



SOUTH AFRICAN ASSOCIATION OF THE FLAVOUR & FRAGRANCE INDUSTRY

(Annex 1 to SAAFFI's Code of Practice)

FLAVOURING STANDARD FOR THE SOUTH AFRICAN FLAVOUR INDUSTRY

(Final v1 of 01 September 2017)

(Final v1.1 of 14 May 2019)

(Final v1.2 of 28 June 2019)

(Final v1.3 of 9 November 2022)

(Final v1.4 of 10 January 2025)

PURPOSE

1. To provide an industry standard for flavourings in South Africa.
2. To give direction on those flavouring materials that have been evaluated and accepted and thus may be considered as permitted for use in foodstuffs in South Africa.
3. To provide guidance on business-to-business description of flavourings, particularly with respect to qualifications, such as natural.

SCOPE

These principles apply to flavourings, as defined below, which are to be added to foodstuffs intended for sale in South Africa.

GENERAL PRINCIPLES

1. The use of flavourings in foodstuffs should not lead to unsafe levels of their intake.²
2. Flavourings should be of a purity suitable for use in foodstuffs. Unavoidable impurities should not be present in the final foodstuffs at levels that would pose an unacceptable risk to health.²
3. The use of flavourings is justified only where they impart, modify or enhance the flavour of the foodstuff, provided that such use does not mislead the consumer about the nature or quality of the foodstuff.²
4. Flavourings should be used under conditions of good manufacturing practice, which includes limiting the quantity used in foodstuffs to the lowest level necessary to accomplish the desired flavouring effect.²
5. Flavourings may contain non-flavouring food ingredients, including food additives and foodstuffs, necessary for their production, storage, handling, and use. Such ingredients may also be used to facilitate the dilution, dissolution, or dispersion of flavourings in food. Non-flavouring food ingredients should be:

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- a. Limited to the lowest level required to ensure the safety and quality of the flavourings, and to facilitate their storage and ease of use;
 - b. Reduced to the lowest level reasonably possible when not intended to accomplish a technological function in the foodstuff itself; ²
6. Where non-flavouring food ingredients provide a technological function in the finished foodstuff, they should be used and labelled in accordance with the provisions of the Foodstuffs Cosmetics and Disinfectants Act 54 of 1972. Examples include flavoured emulsions, sprinkle flavourings, snack food flavourings, flavoured coatings etc., all of which incorporate non-flavouring food ingredients and/or additives such as salt, sugar, MSG, colourants, preservatives, cloudifiers and stabilizers that may provide a technological function in the finished foodstuff^{1,2}
 7. The “functional/technological effect” in the final foodstuff at the intended use level of Flavourings with Modifying Properties (FMPs), as either a flavouring or a food additive, must be determined by the flavour house or supplier and communicated to the end-user to ensure appropriate labelling.
 8. This document is to be read in conjunction with all the relevant South African regulations, such as those promulgated under the Foodstuffs Cosmetics and Disinfectants Act 54 of 1972 and the Agricultural Product Standards Act 119 of 1990.

DEFINITIONS ^{1,2,3,4,5}

‘appropriate physical process’ shall mean a physical process which does not intentionally modify the chemical nature of the components of the flavouring, without prejudice to the listing of traditional food preparation processes listed under the definition “*traditional food preparation & physical processes*”, and does not involve, *inter alia*, the use of singlet oxygen, ozone, inorganic catalysts, metal catalysts, organometallic reagents and/or UV radiation. ³

‘flavour precursor’ shall mean a product, not necessarily having flavouring properties itself, intentionally added to food for the sole purpose of producing flavour by breaking down or reacting with other components during food processing; it may be obtained from:

- (i) food;
- and/or
- (ii) source material other than food.³

‘flavouring’: means a product that is added to food to impart, modify, or enhance the flavour of food with the exception of flavour enhancers considered as food additives under the Codex Class Names and the International Numbering System for Food Additives -CAC/GL 36-1989. Flavourings do not include substances that have an exclusively sweet, sour, or salty taste (e.g. sugar, vinegar, and table salt). Flavourings may consist of flavouring substances, natural flavouring complexes, thermal process flavourings or smoke flavourings and mixtures of them and may contain non-flavouring food ingredients within defined conditions such as carriers, solvents, etc. Flavourings are not intended to be consumed as such.⁷

‘flavouring preparation’ shall mean a product, other than a flavouring substance, obtained from:

- (i) food by appropriate physical, enzymatic or microbiological processes either in the raw state of the material or after processing for human consumption by one or more of the traditional food preparation processes listed under the definition “*traditional food preparation & physical processes*”;
- and/or
- (ii) material of vegetable, animal or microbiological origin, other than food, by appropriate physical, enzymatic or microbiological processes, the material being taken as such or prepared by one or more of the traditional food preparation processes listed under the definition “*traditional food preparation & physical processes*”.³

‘flavouring substance’ shall mean a defined chemical substance with flavouring properties (including those obtained by chemical synthesis or isolated using chemical processes, and natural flavouring substances).³

‘food additive’ shall mean any substance not normally consumed as food in itself and not normally used as a characteristic ingredient of food, whether or not it has nutritive value, the intentional addition of which to food for a technological purpose in the manufacture, processing,

preparation, treatment, packaging, transport or storage of such food results, or may be reasonably expected to result, in it or its by-products becoming directly or indirectly a component of such foods.

(A number of substances not regarded to be food additives are listed, including flavourings incorporated during the manufacturing of compound foods, because of their aromatic effect).¹⁵

'food ingredient with flavouring properties' shall mean a food ingredient other than flavourings which may be added to food for the main purpose of adding flavour to it or modifying its flavour and which contributes significantly to the presence in food of certain naturally occurring undesirable substances³

(Refer to Annex III Presence of certain substances part B of Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods).

'foodstuff' or 'food' means any article or substance (except a medicine as defined in the Medicines and Related Substances Act, 1965 (Act No. 101 of 1965)) ordinarily eaten or drunk by a person or purporting to be suitable, or manufactured or sold, for human consumption, and includes any part or ingredient of any such article or substance, or any substance used or intended or destined to be used as a part or ingredient of any such article or substance; ⁴

'natural flavouring substance' shall mean a flavouring substance obtained by appropriate physical, enzymatic or microbiological processes from material of vegetable, animal or microbiological origin either in the raw state or after processing for human consumption by one or more of the traditional food preparation processes as defined under "*traditional food preparation & physical processes*". Natural flavouring substances correspond to substances that are naturally present and have been identified in nature.³

'other flavouring' shall mean a flavouring added or intended to be added to food in order to impart odour and/or taste and which does not fall under definitions for flavouring substances, natural flavouring substance, flavouring preparation, thermal process flavouring, smoke flavouring or flavor precursor.³

'smoke flavourings' shall mean complex mixtures of components of smoke obtained by subjecting untreated wood to pyrolysis in a limited and controlled amount of air, dry distillation, or superheated steam, then subjecting the wood smoke to an aqueous extraction system or to distillation, condensation, and separation for collection of the aqueous phase. The major flavouring principles of smoke flavourings are carboxylic acids, compounds with carbonyl groups and phenolic compounds ².

'source material' shall mean material of vegetable, animal, microbiological or mineral origin from which flavourings or food ingredients with flavouring properties are produced; it may be:

(i) food;

or

(ii) source material other than food

(refer to Annex IV of Regulation (EC) No 1334/2008 and future amendments thereof – List of source materials to which restrictions apply for their use in the production of flavourings and food ingredients with flavouring properties)³.

'thermal process flavouring' shall mean a product obtained after heat treatment from a mixture of ingredients not necessarily having flavouring properties themselves, of which at least one contains nitrogen (amino) and another is a reducing sugar; the ingredients for the production of thermal process flavourings may be:

(i) food;

and/or

(ii) source material other than food

(refer to Annex V of Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods) ³.

'traditional food preparation & physical processes' :

Absorption⁷

Adsorption⁷

Chopping³

Coating³

Crystallization⁷

Heating, cooking, baking, frying (up to 240 °C at atmospheric pressure) and pressure cooking (up to 120 °C) ³
Cooling³
Cutting^{3, 7}
Distillation^{2,3,7}/rectification³
Drying ^{2,3,7}
Emulsification^{3,7}
Encapsulation⁷
Enzymatic processes²
Evaporation ³
Extraction, incl. solvent extraction ^{2,3,7}
Extrusion⁷
Fermentation ^{2,3}
Filtration^{3,7}
Grinding^{3,7}
Heating⁷
Infusion³
Maceration³
Microbiological processes ^{2,3}
Mixing^{3,7}
Osmosis⁷
Peeling ³
Percolation³
Precipitation⁷
Pressing ³
Refrigeration/Freezing³
Roasting/Grilling ^{3,7}
Torrification (roasting) ²
Squeezing^{3,7}
Steeping ³
Sublimation⁷
Ultrasonic Treatment⁷

‘**Quantum satis**’ shall mean that no maximum numerical level is specified, and substances shall be used in accordance with good manufacturing practice, at a level not higher than is necessary to achieve the intended purpose and provide that the consumer is not misled.¹⁵

ACCEPTED FLAVOURING MATERIALS

Flavouring substances

For purposes of these guidelines, **flavouring substances** are considered acceptable if they meet one or more of the following requirements identifying the material as appropriate for the formulation of flavourings:

- Listed in the IOFI Global Reference List of Flavorings (GRL) ⁷
- Flavouring substances accepted by the Joint FAO/WHO Experts Committee on Food Additives (JECFA) as posing no safety concerns at current levels of intake. ⁸
- Materials that have been evaluated and found, using the same or similar methodology as used by JECFA, to present “no safety concern under conditions of intended use” by authoritative bodies such as the European Food Safety Authority (EFSA)⁹ or the Japanese Food Safety Commission (FSC).¹⁰
- Materials that are deemed to be Generally Recognized As Safe (GRAS), approved by the US Food and Drug Administration (FDA) including GRAS determination published by the Expert Panel of the Flavor and Extract Manufacturers Association of the United States (FEMA).¹¹

Accepted Flavourings other than Flavouring Substances

For purposes of these guidelines, **flavourings other than flavouring substances** are considered acceptable if they meet one or more of the following requirements identifying the material as appropriate for the formulation of flavourings:

- Flavouring preparations, thermal process flavouring and flavor precursor produced from food ³
- Materials of vegetable, animal or microbiological origin that can be considered food materials as per regulation Regulation (EC) No 1334/2008 (para. 16) ³
- Listed in the IOFI Global Reference List of Flavorings (GRL) ⁷
- Flavouring substances accepted by the Joint FAO/WHO Experts Committee on Food Additives (JECFA) as posing no safety concerns at current levels of intake. ⁸
- Materials that have been evaluated and found, using the same or similar methodology as used by JECFA, to present “no safety concern under conditions of intended use” by authoritative bodies such as the European Food Safety Authority (EFSA)⁹ or the Japanese Food Safety Commission (FSC)¹⁰.
- Materials that are deemed to be Generally Recognized As Safe (GRAS), approved by the US Food and Drug Administration (FDA) including GRAS determination published by the Expert Panel of the Flavor and Extract Manufacturers Association of the United States (FEMA) ¹¹
- Smoke flavourings as defined in the Codex Guidelines for the Use of Flavourings (CAC/GL 66-2008) and the IOFI Code of Practice (CoP) ¹⁷

FOOD ADDITIVES AUTHORISED FOR USE IN FOOD FLAVOURINGS AND THEIR CONDITIONS OF USE¹⁶

Note 1: Refer also to amended Annex III Part 1 of Regulation (EC) No 1333/2008 dated 11 November 2011 which lists food additives including carriers approved for use in food additives, food enzymes, food flavourings, nutrients and their conditions of use.

Note 2: The specification of *quantum satis* for an ingredient essentially means "Add as much of this ingredient as is needed to achieve the desired result, but not more."

Food additives including carriers in food flavourings

E number of the additive	Name of the additive	Flavouring categories to which the additive may be added	Maximum level
Table 1		All flavourings	<i>quantum satis</i>
E 420 E 421 E 953 E 965 E 966 E 967 E 968	Sorbitol Mannitol Isomalt Maltitol Lactitol Xylitol Erythritol	All flavourings	<i>quantum satis</i> for purposes other than sweetening, not as flavour enhancers
E 200 – E 203 E 210 E 211 E 212 E 213	Sorbic acid and sorbates (Table 2 of Part 6), Benzoic acid, Sodium benzoate, Potassium benzoate Calcium benzoate	All flavourings	1 500 mg/kg (singly or in combination expressed as the free acid) in flavourings
E 310 E311 E 312 E 319 E 320	Propyl gallate Octyl gallate Dodecyl gallate Tertiary-butyl hydroquinone (TBHQ) Butylated hydroxyanisole (BHA)	Essential oils Flavourings other than essential oils	1 000 mg/kg (gallates, TBHQ and BHA, individually or in combination) in the essential oils 100 mg/kg (*) (gallates, individually or in combination) 200 mg/kg (*) (TBHQ and BHA, individually or in combination) in flavourings
E 338 – E 452	Phosphoric acid — phosphates — di-, tri- and polyphosphates (Table 6 of Part 6)	All flavourings	40 000 mg/kg (singly or in combination expressed as P ₂ O ₅) in flavourings
E 392	Extracts of rosemary	All flavourings	1 000 mg/kg (expressed as the sum of carnosol and carnosic acid) in flavourings
E 416	Karaya gum	All flavourings	50 000 mg/kg in flavourings
E 425	Konjac	All flavourings	<i>quantum satis</i>
E 432 – E 436	Polysorbates (Table 4 of Part 6)	All flavourings, except liquid smoke flavourings and flavourings based on spice oleoresins (**) Foodstuffs containing liquid smoke flavourings and flavourings based on spice oleoresins	10 000 mg/kg in flavourings 1 000 mg/kg in final food
E 459	Beta-cyclodextrin	Encapsulated flavourings in: — flavoured teas and flavoured powdered instant drinks — flavoured snacks	 500 mg/l in final food 1 000 mg/kg in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer
E number of the additive	Name of the additive	Flavouring categories to which the additive may be added	Maximum level
E 551	Silicon dioxide	All flavourings	50 000 mg/kg in flavourings
E 900	Dimethyl polysiloxane	All flavourings	10 mg/kg in flavourings
E 901	Beeswax	Flavourings in non-alcoholic flavoured drinks	200 mg/l in flavoured drinks
E 1505 E 1517 E 1518 E 1520	Triethyl citrate Glyceryl diacetate (diacetin) Glyceryl triacetate (triacetin) Propane-1, 2-diol (propylene glycol)	All flavourings	3 000 mg/kg from all sources in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer; individually or in combination. In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources
E 1519	Benzyl alcohol	Flavourings for: — liqueurs, aromatised wines, aromatised wine-based drinks and aromatised wine-products cocktails — confectionery including chocolate and fine bakery wares	 100 mg/l in final food 250 mg/kg from all sources in foodstuffs as consumed or as reconstituted according to instruction of the manufacturer

(*) Proportionality rule: when combinations of gallates, TBHQ, and BHA are used, the individual levels must be reduced proportionally.

(**) Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.

RESTRICTION ON THE PRESENCE OF CERTAIN SUBSTANCES

*Substances which shall not be added as such to food
(Annex III Part A)³*

Agaric acid
Aloin
Capsaicin
1,2-Benzopyrone, coumarin
Hypericine
Beta-asarone
1-Allyl-4-methoxybenzene, estragole
Hydrocyanic acid
Menthofuran
4-Allyl-1,2-dimethoxybenzene, methyleugenol
Pulegone
Quassin
1-Allyl-3,4-methylene dioxy benzene, safrole
Teucrin A
Thujone (alpha and beta)

*Maximum levels of certain substances, naturally present in flavourings and food ingredients with flavouring properties, in certain compound food as consumed to which flavourings and/or food ingredients with flavouring properties have been added.
(Annex III Part B)³*

Name of the substance	Compound food in which the presence of the substance is restricted	Maximum level mg/kg
Beta-asarone	Alcoholic beverages	1
1-Allyl-4-methoxybenzene, Estragol (*)	Dairy products	50
	Processed fruits, vegetables (incl. mushrooms, fungi, roots, tubers, pulses and legumes), nuts and seeds	50
	Fish products	50
	Non-alcoholic beverages	10
Hydrocyanic acid	Nougat, marzipan or its substitutes or similar products	50
	Canned stone fruits	5
	Alcoholic beverages	35
Menthofuran	Mint/peppermint containing confectionery, except micro breath freshening confectionery	500
	Micro breath freshening confectionery	3 000
	Chewing gum	1 000
	Mint/peppermint containing alcoholic beverages	200
4-Allyl-1,2-dimethoxybenzene, Methyleugenol (*)	Dairy products	20
	Meat preparations and meat products, including poultry and game	15
	Fish preparations and fish products	10
	Soups and sauces	60
	Ready-to-eat savouries	20
	Non-alcoholic beverages	1

Pulegone	Mint/peppermint containing confectionery, except micro breath freshening confectionery	250
	Micro breath freshening confectionery	2 000
	Chewing gum	350
	Mint/peppermint containing non-alcoholic beverages	20
	Mint/peppermint containing alcoholic beverages	100
Quassin	Non-alcoholic beverages	0,5
	Bakery wares	1
	Alcoholic beverages	1,5
1-Allyl-3,4-methylene dioxy benzene, safrole (*)	Meat preparations and meat products, including poultry and game	15
	Fish preparations and fish products	15
	Soups and sauces	25
	Non-alcoholic beverages	1
Teucrin A	Bitter-tasting spirit drinks or bitter (1)	5
	Liqueurs (2) with bitter taste	5
	Other alcoholic beverages	2
Thujone (alpha and beta)	Alcoholic beverages, except those produced from Artemisia species	10
	Alcoholic beverages produced from Artemisia species	35
	Non-alcoholic beverages produced from Artemisia species	0,5
Coumarin	Traditional and/or seasonal bakery ware containing a reference to cinnamon in the labelling	50
	Breakfast cereals including muesli	20
	Fine bakery ware, with the exception of traditional and/or seasonal bakery ware containing a reference to cinnamon in the labelling	15
	Desserts	5

(*) The maximum levels shall not apply where a compound food contains no added flavourings and the only food ingredients with flavouring properties which have been added are fresh, dried or frozen herbs and spices.

(1) As defined in Annex II, paragraph 30 of Regulation (EC) No 110/2008.

(2) As defined in Annex II, paragraph 32 of Regulation (EC) No 110/2008.

RESTRICTION ON THE USE OF CERTAIN SOURCE MATERIALS

Source materials which shall not be used for the production of flavourings and food ingredients with flavouring properties (Annex IV Part A)³

Source material	
Latin name	Common name
Tetraploid form of <i>Acorus calamus</i> L.	Tetraploid form of Calamus

Source material		Conditions of use
Latin name	Common name	
Quassia amara L. and Picrasma excels (Sw)	Quassia	Flavourings and food ingredients with flavouring properties produced from the source material may only be used for the production of beverages and bakery wares.
Laricifomes officinales (Vill.: Fr) Kotl. et Pouz or Fomes officinalis	White agaric mushroom	Flavourings and food ingredients with flavouring properties produced from the source material may only be used for the production of alcoholic beverages.
Hypericum perforatum L.	St John's wort	
Teucrium chamaedrys L.	Wall germander	

LABELLING OF FLAVOURINGS (Not intended for sale to the final consumer)

General

The sales description shall be 'flavouring'. A more specific name or description of the flavouring, without any further qualification such as 'natural', may be added.

Voluntary qualification of flavourings as natural

The term "natural" for the description of a flavouring may only be applied as follows:

- Natural may only be used to qualify flavouring(s) if the flavouring component is made up solely of the categories 'flavouring preparations' and/or 'natural flavouring substances' as defined above. Additives and other ingredients present in a flavouring do not jeopardise the natural status¹². (See General Principle 5)
- The term "natural" may only be used in combination with a reference to a food, food category or a vegetable or animal flavouring source if the flavouring component has been obtained exclusively or by at least 95% by w/w from the source material referred to. The description shall read "natural <<food(s) or food category or source(s)>> flavouring"³

COMMENT ON THE LABELLING OF FLAVOURINGS IN THE LIST OF INGREDIENTS ON CONSUMER PACKS

As required in regulations relating to the labelling and advertising of foodstuffs, in accordance with the provisions of the Foodstuffs Cosmetics and Disinfectants Act 54 of 1972, any additive which is added to or used in a foodstuff to perform the function of the category of ingredient defined as flavouring shall be indicated in the list of ingredients as "flavouring".¹

It should be noted that the denominations "nature-identical" and "artificial" and the distinction between them are no longer relevant and should not be used to qualify flavourings.

IMPORTANT NOTE

Please note that this Standard is a living document and will continue to be updated in line with the latest international and local approaches and interpretations as appropriate.

REFERENCES:

- 1 Regulations relating to the Labelling and Advertising of Foodstuffs, R.146 of 2010 (as amended) <http://www.doh.gov.za/healthtopics.php?t=Food Control&c=Legislation>
- 2 Codex Alimentarius Guidelines for the use of flavourings CAC/GL 66-2008. www.codexalimentarius.net
- 3 Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods and amending Council Regulation (EEC) No 1601/91, Regulations (EC) No2232/96 and (EC) No 110/2008 and Directive 2000/13EC

- 4 Foodstuffs, Cosmetics and Disinfectant Act 54 of 1972

- 6 Regulations relating to the Labelling and Advertising of Foodstuffs, R.146 of 2010 (as amended) Guideline 7; <http://www.doh.gov.za/healthtopics.php?t=Food Control&c=Legislation>
<http://tna.europarchive.org/20100910172942/http://www.food.gov.uk/multimedia/pdfs/markcritguidance.pdf>

- 7 International Organization of The Flavour Industry www.iofi.org

- 8 Joint FAO/WHO Expert Committee on Food Additives JECFA www.fao.org

- 9 The EU Flavour Information System FLAVIS
<http://www.flavis.net/>

http://ec.europa.eu/food/food/chemicalsafety/flavouring/database/dsp_search.cfm

- 10 Japan Flavor and Fragrance Materials Association (JFFMA)
<http://www.jffma-jp.org/english/>

- 11 Flavour and Extract Manufacturers Association www.femaflavor.org

- 12 Food and Drink Europe Guidelines on “Regulation (EC) No. 1334/2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods”, visit:
<http://www.fooddrinkeurope.eu/publications/category/guidelines/>

- 13 EFFA Guidance Document on the EC Regulation on Flavourings
<http://www.ffa.eu/media/news/28/668/FFAGuidanceDocumentonthenewECFlavouringRegulationrevisedversionFINAL030910.pdf>

- 14 DG Sanco Flav DG Sanco: Flavourings
http://ec.europa.eu/food/food/chemicalsafety/flavouring/index_en.htm

- 15 Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on additives

- 16 Commission Regulation (EU) No 1130/2011 of 11 December 2008 amending Annex III to Regulations (EC) No 1333/2008 on additives

- 17 Recommendation agreed to during the conference call between IOFI and SAAFFI on 5 December 2024

- 18 IOFI Code of Practice
<https://erratic-warthog.files.svdcn.com/production/Documents/iofi-code-of-practice-5th-revision.pdf?dm=1597130814>

UPDATE HISTORY

- Final v1.0 1st September 2017
- Final v1.1 14th May 2019: correct omissions in Annex III Part B
- Final v1.2 28th June 2019: correct a spelling mistake
- Final v1.3 9th November 2022: addition of Part 4 of Annex III to Regulation (EC) No 1333/2008 (Food additives authorised for use in food flavourings) and the reference to amended Annex III Part 1 of Regulation (EC) No 1333/2008 dated 11 November 2011 (See Note 1 on page 5).
- Final v1.4 10th January 2025: Due to the EU proposing changes to its regulations relating to the use of smoke flavourings, and in the absence of South African regulations, IOFI has recommended that the SAAFFI Flavouring Standard be modified to be in line

with section 2.2.3 of the Codex Guidelines for the use of flavourings CAC/GL 66-2008 and the IOFI Code of Practice (CoP) ¹⁷

Whilst reviewing the Guidelines to this Standard, it was noticed that Beta-asarone had been omitted from Annex III Part B of the “Restriction on the presence of certain substances” on page 7. This has now been corrected.