

ANNEX I:



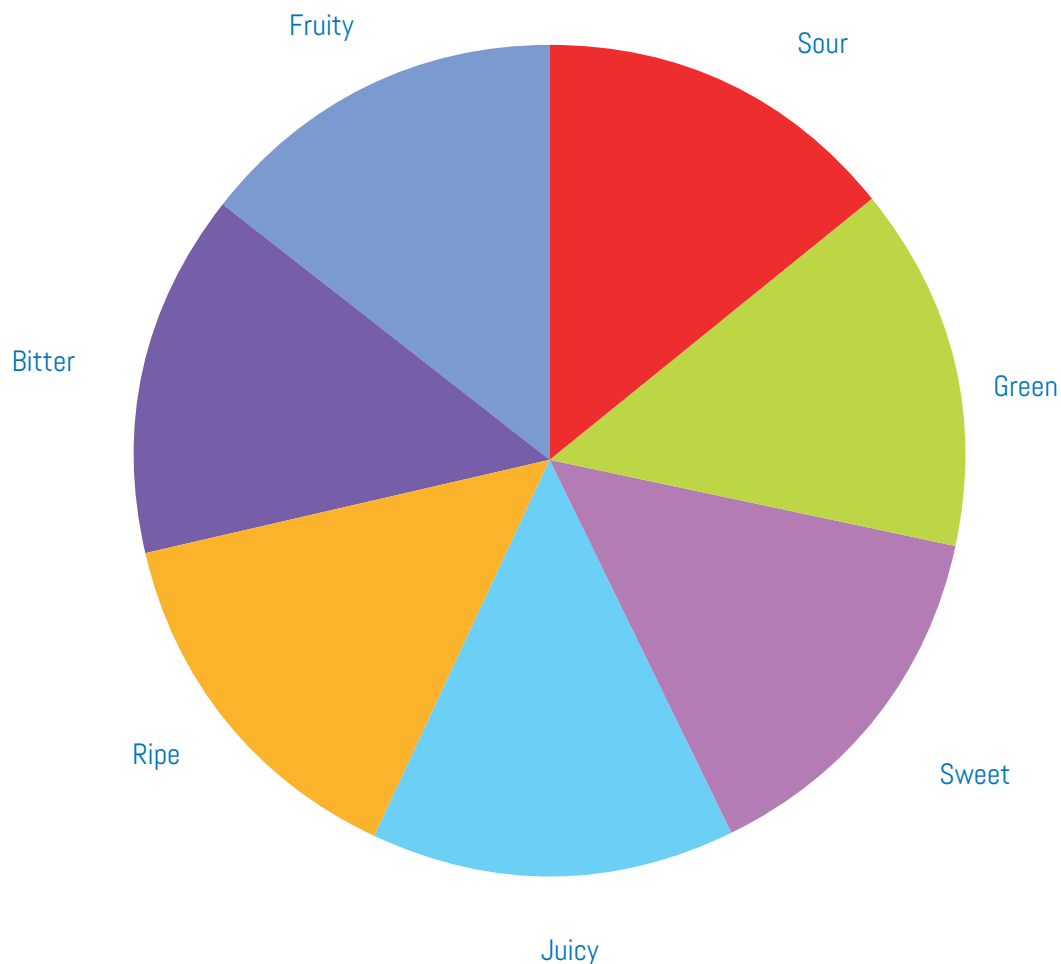
Recognition and FMP vs Flavour Enhancer

Effects of flavouring substances with modifying properties (FMP) vs. effects of flavour enhancers (FE) on sweet and/or sour and/or salt perception

How to demonstrate the classification?

Visualisation of concept

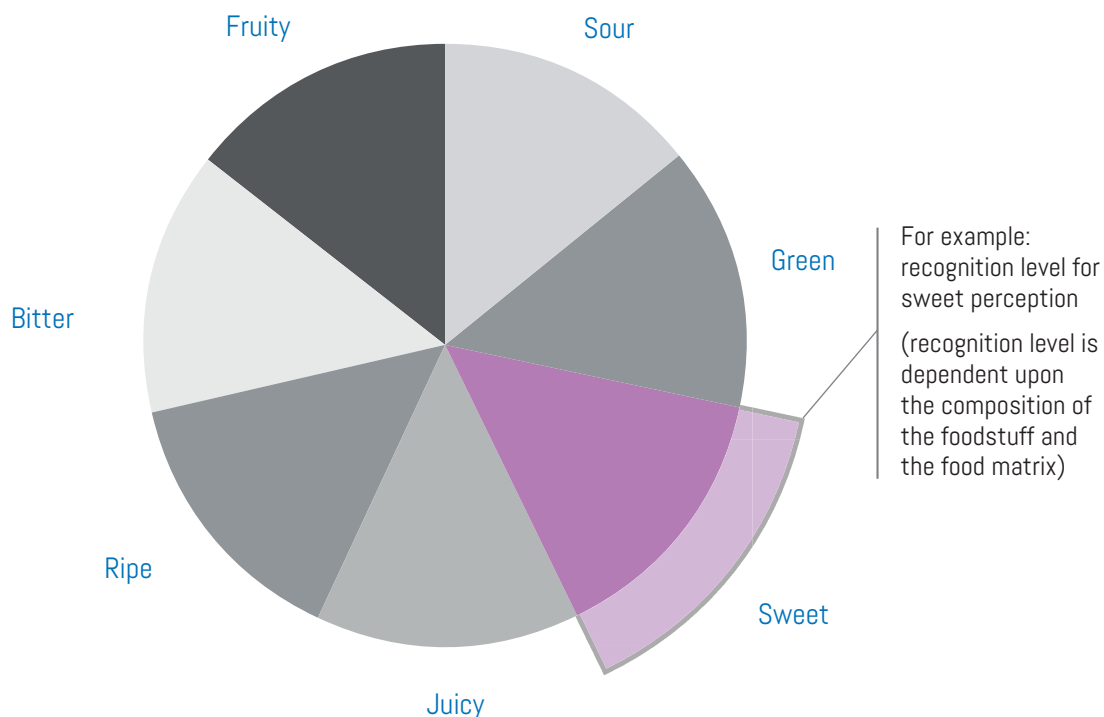
EXISTING FLAVOUR OF FOOD (FLAVOURED OR UNFLAVOURED)



Simplified visualisation of flavour characteristics which can be found in flavoured or unflavoured food

MAIN FOOD CATEGORIES PLUS SUGAR, CITRIC ACID OR SALT AT RECOGNITION LEVEL*

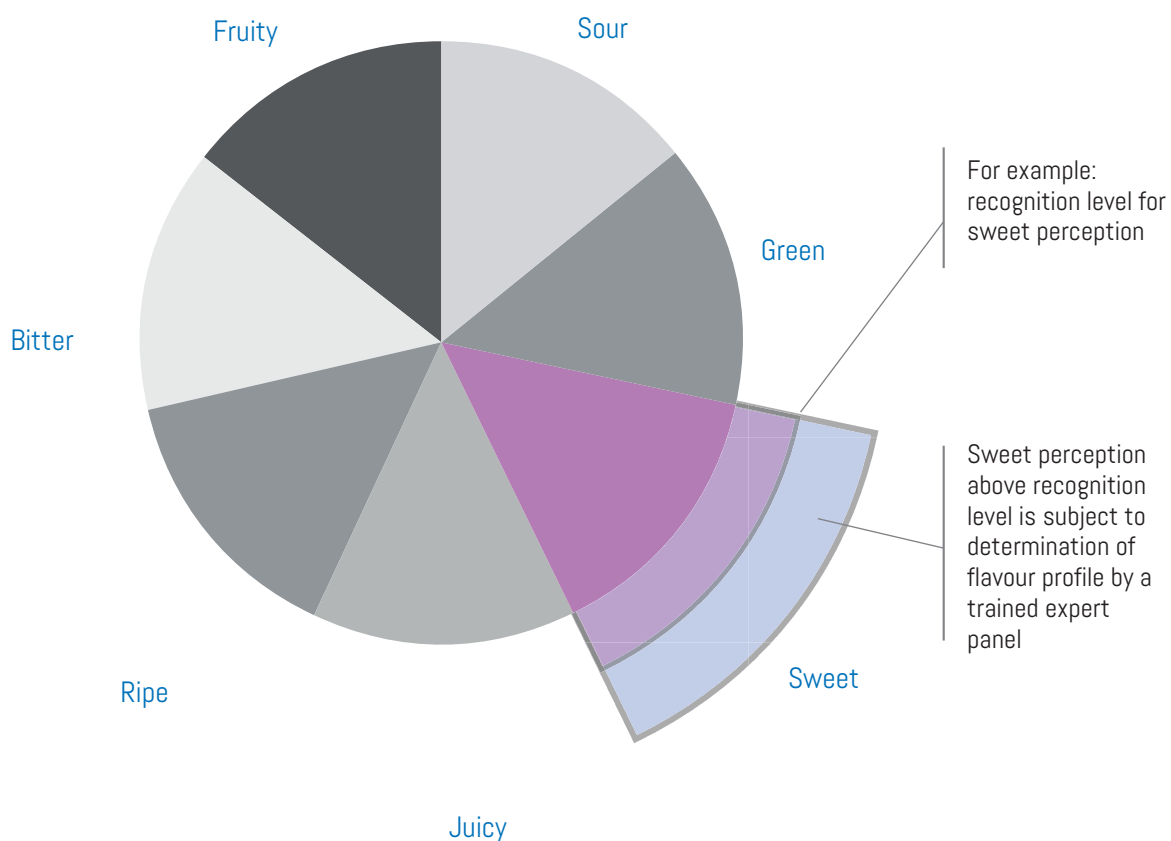
(*At which level is the food recognized as more sweet, more sour or more salty compared to the reference?)



Determination of recognition level in given use level range in selected food matrices according to evolving and established methodology using ISO13299/ISO3972 as a minimum standard.

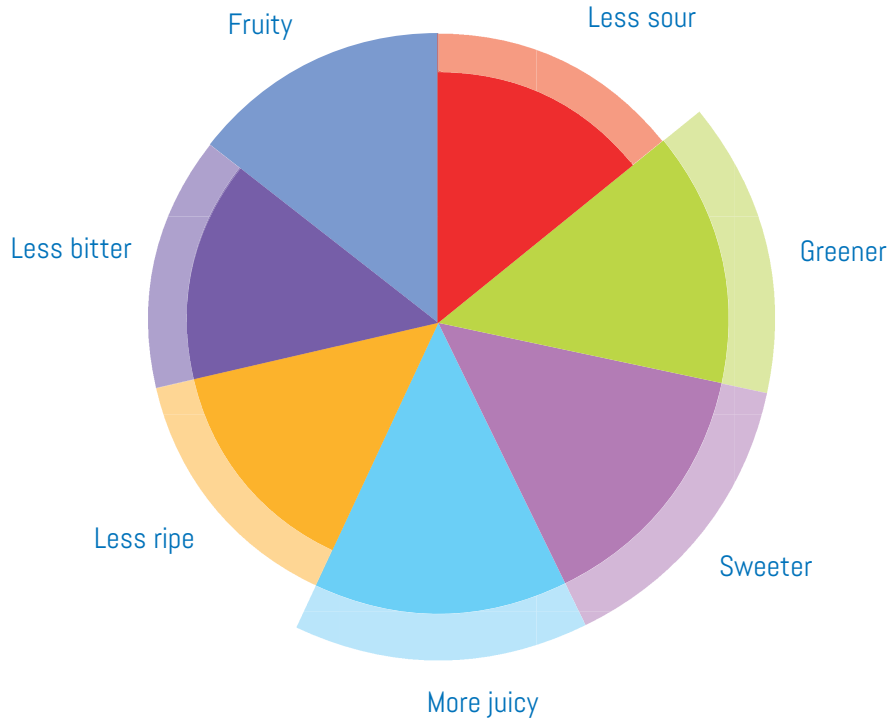
MAIN FOOD CATEGORIES PLUS ADDED SUBSTANCE AT INTENDED USE LEVELS

(At which level is the sweet, sour or salt perception below resp. above recognition level?)



TYPICAL EXAMPLE OF A FOOD WITH A FLAVOURING SUBSTANCE WITH MODIFYING PROPERTIES (FMP)

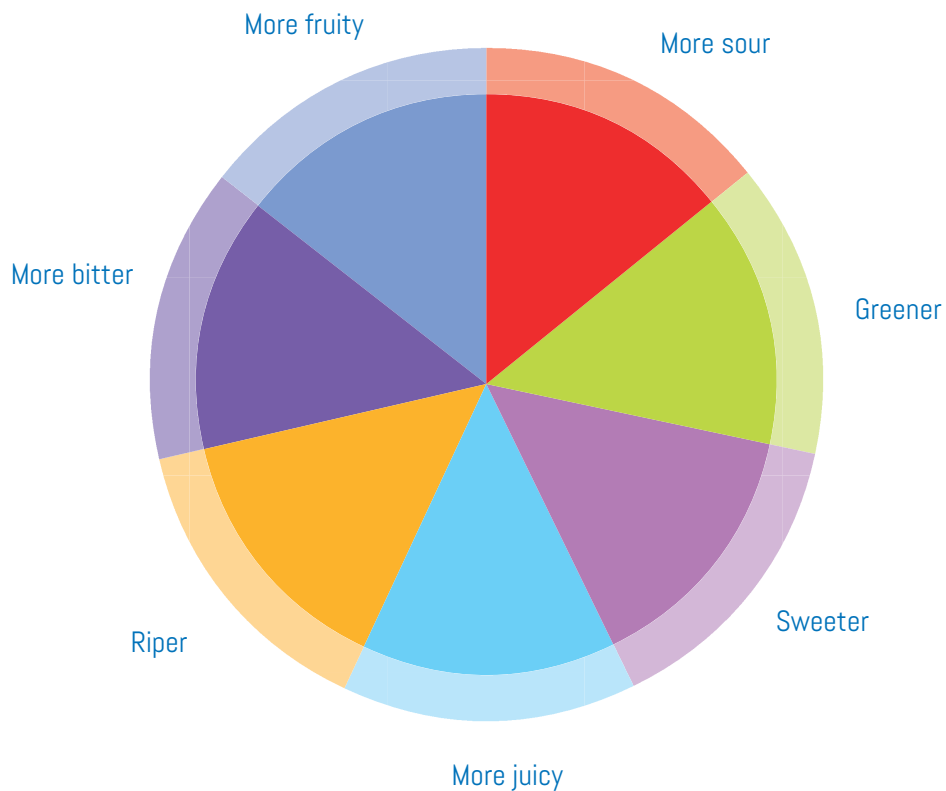
Flavour modification including modulation of sweetness, sourness or saltiness



Determination of flavour profile in given use level range in main food matrices according to evolving and established methodology using ISO13299/ISO3972 as a minimum standard.

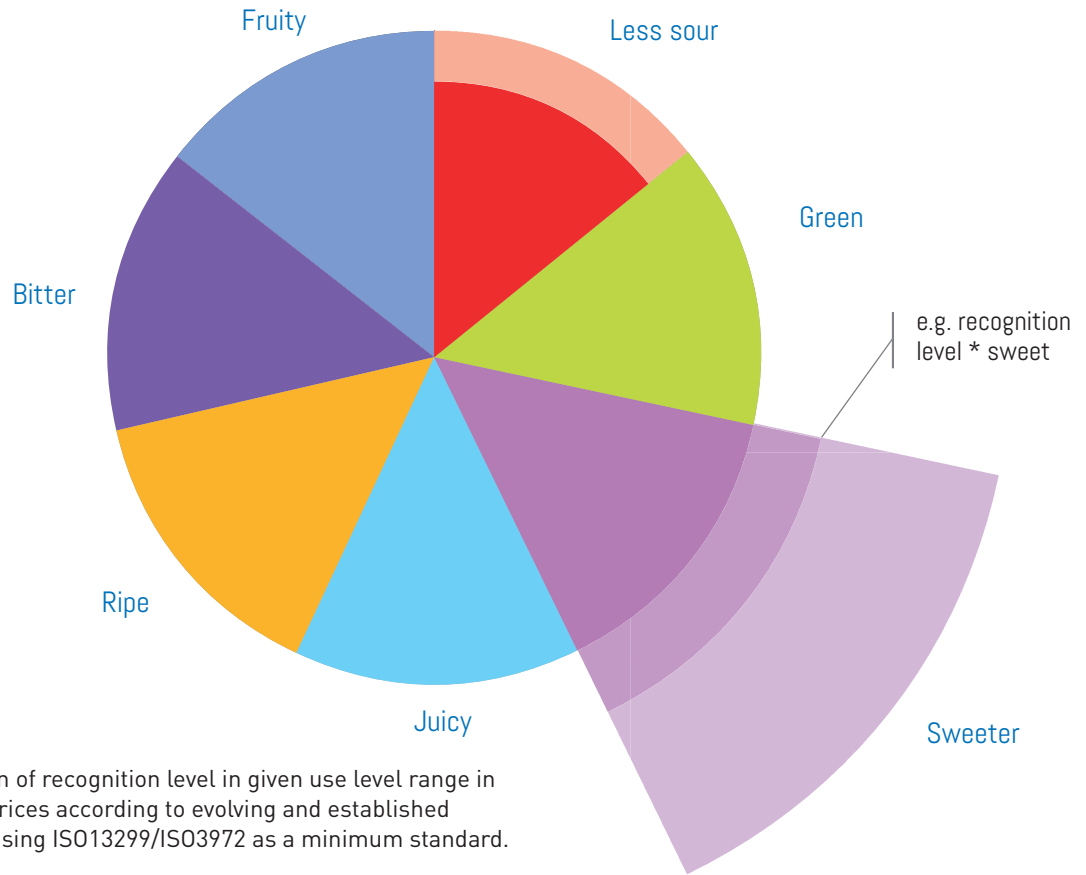
TYPICAL EXAMPLE OF A FOOD WITH A FLAVOUR ENHANCER (FE)

Increase of the overall perception of all flavour characteristics



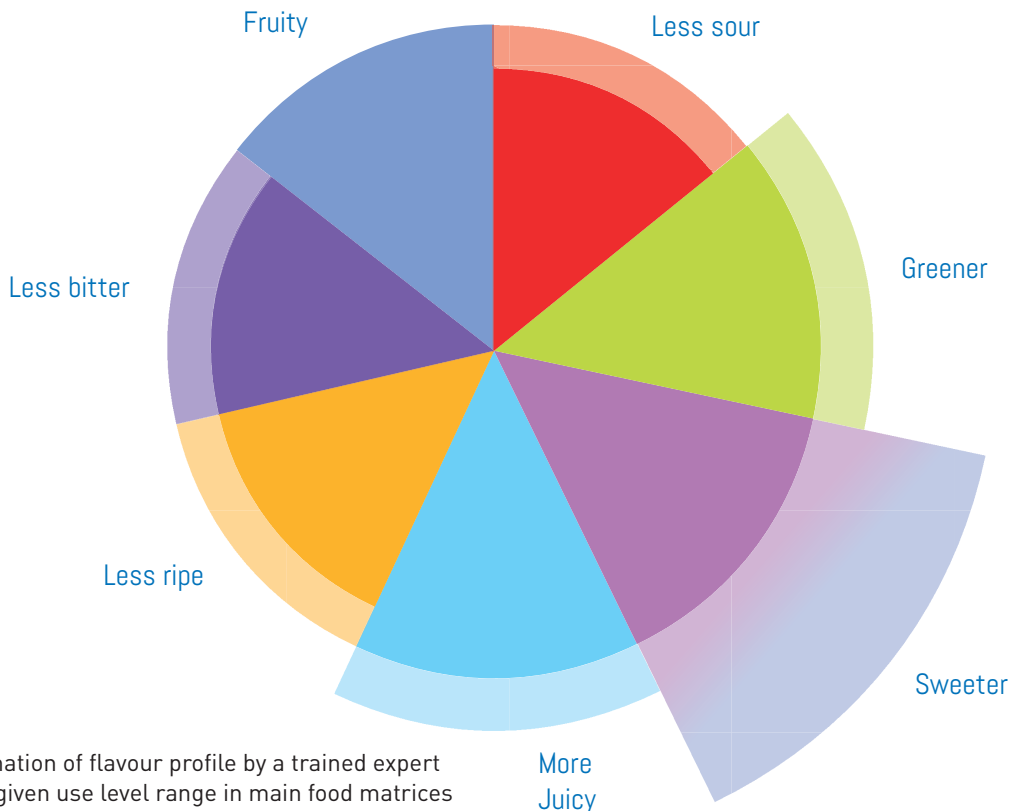
TYPICAL EXAMPLE OF A FOOD WITH A FLAVOUR ENHANCER (FE)

Enhancement of sweetness of food through intensifying the taste of added sugars or intense sweetener (see paragraph 17 of Commission Working Document WGF 12.03.02rev1)



*Determination of recognition level in given use level range in main food matrices according to evolving and established methodology using ISO13299/ISO3972 as a minimum standard.

EXAMPLE OF A FOOD WITH AN ADDED SUBSTANCE WHERE THE SENSORIAL EFFECT REQUIRES EVALUATION BY A TRAINED EXPERT PANEL IN ORDER TO ALLOW FINAL DETERMINATION OF CLASSIFICATION



Determination of flavour profile by a trained expert panel in given use level range in main food matrices according to evolving and established methodology using ISO13299/ISO3972 as a minimum standard.