

Minutes of the 119th Meeting of the Scientific Committee on Food held on 1st/2nd December 1999 in Brussels

ATTENDANCE LIST LISTE DES PARTICIPANTS TEILNEHMERLISTE

Members/Membres/Mitglieder

Mme. S. BARLOW, MM. I. ELMADFA (2nd Vice-Chairman, Vice-President, Stellv. Vorsitzender), Mme. A. FERRO-LUZZI, MM. A. FLYNN, R. FRIES, W. GRUNOW, Mme. A. KNAAP (1st Vice-Chairman, Vice-President, Stellv. Vorsitzende), MM. I. KNUDSEN (Chairman, President, Vorsitzender), B. MOSELEY, K-H. NAU, A. PALOU, W. SARIS, P. TOBBACK, J.-M. WAL, R. WALKER

Apologies/Excusés/Entschuldigt

MM. S. LINDGREN, D. BOSKOU, A. CARERE

Commission/Kommission

MM. P. WAGSTAFFE (DG Health & Consumer Protection), F. VERSTRAETE (DG Health & Consumer Protection), Mme. A. Wilhelm (DG Health & Consumer Protection), MM. A. KLEPSCH (DG Enterprise), G. SCHREIBER (DG Enterprise), M. MIESCHENDAHL (DG Enterprise), O. Rohte (DG Enterprise), Mme S. HEINIMAA (DG Enterprise), M. A. Bönke (DG Research)

Secretariat/Secrétariat/Sekretariat (DG Health & Consumer Protection)

MM. M. A. GRANERO ROSELL, D. PETTAUER, Mme. J. THOLLEBEKE

1. Apologies for absence

The apologies for absence were noted.

2. Adoption of the agenda

The draft agenda was revised and adopted.

3. Declarations of interest

No interests were declared.

4. Matters arising from the minutes of the 118th meeting

None.

5. Requests for new opinions

Novel Foods:

Within the framework of Regulation (EC) N° 258/97 on novel foods and novel food ingredients requests for authorisation for the following products have been received by the Member States' authorities:

- **soluble and insoluble fractions of cereal brans for use as fat replacers, as novel food ingredient.**
- **Bacterial dextrans as novel food ingredient.**

During the consultation period foreseen in the Regulation, member states' authorities have submitted comments/objections. Based on these, and pursuant to Article 11 of Regulation (EC) 258/97, the Commission has decided to consult the Scientific Committee on Food for evaluation of potential health concerns related to the food use of these products. The Committee is invited to focus its deliberations in particular on the issues raised in the comments made by member states' authorities.

Food Additives:

Cassia gum

These new requests were noted. The secretariat informed also about an additional request on ethylcellulose (additive) and announced that the Committee would be consulted on the safety of certain substances used as tracers for butterfat.

6. Flavourings

6.1. Draft opinion on a Programme for the Evaluation of Flavouring Substances

The draft opinion was discussed and subject to some amendments, the opinion was adopted.

The Committee wished to stress that the safety assessment procedure described is applicable to substances present as flavourings in foods as consumed. It cannot be applied to compounds categorised as flavourings in the Community Register, which serve as precursors to the actual flavouring present in the processed food. Such substances (flavour precursors) would need to be evaluated in a different way based on the nature and concentration of the products formed during processing or cooking.

The full text of the opinion is attached as annex I to these minutes.

6.2. Working Group on Flavourings (organisational details)

The working group was established. A first meeting is scheduled for 17/18 February 2000.

7. Additives

7.1. Draft opinion on imazalil

The draft opinion was discussed. A number of changes were introduced and the opinion was adopted. The full text of the opinion is attached as annex II to these minutes.

7.2. Draft opinion on sucralose

The draft text prepared by the Working Group was discussed. During the discussion some outstanding issues were identified that required further detailed consideration and therefore it was decided to send the dossier back to the Working Group for further consideration of these remaining issues.

7.3. Draft opinion on mannitol by fermentation

The draft opinion was introduced and discussed. After a number of changes were agreed and subject to their introduction in the text, the opinion was adopted.

The full text of the opinion is attached as annex III to these minutes.

7.4. Draft opinion on a maltitol syrup not covered by the current specifications

The draft opinion was introduced and discussed. A number of amendments were agreed. The final text was considered and adopted.

The full text of the opinion is attached as annex IV to these minutes.

7.5. Draft opinion on synthetic lycopene as a colouring matter for use in foodstuffs

The draft opinion was introduced and discussed. A number of amendments were agreed. The text was adopted subject to the introduction of the changes agreed.

The full text of the opinion is attached as annex V to these minutes.

7.6. Statement on 4-hexyl resorcinol

4-Hexyl resorcinol has been previously authorised as a food additive in one Member State. An application has been made for EU wide authorisation to the Commission. The Committee has requested further information from the petitioner and will re-examine 4-hexyl resorcinol when that further information has been provided.

8. Novel Food

8.1 Draft opinion on nangai nuts

The Committee concluded that, given that this application has been made under the Novel Food Regulation, the data submitted did not comply with the requirements laid down in Commission Recommendation 97/618/EC [1](#). A revised draft opinion will be prepared by the working group.

Progress report from the working group

Due to lack of time no discussion took place. The Committee noted that the draft opinion on the safety assessment of phytosterol esters had been extensively discussed at the working group meeting on 19 November. The discussion of particular issues will be continued at the next working group meeting on 1 February 2000.

9. Contaminants

9.1. Draft opinion on deoxynivalenol (DON)

The opinion was adopted after introduction of minor changes. The full text of the opinion is attached as annex VI to

these minutes.

10. Food Contact Materials

10.1. Draft opinion on an additional list of monomers and additives for food contact materials

The draft opinion prepared by the Working Group was discussed.

As regards the substances PM/Ref 75100 (phthalic acid, diester with primary saturated C₇-C₁₁ branched alcohols, more than 60% C₉ or DINP) and PM/Ref 75105 (phthalic acid, diester with primary saturated C₉-C₁₁ branched alcohols, more than 90% C₁₀, or DIDP) the Committee decided to establish a group-TDI of 0.15 mg/kg b.w., for the reasons stated in the opinion. The Committee noted that for these substances the sister Scientific Committee on Toxicity, Ecotoxicity and the Environment (CSTEE) had derived a TDI of 0.15 mg/kg b.w. for PM/Ref 75100 (or DINP), and a TDI of 0.25 mg/kg b.w. for PM/Ref 75105 (or DIDP) in its opinion on phthalate migration from soft PVC toys and child-care articles (expressed on 24-4-1998). The SCF has taken into account newly provided fertility and teratogenicity studies not available at the time of the opinion of the CSTEE.

The opinion was adopted after introduction of a minor change.

The full text of the opinion is attached as annex VII to these minutes.

10.2 Other items from the Working Group

10.2.1 Statement on the use of novolac glycidyl ethers (NOGE) as additives in food contact materials

The Committee was informed that there is an alternative available to the bisphenol A based glycidyl ethers, containing BADGE ², that are used as additives in organosols. This alternative is the complex group of bisphenol F based glycidyl ethers that are referred to as novolac glycidyl ethers (NOGE) ³.

The Committee received some partial information on migration and toxicology of BFDGE ² only, being the lowest molecular weight component of NOGE.

The Committee noted that NOGE has structural alerts for toxic effects (i.e. the presence of epoxy groups and the potential for chlorohydrin formation). The Committee also noted that analytical methods for identification and estimation of NOGE and its reaction products are not yet available.

In the absence of information on potential exposure and on the toxicological profile of NOGE and its reaction products, the Committee is not in a position to evaluate the use of these substances.

The Committee therefore is of the opinion that, at present, it is not appropriate to use NOGE as an additive in organosols in food contact materials.

10.2.2 Statement on a recent survey on bisphenol A diglycidyl ether (BADGE) and bisphenol F diglycidyl ether (BFDGE) in canned food

The Committee examined a report on the contamination of canned food (in majority fish samples) by BADGE, BFDGE and their degradation products (Test Achats Magazine, N° 425, October 1999; EU Contract B5-1030/98/000019).

As regards the data on BADGE, the results in the survey are in line with those from other surveys ^{4, 5, 6, 7, 8} already taken into account for the evaluation of BADGE by the Committee in its opinion of 24 March 1999 ⁹ and therefore the Committee's opinion on BADGE remains the same.

In relation to BFDGE, the Committee has adopted the above statement on NOGE.

11. Schedule of SCF meetings

Schedule for 2000 (final confirmation of dates)

The following dates for the plenary sessions were confirmed: 8/9 March 2000 and 20/21/22 June 2000 (starting at 14.00 the 20/6). The dates for the remaining plenary sessions in 2000 as reflected in the previous minutes have yet to be confirmed.

12. Information on developments relating to the Fifth R&D Framework programme relevant for the SCF

A. Bönke (DG Research) gave an overview with some latest details about Key Action 1 (Food, Nutrition and Health) of the 5th Framework Programme on Research.

13. Review of the SCF 1998-2000 Working Programme

Item was deferred to next meeting due to lack of time.

14. General information from the Commission services

Peter Wagstaffe, the Head of the Unit SANCO/B/3 responsible for the SCF and three other sister Scientific Committees, provided general information on procedures and dates relating to the preparation of the Commission's White Book on Food Safety and also on the status of the report of the wise man on the future of the scientific advice.

15. Any other business

On the occasion of his retirement, the Committee thanked Dr. Oskar Rohte, from DG Enterprise, for his collaboration extended to the Committee in the past.

16. Adoption of minutes

These minutes were adopted by written procedure on 16 December 1999.

ANNEXES

- ANNEX I - [Opinion on a programme for the evaluation of flavouring substances](#)
- ANNEX II - [Opinion on imazalil for incorporation in cheese coatings](#)
- ANNEX III - [Opinion on mannitol manufactured by fermentation](#)
- ANNEX IV - [Opinion on a maltitol syrup not covered by the current specifications](#)
- ANNEX V - [Opinion on synthetic lycopene as a colouring matter for use in foodstuffs](#)
- ANNEX VI - [Opinion on Fusarium toxins, Part 1: Deoxynivalenol \(DON\)](#)
- ANNEX VII - [Opinion on an additional list of monomers and additives for food contact materials](#)

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- ¹ Commission recommendation 97/618/EC of 29 July 1997 concerning the scientific aspects and the presentation of information necessary to support applications for the placing on the market of novel foods and food

ingredients and the preparation of initial assessment reports under Regulation (EC) 258/97 of the European Parliament and of the Council.

- ² - BADGE (Bisphenol A Diglycidyl Ether): lowest molecular weight compound of the class of epoxy resins formed by reaction of Bisphenol A with epichlorohydrin
- ³ - NOGE: Novolac Glycidyl Ethers
- - Novolac resins: polymers of Bisphenol F produced by phenol-formaldehyde reaction
- - BFDGE (Bisphenol F Diglycidyl Ethers): mixture of three isomers of Bisphenol F epoxides. Lowest molecular weight component of the class of Bisphenol F epoxy resins formed by the reaction of Bisphenol F with epichlorohydrin
- ⁴ Simoneau, C., Theobald A. and Anklam E.. Ispra report: results of a European survey of BADGE in canned fish in oil. January 23, 1998.
- ⁵ Ministry of Agriculture, Food and Fisheries (MAFF) UK, survey of BADGE epoxy monomer in canned food (May 1997), MAFF project number FS2707. In: W. Summerfield, A. Goodson, I. Cooper. Food Additives and Contaminants, 1998, 15, 818-830.
- ⁶ PIRA project on migration of monomers and overall migration. In: P.A. Tice. Food Additives and Contaminants, 1998, 5 (suppl. 1), 373-380.
- ⁷ MAFF Food Safety Information Bulletin, 89, October 1997.
- ⁸ Biedermann, M., Grob, K., Bronz, M., Curcio, R., Huber M., Lopez-Fabal, F.. Mitt. Gebiete Lebensm. Hyg., 1996, 87, 547-558.
- ⁹ [Opinion of the Scientific Committee on Food on Bisphenol A Diglycidyl Ether](#) (BADGE)