



**SCREENING CHAPTER 12
FOOD SAFETY, VETERINARY AND PHYTOSANITARY POLICY**

AGENDA ITEM 25b: FLAVOURINGS

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Implementing Regulation on Turkish Food Codex

Chapter 3. Food Flavouring Substances

- **Harmonized with Directive 88/388/EEC**



I. DEFINITIONS



Harmonized with Directive 88/388/EEC

- **Natural Flavours**
- **Natural Identical Flavours**
- **Artificial Flavours**
- **Flavours Preparations**
- **Process Flavours**
- **Smoke Flavours**



II. LABELLING



Harmonized with Directive 88/388/EEC

- **Labelling of Flavours for the final consumer**
- **Labelling of Flavours for the producer**
- **Use of “natural” term**



III. PROPERTIES



Harmonized with Directive 88/388/EEC

- **The maximum acceptable values of the substances which may be contained in foods due to the use of flavouring substances or other ingredients having a flavouring property**
- **Limits of arsenic, lead, cadmium and mercury**
- **Limits of 3,4 benzopyrene**
- **Provision for authorized substances (food additives, solvents, processing aids, dilution agents)**



IV. MATERIALS USED IN THE PRODUCTION



List of materials used in the production of flavours:

- **Solvents, carriers and food additives**
- **Antioxidants**
- **Preservatives**
- **Emulsifiers, stabilisers, thickeners and gelling agents**
- **Acids, bases and salts**
- **Anti-caking agents**



V. FLAVOURINGS LISTS



- **List of Artificial Flavours with CoE and/or FEMA Codes (based on EFFA*)**
- **List of Natural Identical Flavours with CoE and/or FEMA Codes (based on EFFA*)**

*** EFFA : European Flavour and Fragrance Association**



VI. DRAFT COMMUNIQUE



Turkish Food Codex Draft Communiqué on Flavourings Used in Foodstuffs

- **Harmonized with Directives 88/388/EEC, 88/389/EEC, 1999/217/EC and 2065/2003/EC**



***THANK YOU
FOR YOUR ATTENTION***