

EFFA Guidance Document on Flavourings with Modifying Properties (FMPs)

EFFA has issued a Guidance Document [Guidance Document 15/01] on Flavourings with Modifying Properties (FMPs).

The objective of this document is to provide supplemental guidance to the flavouring industry and to the food industry on how to establish the appropriate use of flavourings with modifying properties

This document covers:

- ✓ Preliminary remarks
- ✓ Supplemental guiding elements
- ✓ Definitions and Terminology
- ✓ Determination of the functional effects
- ✓ Maximum advised use levels

It has the following four attachments:

1. Commission Guidance notes on the classification of a flavouring substance with modifying properties and a flavour enhancer (27/05/2014)
2. EFFA FL/12/44C Recognition and FMP vs Flavour Enhancer
3. FEMA Guidance for the Sensory Testing of Flavorings with Modifying Properties within the FEMA GRASTM Program. *Food Technology*, Nov 2013, **Vol. 67**, No 11
4. Sensory Profiling

If you have further questions, please do not hesitate to contact EFFA at info@effa.eu or your respective national association.

EFFA Secretariat – 4 March 2015

European Flavour Association

Avenue des Arts, 6 | T +32 2 214 20 40 | secretariat@effa.eu
B - 1210 Bruxelles | F +32 2 230 02 65 | www.effa.eu

VAT BE 828 835 108 | IBAN BE 76 0015 0224 8595
Bank 001 5022485 95 | BIC GEBABEBB