

CONTENTS

	Page
I. GENERAL INTRODUCTON	9
II. INTRODUCTION ON THE AIMS OF THE STUDY ON NATURAL AND ARTIFICIAL FLAVOURING SUBSTANCES.....	10
III. GENERAL PRINCIPLES	10
A. Considerations	10
B. Definitions.....	11
C. General toxicological guidelines	12
IV. GENERAL INTRODUCTION TO THE LISTS OF NATURAL AND ARTIFICIAL FLAVOURING SUBSTANCES.....	12
V. LIST OF NATURAL FLAVOURING SUBSTANCES AND THEIR SOURCES	13
Preamble.	13
Single list of natural flavouring substances comprising three categories:	
1. Category N (1) Series 1 (a) and (b) (admissible flavouring substances)	
2. Category N (1) Series 2 (temporarily admissible flavouring substances)	
3. Category N (2) (flavouring substances not fully evaluated)	23

VI.	ARTIFICIAL FLAVOURING SUBSTANCES WHICH MAY BE ADDED TO FOODSTUFFS WITHOUT HAZARD TO PUBLIC HEALTH	117
	Preamble	117
	List of artificial flavouring substances (chemical classifica- tion)	125
VII.	ARTIFICIAL FLAVOURING SUBSTANCES WHICH MAY BE ADDED TEMPORARILY TO FOODSTUFFS WITHOUT HAZARD TO PUBLIC HEALTH	273
	Preamble	273
	List of artificial flavouring substances (chemical classifica- tion)	277
VIII.	ARTIFICIAL FLAVOURING SUBSTANCES NOT FULLY EVALUATED (SECTIONS A AND B)	343
	Preamble	343
	List of artificial flavouring substances not fully evaluated (Chemical classification)	347
IX.	GUIDE TO THE TESTING AND TOXICOLOGICAL EVALUATION OF FLAVOURING SUBSTANCES ...	403
	1. Introductory remarks	403
	2. Conditions which must be satisfied before a flavouring substance can be accepted	404
	3. General guidelines.....	409
	EXTRACT OF A REPORT OF A WHO SCIENTIFIC GROUP.....	411
X.	ALPHABETICAL CLASSIFICATION.....	427
	List 1 (numbered 1 - 2000)	427
	List 2 (numbered 2001 - 4000)	435
	List 3 (numbered 4001 - 6000)	439
	List 4 (numbered 6001 - 7000)	443