一般

香料

酵素

栄養

# 手引注解

# 情報検索の案内(1)

情報検索の案内は、手引注解I-1中に緑字で示した箇所に対応した情報検索等のリンク先や検索方法について、ご案内しています。

# 本スライドの使い方

香料

一般

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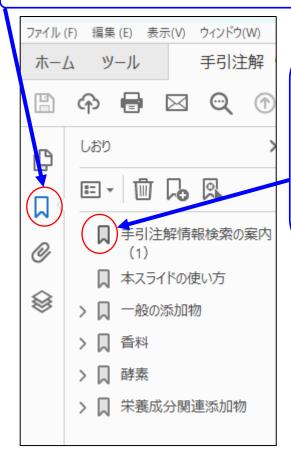
栄養

- ・ 本スライドでは、手引注解で示している、国内外の公的機関での情報検索の方法等について、具体的に説明しています。
- 各機関の情報は、随時更新されますので、最新情報であることをご確認ください。
- ・ 各機関のWebサイトの変更により、現在紹介している情報検索の方法とは異なる場合があります。
- 定期的にリンク切れについては点検を行っていますが、リンク切れを発見された場合は、 当センターにお知らせ下さい。

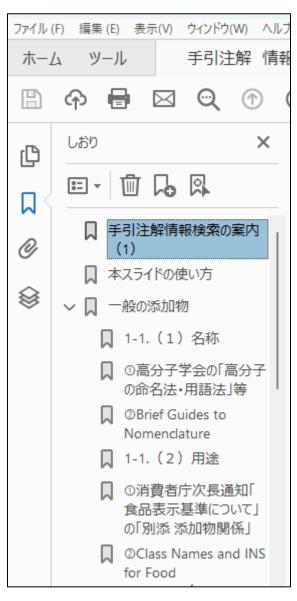
本スライドには、一般の添加物、香料、酵素、栄養成分関連添加物の説明が含まれています。添加物の種類に応じてスライドを確認する場合は、本スライドをダウンロード(保存)してAcrobatのしおり機能(次頁でご案内)をご活用ください。



### クリックすると、しおりが表示されます。



さらに、一般、香料、酵素、 栄養成分関連添加物の 中から確認したい添加物 をクリックすると、目次が表 示されます。



一般

酵素

栄養

# 目次(一般の添加物)

- 1-1.名称及び用途
  - (1) 名称
  - (2) 用途
- 1-2.国内外における使用状況
  - (1) 日本
  - (2) コーデックス委員会
  - (3) EU
  - (4) 米国
  - (5) オーストラリア・ニュージーランド
- 1-3. 国際機関等における安全性評価
  - (1)食品安全委員会
  - (2) JECFA
  - (3) EFSA及びSCF
  - (4) FDA
  - (5) FSANZ

# 目次(香料)

- 1-2.国内外における使用状況
  - (1) 日本
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- 1-3. 国際機関等における安全性評価
  - (1)食品安全委員会
  - (2) JECFA
  - (3) EFSA及びSCF
  - (4) FDA
  - (5) FSANZ

# 目次(酵素)

酵素

- 1-2.国内外における使用状況
  - (1) 日本
  - (2) コーデックス委員会
  - (3) EU
  - (4) 米国
  - (5) オーストラリア・ニュージーランド
- 1-3. 国際機関等における安全性評価
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  - (2) JECFA
  - (3) EFSA及びSCF
  - (4) FDA
  - (5) FSANZ

# 目次(栄養成分関連添加物)

### 1-2.国内外における使用状況

- (1) 日本
- (2) コーデックス委員会
- (3) EU
- (4) 米国
- (5) オーストラリア・ニュージーランド

### 1-3. 国際機関等における安全性評価

- (1)食品安全委員会
- (2) JECFA
- (3) EFSA及びSCF
- (4) FDA
- (5) FSANZ

栄養

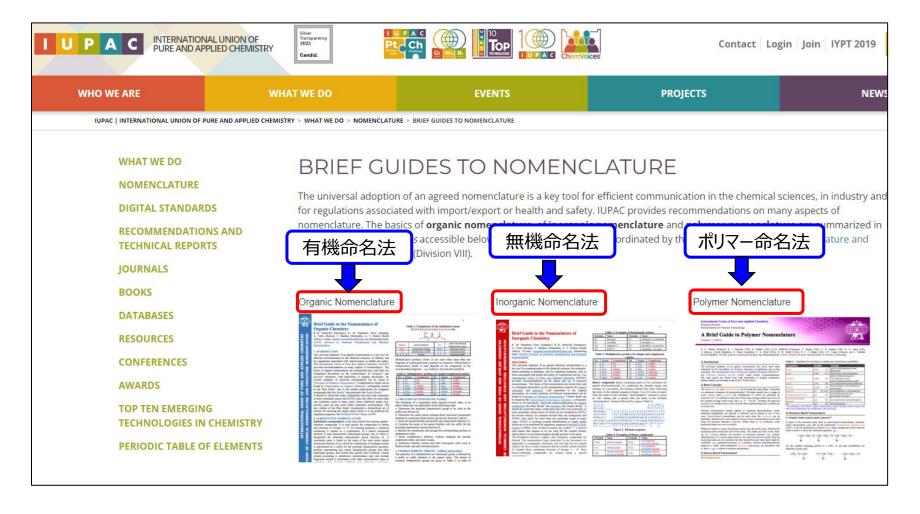
# 1-1. 名称及び用途 (1) 名称

## ①高分子学会の「高分子の命名法・用語法」等



## 2 Brief Guides to Nomenclature

### IUPACによる有機命名法、無機命名法、ポリマー命名法の簡単ガイドが閲覧できます。



# 1-1. 名称及び用途 (2) 用途

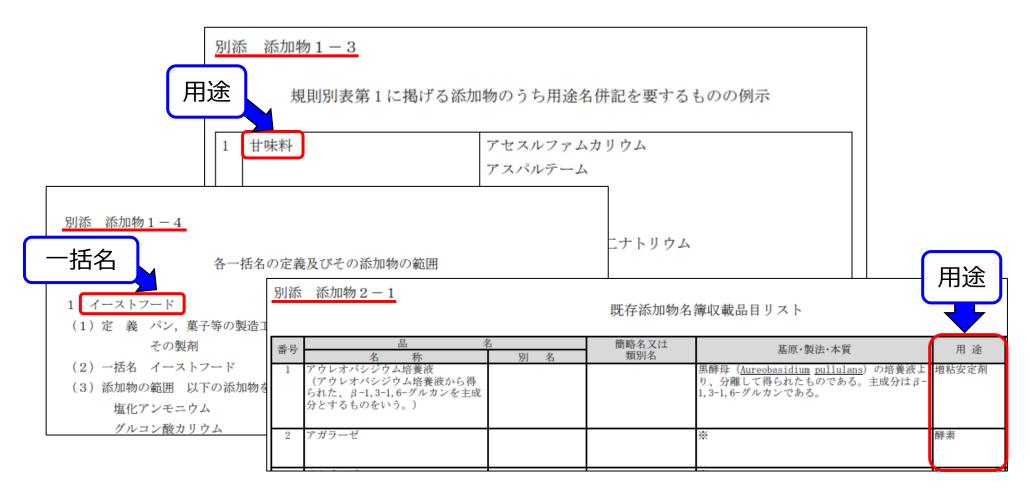
## ①消費者庁次長通知「食品表示基準について」の「別添 添加物関係」 [1/2]

「用途」は、「別添 添加物関係」の「添加物1-3」の用途名、「別添 添加物1-4」の一括名、 「別添添加物2-1」の用途名を参考にしてください。



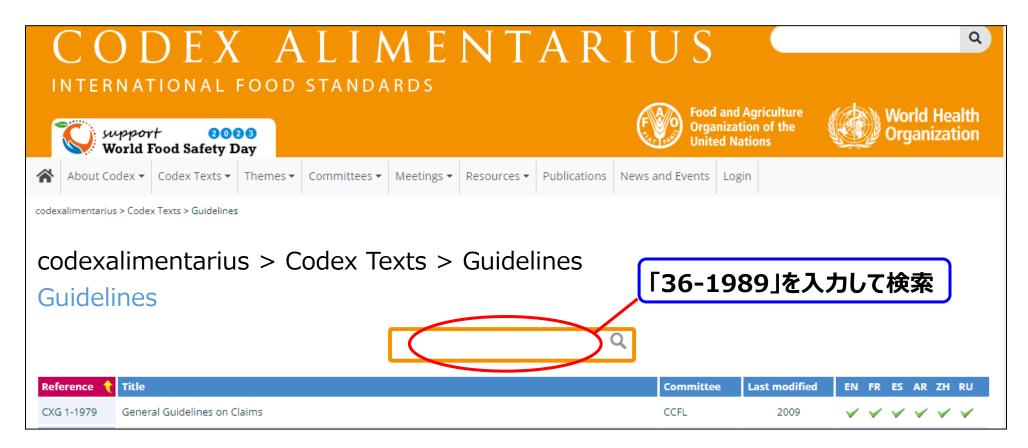
## ①消費者庁次長通知「食品表示基準について」の「別添添加物関係」[2/2]

「用途」は、「別添添加物関係」の「添加物1-3」の用途名、「別添添加物1-4」の一括名、 「別添添加物2-1」の用途名を参考にしてください。



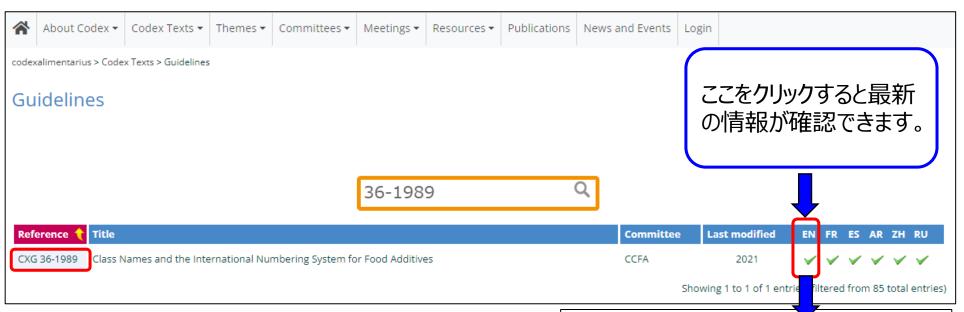
② Class Names and INS for Food Additives (CXG 36-1989) [1/3]

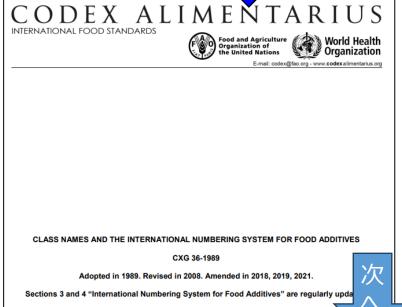
コーデックスガイドラインの用途名も参考となります。



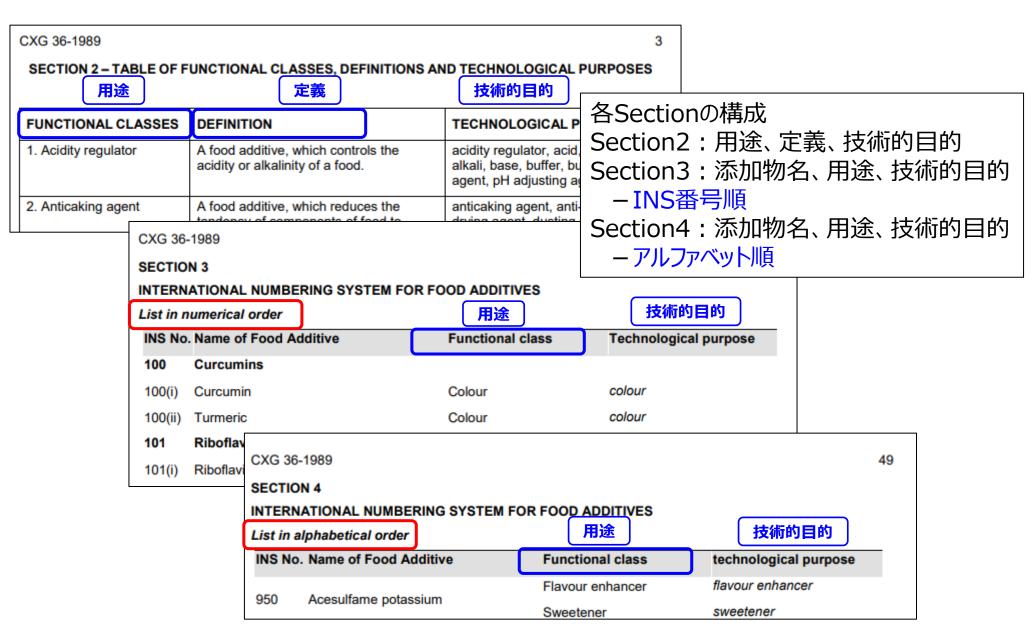


# 2 Class Names and INS for Food Additives (CXG 36-1989) [2/3]





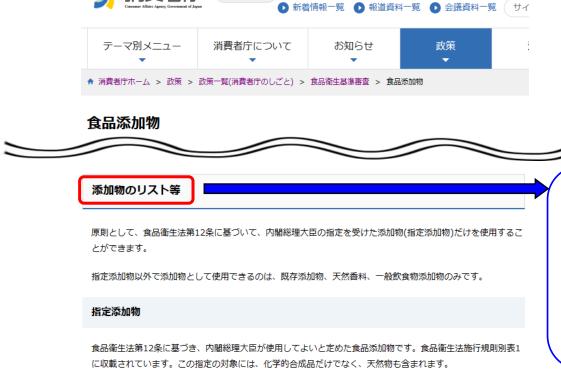
# ② Class Names and INS for Food Additives (CXG 36-1989) [3/3]



## ① 添加物のリスト等

・消費者庁Webサイトの「添加物のリスト等」の項目に、「指定添加物リスト」、「既存添加物 名簿」、「天然香料基原物質リスト」、「一般飲食物添加物リスト」が公表されています。

▼ 本文へ▶ 採用情報▶ 申出・問合せ窓口▶ E



なお、指定添加物のうち、「エステル類」等の一括名称で指定した香料(18類香料)については、各分類に該当す

ると判断したものを通知で示しています。

□ 指定添加物リスト(規則別表第1)

★ ホーム

下へスクロールすると各リスト が確認できます。 「指定添加物リスト」

「既存添加物名簿」 「天然香料基原物質リスト」 「一般飲食物添加物リスト」

## ② 使用基準

▼ 付録2[PDF: 579KB]

食品添加物公定書は、消費者庁のサイトから閲覧できます。

第10版食品添加物公定書 ここをクリックすると全文が閲覧可能 第10版食品添加物公定書[PDF: 29MB] 表紙、沿革、まえがき[PDF: 609KB] ▼ A 通則[PDF: 555KB] ▼ B 一般試験法[PDF: 2.1MB] **プ** C 試薬・試液等[PDF: 2.1MB] • D 成分規格 • 保存基準各条 ₱ 力行[PDF: 3.4MB] ♥ サ行[PDF: 4.9MB] ▼ 夕行、ナ行[PDF: 2.4MB] ↑ 八行[PDF: 6.5MB] 📆 マ行〜ラ行[PDF: 5.2MB] Ţ E 製造基準[PDF: 384KB] 使用基準 だけ見たい ▼ F 使用基準[PDF: 2.1MB] 場合はここをクリック ➡ G 表示基準[PDF: 421KB] ▼ 付録1[PDF: 618KB]

# 1-2. 国内外における使用状況 (2) コーデックス委員会

酵素

① Codex General Standard for Food Additives CXS 192-1995 [1/7]



## 1 Codex General Standard for Food Additives CXS 192-1995 [2/7]

### CXS 192-1995 の構成

酵素

## CODEX ALIMENTARIUS

nternational food standards



GENERAL STANDARD FOR FOOD ADDITIVES

CXS 192-1995

Adopted in 1995. Revision 1997, 1999, 2001, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2021, 2023

Preamble(前文)

Annexes (付属文書)

Annex A・・数値による一日摂取許容量が設定された 食品添加物の使用のための最大基準値策定に 関するガイドライン

Annex B・・食品添加物食品分類システム

Annex C・・食品分類システムとコーデックス個別食品規格 との相互参照表

Food Additive Provisions(食品添加物条項)

TABLE ONE (Table 1)
TABLE TWO (Table 2)
TABLE THREE (Table 3)

要請品を使用できる食品 ト や最大使用基準値を確認 3) できます。

ANNEX TO TABLE THREE (Table 3 の付属文書)

PreambleとAnnex A については、その和訳が、農林水産省HPに掲載されています。

(前文及び付属文書A 2006年版) 前文に目を通されることをお勧めします。

Annex B については、その和訳が、消費者庁のWebサイトに掲載されています。

(食品添加物食品分類システム 2011年版)



### Annex B 例示

CODEX STAN 192-1995 ANNEX B FOOD CATEGORY SYSTEM PART I: Food Category System 01.0 Dairy products and analogues, excluding products of food category 02.0 01.1 Fluid Milk and Milk Products 01.1.1 Fluid Milk (plain) 01.1.2 Other Fluid Milk (plain) 01.1.3 Fluid Buttermilk (plain) 01.1.4 Flavoured Fluid Milk Drinks 01.2 Fermented and renneted milk products (plain). 01.2.1 Fermented milks (plain) 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation 01.2.1.2 Fermented milks (plain), heat-treated after fermentation 01.2.2 Renneted milk (plain) 01.3 Condensed milk and analogues (plain) 01.3.1 Condensed milk (plain) 01.3.2 Beverage whiteners 01.4 Cream (plain) and the like 01.4.1 Pasteurized cream (plain) 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams 01.4.3 Clotted cream (plain) 01.4.4 Cream analogues 01.5 Milk powder and cream powder and powder analogues (plain) 01.5.1 Milk powder and cream powder (plain) 01.5.2 Milk and cream powder analogues 01.6 Cheese and analogues 01.6.1 Unripened cheese 01.6.2 Ripened cheese 01.6.2.1 Ripened cheese, includes rind 01.6.2.2 Rind of ripened cheese

### Annex B については、その和訳が、 消費者庁のWebサイトに掲載されています。

(食品添加物食品分類システム)

CODEX STAN 192-1995 Annex B 付属文書 B 食品分類システム CODEX STAN 192-1995 Annex B パート 1:食品分類表 01.0 食品分類 02.0 の製品を除く乳製品及び類似製品 01.1 乳及び乳飲料 01.1.1 乳及びパターミルク (プレーン) 01.1.1.1 乳 (ブレーン) 01.1.1.2 パターミルク (プレーン) 01.1.2 着香及び/又は発酵乳飲料 (チョコレートミルク、ココア、エッグノッグ、ヨーグ ルト飲料、ホエイ飲料等) 01.2 発酵乳及びレンネットミルク製品 (ブレーン) (食品分類 01.1.2 の乳飲料を除く) 01.2.1 発酵乳 (プレーン) 01.2.1.1 発酵後に加熱処理されていない発酵乳 (プレーン) 01.2.1.2 発酵後に加熱処理された発酵乳 (プレーン) 01.2.2 レンネットミルク (プレーン) 01.3 練乳及び類似製品 (プレーン) 01.3.1 練乳 (プレーン) 01.3.2 飲料用ホワイトナー 01.4 クリーム (プレーン) 及び類似製品 01.4.1 低温殺菌したクリーム (プレーン) 01.4.2 減菌及び超高温処理したクリーム、泡立て用及び泡立て済みクリーム、並びに低脂 肪クリーム (プレーン) 01.4.3 クロテッドクリーム (プレーン) 01.4.4 クリーム類似製品 01.5 粉乳及び粉末クリーム並びに粉末類似製品 (ブレーン)

1 Codex General Standard for Food Additives CXS 192-1995

[4/7]

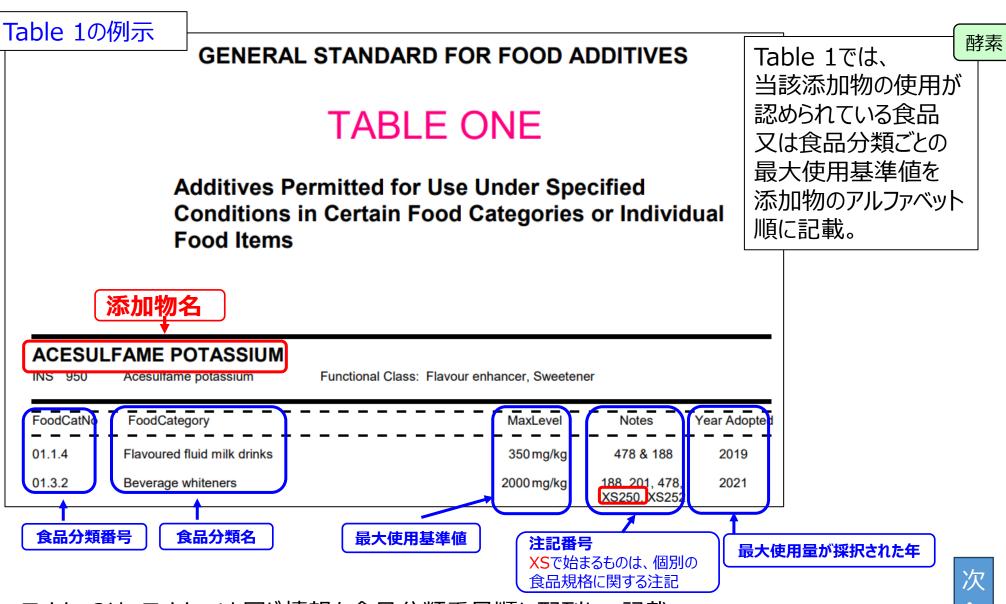


Table 2は、Table 1と同じ情報を食品分類番号順に配列して記載。

酵素

[5/7]

## Table 1の例示

## 検索例「acetic acid」:

ACETIC INS 260	ACID, GLACIAL  Acetic acid, glacial Functions		/elで「GMP <sup>》</sup> 合は、Table		
FoodCatNo	FoodCategory		MaxLevel	Notes	Year Adopted
01.6.6	Whey protein cheese		GMP		2006
04.2.1.1	Untreated fresh vegetables (including mush fungi, roots and tubers, pulses and legumes soybeans)], and aloe vera), seaweeds, and	GMP	262 & 263	2013	
04.2.2.1	Frozen vegetables (including mushrooms are and tubers, pulses and legumes, and aloe vegand nuts and seeds	GMP	262 & 263	2013	
04.2.2.7	Fermented vegetable (including mushrooms and tubers, pulses and legumes, and aloe viseaweed products, excluding fermented soy of food categories 06.8.6, 06.8.7, 12.9.1, 12.12.9.2.3	era) and bean products	GMP		2013

※:適正製造規範に従って使用

します。

(詳細は、GSFAの前文3.3 を参照)

#### 前文 3.3

#### 3.3 Good Manufacturing Practice (GMP)<sup>8</sup>

All food additives subject to the provisions of this Standard shall be used under conditions of good manufacturing practice, which include the following:

- The quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
- b) The quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the food itself, is reduced to the extent reasonably possible; and,
- c) The additive is of appropriate food grade quality and is prepared and handled in the same way as a food ingredient.



## ① Codex General Standard for Food Additives CXS 192-1995 [6/7]

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### Table 3の例示

CODEX STAN 192-1995 Table Three

**GENERAL STANDARD FOR FOOD ADDIT!** 

### TABLE THREE

Additives Permitted for Use in Food in General, Otherwise Specified, in Accordance with G Table 3には、必要な量をGMPの原則に従って使用する場合は、食品全般(Table 3の付属文書に挙げられている食品分類及び個別食品品目を除く)での使用が許容される、ADIを「特定しない」又は「制限しない」とJECFAにより評価された添加物(群)がアルファベット順に記載されています。

ただし、Table 3の付属文書に列挙された食品 分類における添加物の使用を規定される場合に は、Table 1及びTable 2に記載されます。

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards <sup>1</sup>
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006, SS 221-2001, CS 273-1968, CS 275-1973

付属文書に列挙された個別食品 規格における添加物の使用が規定される場合は、この欄に注記されます。 例えば、「CS 249-2006」とあれば Table 3の附属文書(ANNEX TO TABLE THREE)で「CS 249-2006」を確認してください。

Table 3に含まれる食品分類を確認したい場合は、GSFA Online Databaseで当該添加物を検索すると表示されます。

1) Codex General Standard for Food Additives CXS 192-1995 [7/7]

酵素

### ANNEX TO TABLE THREE ( Table 3 付属文書) の例示

「CS 249-2006」 を検索する場合

 Ctrl+Fで開く検索窓に、「249-2006」と入力し、Enterキーを押し、検索します。

 (CXS 249-2006) の左側に、個別の食品規格名が示されます。

CXS 192-1995 530 **ANNEX TO TABLE THREE** Food Categories or Individual Food Items Excluded from the General Conditions of Table Three The use of additives listed in Table Three in the following foods is governed by the provisions in Tables One and Two. Category M. Eood Category References to Commodity Standards for GSFA Table 3 Additives<sup>2</sup> 01.3.1 Condensed milk (plain) Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards. Evaporated milks (CXS 281-1971) Codex Sweetened Condensed Milks (CXS 282-1971) standards 06.4.3 Pre-cooked pastas and noodles and like products Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard. Codex Instant Noodles (CXS 249-2006) 「CXS 249-2006」と、表記されています。 standards

個別の食品規格名

酵素

② GSFA Online Database

GSFAオンラインデータベースでは、GSFAに 含まれる添加物の情報を検索できます。 GSFA の前文には、データを解釈するための 追加情報が含まれていますので、このデータ ベースを使用する際には、前文(本注解17 を熟読することをお勧めします。

CODEX ALIMENT

INTERNATIONAL FOOD STANDARDS



About Codex \* | Codex Texts \* | Themes \*

Committees \*

codexalimentarius > Codex Texts > Codex online databases > Food Additives DB (GSFA Online)

#### Codex General Standard for Food Additives (GSFA) Online Database

The "Codex General Standard for Food Additives" (GSFA, Codex STAN 192-1995) sets forth the conditions under which permitted food additives may be used in all foods, whether or not they have previously been standardized by Codex. The Preamble of the GSFA contains additional information for interpreting the data. Users are encouraged to consult the Preamble when using this database.

#### Links

The summary and conclusions of recent JECFA meetings and other relevant information, such as call for data for future meetings, are available on the FAO website and the WHO website. Other useful links:

Food Categories o Food Additives

Search o Functional Classes

This database provides, in a searchable format, all the provisions for food additives that have been adopted by the Codex Alimentarius Commission.

Provisions are searchable by food additive (name, synonym INS number), by functional class and by food category, as described in Annex B of the

TO Click here to view the current version of the Codex eneral Standard for Food Additives.

Please note: The Codex General Standard for Food Additives is currently under development and it will be regularly updated to include additional food additive provisions adopted by the Codex Alimentarius Commission

GSFA Home o Food Categories o Food Additives o Search o Functional Classes o Glossary

食品添加物名で検索する場合は 「Search」をクリック



## Search画面

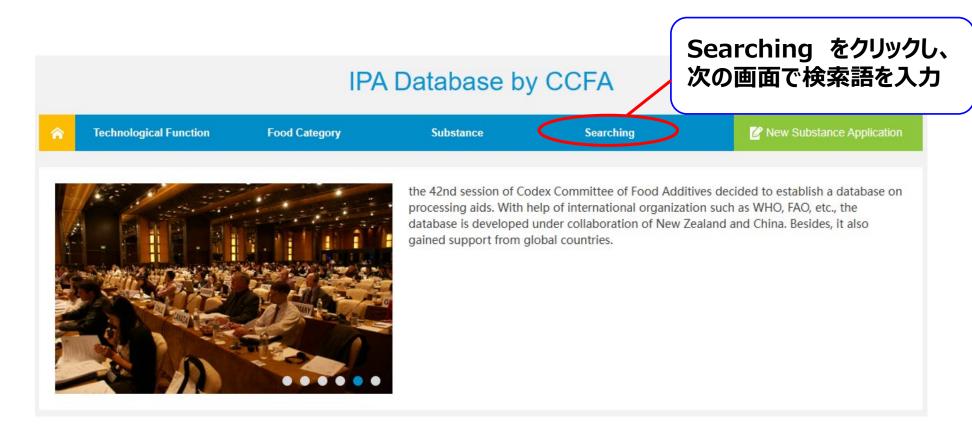
酵素



# ③ IPA (Inventry Processing Aids) Database by CCFA

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加工助剤のコーデックス規格整備等は見送られていますが、参考情報としてCCFA事務局の中国が維持・更新している IPA Database by CCFA を利用可能です。



# 1-2. 国内外における使用状況 (2) コーデックス委員会

① Guidelines on Nutrition Labeling CXG 2-1985 (ビタミン及びミネラル)

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INTERNATIONAL FOOD STANDARDS



E-mail: codex@fao.org - www.codex alimentarius.org

#### **GUIDELINES ON NUTRITION LABELLING**

CXG 2-1985

Adonted in 1985. Revised in 1993 and 2011. Amended in 2003, 2006, 2009, 2010, 2012, 2013, 2015.

Nutrient Reference Values - Requirements (NRVs-R):必要量に基づく栄養参照量

Vitamins

Vitamin D (μg) 5 - 15\*

Vitamin C (mg) 100

和訳が、消費者庁のWebサイトに掲載されています。 (CAC/GL 2-1985 2013年版)

# ② commodity standards (個別の食品規格)

Standard for Canned Salmon

Standard for Preserved Tomatoes

Standard for Canned Applesauce

Standard for Honey

CXS 3-1981

CXS 12-1981

CXS 13-1981

CXS 17-1981

CODEX ALIMENTARIUS Q INTERNATIONAL FOOD STANDARDS Food and Agriculture Organization of the 2023 support **United Nations World Food Safety Day** About Codex ▼ | Codex Texts ▼ | Themes ▼ Publications | News and Events | Login Committees ▼ Meetings ▼ Resources ▼ codexalimentarius > Codex Texts > Standards Standards Click on any column to order the list of standards. Use the yellow arrow to order the data ascending or descending. Type any criteria in the search box to filter the data (e.g. a year, a committee code or a keyword). Download a standard by clicking on the green symbol in the available languages indicated. Last modified Title Committee EN FR ES AR ZH RU Reference General Standard for the Labelling of Prepackaged Foods CXS 1-1985 CCFL 2018

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CCFFP

CCS

CCPFV

CCPFV

2013

2022

2022

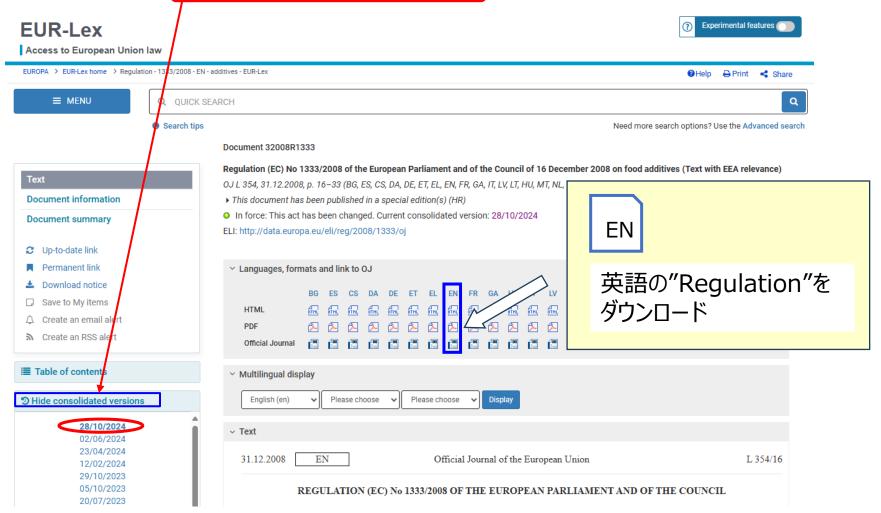
2022

# 1-2. 国内外における使用状況 (3) EU

① Regulation (EC) No 1333/2008 [1/4]

上記"Regulation"が閲覧、ダウンロードできます。

最新の規則は、Hide consolidated versionsの一番上の日付をクリックすると確認できます。



## ① Regulation (EC) No 1333/2008 [2/4]

ANNEX II Union list of food additives approved for use in foods and conditions of use

#### PART A

- 1. Introduction
- 2. General provisions on listed food additives and conditions of use

- 仮訳は、次ページ を参照ください。
- Table 1 Foods in which the presence of an additive may not be permitted by virtue of the carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008
- Table 2 Foods in which the presence of a food colour may not be permitted by virtue of the carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008

Table 3 Colours which may be used in the form of lakes

#### PART B LIST OF ALL ADDITIVES

- 1. Colours
- 2. Sweeteners
- 3. Additives other than colours and sweeteners

#### PART C DEFINITIONS OF GROUPS OF ADDITIVES

- (1) Group I
- (2) Group II: Food colours authorised at quantum satis
- (3) Group III: Food colours with combined maximum limit
- (4) Group IV: Polyols
- (5) Other additives that may be regulated combined

食品分類ごとの最大使用濃度

PART D FOOD CATEGORIES

PART E AUTHORISED FOOD ADDITIVES AND CONDITIONS OF USE IN FOOD CATEGORIES

## ① Regulation (EC) No 1333/2008 [3/4]

#### 前頁の仮訳

ANNEX II 食品への使用が認可された食品添加物とその使用条件のユニオンリスト

#### PART A

- 1. 序論
- 2. リストアップされた食品添加物及び使用条件に関する一般規定

Table 1 規則 (EC) No 1333/2008 の第 18 条(1)(a)に定めるキャリーオーバーの原則により、添加物の使用が認められない食品

Table 2 規則 (EC) No 1333/2008の第18条(1)(a)に定めるキャリーオーバーの原則により、食用色素の使用が許可されない食品

Table 3 レーキの形態で使用可能な着色料

#### **PART B** 全添加物のリスト

- 1. 着色料
- 2. 甘味料
- 3. 着色料及び甘味料以外の添加物

#### PART C 添加物グループの定義

- (1) Group I
- (2) Group II: quantum satis (適量) \*の添加を認可されている食品着色料
- (3) Group III:組み合わせた上限を持つ食品着色料
- (4) Group IV: ポリオール類
- (5) その他、複合的に規制される添加物

#### PART D 食品分類

PART E 食品分類における認可食品添加物及び使用条件

\*「quantum satis」とは、最大使用濃度が指定されていない物質(添加物)にあっては、意図された目的を達成するために必要なレベルを超えず、かつ消費者に誤解しない限りにおいて、(食品製造業者等は、その)適正製造規範に従って使用するものとします。

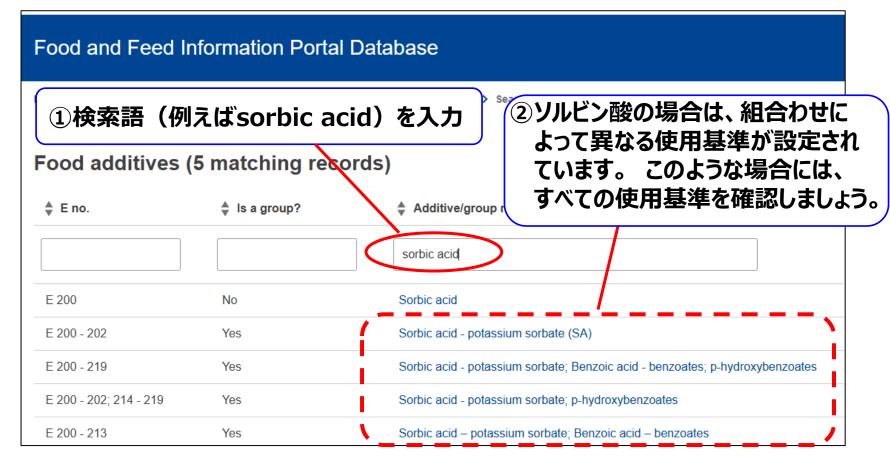
# ① Regulation (EC) No 1333/2008 [4/4]

PART E
AUTHORISED FOOD ADDITIVES AND CONDITIONS OF USE IN FOOD CATEGORIES

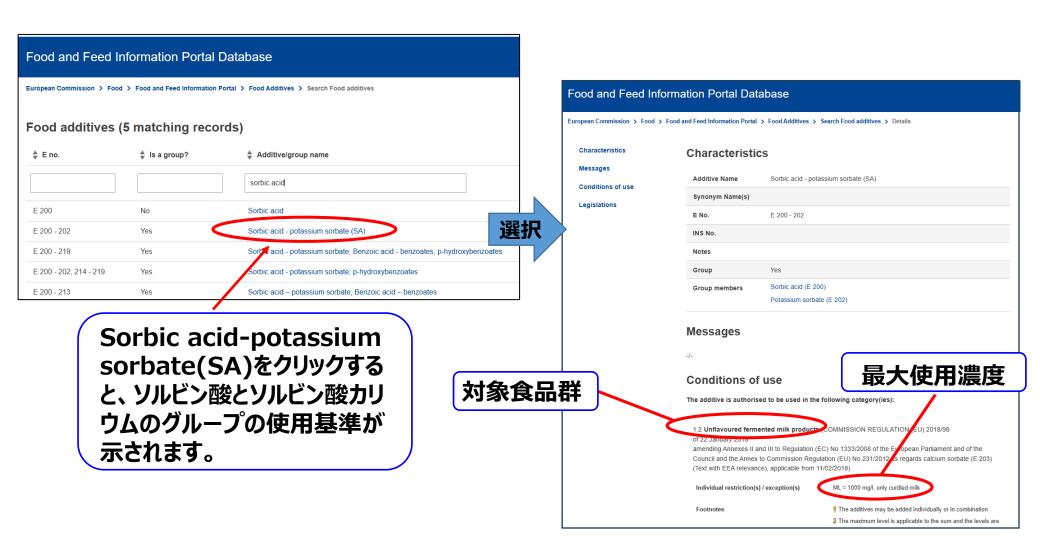
食品分類番号	E番号	食品添加物名	最大使用濃度	注釈	制限/例外
Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
M61 <b>↓</b> 0		ves permitted in all cat	tegories of foods excludin y provided for	g foods for	· infants and young
	E 290	Carbon dioxide	quantum satis		may be used in foods for infants and young children
	E 938	Argon	quantum satis		may be used in foods for infants and young children
	E 939	Helium	quantum satis		may be used in foods for infants and young children
	E 941	Nitrogen	quantum satis		may be used in foods for infants and young children
	E 942	Nitrous oxide	quantum satis		may be used in foods for infants and young children
	E 948	Oxygen	quantum satis		may be used in foods for infants and young children

② Food and Feed Information Portal Database: Food additives [1/2]

例: ソルビン酸を検索する場合



# 2 Food and Feed Information Portal Database: Food additives [2/2]



### **3** EU Rules

### Introduction

All additives in the EU must be authorised and listed with conditions of use in the EU's **positive list** based on:

- · A safety assessment
- The technological need
- Ensuring that use of the additive

Regulation EC 1333/2008 sets the and procedures.

#### It contains:

- Annex I . Technological functio
- Annex II (a): Union list of food add

ここをクリックして、最新のRegulation (EC) No 1333/2008 を表示させます。

さらに、表示されたページに示される

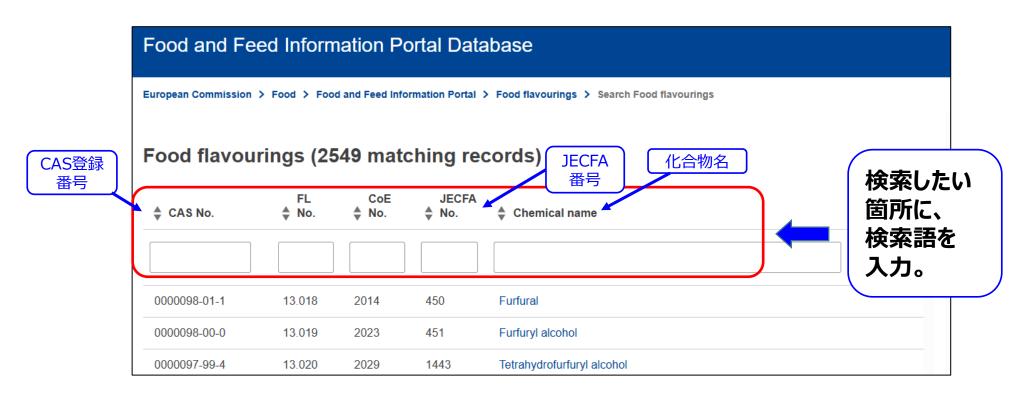
- In force: This act has been changed. Current consolidated version: xx/xx/xxxx Jをクリックすることで、
- 食品ごとの最大使用濃度等を、最新のAnnex II から確認できます。
- Annex III (\*\*): Union list of food additives approved for use in food additives, food enzymes and food flavourings, and their conditions of use

Other pieces of EU legislation relevant to food additives are the following:

- Regulation (EC) No 178/2002 lays down the general principles and requirements of food law.
- Regulation (EC) No 1331/2008 
   establishes the common authorisation procedure for food additives, food enzymes and food flavourings.

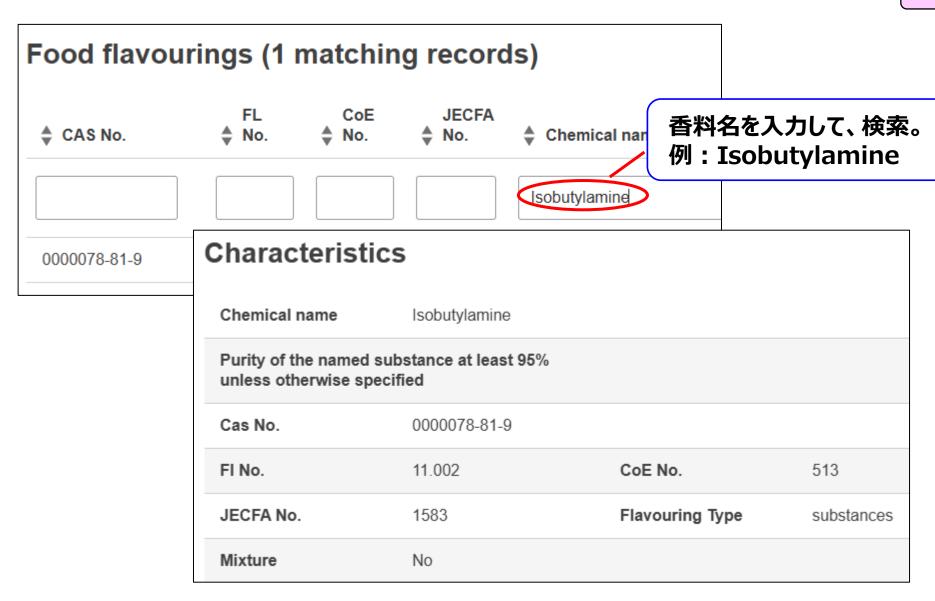
# 1-2. 国内外における使用状況 (3) EU

1 Food and Feed Information Portal Database Food flavourings [1/2]



EUの食品香料(及び風味料)検索サイト

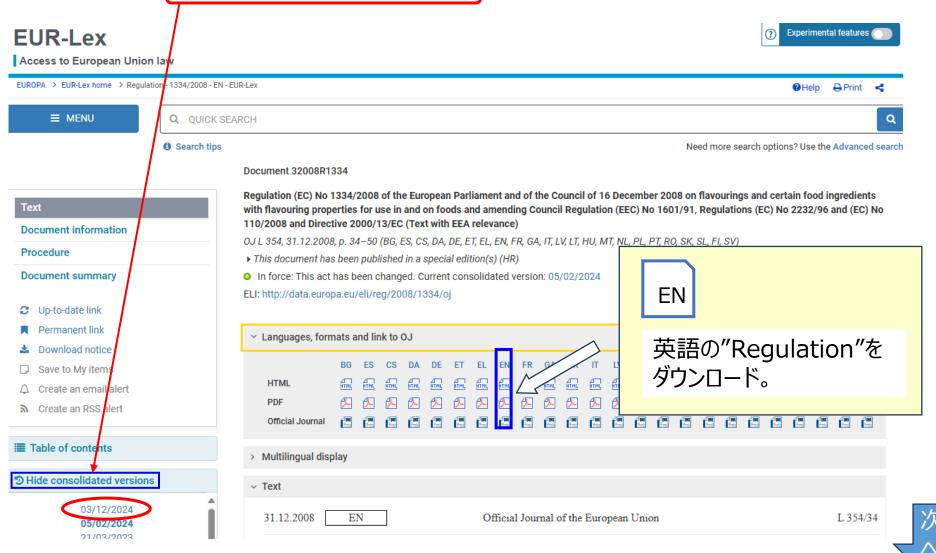




## ② Regulation (EC) No 1334/2008 [1/2]

上記"Regulation"が閲覧、ダウンロードできます。

最新の規則は、Hide consolidated versionsの一番上の日付をクリックすると確認できます。



#### ③ Regulation (EC) No 1334/2008 [2/2]

ANNEX I

#### **▼**M2**↓**

#### UNION LIST OF FLAVOURINGS AND SOURCE MATERIALS

PART A

#### Union list of flavouring substances

#### SECTION 1

#### Content of the list

Table 1 contains the following information:

Column 1 (FL No.): the unique identification number of the substance

Column 2 (Chemical Name): the name of the substance

Column 3 (CAS No): the Chemical Abstracts Service (CAS) registry number

Column 4 (JECFA No.): The Joint FAO/WHO Expert Committee on Food additives (JECFA) number

Column 5 (CoE No.): The Council of Europe (CoE) number

Column 6 (Purity of the named substance at least 95% unless otherwise specified): The purity of the named flavouring substance has to be at least 95%. If less, the composition of the flavouring substances is given in this column.

Column 7 (Restrictions of Use): The use of flavouring substances is permitted in accordance with good manufacturing practices unless specific restriction is given in this column. Flavouring substances with restrictions of use may only be added to the listed food categories and under the specified conditions of use. For the purpose of the restrictions the following food categories, as laid down in Annex II of Regulation (EC) No 1333/2008, shall be referred to:

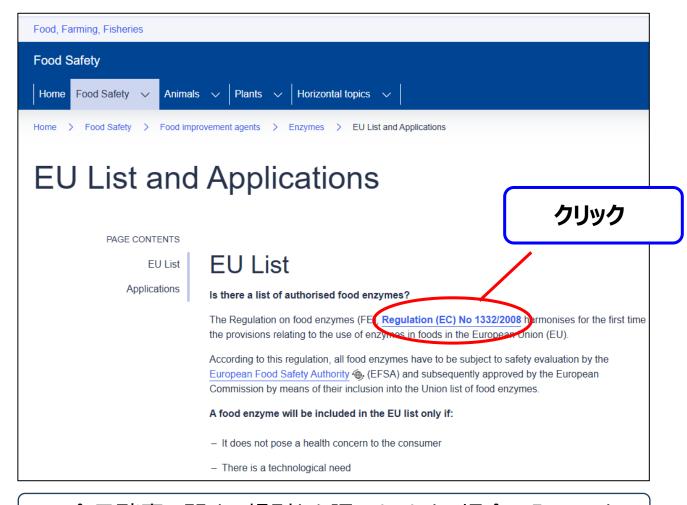
#### **▼**M33**↓**

Category number	Food Category
0.	All categories of foods
01.	Dairy products and analogues

## 1-2. 国内外における使用状況 (3) EU

① EU List and Applications [1/2]

酵素



EU食品酵素に関する規則から調べようとする場合の入口です。

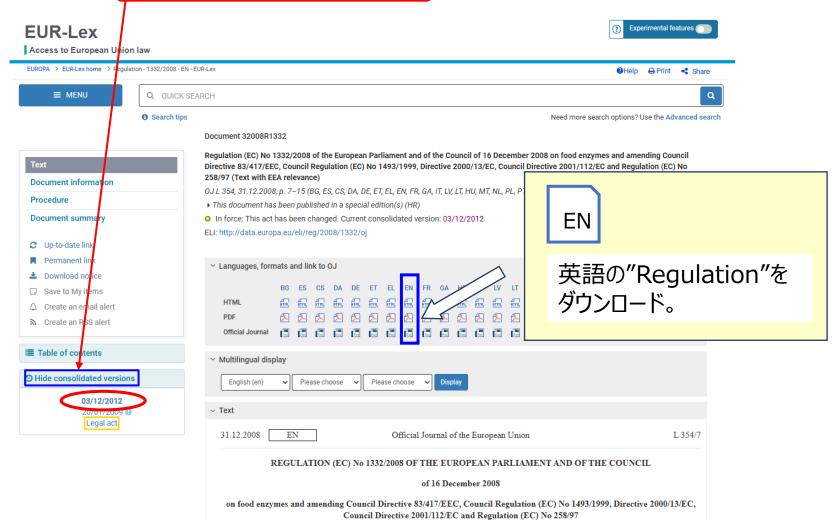


#### 酵素

#### 1 EU List and Applications [2/2]

EUの食品酵素に係る"Regulation"が閲覧、ダウンロードできます。

最新の規則は、Hide consolidated versionsの一番上の日付をクリックすると確認できます。





#### EUROPEAN COMMISSION

DIRECTORATE-GENERAL FOR HEALTH AND FOOD SAFETY

Food and feed safety, innovation Food processing technologies and novel foods

Brussels, 28 April 2020 (updated July 2024 – see note)

#### REGISTER OF FOOD ENZYMES TO BE CONSIDERED FOR INCLUSION IN THE UNION LIST

Article 17 of Regulation (EC) No 1332/2008<sup>1</sup> provides for the establishment of a Register of all food enzymes to be considered for inclusion in the Union list.

In accordance with that Article, the Register includes all applications which were submitted within the initial period fixed by that Regulation and which comply with the

Commiss ion ID	IUBMB <sup>5</sup> number (EC)	Systematic name	Name of the food enzyme as submitted	Name of the production organism as submitted	Name of the productio n strain as submitted	EFSA Q Number
2013/19	1.1.3.4	β-D-glucose:oxygen 1- oxidoreductase	Glucose oxidase	Aspergillus niger	ZGL	EFSA-Q- 2013-01005
2013/22	1.1.3.4	β-D-glucose:oxygen 1- oxidoreductase	Glucose oxidase	Aspergillus niger	not available	EFSA-Q- 2023-00238
2015/151	1.1.3.4	β-D-glucose:oxygen 1- oxidoreductase	Glucose oxidase	Aspergillus niger	NZYM-KA	EFSA-Q- 2016-00134
2015/179	1.1.3.4	β-D-glucose:oxygen 1- oxidoreductase	Glucose oxidase	Aspergillus niger	DP-Aze23	EFSA-Q- 2016-00144
2013/06	1.1.3.4	β-D-glucose:oxygen 1- oxidoreductase	Glucose oxidase	Aspergillus oryzae	NZYM-KP	EFSA-Q- 2013-00687

申請者によって提供された食品酵素の識別、名前、供給元及び当局の評価のステータスを追跡するための番号

#### 2015年3月11日までに提出された食品酵素申請を収載

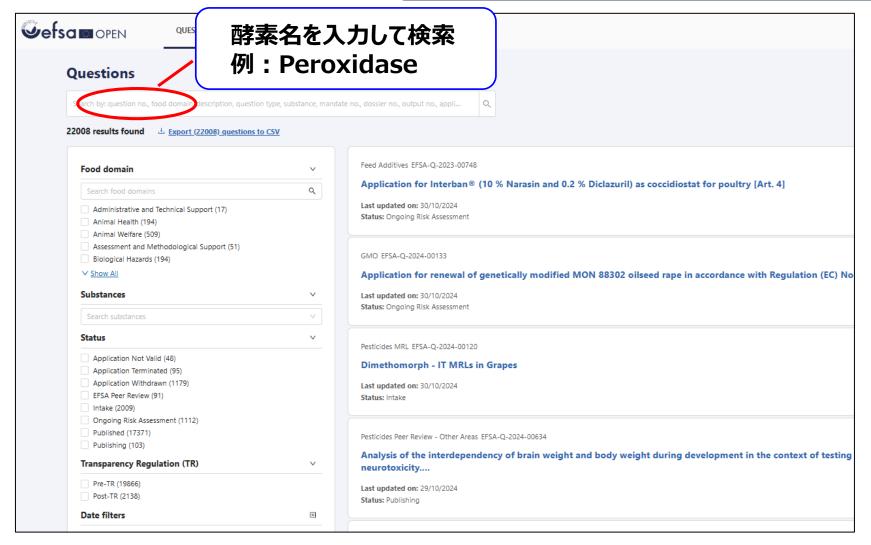
#### ② OpenEFSA [1/5]

#### EFSA Webサイトでの検索を行う場合のポータル

酵素



#### EFSA Webサイトでの検索を行う場合のポータル





酵素

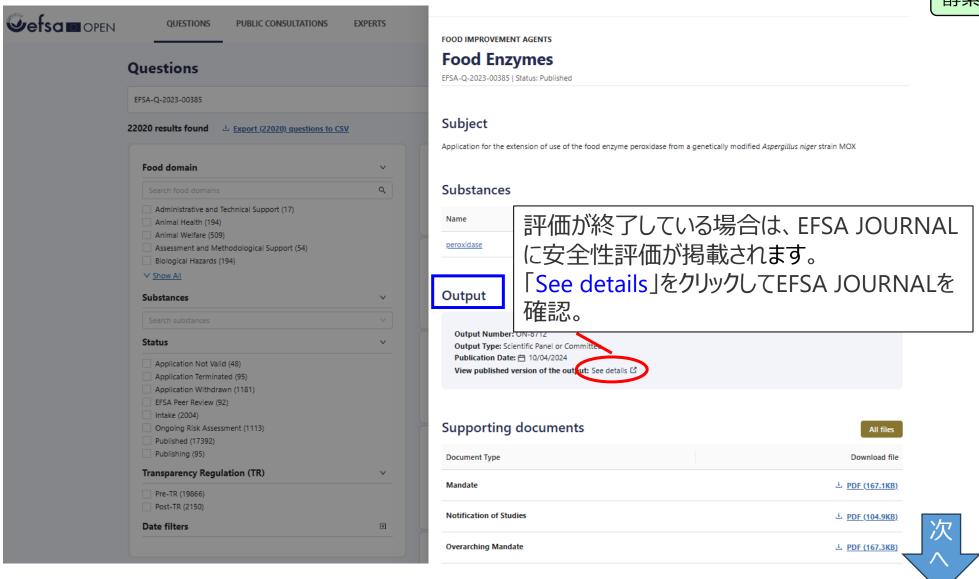
#### 酵素名を入力

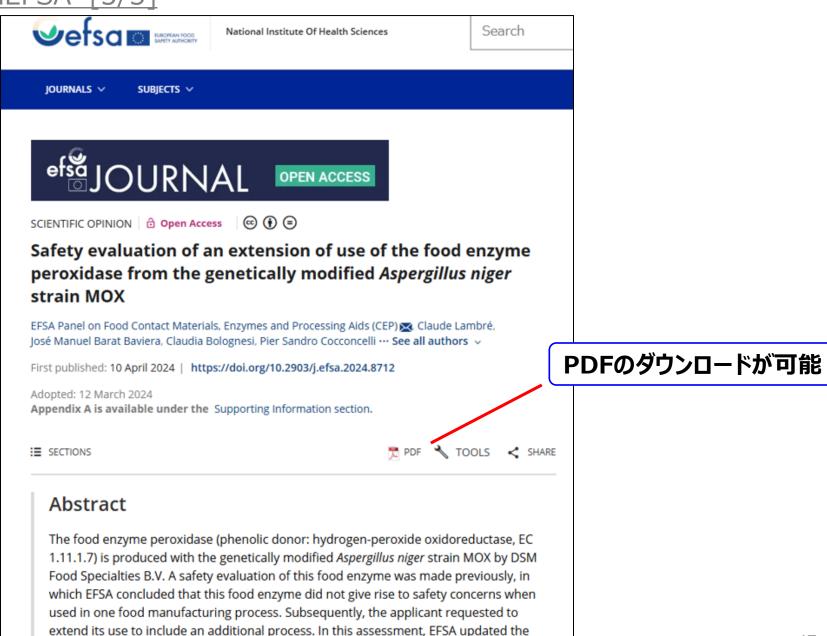
例: Peroxidase



## ② <u>OpenEFSA</u> [4/5]

酵素





## ③ EFSA [1/3]

#### EFSA Webサイトから検索する事も可能です。

酵素

#### 酵素名を入力 して検索



## ③ <u>EFSA</u> [2/3]



注意: EFSA Webサイトから検索した場合、目的外の資料が多いことがあります。

酵素

Adopted: 12 March 2024

DOI: 10.2903/j.efsa.2024.8712

#### SCIENTIFIC OPINION



#### Safety evaluation of an extension of use of the food enzyme

# peroxid 3.1 strain M

#### 3.1 | Dietary exposure

The current dietary exposure supersedes section 3.5 of the previous evaluation (EFSA CEP Panel, 2023a).

José Manuel David Micha Gilles Rivière

Laurence Ve

#### 3.1.1 | Revised intended use of the food enzyme

The food enzyme is intended to be used in two food manufacturing processes at the use levels summarised in Table 1.

TABLE 1 Updated intended uses and use levels of the food enzyme.<sup>7</sup>

		Recommended use level (mg TOS/kg RM)	
Food manufacturing process <sup>a</sup>	Raw material (RM)	Current evaluation <sup>b</sup>	Previous evaluation <sup>b,c</sup>
Processing of dairy products			
<ul> <li>Production of modified milk proteins</li> </ul>	Whey	2.4- <b>31.9</b>	2.4- <b>31.9</b>
Processing of plant- and fungal-derived products			
<ul> <li>Production of plant-based analogues of milk and milk products</li> </ul>	Plant materials	47.9	

<sup>&</sup>lt;sup>a</sup>The name has been harmonised by EFSA according to the 'Food manufacturing processes and technical data used in the exposure assessment of food enzymes' (EFSA CEP Panel, 2023b).

<sup>&</sup>lt;sup>b</sup>The numbers in bold represent the maximum recommended use levels and were used for calculation.

<sup>&</sup>lt;sup>6</sup>The previous evaluation is made for the food enzyme application EFSA-Q-2015-00274.

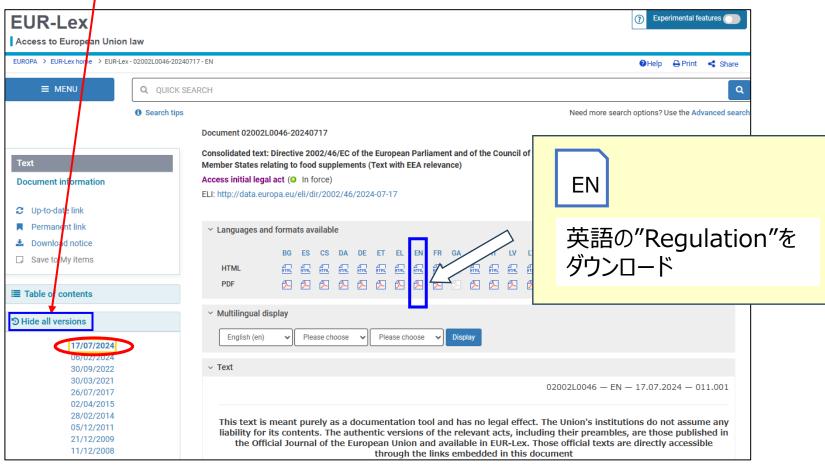
## 1-2. 国内外における使用状況 (3) EU

## ① <u>Directive 2002/46/EC</u> [1/2]

EUのサプリメントに関する"Regulation"が閲覧、ダウンロードできます。

最新の規則は、Hide all versionsの一番上の日付をクリックすると確認できます。

栄養



栄養成分(ビタミン、ミネラル)と扱われる成分について列記しています。

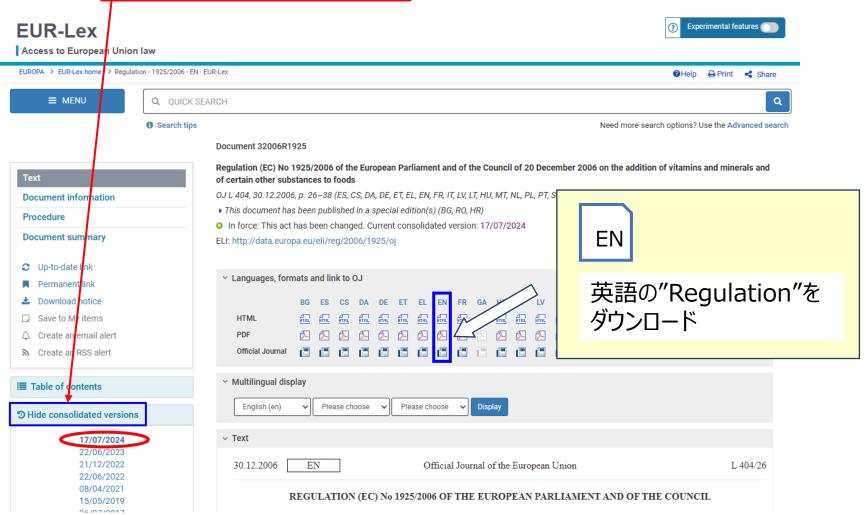


## ① <u>Directive 2002/46/EC</u> [2/2]



#### ② Regulation (EC) No 1925/2006 [1/2]

ビタミン・ミネラル及びその他の成分に係る"Regulation"が閲覧、ダウンロードできます。 最新の規則は、Hide consolidated versionsの一番上の日付をクリックすると確認できます。





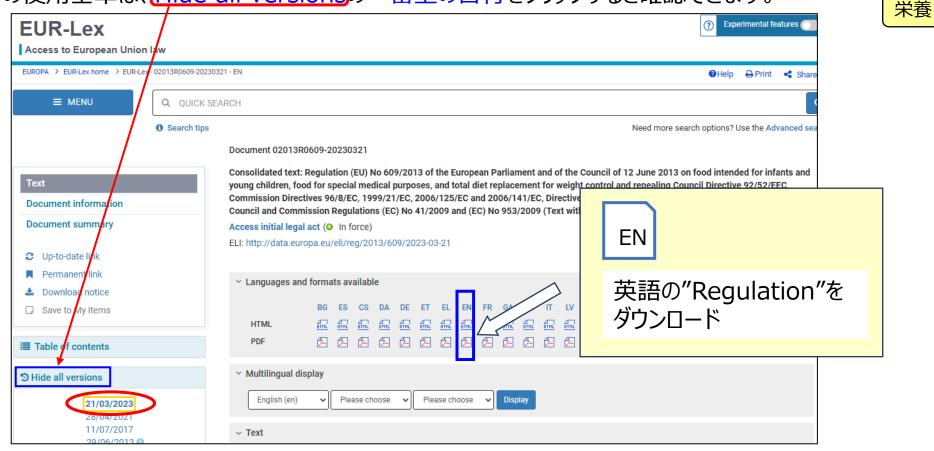
## ②Regulation (EC) No 1925/2006 [2/2]



#### ③Regulation (EU) No 609/2013 [1/2]

乳児・幼児・小児用医療目的食品や体重管理食品の"Regulation"が閲覧、ダウンロードできます。

最新の使用基準は、Hide all versionsの一番上の日付をクリックすると確認できます。



## ③ Regulation (EU) No 609/2013 [2/2]

Document 02013R0609-20230321 Consolidated text: Regulation (EU) No 609/2013 of the European Parliament and of the Council of 12 June 2013 on food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control and repealing Council Directive 92/52/EEC, Commission Directives 96/8/EC, 1999/21/EC, 2006/125/EC and 2006/141/EC, Directive 2009/39/EC of the European Parliament and of the Council and Commission Regulations (EC) No 41/2009 and (EC) No 953/2009 (Text with EEA relevance) Text with EEA relevance Access initial legal act (O In force) Access current version (20/11/2024) ELI: http://data.europa.eu/eli/reg/2013/609/2023-03-21 Languages and formats available この画面内で、Ctrl+Fを DE ET EL EN FR GA HR IT LV LT HU MT NL を押し、要請品を検索します。 HTML 例: beta-carotene A A A A A A A A A A A A A A A A A PDF Multilingual display English (en) Please choose Please choose Display Text 02013R0609 - EN - 21.03.2023 - 003.001This text is meant purely as a documentation tool and has no legal effect. The Union's institutions do not assume any liability for its contents. The authentic versions of the relevant acts, including their preambles, are those published in the Official Journal of the European Union and available in EUR-Lex. Those official texts are directly accessible through the links embedded in this document **ANNEX** Union list as referred to in Article 15(1) Category of food Substance Infant formula Processed Food for special Total diet and follow on cereal-based medical purposes replacement for formula food and baby weight control food Vitamins Vitamin A X retinol X X X Х

retinyl acetate

beta-carotene

retinyl palmitate

X

## 1-2. 国内外における使用状況 (4)米国

① Substances Added to Food (Inventory) [1/3]

Substances Added to Food Inventoryには、FDA によって規制 されているこれらの種類の成分が含まれます。 Substances Added to Food (formerly EAFUS) FDA Home Ingredients and Packaging Food Ingredient and Packaging Inventories Substances Added to Food (formerly EAFUS) The Substances Added to Food inventory replaces what was previously known as Everything Added to Foods in the United States (EAFUS). The Substances Added to Food inventory includes the following types of ingredier regulated by the U.S. Food and Drug Administration (FDA) Food additives and color additives that are listed in FDA regulations (21 CFR Parts 172, 173 and Parts 73, 74, 82 respectively), and flavoring substances evaluated by FEMA\* Note that for a substance to be used as a color additive in the US, it must be authorized by a regulation in 21 CFR Part 73, 74, or 82. Generally Recognized as Safe ("GRAS") substances that are listed in FDA regulations (21 CFR Parts 182 and 184). Substances approved for specific uses in foods prior to September 6, 1958, known as prior-sanctioned substances (21 CFR Part 181). Prohibited substances that are listed in FDA regulations (21 CFR Part 189) as prohibited from use in food (labeled as "PROHIBITED" or "PROHIBITED WITH EXCEPTIONS"). Delisted color additives in FDA regulations (21 CFR 81.10 and/or 81.30) (labeled as "DELISTED"). Some substances "no longer FEMA GRAS" It is important to note that the inventory is only a partial list of food ingredients. Inclusion in this inventory of information from non-FDA entities does not indicate an FDA approval or evaluation of this use. Users also have the option to search multiple food ingredient and packaging inventories at one time. This includes the following substances not listed in the Substances Added to Food inventory: . Most substances listed in the inventory of GRAS Notices. Indirect food additives such as packaging adhesives, paperboard, and other food contact substances, unless they are also known to be directly added to food. For more information, please refer to Food Ingredient and Packaging Inventories. Search and display hints Select the Substance name below to view the additional details about the substance. To sort by a specific field, click on the column header for that field. . To browse the records, use the Show All, First/Previous/Next/Last, and Jump To options at the bottom of the data table those records that contain the selected term a search for "gum Arabic" will find the 例:ソルビン酸(Sorbic acid)を確認する場合 red will return results that include terms such as Download data from this searchable database in Excel format. If you need help accessing information in sorbic acidを入力 Field Search Basic Search Advanced Search Show Items Clear

-般

香料

酵素

栄養

Records Found: 3971 Show All Page 1 of 80

## 1 Substances Added to Food (Inventory) [2/3]

#### 収載されていた場合の表示例 目的の物質名をクリック

To sort by as To browse th To search for The search r substance "A The search r reducing, ing	specific field, click on the e records, use the Shor r a specific term (or phresults may include term cacia". esults will return hits of predient, and denatured	ase or partial word), enter that ter ns not shown on the results pages records containing words that inc d.	the substance.  d Jump To options at the bottom of the data table. m in the Search box and select Show Items to display only those re, but included in the full record descriptions. For example, a search lude the search term. For example, a search for the color red will reced help accessing information in different file formats, see Instruction	for "gum Arabic" will find the eturn results that include terms such as
Basic Search	Advanced Search	Field Search		
Search: sorb	ic acid		Show Items Clear   Search within these	results Records Found: 10 Page 1 of 1
CAS Reg. No.* (or other ID)	Substance* (sorted A-Z)		Used for*† (Technical Effect)	21 CFR*
7493-75-6	ALLYL SORBA	ATE	FLAVORING AGENT OR ADJUVANT	172.515
7492-55-9	-55-9 CALCIUM SORBATE		PRESERVATIVE	182.3225
520-45-6 DEHYDROACETIC ACID		CETIC ACID	ANTIMICROBIAL AGENT	172.130 175.105
2396-84-1 ETHYL SORBATE		ATE	FLAVOR ENHANCER, FLAVORING AGENT OR ADJUVANT	172.515
4219-24-3	-24-3 3-HEXENOIC ACID FLAVORING AGENT OR ADJ		FLAVORING AGENT OR ADJUVANT	
689-89-4 METHYL SORBATE		RBATE	FLAVORING AGENT OR ADJUVANT	
24634-61-5	POTASSIUM	SORBATE	ANTIMICROBIAL AGENT, ANTIOXIDANT, COLOR OR COLORING ADJUNCT, FLAVOR ENHANCER, FLAVORING AGENT OR ADJUVANT, NUTRIENT SUPPLEMENT, PH CONTROL AGENT	182.3640 182.90
10297-72-0	0 PROPYL SORBATE		FLAVORING AGENT OR ADJUVANT	
7757-81-5	757-81-5 SODIUM SORBATE		ANTIMICROBIAL AGENT	182.3795 182.90
10-44-1 SORBIC ACID		)	FLAVORING AGENT OR ADJUVANT	172.872 177.2260 181.23 182.3089



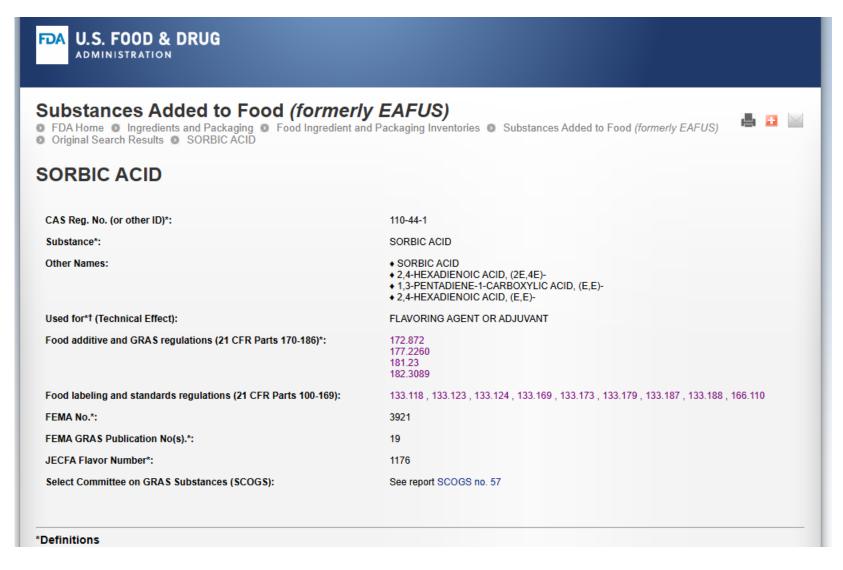
香料

酵素



## ① Substances Added to Food (Inventory) [3/3]

#### Sorbic acidの場合 21 CFRのPart番号等の情報が得られます。



一般

香料

酵素

一般

#### CFR - Code of Federal Regulations Title 21

FDA Home
Medical Devices
Databases



#### The information on this page is current as of Aug 30, 2024.

This online reference for CFR Title 21 is updated approximately 4 times per year if there are relevant changes. For the most up-to-date version of CFR Title 21, go to the Electronic Code of Federal Regulations (eCFR).

This database includes a codification of the general and permanent rules published in the Federal Register by the Executive departments and agencies of the Federal Government. Title 21 of the CFR is reserved for rules of the Food and Drug Administration.

Learn More...

#### Part. Section番号を入力して検索 香料の場合:172.515

#### **Search Database**

Title21 Part.Section (e.g., 862.1385)

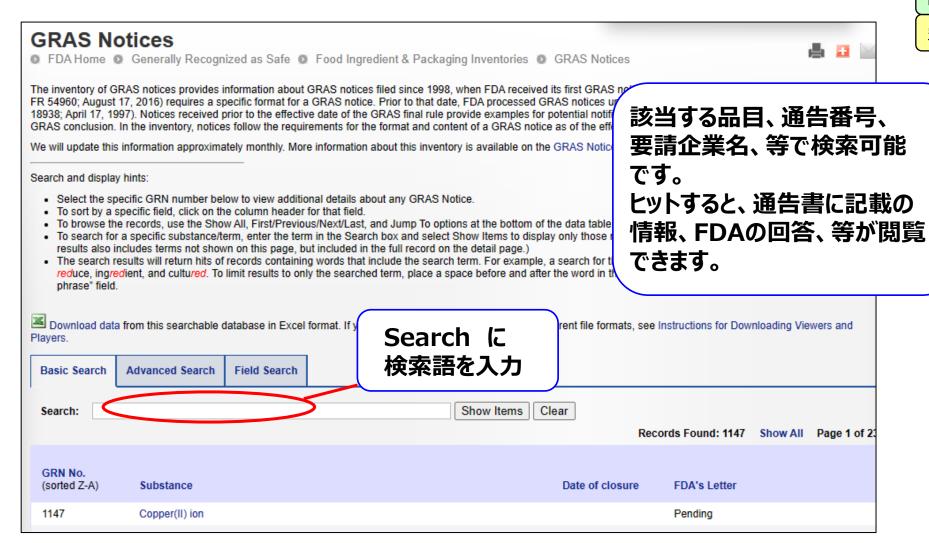
CFR Title 21 - Food and Drugs: Parts 1 to 1499



- (178) Indirect food additives: adjuvants, production aids, and san ...
- (179) Irradiation in the production, processing and handling of fo ...
- (180) Food additives permitted in food or in contact with food on ...
- (181) Prior-sanctioned food ingredients
- (182) Substances generally recognized as safe
- (184) Direct food substances affirmed as generally recognized as s ...
- (186) Indirect food substances affirmed as generally recognized as ...
- (189) Substances prohibited from use in human food
- (190) Dietary supplements
- (191-199) [reserved]

## ③ GRAS Notice Inventory

酵素

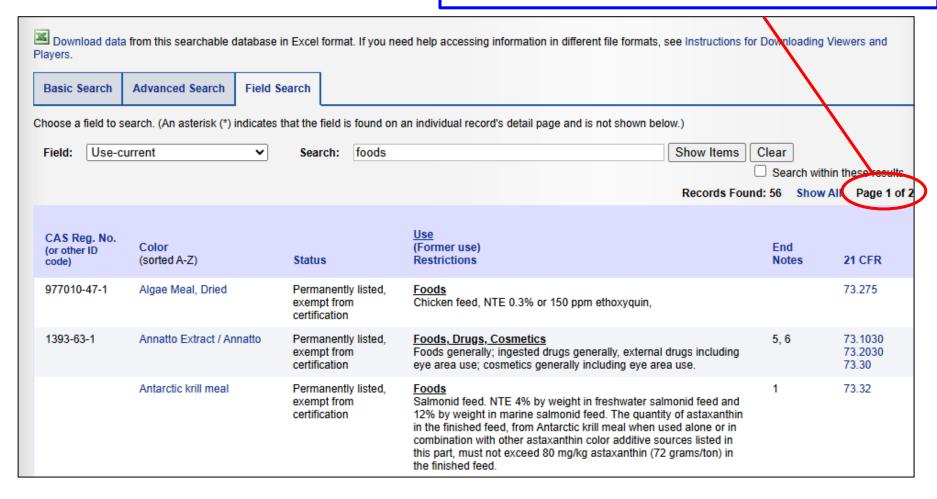


#### ④ Regulatory Status of Color Additives (着色料の規制状況)





#### Ctrl+Fで、要請品 を検索できますが、複数頁 あるので、それぞれの頁で検索しましょう。



#### ③ FEMA GRAS Lists [1/2]



世界的な香料(及び風味料) 工業団体FEMAが整備している 「香料(及び風味料)でGRASに 当たるとしている品目」の一覧。

> 定期的に、見直し、追加を 独自に実施している。

Click here to view the Interim GRAS 32 list.

#### GRASリストを見るにはここをクリック

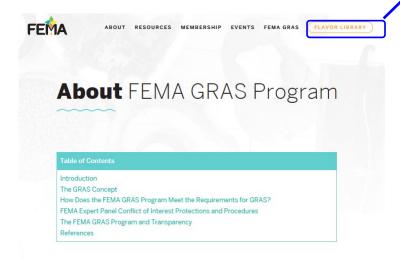
The GRAS 31 list was released in the May 202

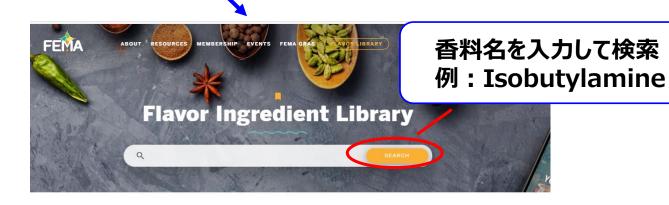
provides an update on recent progress in the consideration of flavoring ingredient generally recognized as safe under the 1958 Food Additives Amendment to the Federal Food Drug and Cosmetic Act. For more information on FEMA GRAS see

'About the FEMA GRAS Program.

The supplementary information for GRAS 31 released online is available here.





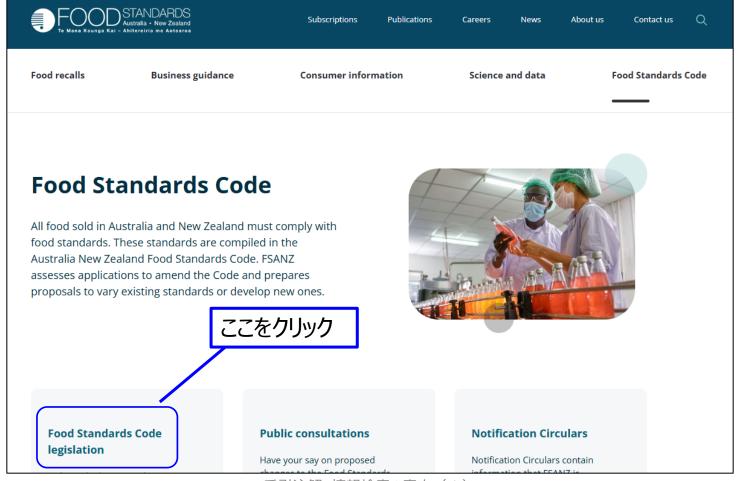




## 1-2. 国内外における使用状況 (5) オーストラリア・ニュージーランド

**1** Food Standards Code

#### 豪州・NZの合同食品規制を案内するFSANZのサイト



一般

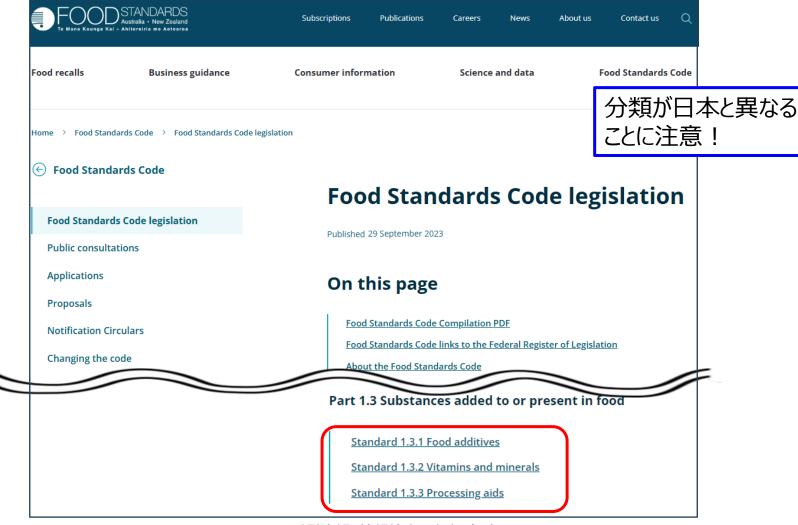
香料

酵素

栄養

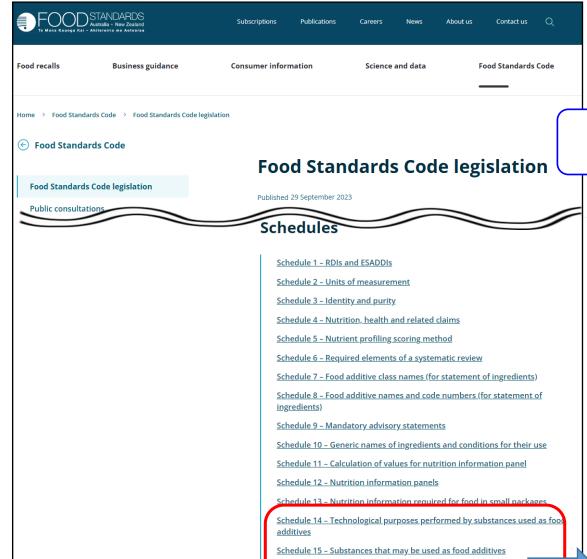
#### ②Standard (基準)

- ·1.3.1 Food additives 添加物
- ・1.3.2 Vitamins and minerals ビタミン・ミネラル
- ·1.3.3 Processing aids 加工助剤



栄養

#### ③Schedule(付表)



下の方にSchedulesがある。

#### "Schedule XX"= 付表XX

付表14 添加物の用途

付表15 添加物

付表16 添加物の類別

付表17 ビタミン、ミネラル

付表18 製造用剤

Schedule 16 - Types of substances that may be used as food additi-

Schedule 17 - Vitamins and minerals Schedule 18 - Processing aids

#### ②Standard (基準)

#### 1.1.2 – 2 Definitions – general

## **Food Standards Code legislation**

Published 29 September 2023

#### On this page

Food Standards Code Compilation PDF

Food Standards Code links to the Fodoral Register of Legislation

Chapter 1: Introduction and standar

Part 1.1 Preliminary

クリックして、 Standard 1.1.2 を表示。

- Standard 1.1.1 Structure of the Code and general provisions
- Standard 1.1.2 Definitions used throughout the Code

Standard 1.1.2:

FSANZの規則で用いられている定義

#### Standard 1.1.2 Definitions used throughout the Code

Vote 1 This instrument is a standard under the Food Standards Australia New Zealand Act 1991 (Cth). The standards together make up the Australia New Zealand Food Standards Code. See also section 1.1.1—3.

#### 1.1.2—2 Definitions—general

Note Definitions for foods are provided in section 1.1.2—3

- (1) Subject to subsection (2), a term used in this Code that is also used in the \*FSANZ Act has the same meaning as in the FSANZ Act, unless the contrary intention appears.
- (2) In applying this Code under an application Act, a term used in this Code that is also used in the \*application Act has the same meaning as in the application Act, unless the contrary intention appears.

Example A contrary intention is apparent in the definition of label in subsection 1.1.2—2(3)

(3) In this Code, unless the contrary intention appears, the following definitions apply:

additive permitted at GMP-see section 1.1.2-11

agvet chemical means an agricultural chemical product or a veterinary chemical product, within the meaning of the Agvet Code.

Note The Agvet Code is the Agricultural and Veterinary Chemicals Code set out in the Schedule to the Agricultural and Veterinary Chemicals Code Act 1994 (Cth). See subsection 4(1) of the FSANZ Act.

amino acid modified food—see section 2.9.6—2.

AS/NZS means a joint Australia New Zealand Standard published by Standards Australia

application Act means an Act or Ordinance of a \*jurisdiction under which the requirements of this Code are applied in the

flavouring substance means a substance that is used as a food additive to perform the technological purpose of accordance with this Code



- (a) a substance that is listed in at least one of the following publications:
  - Generally Recognised as Safe (GRAS) lists of flavouring substances published by the Flavour and E Manufacturers' Association of the United States from 1960 to 2022 (edition 30);
  - (ii) Chemically-defined flavouring substances, Council of Europe, November 2000;
  - Annex I of Council Regulation (EU) No 872/2012 of 1 October 2012 adopting the list of flavouring sul L267/1;
  - (iv) 21 CFR § 172.515;
- (b) a \*flavouring substance obtained by physical, microbiological, enzymatic or chemical processes from mater animal origin either in its raw state or after processing by traditional preparation process including drying, rofermentation:
- a flavouring substance that is obtained by synthetic means and which is identical to one of the substances paragraph (b).

# GRAS Flavoring Substances 30

30. GRAS Flavoring Substances. This list of substances will appear in the 30<sup>th</sup> publication authored by the Expert Panel of the Flavor and Extract Manufacturers Association on recent progress in the consideration of flavoring ingredients "generally recognized as safe" (GRAS) under conditions of their intended use in food flavorings in accordance with the 1958 Food Additives Amendment to the Federal Food, Drug and Cosmetic Act. For more information on FEMA GRAS see "About the FEMA GRAS Program" on the FEMA website.

Table 1. Primary names (in boldface) Synonyms (in lightface)

FEMA No.	Primary Names and Synonyms
	Decanedioic acid
	1,8-Octanedicarboxylic acid
4943	1,10-Decanedioic acid
	Sebacic acid
	Decanedicarboxylic acid
4949	Corynebacterium ammoniagenes fermentation product
	C. ammoniagenes dried fermentation broth
4957	Rebaudioside M 85%
4937	Rebaudioside X 85%
4958	4-Formyl-2-methoxyphenyl /-menthyl glutarate
	4-Formyl-2-methoxyphenyl-(1R,2S,5R)-2-isopropyl-5-methylcyclohexyl pentanedioate
	Pentanedioic acid, 1-(4-formyl-2-methoxyphenyl) 5-[(1R,2S,5R)-5-methyl-2-(1-
	methylethyl)cyclohexyl] ester
4959	9-Dodecen-12-olide
	Yuzu lactone

世界的な香料(及び風味料) 工業団体FEMAが整備している 「香料(及び風味料)でGRAS に当たるとしている品目 Iの一覧。

定期的に、見直し、追加を独自に実施している。 FSANZで、参照しているのは 第30版。最新版は第31版。

#### 4 Chemically-defined flavouring substances

#### Chemically-defined flavouring substances (2001)

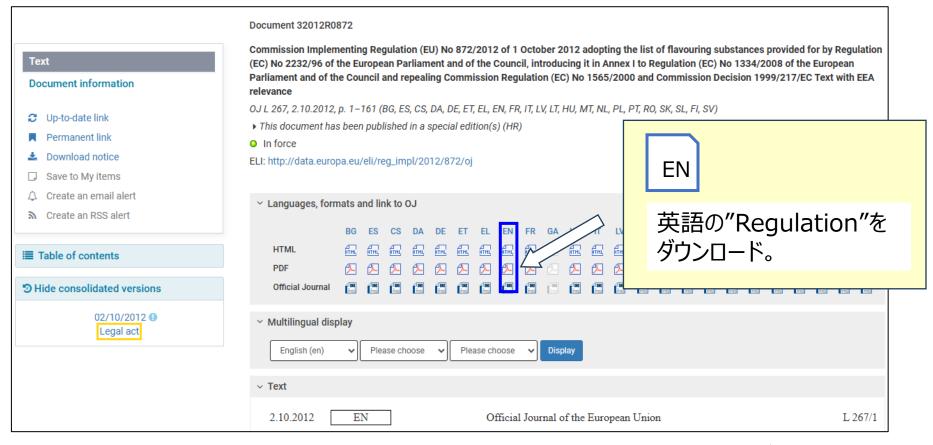


#### Summary Table of contents

This reprint of the 4th edition of the "Blue Book" contains the toxicological evaluation of 899 flavouring substances classified according to their chemical structure and divided into substances which may be added to food for human consumption without hazard to public health and flavouring substances that are temporarily acceptable in foodstuffs, that is to say, those for which there does not exist enough toxicological data for a definite safety-in-use assessment. Safety-in-use criteria are recommended which should be met by the manufacturers of flavouring substances. Also included are the five modifications to the 4th edition (1992) so far adopted by the Committee of Experts on Flavouring Substances of the Council of Europe.

# <u>⑤Annex I of Council Regulation (EU) No 872/2012</u> (Commission Implementing Regulation (EU) No 872/2012)

#### 上記の"Regulation"が閲覧、ダウンロードできます。



FSANZでは、Annex I of Council Regulation (EU) No 872/2012となっていますが、正しくは、Annex of Commission Implementing Regulationのようです。なお、Commission Implementing Regulation (EU) No 872/2012のAnnexは、REGULATION (EC) No 1334/2008のAnnex Iに導入されています。

### 621 CFR § 172.515

#### 合成香料及び香料助剤の品目リスト

```
Acetal; acetaldehyde diethyl acetal.

Acetaldehyde phenethyl propyl acetal.

Acetanisole; 4â? -methoxyacetophenone.

Acetophenone; methyl phenyl ketone.

Allyl anthranilate.

Allyl butyrate.

Allyl cinnamate.
```

### ②Standard (基準)

### 1.3.3-6 Enzymes

#### 食品酵素に関する基準



#### Australia New Zealand Food Standards Code – Standard 1.3.3 – Processing aids

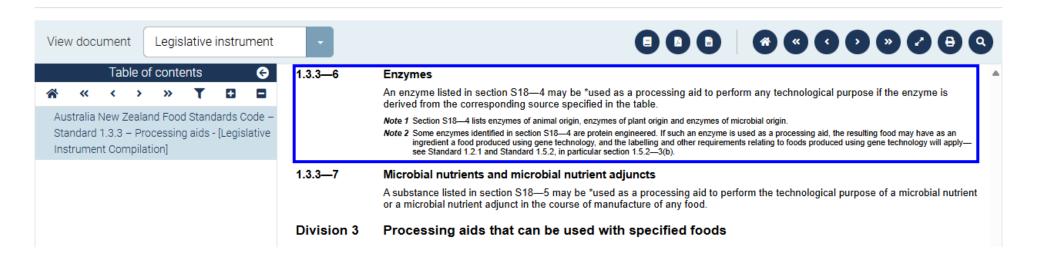
#### In force

Administered by Department of Health and Aged Care

This item is authorised by the following title:

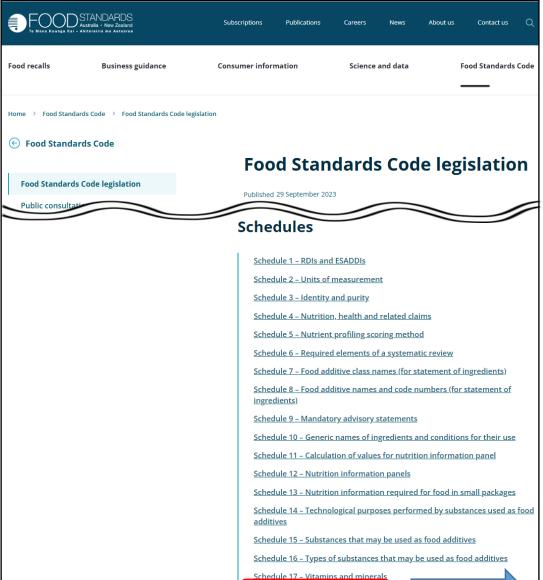
Food Standards Australia New Zealand Act 1991





酵素

### ③Schedule (付表)



Schedule 18 - Processing aids

### 下の方にSchedulesがある。

Schedule 18
S18 – 4 Permitted enzymes
食品酵素に関する基準(1.3.3-6)に
基づいて許可された酵素の一覧
S18 – 9 Permitted processing aids
—various technological purposes
Processing aidsに関する基準(1.3.3-11)に
基づく様々な技術的目的毎の加工助剤の一覧
(技術的目的や対象食品が定められた酵素と使用
基準等を収載)

# 1-3. 国際機関等における安全性評価(1) 食品安全委員会

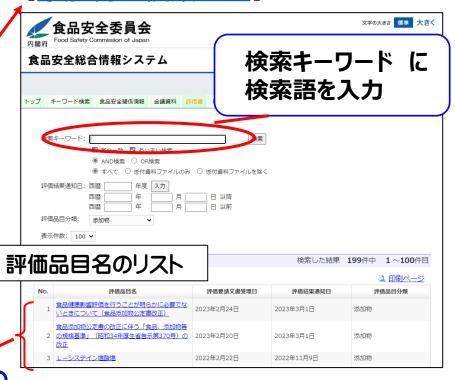
① リスク評価結果



[添加物]をクリック

評価結果の一覧を確認できます。

【添加物の検索画面】



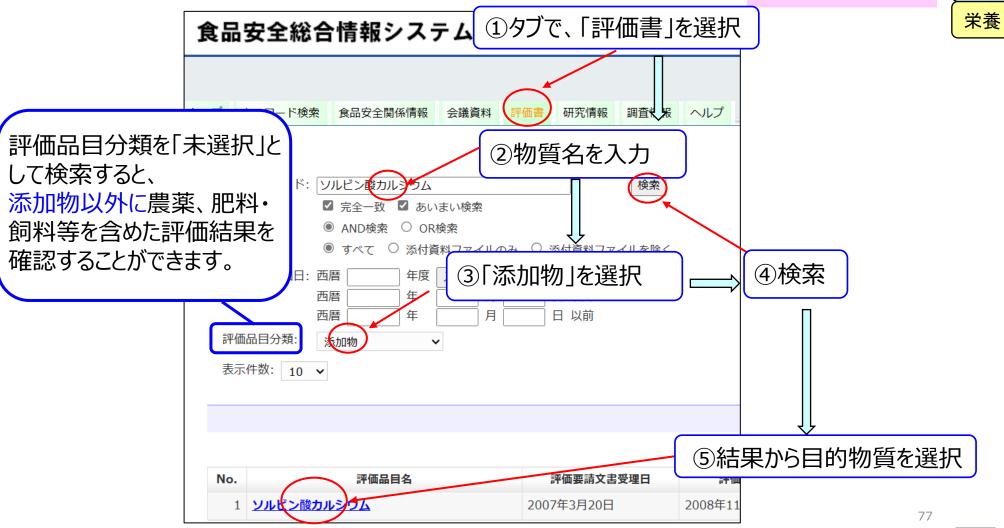
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### ② 食品安全総合情報システム [1/2]

まず、検索!



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### ② 食品安全総合情報システム [2/2]

酵素 栄養



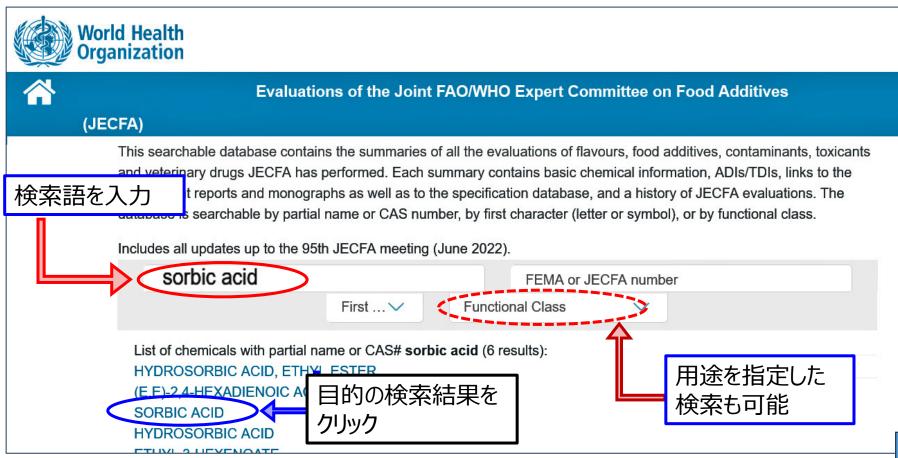
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# 1-3. 国際機関等における安全性評価 (2) JECFA

1 The database of evaluation of JECFA [1/7]

要請品の名称で検索し、評価結果がTRS、FASのどの巻にあるかを検索する。



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1 The database of evaluation of JECFA [2/7]

データベース検索の結果を元に、下記の一覧から要請品等の評価結果(TRS、FAS)を確認することができます。

評価が古い場合の検索例(1/3)

## **SORBIC ACID**

添加物名

#### Overview

#### CHEMICAL NAMES

Sorbic acid; (E,E)-2,4-Hexadienoic acid; 2-Propenylacrylic acid

#### CAS NUMBER

110-44-1

#### INS

200

#### FUNCTIONAL CLASS

Food Additives
PRESERVATIVE

#### INS MATCHES

200

#### **Evaluations**

Evaluation year: 1973

Comments:

Meeting:

ADI:

Specs Code:

0-25 mg/kg A 30 mg/kg 1 1 1 (1976)

「NMRS 53/TRS 539-JECFA 17/18 」を クリックして、②TRS(WHO Technical

Report Series) を確認。

Report: NMRS 53/TRS 539-JECFA 17/18

Tox Monograph: FAS 5 NMRS 53A-JECFA 17/121

Specification: F O Comb -

S ecific
Previous Years: 11 76 E

FAS 5は、「WHO Food Additives Series 5」を示します。

FAS 5/NMRS 53A-JECFA 17/121 ]をクリックして、IPCS INCHEMに移動し、③FAS(WHO Food Additives Series)を確認します。

3

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### 1) The database of evaluation of JECFA [3/7]

### 評価が古い場合の検索例(2/3)

#### 【TRSを確認】

This report contains the collective views of an international group of experts and does not necessarily represent the decisions or the stated policy of the World Health Organization or of the Food and Agriculture Organization of the United Nations.

WORLD HEALTH ORGANIZATION TECHNICAL REPORT SERIES

No. 539

FAO NUTRITION MEETINGS REPORT SERIES

No. 53

TOXICOLOGICAL EVALUATION OF CERTAIN FOOD ADDITIVES WITH A REVIEW OF GENERAL PRINCIPLES AND OF SPECIFICATIONS

Seventeenth Report of the Joint FAO/WHO Expert Committee on Food Additives

Geneva, 25 June - 4 July 1973



Published by FAO and WH



WORLD HEALTH ORGANIZATION

GENEVA

1974

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早期に刊行されたTRSは、 画像ファイルで保存されており、 文字検索機能が使えません。 その場合は、本文を読んで、 ソルビン酸(Sorbic acid)に 関する内容を確認してください。



Sorbic acid and its calcium and potassium salts

The ADI for man was set at 0-25 mg/kg body weight, a figure that includes the figures previously given for the conditional ADI.

Sulfur dioxide, sodium and potassium metabisulfite, sodium sulfite and sodium hydrogen sulfite

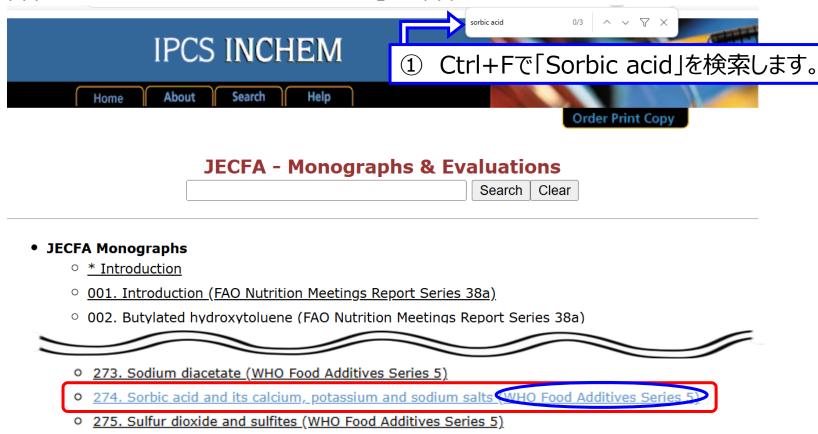
Recent long-term and 3-generation studies on rats, using metabisulfite in a diet with added thiamine, provided a higher no-effect level than that indicated by the earlier studies in which metabisulfite was administered in drinking water. The ADI could thus be increased.

1 The database of evaluation of JECFA [4/7]

### 評価が古い場合の検索例(3/3)

#### 【FASを確認】

評価が古い場合は、「IPCS INCHEM」で、評価結果を確認します。



②「274. Sorbic acid and its calcium, potassium and sodium salts (WHO Food Additives Series 5)」を クリックしてFASを表示



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### The database of evaluation of JECFA [5/7]

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### 評価が新しい場合の検索例(1/3)

データベース検索の結果を元に、下記の一覧から要請品等の評価結果を確認することができます。

BENZOIC ACID 添加物名

#### Overview

#### CHEMICAL NAMES

BENZOIC ACID

#### SYNONYMS

BENZENECARBOXYLIC ACID: CARBOXYBENZENE: PHENYL FORMIC ACID: DRACYLIC ACID

#### CAS NUMBER

65-85-0

#### JECFA NUMBER

\_850

#### INS

210

#### COE NUMBER

21

#### FEMA NUMBER

2131

#### **FUNCTIONAL CLASS**

Food Additives **PRESERVATIVE** 

#### INS MATCHES

210

#### **Evaluations**

Evaluation year: 2021

ADI:

Comments:

Meeting: Specs Code:

Report:

ADI:

Tox Monograph:

Specification:

Evaluation year: 2002

0-5 mg/kg bw (1996)

No safety concern at current levels of intake when used as a fla Comments:

See BENZOATES Intake:

46 Meeting: R Specs Code:

Report: TRS 913-JECFA 59/112

Tox Monograph: FAS 48-JECFA 57/227 (2001)

Specification: COMPENDIUM ADDENDUM 12/FNP 52 Add. 12/67 (METALS Previous Years: 2001, TRS 909-JECFA 57/73, COMPENDIUM ADDENDUM 9/F

### 評価年が2つあるときは新しい評価年の結果を確認します。 Benzoic Acidの例では、2002年、2021年に評価されて いますから、2021年の評価結果を、まず確認します。 (calcium, potassium benzoic acid equiva

クリックして 2TRS を確認

TRS 1037-JECFA 92/5

FAS 83-JECFA 92/3

FAO Combined Compendium of Food Additive Specifications

クリックして ③FAS を確認

一般

### 評価が新しい場合の検索例(2/3)

#### 【TRSを確認】

Evaluation of certain food additives: ninety-second report of the Joint FAO/WHO Expert Committee on **Food Additives** 

② 次いで、Ctrl+Fを押し、検索窓に 安息香酸(Benzoic acid)を入れ て検索し、評価結果を確認します。

WHO technical report series;1037

24 November 2022 | Report



#### Overview

Ninety-second meeting of the Joint FAO/WHO Expert Committee on Food Additives

Virtual meeting, 7-18 June 2021

#### WHO TEAM

Joint FAO/WHO Expert Committee on Food Additives (JECFA), Nutrition and Food Safety (NFS), Standards & Scientific Advice on Food Nutrition

#### **EDITORS**

World Health Organization, Food and Agriculture Organization of the United Nations & Joint FA **Expert Committee on Food Additives** 

NUMBER OF PAGES

「Download」を押して TRSを取得し、表示させます。

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### 評価が新しい場合の検索例(3/3)

#### 【FASを確認】

Safety evaluation of certain food additives: prepared by the ninety-second meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)

WHO Food additives series; 83

26 May 2022 | Publication

② 次いで、Ctrl+Fを押し、検索窓に 安息香酸(Benzoic acid)を入れ、 検索して、評価結果を確認します。



#### Overview

The monographs contained in this volume were prepared at the ninety-second meeting of the Joint Food and Agriculture Organization of the United Nations (FAO) / World Health Organization (WHO) Expert Committee on Food Additives (JECFA), which met virtually on 7-18 June 2021. These monographs summarize the data on specific food additives reviewed by the Committee.

#### WHO TEAM

Joint FAO/WHO Expert Committee on Food Additives (JECFA), Nutrition and Food Safety (NFS), Standards & Scientific Advice on Food Nutrition

#### **EDITORS**

World Health Organization & Food and Agriculture Organization of the United Nations

#### NUMBER @

① 「Download」を押して TRSを取得し、表示させます。

### 2 TRS (WHO Technical Report Series)



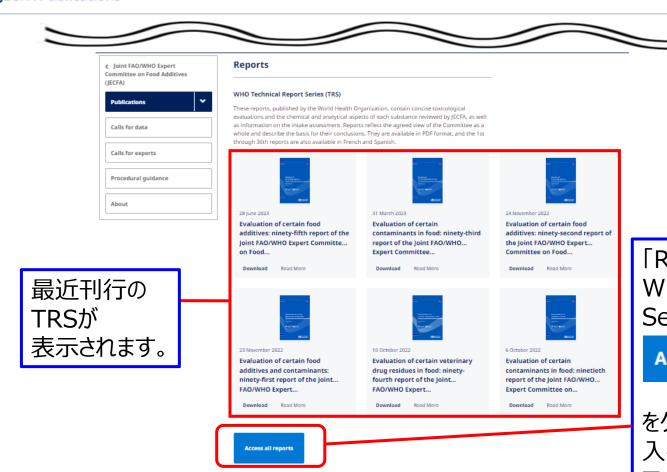
Health Topics > Countries > Newsroom > Emergencies > Data > About WHO >

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#### **JECFA Publications**



「Reports WHO Technical Report Series (TRS)」の下の

**Access all reports** 

をクリックすると、 入手可能な全てのTRSが確認 できます。

手引注解 情報検索の案内(1)

### ③ FAS (WHO Food Additives Series)



Health Topics v Countries v Newsroom v Emergencies v Data v About WHO v

JECFA Publications



「Toxicological Monographs WHO Food Additive Series (FAS)」の下の

#### **Access all monographs**

をクリックすると、 入手可能な全てのFASの評価 結果を確認できます。

手引注解 情報検索の案内(1)

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4 INCHEM (International Peer Reviewed Chemical Safety Information)

評価が新しい物質の場合は、このDBでは検索できないことがあります。

②検索語を入力してEnterキーを押す

1094

461

321

JECFA

☐ ICSC
☐ JMPR

IARC



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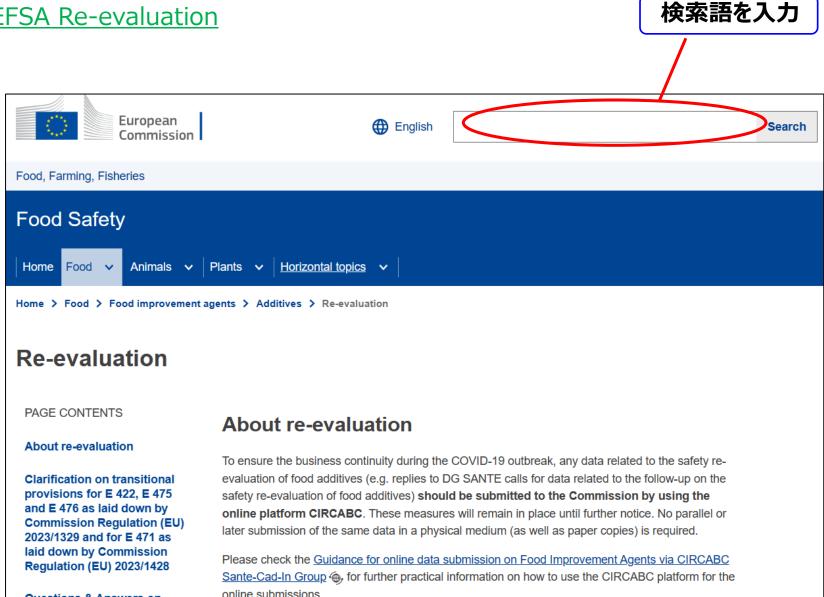
# 1-3. 国際機関等における安全性評価 (3) EFSA及びSCF

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### 1 EFSA

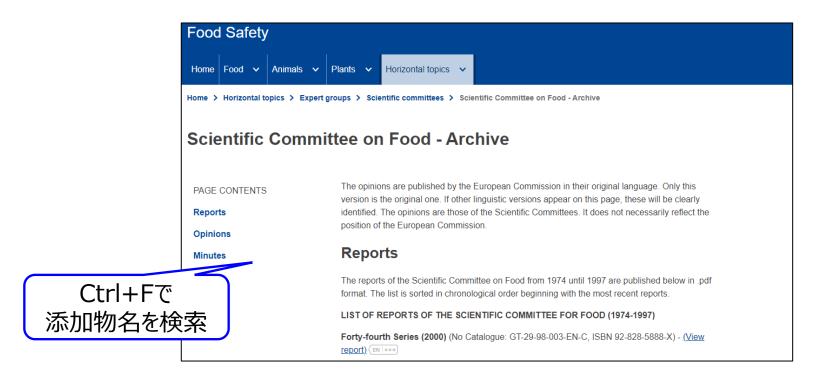






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### ③ SCF

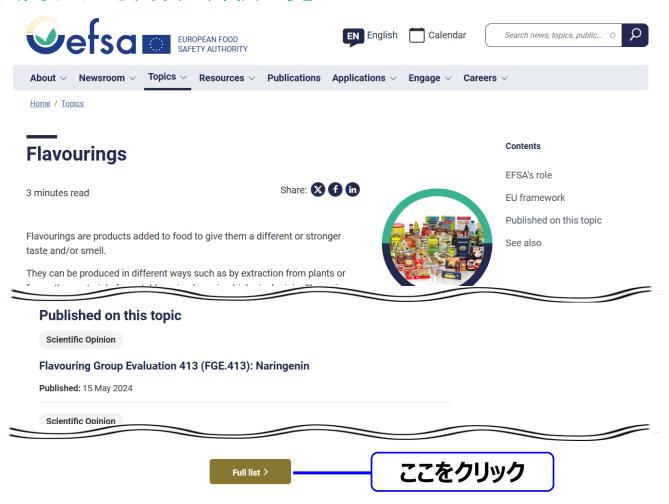


#### 香料

# 1-3. 国際機関等における安全性評価 (3) EFSA及びSCF

① Flavourings [1/2]

EFSAが公開している香料の評価一覧



### 1 Flavourings [2/2]

### EFSAが公開している香料の評価の検索



### EFSAが公開している香料グループ

Overview on adopted and published scientific opinions by the European Food Safety Authority on flavouring substances

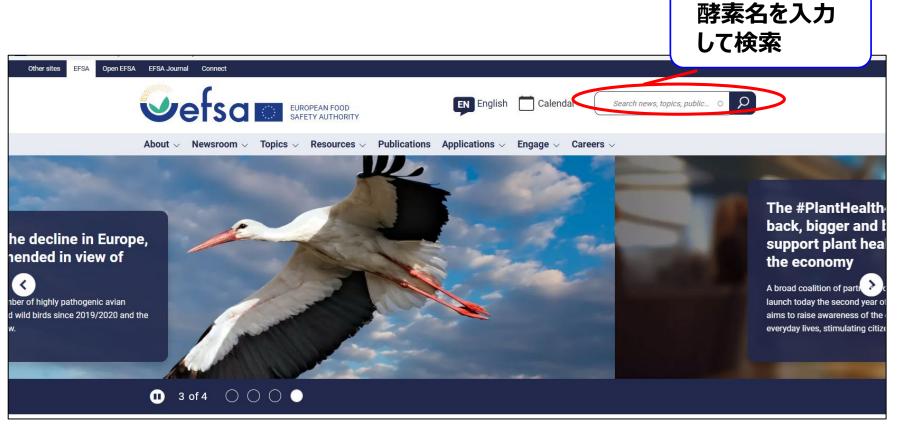
### 1. Flavouring groups in the evaluation programme of EFSA (situation 1 September 2014)

- FGE.01 rev2: Branched-chain aliphatic saturated aldehydes, carboxylic acids and related esters of primary alcohols and branched-chain carboxylic acids.
- FGE.02 rev1: Branched-and straight-chain aliphatic saturated primary alcohols, aldehydes and related esters of primary alcohols and straight-chain carboxylic acids.
- FGE.03 rev2: Acetals of branched-and straight-chain aliphatic saturated primary alcohols and branched- and straight-chain saturated aldehydes, and an orthoester of formic acid.
- FGE.04: 2-Ethylhexyl derivatives
- FGE.05 rev2: Esters of branched- and straight-chain aliphatic saturated primary alcohols and of one secondary alcohol and branched- and straight- chain unsaturated carboxylic acids
- FGE.06 rev4: Straight- and branched-chain aliphatic unsaturated primary alcohols, aldehydes, carboxylic acids and esters
- FGE.07 rev4: Saturated and unsaturated aliphatic secondary alcohols, ketones and esters
  of secondary alcohols and saturated linear or branched chain carboxylic acids
- FGE.08 rev5: Aliphatic and alicyclic mono-, di-, tri-, and polysulfides with or without additional oxygenated functional groups
- FGE.09 rev4: Secondary alicyclic saturated and unsaturated alcohols, ketones and esters containing secondary alicyclic alcohols
- FGE.10 rev3: Aliphatic primary and secondary saturated and unsaturated alcohols, aldehydes, acetals, carboxylic acids and esters containing an additional oxygenated functional group and lactones
- FGE.11 rev2: Aliphatic dialcohols, diketones and hydroxyketones
- FGE.12 rev4: Primary saturated or unsaturated alicyclic alcohol, aldehyde and esters
- FGE.13 rev2: Furfuryl and furan derivatives with and without additional side-chain substituents and heteroatoms

#### 酵素

# 1-3. 国際機関等における安全性評価 (3) EFSA及びSCF

① EFSA [1/2]



**EFSA** [2/2]

EFSAのWebサイトで、酵素名を入力して検索した 場合の回答例 目的外のコンテンツも示されること があります。

酵素



Safety evaluation of the food enzyme peroxidase from the genetically modified Aspergillus niger strain MOX

... and adoption of this scientific output The food enzyme peroxidase (phenolic donor hydrogen - peroxide oxidoreductase ... conditions of use Safety evaluation of the food enzyme peroxidase from the genetically modified Aspergillus niger ...

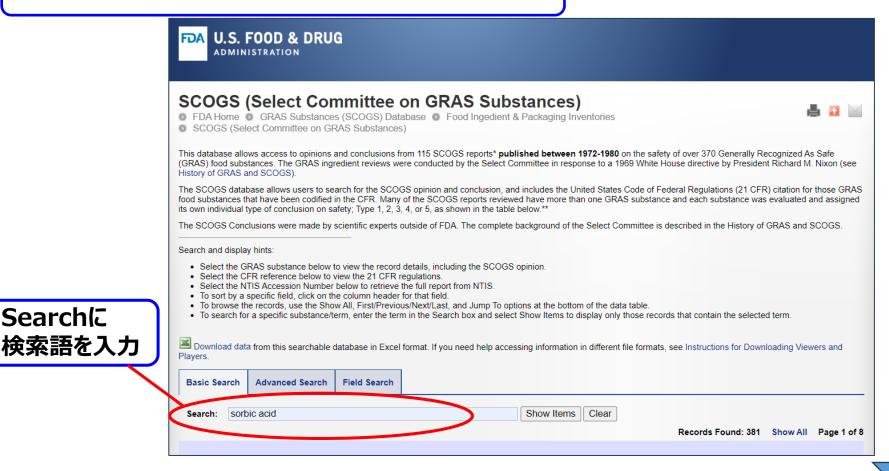
T 30 June 2023

# 1-3. 国際機関等における安全性評価 (4) FDA

1 SCOGS (Select Committee on GRAS Substances) [1/2]

例: sorbic acidのGRAS情報 をSCOGS で検索

Search



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例: sorbic acidに係る SCOGS意見書情報

#### **Select Committee on GRAS Substances** (SCOGS) Opinion: Calcium sorbate, Potassium sorbate, Sodium sorbate, Sorbic acid

The GRAS Substances (SCOGS) Database

(/7993/20170607024326/https://www.fda.gov/Food/IngredientsPackagingLabeling/GRAS/SCOGS/ucm2006852.htm) allows access to opinions and conclusions from 115 SCOGS reports published between 1972-1980 on the safety of over 370 Generally Recognized As Safe (GRAS) food substances. The GRAS ingredient reviews were conducted by the Select Committee in response to a 1969 White House directive by President Richard M. Nixon.

#### Calcium sorbate, potassium sorbate, sodium sorbate, and sorbic acid

SCOGS Report Number: 57 NTIS Accession Number: PB262662\* Year of Report: 1975

GRAS Substance	ID Code	21 CFR Section	
Calcium sorbate	7492-55-9	182.3225	
Potassium sorbate	24634-61-5	182.3640	
Sodium sorbate	7757-81-5	182.3795	
Sorbic acid	110-44-1	182.3089	

### ② National Technical Reports Library - NTIS

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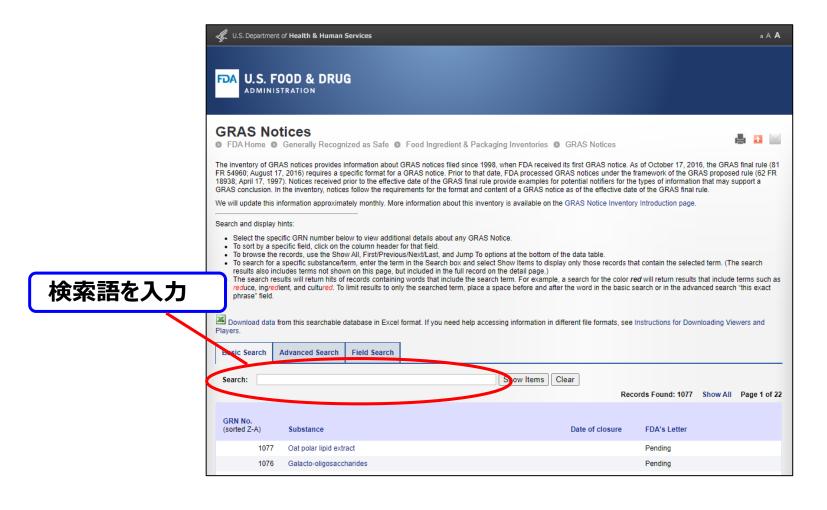
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### **3** GRAS Notice Inventory



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### Freedom of Information



The 1996 amendments to the Freedom of Information Act (FOIA) mandate publicly accessible "electronic reading rooms" with agency FOIA response materials and other information routinely available to the public, with electronic search and indexing features.

Before submitting a FOIA request, please check to see if the information you are looking for is already available on FDA's Web site. You can use our search engine to help you find what you're looking for.

Visitors seeking to obtain records via the Public Reading Room are encouraged to call ahead (301-796-3900) and speak to a Division of Headquarters Freedom of Information staff member to determine whether the records they are seeking are maintained in the Public Reading Room, available electronically, or would require the submission and processing of a Freedom of Information (FOI) Request.

If you wish to visit the FDA FOIA or Dockets Public Reading Room in person, it is located at:

5630 Fishers Lane Rm 1061, Rockville, MD 20857.

Hours of operation for both sites are 9 a.m. to 4 p.m., Monday through Friday.

#### **FOIA Service Centers**

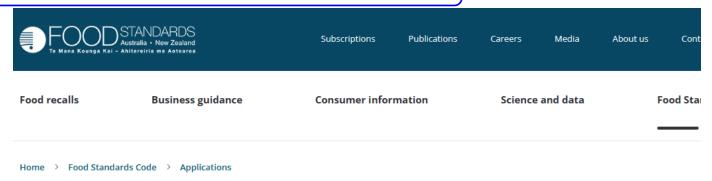
- ACF Administration for Children and Families
- AHRQ Agency for Healthcare Research and Quality

事前に電話か直接訪問 することによって、情報公 開請求が可能

# 1-3. 国際機関等における安全性評価 (5) FSANZ

① Applications (FSANZ) [1/3]

例: Polysorbate 20を検索する場合(1/3)



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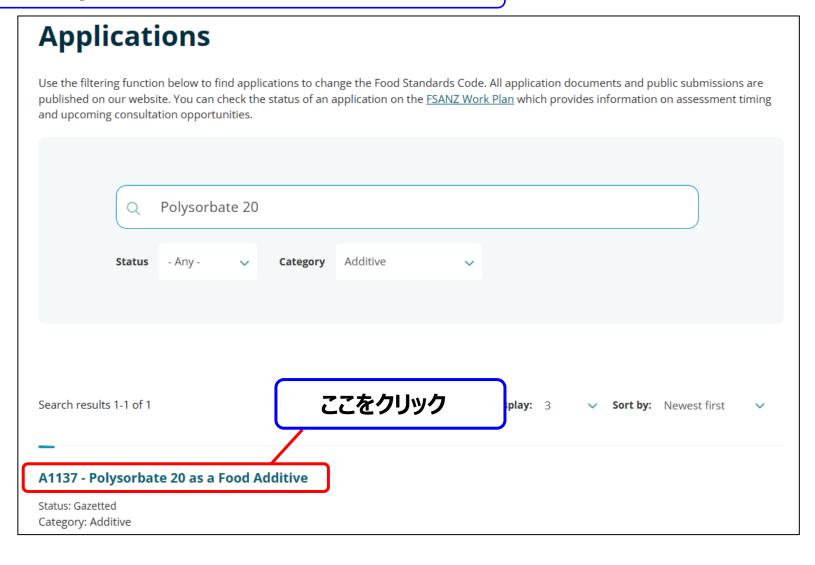
### **Applications**

Use the filtering function below to find applications to change the Food Standards Code. All application documents and public submissions are published on our website. You can check the status of an application on the <u>FSANZ Work Plan</u> which provides information on assessment timing and upcoming consultation opportunities.



① Applications (FSANZ) [2/3]

### 例: Polysorbate 20を検索する場合 (2/3)





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① Applications (FSANZ) [3/3]

例: Polysorbate 20を検索する場合(3/3)

A1137 - Polysorbate 20 as a Food **Additive** 安全性の評価結果はここをクリック The purpose of the Application is to permit the use of polysorbate 20 as an emulsifier. <u> Approval report 20 September 2018 (pdf 917 kb)</u> | <u>(word 144 kb)</u> Supporting document 1 - Safety Assessment (at approval) (pdf 1461 kb) | (word 324 kb) Submissions (zip file 834 kb) Call for submissions - 26 June 2018 (pdf 931 kb) | (word 132 kb) Supporting document 1 - Safety Assessment (pdf 1461 kb) | (word 324 kb) Administrative Assessment Report - 13 December 2016 (pdf 235 kb) | (word 75 kb) Application (pdf 575 kb) Executive Summary (pdf 197 kb)

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