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Information Letter No. 5

Geneva, March 12, 1970

Subject : Modification of the German "Essenzenverordnung"

During the session of February 13, 1970, the "Bundesrat" agreed to the 3rd revision of the "Essenzenverordnung". The publication of the text is imminent.

There is no principal modification; natural flavors and their identical synthetic equivalents can be used on the condition that they are not mentioned on a negative list. The following items (Anlage I, No 1) have been added to this list :

Coumarin, Tonca bean (Semen toncae), Vanilla leaf (Liatris odoratissima),
Melilot (Melilotus officinalis) and Woodruff (Asperula odorata)
Safrole, leaf, bark and oil of Sassafras, Camphor tree (Lignum Camphorae,
Cinnamomum camphora), safrol containing campher oil, but not
Nutmeg (Semen Myristica)

Thujone, with exception of thujone containing plants and parts of plants
like Wormwood (Herba Absinthii, Herba Artemisia)

Calamus oil with an Asarone concentration higher than 10%.

A new regulation has been introduced limiting the use and use levels of several substances (Anlage I, No 2):

- a) Peruvian bark, Cinchona, Quinine and its salts
for liquors and vine containing drinks (maximum quinine concentration 300ppm)
for non-alcoholic beverages (maximum quinine concentration 85 ppm);
- b) Quassia wood (Lignum Quassiae)
for vermouth and liquors;
- c) Campher
for producing snuff (<2%);
- d) Tonca bean free from coumarine
for producing snuff (0,15%);
- e) Calamus oil containing less than 10% Asarone for the production of liquors
(highest concentration of Asarone in the final product 100 ppm).

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The quantity of the limited substances contained in one liter or one kg of food, flavoring or basic material, has to be indicated. This indication may be replaced by a declaration or an instruction of use added to the respective package stating the purpose of its use as well as the quantity to be employed.

Bottles of quinine containing non-alcoholic beverages have to be labeled "chinhaltig" without further additions.

Synthetic flavorings of which a natural identical equivalent has not yet been found are considered foreign substances (Fremdstoffe). They may be used under the label declaration "mit künstlichem Aromastoff" on the condition that they appear on the following positive list (Anlage 2) :

Ethylvanilline
Hydroxycitronellal
Propenylguaethol
Resorcinoldimethylether
Ammoniumchloride

In comparison with the former list, undecallactone (aldehyde C-14) and gamma-nonalactone (aldehyde C-18) are no longer mentioned since they have been found in nature and may therefore be used without any declaration.

Allylcaproate, allyl cyclohexyl propionate and ethyl methyl phenyl glycidate, however, are excluded from the permitted list because chronic feeding studies (performed by Prof. Bär of the Bundesgesundheitsamt Berlin-Dahlem) gave rise to doubts about the safety of these substances. Methyl heptine carbonate was not tested in particular, but there are references in the literature reporting an allergic action when used in cosmetics. The use of all this substances will no longer be authorized.

An important modification concerns the authorization for the unrestricted use of 1,2-propyleneglycol as a solvent for flavors. This authorization will be effective with the publication of the present decree. The new lists will be valid six months after their publication. Flavor compounds and basic materials corresponding to the regulations of the former "Essenzenverordnung", as well as foodstuffs containing those materials, may be further sold for 18 months, liquors for 2 1/2 years.

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