a surface treatment agent on PET

- **Ref. No.: 38875**
  - **Name of the substance:** Bis(2,6-diisopropylphenyl)carbodiimide
  - **CAS number:** 2162-74-5
  - **Classified in list:** 3
  - **Restriction:** 0.05 mg/kg food
    - For use behind a PET layer

- **Ref. No.: 89120 (stearic acid, butyl ester) & 70480 (palmitic acid, butyl ester)**
  - **Name of the substance:** Mixture of 40-60% stearic acid, butyl ester and 60-40% palmitic acid, butyl ester
  - **CAS number:** 123-95-5 & 111-06-8
  - **Classified in list:** 3
  - **Restriction:** None


The substance REF No. 80480, Poly(6-morpholino-1,3,5-triazine-2,4-diyl)-(2,2,6,6-tetramethyl-4-piperidyl)imino)hexa-methylene-(2,2,6,6-tetramethyl-4-piperidyl)imino), was deferred.

11. **ANY OTHER BUSINESS**

None