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129. *Toxicological evaluation of certain veterinary drug residues in food.* WHO Food Additives Series, No. 39, 1997.
130. *Residues of some veterinary drugs in animals and foods.* FAO Food and Nutrition Paper, No. 41/10, 1998.
131. *Evaluation of certain food additives and contaminants* (Forty-ninth report of the Joint FAO/WHO Expert Committee on Food Additives). WHO Technical Report Series, No. 884, 1999.
132. *Safety evaluation of certain food additives and contaminants.* WHO Food Additives Series, No. 40, 1998.
133. *Compendium of food additive specifications, addendum 5.* FAO Food and Nutrition Paper, No. 52, Add. 5, 1997.
134. *Evaluation of certain veterinary drug residues in food* (Fiftieth report of the Joint FAO/WHO Expert Committee on Food Additives). WHO Technical Report Series, No. 888, 1999, and corrigendum.
135. *Toxicological evaluation of certain veterinary drug residues in food.* WHO Food Additives Series, No. 41, 1998.
136. *Residues of some veterinary drugs in animals and foods.* FAO Food and Nutrition Paper, No. 41/11, 1999.
137. *Evaluation of certain food additives* (Fifty-first report of the Joint FAO/WHO Expert Committee on Food Additives). WHO Technical Report Series, No. 891, 2000.

138. *Safety evaluation of certain food additives*. WHO Food Additives Series, No. 42, 1999.
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Annex 2

Acceptable Daily Intakes, other toxicological information and information on specifications

Specific food additives and substances used in food fortification

Substance	Specifications[a]	Acceptable Daily Intake (ADI) in mg/kg of body weight and other toxicological recommendations
Glazing agent		
Hydrogenated poly-1-decene	R	No ADI allocated[b]
Sweetening agent		
Erythritol	N	ADI "not specified"[c]
Thickening agent		
Curdlan	N	ADI "not specified" (temporary)[c-e]
Miscellaneous substances		
γ-Cyclodextrin	R	ADI "not specified"[c]
Sodium iron EDTA	R	Considered to be safe when used in supervised food fortification programmes[f]
Sodium sulfate	N,T	ADI "not specified" (temporary)[c,g]

[a] N, New specifications prepared; R, existing specifications revised; T, the existing, new or revised specifications are tentative and comments are invited.
[b] Data were insufficient for establishing an ADI.
[c] ADI "not specified" is used to refer to a food substance of very low toxicity which, on the basis of the available data (chemical, biochemical, toxicological and other) and the total dietary intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background levels in food, does not, in the opinion of the Committee, represent a hazard to health. For that reason, and for reasons stated in individual evaluations, the establishment of an ADI expressed in numerical form is not deemed necessary. An additive meeting this criterion must be used within the bounds of good manufacturing practice, i.e. it should be technologically efficacious and should be used at the lowest level necessary to achieve this effect, it should not conceal food of inferior quality or adulterated food, and it should not create a nutritional imbalance.
[d] Applies to food additive uses.
[e] See Annex 3.
[f] The Committee concluded that sodium iron EDTA (ethylene diamine tetraacetate) could be considered to be safe when used in supervised food fortification programmes in response to a need for iron supplementation of the diet of a population as determined by public health officials. Such programmes would provide a daily iron intake of approximately 0.2mg/kg of body weight.
[g] Temporary ADI pending consideration of the "tentative" qualification of the specifications (see Annex 3).

Flavouring agents

The substances listed here were evaluated using the Procedure for the Evaluation of Flavouring Agents. For further details, see section 4 of the main report.

Flavouring agent[a]	No.	Specifications[b]	Conclusion based on current intake
Aliphatic and aromatic sulfides and thiols			
Subgroup i — simple sulfides (thioethers)			
Structural class I			
Methyl sulfide	452	N	No safety concern
Methyl ethyl sulfide (ethyl methyl sulfide)	453	N	
Diethyl sulfide	454	N	
Butyl sulfide	455	N	
(1-Buten-1-yl)methyl sulfide	457	N,T	
bis(Methylthio)methane	533	N,T	
Structural class II			
Allyl sulfide	458	N,T	No safety concern
Methyl phenyl sulfide	459	N	
Benzyl methyl sulfide	460	N	
Subgroup ii — acyclic sulfides with oxidized side-chains			
Structural class I			
3-(Methylthio)propanol	461	N,T	No safety concern
4-(Methylthio)butanol	462	N,T	
3-(Methylthio)-1-hexanol	463	N	
2-(Methylthio)acetaldehyde ((methylthio)-acetaldehyde)	465	N,T	
3-(Methylthio)propionaldehyde	466	N,T	
3-(Methylthio)butanal	467	N,T	
4-(Methylthio)butanal	468	N,T	
3-(Methylthio)hexanal	469	N	
2-[(Methylthio)methyl]-2-butenal	470	N,T	
2,8-Dithianon-4-ene-4-carboxaldehyde (5-(methylthio)-2-[(methylthio)methyl]-2-pentenal)	471	N,T	
Methyl 3-(methylthio)propionate	472	N	
(Methylthio)methyl butyrate	473	N,T	
Methyl 4-(methylthio)butyrate	474	N	
Ethyl 2-(methylthio)acetate (ethyl(methylthio)acetate)	475	N,T	
Ethyl 3-(methylthio)propionate	476	N	
Ethyl 4-(methylthio)butyrate	477	N	
3-(Methylthio)propyl acetate	478	N,T	
(Methylthio)methyl hexanoate	479	N,T	
Ethyl 3-(methylthio)butyrate	480	N,T	
3-(Methylthio)hexyl acetate (3-(methylthio)-1-hexanol acetate)	481	N,T	
1-(Methylthio)-2-propanone	495	N,T	
1-(Methylthio)-2-butanone	496	N	
4-(Methylthio)-2-butanone	497	N,T	
4-(Methylthio)-4-methyl-2-pentanone (4-methyl-4-(methylthio)-2-pentanone)	500	N,T	
Di(butan-3-one-1-yl) sulfide (4,4′-thiobis-2-butanone)	502	N,T	

Flavouring agent[a]	No.	Specifications[b]	Conclusion based on current intake
Aliphatic and aromatic sulfides and thiols (*continued*)			
Subgroup ii — acyclic sulfides with oxidized side-chains (*continued*)			
Structural class II			
o-(Methylthio)phenol	503	N,T	No safety concern
Structural class III			
Sodium 4-(methylthio)-2-oxobutanoate	501	N	No safety concern
2-(Methylthiomethyl)-3-phenylpropenal (2-[(methylthio)methyl]-3-phenyl-2-propenal)	505	N	
Subgroup iii — cyclic sulfides			
Structural class I			
2,5-Dimethyl-2,5-dihydroxy-1,4-dithiane (2,5-dimethyl-1,4-dithiane-2,5-diol)	562	N,T	No safety concern
2,5-Dihydroxy-1,4-dithiane (1,4-dithiane-2,5-diol)	550	N	
Structural class II			
2-Methyl-4-propyl-1,3-oxathiane	464	N,T	No safety concern
4,5-Dihydro-3(2*H*)-thiophenone (dihydro-3(2*H*)-thiophenone)	498	N,T	
2-Methyltetrahydrothiophen-3-one (dihydro-2-methyl-3(2*H*)-thiophenone)	499	N,T	
1,4-Dithiane	456	N,T	
2-Methyl-1,3-dithiolane	534	N	
2,2,4,4,6,6-Hexamethyl-1,3,5-trithiane	543	N,T	
Subgroup iv — simple thiols			
Structural class I			
Methyl mercaptan (methanethiol)	508	N,T	No safety concern
1-Propanethiol	509	N,T	
2-Propanethiol	510	N,T	
1-Butanethiol	511	N	
2-Methyl-1-propanethiol	512	N,T	
3-Methyl-1-butanethiol	513	N,T	
Pentane-2-thiol	514	N,T	
2-Methyl-1-butanethiol	515	N	
3-Methyl-2-butanethiol	517	N	
1-Hexanethiol	518	N,T	
2-Ethylhexane-1-thiol	519	N,T	
Prenylthiol (3-methyl-2-butene-1-thiol)	522	N	
Thiogeraniol (3,7-dimethyl-2(*E*),6-octadiene-1-thiol)	524	N,T	
Structural class II			
Cyclopentanethiol	516	N,T	No safety concern
Mixture of 2-, 3- and 10-mercaptopinane (mixture of 2,6,6-trimethyl-bicyclo(3.1.1)-heptane-2-, 3- and 10-thiols)	520	N,T	
Allyl mercaptan (2-propene-1-thiol)	521	N,T	

Flavouring agent[a]	No.	Specifications[b]	Conclusion based on current intake
Aliphatic and aromatic sulfides and thiols (*continued*)			
Subgroup iv — simple thiols (*continued*)			
Structural class II (*continued*)			
1-*p*-Menthene-8-thiol (α,α-4-trimethyl-3-cyclohexene-1-methanethiol)	523	N,T	No safety concern
Benzenethiol	525	N	
Benzyl mercaptan (benzenemethanethiol)	526	N	
Phenylethyl mercaptan (2-phenylethanethiol)	527	N	
o-Toluenethiol	528	N,T	
2,6-Dimethylthiophenol (2,6-dimethylbenzenethiol)	530	N	
2-Naphthalenethiol	531	N,T	
Structural class III			
2-Ethylthiophenol (2-ethylbenzenethiol)	529	N,T	No safety concern
Subgroup v — thiols with oxidized side-chains			
Structural class I			
2-Mercaptopropionic acid	551	N	No safety concern
Ethyl 2-mercaptopropionate	552	N,T	
Ethyl 3-mercaptopropionate	553	N	
3-Mercaptohexyl acetate	554	N	
3-Mercaptohexyl butyrate	555	N	
3-Mercaptohexyl hexanoate	556	N,T	
1-Mercapto-2-propanone	557	N,T	
3-Mercapto-2-butanone	558	N,T	
2-Keto-4-butanethiol (4-mercapto-2-butanone)	559	N,T	
3-Mercapto-2-pentanone	560	N,T	
3-Mercapto-3-methyl-1-butanol	544	N,T	
3-Mercaptohexanol	545	N	
2-Mercapto-3-butanol ((*R,S*)-3-mercaptobutan-2-ol)	546	N,T	
α-Methyl-β-hydroxypropyl α-methyl-β-mercaptopropyl sulfide (3-[(2-mercapto-1-methylpropyl)thio]-2-butanol)	547	N	
4-Methoxy-2-methyl-2-butanethiol	548	N,T	
3-Mercapto-3-methylbutyl formate	549	N	
Structural class II			
p-Mentha-8-thiol-3-one (2-(1-mercapto-1-methylethyl)-5-methylcyclohexanone)	561	N,T	No safety concern
Structural class III			
Sodium 3-mercapto-oxopropionate (sodium 3-mercaptopyruvate)	563	N	No safety concern
Subgroup vi — dithiols			
Structural class I			
1,2-Ethanedithiol	532	N	No safety concern
1,3-Propanedithiol	535	N	

Flavouring agent[a]	No.	Specifications[b]	Conclusion based on current intake
Aliphatic and aromatic sulfides and thiols (*continued*)			
Subgroup vi — dithiols (*continued*)			
Structural class I (*continued*)			
1,2-Propanedithiol	536	N,T	No safety concern
1,2-Butanedithiol	537	N	
1,3-Butanedithiol (butane-1,3-dithiol)	538	N	
2,3-Butanedithiol	539	N	
1,6-Hexanedithiol (hexane-1,6-dithiol)	540	N	
1,8-Octanedithiol (octane-1,8-dithiol)	541	N	
1,9-Nonanedithiol	542	N	
Subgroup vii — simple disulfides			
Structural class I			
Dimethyl disulfide	564	N	No safety concern
Methyl propyl disulfide	565	N,T	
Propyl disulfide	566	N	
Diisopropyl disulfide	567	N	
Methyl 1-propenyl disulfide	569	N,T	
1-Propenyl propyl disulfide	570	N,T	
Methyl 3-methyl-1-butenyl disulfide	571	N,T	
Structural class II			
Allyl methyl disulfide	568	N,T	No safety concern
Allyl disulfide	572	N,T	
Dicyclohexyl disulfide	575	N,T	
Methyl phenyl disulfide	576	N	
Benzyl methyl disulfide	577	N	
Benzyl disulfide	579	N,T	
Structural class III			
Phenyl disulfide	578	N	No safety concern
Subgroup viii — disulfides with oxidized side-chains			
Structural class I			
2-Methyl-2-(methyldithio)propanal	580	N,T	No safety concern
Ethyl 2-(methyldithio)propionate	581	N,T	
Subgroup ix — trisulfides and polysulfides			
Structural class I			
Dimethyl trisulfide	582	N,T	No safety concern
Ethyl methyl trisulfide	583	N,T	
Methyl propyl trisulfide	584	N,T	
Dipropyl trisulfide	585	N,T	
Structural class II			
Allyl methyl trisulfide	586	N,T	No safety concern
Diallyl trisulfide	587	N,T	
Diallyl polysulfide	588	N,T	
Subgroup x — heterocyclic disulfides			
Structural class II			
3,5-Dimethyl-1,2,4-trithiolane	573	N,T	No safety concern
3-Methyl-1,2,4-trithiane	574	N,T	

Flavouring agent[a]	No.	Specifications[b]	Conclusion based on current intake
Aliphatic and aromatic sulfides and thiols (*continued*)			
Subgroup xi — thioesters			
Structural class I			
Methyl thioacetate	482	N,T	No safety concern
Ethyl thioacetate (*S*-ethyl ethanethioate)	483	N	
Methyl thiobutyrate (*S*-methyl butanethioate)	484	N,T	
Propyl thioacetate (*S*-propyl thioacetate)	485	N	
S-Methyl 2-methylbutanethioate	486	N,T	
S-Methyl 3-methylbutanethioate	487	N,T	
S-Methyl 4-methylpentanethioate	488	N,T	
S-Methyl hexanethioate	489	N,T	
Allyl thiopropionate (*S*-2-propenyl propanethioate)	490	N,T	
Prenyl thioacetate	491	N	
Methylthio 2-(acetyloxy)propionate (1-[(methylthio)methyl]ethyl acetate)	492	N	
Methylthio 2-(propionyloxy)propionate (*S*-methyl 2-(propionyloxy)-propanethioate)	493	N	
3-(Acetylmercapto)hexyl acetate	494	N	
Structural class II			
S-Methyl benzothioate (*S*-methyl thiobenzoate)	504	N,T	No safety concern
cis- and *trans*-Menthone-8-thioacetate (*S*-[1-methyl-1-(4-methyl-2-oxocyclohexyl)ethyl]ethanethioate)	506	N	
Subgroup xii — sulfoxides			
Methylsulfinylmethane (dimethyl sulfoxide)	507	N,T	No safety concern
Aliphatic primary alcohols, aldehydes, carboxylic acids, acetals and esters containing additional oxygenated functional groups			
Structural class I			
2-Oxobutyric acid (2-oxobutanoic acid)	589	N,T	No safety concern
Methyl 2-hydroxy-4-methylpentanoate (methyl 2-hydroxy-4-methylvalerate)	590	N,T	
Methyl 2-oxo-3-methylpentanoate (methyl 3-methyl-2-oxo-pentanoate)	591	N,T	
Citronelloxyacetaldehyde ([(3,7-dimethyl-6-octenyl)oxy]-acetaldehyde	592	N,T	
3-Oxobutanal dimethyl acetal (4,4-dimethoxy-2-butanone)	593	N	
Ethyl 3-hydroxybutyrate	594	N,T	
Ethyl acetoacetate	595	N	
Butyl acetoacetate	596	N,T	
Isobutyl acetoacetate	597	N,T	
Isoamyl acetoacetate (isopentyl acetoacetate)	598	N,T	

Flavouring agent[a]	No.	Specifications[b]	Conclusion based on current intake
Aliphatic primary alcohols, aldehydes, carboxylic acids, acetals and esters containing additional oxygenated functional groups (*continued*)			
Structural class I (*continued*)			
Geranyl acetoacetate (3,7-dimethyl-2,6-octadienyl acetoacetate)	599	N,T	No safety concern
Methyl 3-hydroxyhexanoate	600	N,T	
Ethyl 3-hydroxyhexanoate	601	N	
Ethyl 3-oxohexanoate	602	N	
Ethyl 2,4-dioxohexanoate	603	N,T	
3-(Hydroxymethyl)-2-heptanone	604	N,T	
1,3-Nonanediol acetate (mixed esters) (1,3-nonanediol monoacetate)	605	N,T	
Levulinic acid (4-oxopentanoic acid)	606	N	
Ethyl levulinate (ethyl 4-oxopentanoate)	607	N	
Butyl levulinate (butyl 4-oxopentanoate)	608	N	
1,4-Nonanediol diacetate	609	N,T	
Hydroxycitronellol (3,7-dimethyloctane-1,7-diol)	610	N,T	
Hydroxycitronellal (7-hydroxy-3,7-dimethyloctanal)	611	N	
Hydroxycitronellal dimethyl acetal (8,8-dimethoxy-2,6-dimethyl-2-octanol)	612	N	
Hydroxycitronellal diethyl acetal (8,8-diethoxy-2,6-dimethyloctan-2-ol)	613	N,T	
Diethyl malonate (diethyl propanedioate)	614	N	
Butyl ethyl malonate (butyl ethyl propanedioate)	615	N,T	
Dimethyl succinate (dimethyl butanedioate)	616	N	
Diethyl succinate (diethyl butanedioate)	617	N	
Fumaric acid[c] ((2*E*)2-butenedioic acid)	618	R,T	
(–)-Malic acid ((2*S*)-hydroxybutanedioic acid)	619	R,T	
Diethyl malate (diethyl hydroxybutanedioate)	620	N,T	
Mixture of (+)-, (–)-, (+/–)- and meso-tartaric acid (mixture of (+)-, (–)-, (+/–)- and meso-2,3-dihydroxybutanedioic acid)	621	R	
Diethyl tartrate (diethyl 2,3-dihydroxybutanedioate)	622	N	
Adipic acid (hexanedioic acid)	623	R	
Diethyl sebacate (diethyl decanedioate)	624	N	
Dibutyl sebacate (dibutyl decanedioate)	625	N	
Ethylene brassylate (1,4-dioxacycloheptadecane-5,17-dione)	626	N	
Aconitic acid (1-propene-1,2,3-tricarboxylic acid)	627	N,T	
Ethyl aconitate (mixed esters; ethyl 1-propene-1,2,3-tricarboxylate)	628	N,T	

Flavouring agent[a]	No.	Specifications[b]	Conclusion based on current intake
Aliphatic primary alcohols, aldehydes, carboxylic acids, acetals and esters containing additional oxygenated functional groups (*continued*)			
Structural class I (*continued*)			
Triethyl citrate[c] (triethyl 2-hydroxy-1,2,3-propanetricarboxylate)	629	R,T	No safety concern
Tributyl acetylcitrate (tributyl 2-(acetyloxy)-1,2,3-propanetricarboxylate)	630	N,T	
3-Methyl-2-oxobutanoic acid and its sodium salt	631	N,T	
3-Methyl-2-oxopentanoic acid and its sodium salt	632	N,T	
4-Methyl-2-oxopentanoic acid and its sodium salt	633	N,T	
2-Oxopentanedioic acid	634	N	
3-Hydroxy-2-oxopropionic acid	635	N	

[a] The substance names are given as they appear in the specifications monograph (FAO Food and Nutrition Paper, No. 52, Add. 7, 1999). In cases where substances were evaluated under their trivial name, the systematic name is given in parentheses.
[b] N, new specifications prepared; R, existing specifications revised: T, the existing, new or revised specifications are tentative and further information is required (see Annex 3).
[c] The ADI for this substance was maintained.

Peanut oil and soya bean oil

The Committee reviewed available information on the potential allergenicity of peanut oil and soya bean oil. It concluded that manufacturing processes that would consistently yield safe products have not been defined, since:

- the processes by which the peanut oil and soya bean oil tested clinically in humans were refined were not clearly described;
- comparable data on the protein content of those oils that had been clinically tested were not available; and
- the quality and validation of the analytical procedures used to determine the concentration of residual protein in the oils were not clearly described.

The information that would be required for a full re-evaluation of peanut oil and soya bean oil is described in section 5 of the main report.

Contaminants

Lead

The provisional tolerable weekly intake (PTWI) of 25 µg/kg of body weight was maintained. The Committee considered the results of a quantitative risk assessment and concluded that the concentrations

of lead found currently in food would have negligible effects on the neurobehavioural development of infants and children. The Committee noted, however, that examples of foods with high levels of lead remain in commerce. The simulation model that is presented in the report could be used to evaluate the effects of any proposed regulatory interventions to reduce exposure to lead. A full risk assessment of dietary intake of lead should also take into account other sources of exposure.

Methylmercury

The PTWI of 3.3μg/kg of body weight was maintained. The Committee considered data on intake, quantitative relationships between daily intake of methylmercury and concentrations in blood and hair, and epidemiological studies in progress. The information available was insufficient to evaluate neurodevelopmental effects on the children of mothers who had a low intake of methylmercury. No clear indication of consistent risk was detected in the epidemiological studies. The Committee noted that fish, the major source of methylmercury in the diet, makes an important contribution to nutrition, especially in certain regional and ethnic diets, and recommended that its nutritional benefits be weighed against the possibility of harm when limits on methylmercury concentrations in fish or on fish consumption are being considered.

The information that would be required for a full re-evaluation of methylmercury is described in Annex 3.

Zearalenone

A provisional maximum tolerable daily intake (PMTDI) of 0.5μg/kg of body weight was established.

Food additives considered for specifications

Food additive	Specifications[a]
α-Acetolactate decarboxylase from *Bacillus brevis* expressed in *B. subtilis*	R
Adipic acid	R
α-Amylase from *B. megaterium* expressed in *B. subtilis*	R
α-Amylase from *B. stearothermophilus* expressed in *B. subtilis*	R
Argon	N
Calcium hydrogen sulfite	W
Carob bean gum	R
Carotenes, algae	S
Carotenes, vegetable	S
Chymosin A from *Escherichia coli* K-12 containing the prochymosin A gene	R

Food additive	Specifications[a]
Chymosin B from *Aspergillus niger* var. *awamori* containing the prochymosin B gene	R
Chymosin B from *Kluyveromyces lactis* containing the prochymosin B gene	R
Citric acid	R
Ferrous gluconate	R
Ferrous sulfate	R
Ferrous sulfate, dried	N
Fumaric acid	R
Guar gum	R
Helium	N
Magnesium gluconate	R
DL-Malic acid	R
Maltogenic amylase from *B. stearothermophilus* expressed in *B. subtilis*	R
Nitrogen	R
Oxygen	N
Potassium metabisulfite	R
Potassium sulfite	R
Riboflavin from *B. subtilis*	R
Sodium hydrogen sulfite	R
Sodium metabisulfite	R
Sodium sulfite	R
Sodium thiosulfate	R
Sucrose esters of fatty acids	R
DL-Tartaric acid	R
L(+)-Tartaric acid	R
Thaumatin	R
Xanthan gum	R

[a] N, new specifications prepared; R, existing specifications revised; S, specifications exist, revision not considered or not required; W, existing specifications withdrawn.

Food additives considered for evaluation of national intake assessments

Substance	Conclusions
Annatto extracts (bixin)	Intake estimates based on levels proposed in the draft General Standard for Food Additives[a] and the range of foods in which use is allowed integrated with national food consumption data exceeded the ADI of 0–0.065 mg/kg of body weight, expressed as bixin. Intake assessments based on national permitted levels would not exceed the ADI for most population groups. Data from Brazil, however, provided evidence that 28% of the population consume annatto seeds directly as a condiment and have chronic intakes of the order of 150% of the ADI.

Substance	Conclusions
Annatto extracts (bixin) (*continued*)	The Committee recommended that populations that have a high intake of annatto extracts continue to be monitored. The Committee also recommended that annatto extracts be re-evaluated in 2001, to ensure that all the relevant data on annatto extracts have been reviewed.
Canthaxanthin	Intake estimates based on levels proposed in the draft General Standard for Food Additives[a] and the range of foods in which use is allowed integrated with national food consumption data exceeded the ADI of 0–0.03 mg/kg of body weight. Indirect exposure through the use of canthaxanthin as a colourant in animal feeds is the major source of canthaxanthin in food. The Committee concluded that long-term intake of canthaxanthin is unlikely to exceed the ADI.
Erythrosine	The intake of erythrosine could exceed the ADI of 0–0.1 mg/kg of body weight if the maximum limits proposed in the draft General Standard for Food Additives[a] are widely adopted at the national level. Non-food sources of erythrosine, such as pharmaceutical products, should be included in intake assessments, as they may make a significant contribution to total intake if consumed over a long period. The Committee concluded that long-term intake of erythrosine is unlikely to exceed the ADI, as erythrosine would be used in only a limited number of foods.
Iron oxides	Iron oxides are permitted for use in foods in the draft General Standard for Food Additives[a] under conditions of good manufacturing practice. On the basis of national standards, the Committee concluded that it is unlikely that intake of iron oxides would exceed the ADI of 0–0.5 mg/kg of body weight.

[a] Intake estimates based on food additive levels in the draft General Standard for Food Additives (GSFA) being developed by the Codex Committee on Food Additives and Contaminants integrated with national food consumption data will be gross overestimates of actual intakes in any one country because the levels proposed in the draft GSFA are generally compiled by adopting the highest level of use of any one food category submitted by Member States or nongovernmental organizations. The range of food uses specified in the draft GSFA is also usually much wider than in national standards.