

SAFETY EVALUATION OF FLAVOURINGS IN FOOD INDUSTRIES-A REVIEW

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Safety evaluation of flavorings is the most important part of food security which is used for enhancing flavor in food. This important task first came on the Joint FAO/WHO Expert Committee on Food Additives (JECFA) met in Geneva 2005. In this task schedule, there is a decision tree with a hard assessment on groups that provided in vivo and in vitro experiments. All committee participants emphasized on works which have important roles in improvement of food safety on a global basis. Members of WHO, FAO, CODEX invited for the committee. The members tasks were:— Elaborate further principles for evaluating safety of food additives and contaminants.—Undertake toxicological evaluations of certain food additives and flavoring agents.— Review and prepare specifications for selected food additives and flavoring agents.—Undertake a toxicological evaluation of a natural constituent. These tasks were processed in scientific bases. On this way, many of flavorings were listed for safety evaluation and daily intake. Physiological aspects were concerned and the results send to other responsible organizations for continuing the mission. Results were showed in details for global use. At the end, these data's can be used in most countries to improve food safety in related industries, better products in quality, consumer acceptance and flourishing food industries.

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