

TABLE OF CONTENTS

	<u>Page</u>
INTRODUCTION	xi
SPECIFICATIONS	1
Allura Red AC.....	3
Ammonium chloride.....	5
Amyl acetate.....	7
trans-Anethole..	9
Benzyl alcohol.....	11
Benzyl benzoate.....	13
Butan-1-ol.....	14
Butan-2-ol.....	15
Butane-1,3-diol.....	16
DL-Calcium d a t e.....	17 ✓
<u>d</u> (+)-Carvone.....	19
<u>l</u> (-)-Carvone	20
Castor oil.....	21
Chocolate Brown HT	23
Cinnamaldehyde.....	25
Citral.....	27
Citronellol.....	28
Cyclohexane.....	30
Diethyl ether.....	32
Diethylene glycol monoethyl ether.....	34
Dimethylpolysiloxane.....	36
Ethyl formate.....	39
Ethyl heptanoate.	40
Ethyl lactate	41
Ethyl laurate.....	43
Ethyl nonanoate.....	44
Eugenol	45

	<u>Page</u>
Furfural	46
Geranyl acetate	47
4-Hydroxymethyl-2,6-ditertiary butylphenol	48
α-Ionone	49
β-Ionone	50
Iron oxides (black)	51
Iron oxides (red)	52
Iron oxides (yellow)	53
Isoamyl butyrate	54
Isobutanol	55
Isopropyl myristate	56
Light petroleum	58
Linalool	61
Linalyl acetate	63
Magnesium chloride	65
Magnesium gluconate	67
Magnesium hydroxide carbonate	69
Magnesium lactate	71
Methyl anthranilate	73
Methyl ethyl ketone	75
Methyl N-methylantranilate	77
Methyl β-naphthyl ketone	78
Methylene chloride	80
2-Nitropropane	82
Nonanal	83
Octanal	84
Polyethylene glycols	85
Potassium chloride	90
Potassium dihydrogen citrate	92

	<u>Page</u>
Potassium gluconate.....	94
DL-Potassium malate solution.....	97
Propan-1-01.....	99
Red 2G.....	101
Sodium dihydrogen citrate.....	103
Sodium fumarate.....	105
Sodium gluconate.....	107
DL-Sodium malate.....	109
Toluene.....	111
Triammonium citrate.....	113
Triethyl citrate.....	115
Yellow 2G.....	117
Annex 1 Methods	119
Annex 2 Methods of Analysis of Certain Solvent⁸ and Flavouring Substances (Reference from NMRS No. 44B, page 60-65)	129
Annex 3 Recommended Conditions for Gas-Liquid Chromatographic Assays	133
Annex 4 Method of Test for Colour of Clear Liquids (platinum- Cobalt Hazen Scale)	135
Annex 5 Determination of Aromatic Hydrocarbons	137

CONTENTS BY MAJOR FUNCTIONAL USES

Page

I. FOOD COLOURS

Allura Red AC.....	3
Chocolate Brown FT.....	23
Iron oxides (black).....	51
Iron oxides (red).....	52
Iron oxides (yellow).....	53
Red 2G.....	101
Yellow 2G.....	117

II. FLAVOURING AGENTS

Amyl acetate	7
trans-Anethole	9
Benzyl alcohol.....	11
Benzyl benzoate.....	13
d(+)-Carvone	19
l(-)-Carvone	20
Cinnamaldehyde	25
Citral	27
Citronellol	28
Ethyl formate	39
Ethyl heptanoate	40
Ethyl lactate.....	41
Ethyl laurate	43
Ethyl nonanoate	44
Eugenol	45
Furfural	46
Geranyl acetate.....	47
l-Ionone	49

	<u>Page</u>
β-Ionone	50
Isoamyl butyrate	54
Lindool	61
Linalyl acetate	63
Methyl anthranilate	73
Methyl N-methylantranilate	77
Methyl β-naphthyl ketone	78
Nonanal	83
Octanal	84
III. SALTS; ORGANIC AND INORGANIC	
Ammonium chloride	5
DL-Calcium mdate	17
Magnesium chloride	65
Magnesium gluconate	67
Magnesium hydroxide carbonate	69
Magnesium lactate	71
Potassium chloride	90
Potassium dihydrogen citrate	92
Potassium gluconate	94
DL-Potassium malate solution	97
Sodium dihydrogen citrate	103
Sodium fumarate	105
Sodium gluconate	107
DL-Sodium malate	109
Triammonium citrate	113

	<u>Page</u>
IV. SOLVENTS; CARRIER	
Butan-1,3-diol.....	i6
Castor oil.....	21
Diethylene glycol monoethyl ether.....	34
Isopropyl myristate.....	56
Polyethylene glycols.....	85
Triethyl citrate.....	115
V. SOLVENTS; EXTRACTION	
Butan-1-ol.....	14
Butan-2-ol.....	15
Cyclohexane.....	30
Methyl ether.....	32
Isobutanol.....	55
Light petroleum.....	58
Methyl ethyl ketone.....	75
Methylene chloride.....	80
2-Nitropropane.....	82
Propan-1-ol.....	99
Toluene.....	111
VI. MISCELLANEOUS FOOD ADDITIVES	
Dimethylpolysiloxane.....	36
4-Hydroxymethyl-2,6-ditertiary butylphenol.....	48