

# GRAS Flavoring Substances 31

**31. GRAS Flavoring Substances.** This list of substances will appear in the 31<sup>st</sup> publication authored by the Expert Panel of the Flavor and Extract Manufacturers Association on recent progress in the consideration of flavoring ingredients “generally recognized as safe” (GRAS) under conditions of their intended use in food flavorings in accordance with the 1958 Food Additives Amendment to the Federal Food, Drug and Cosmetic Act. For more information on FEMA GRAS see “About the FEMA GRAS Program” on the FEMA website.

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*The Expert Panel of the Flavor and Extract Manufacturers Association of the United States (FEMA) has evaluated substances for GRAS status under their conditions of intended use as flavoring substances since the early 1960s. The regulations of the U.S. Food and Drug Administration (FDA), and U.S. law, require that determinations that flavor substances and other food ingredients are “generally recognized as safe” (GRAS) be done in such a way that all information related to GRAS determinations is publicly available. The FEMA Expert Panel has met this requirement by publishing the identity of all flavoring substances determined to be GRAS by the Panel, and submits all information related to the GRAS reviews on these substances to the FDA. The key findings related to the GRAS evaluations of these substances will be available in GRAS 31. The Expert Panel also publishes separate extensive reviews of scientific information on all FEMA GRAS flavoring substances in the peer-reviewed scientific literature on the safety of structurally-related groups of flavoring substances. These important actions assure that there is “general recognition” of the safety of these substances when used as flavors.*

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### 3-Acetyl-2,5-dimethylfuran DeGRAS

The FEMA GRAS status of 3-acetyl-2,5-dimethylfuran (FEMA 3391) under conditions of intended use as a flavor ingredient was reviewed. The Panel concluded that additional data are required. Such data would include comprehensive metabolism and toxicity data as well as in-depth evaluation of the mechanism of action for potential effects observed in toxicity and genotoxicity studies. Until such data are available for review, the flavor ingredient 3-acetyl-2,5-dimethylfuran has been removed from the FEMA GRAS list.

**Corrections and Errata to previous GRAS Publications**

**Identity Description of FEMA 4845.** In Supplementary Information 1 for GRAS 28, the identity description for FEMA 4845 erroneously omitted “inclusive of supraglucosylated steviol glycosides 50-70%”.

**Primary Name of FEMA 4711.** The primary name of FEMA 4711, Luo Han Fruit Concentrate, has been corrected to Luo Han Fruit Extract.

**Table 1. Primary names (in boldface) Synonyms (in lightface)**

FEMA No.	Primary Names and Synonyms
4981	<b>8-Methyl-4-methylenenon-7-en-2-one</b>
4982	<b>4-(4-Methylpent-3-en-1-yl)-5,6-dihydro-2H-pyran-2-one</b>
4983	<b>4-Mercapto-1-octanol</b>
4984	<b>2,11-Tetradecadienal</b> 2,11-Tetradecadien-1-al
4985	<b>4,9-Dodecadienal</b> 4,9-Dodecadien-1-al
4986	<b>Hyaluronic acid, sodium salt</b>  Polymeric structure of sodium salt of (2 <i>S</i> ,3 <i>S</i> ,4 <i>R</i> ,5 <i>R</i> ,6 <i>R</i> )-3-[(2 <i>S</i> ,3 <i>R</i> ,5 <i>S</i> ,6 <i>R</i> )-3-acetamido-5-hydroxy-6-(hydroxymethyl)oxan-2-yl]oxy-4,5,6-trihydroxyoxane-2-carboxylate  Poly[(1→3)-2-acetamido-2-deoxy-β-d-glucose-(1→4)-β-d-glucopyranosyluronic acid] sodium salt  Hyaluronan sodium Sodium hyaluronate
4991	<b><i>Persea americana</i> oil hydrolyzed fraction</b>
4992	<b>Rubusosides enriched Glucosylated Steviol Glycosides</b>
*5000	<b>Prepared Mixture of Chloride Salts of Potassium, Magnesium and Calcium</b>
5003	<b>2,6-Octadienal</b> 2,6-Octadien-1-al
5004	<b>2-Methyloctan-4-olide</b>
5005	<b>3-Hydroxyhexanoic acid</b>
5006	<b>3-Methyl-3-butene-1-thiol</b>
5010	<b>Thaumatococcus</b> Thaumatococcus
5012	<b>Ethyl 5-acetoxyoctadecanoate</b>
5021	<b>S-(3-Methylbut-3-en-1-yl) 4-(formyloxy)butanethioate</b>
5022	<b>S-Butan-2-yl 4-(formyloxy)butanethioate</b>
5028	<b>Nutmeg oleoresin (<i>Myristica fragrans</i> Houtt.)</b>
5029	<b><i>Corynebacterium casei</i> fermentation product</b>

\* The molar composition of the chloride salts of potassium, magnesium and calcium in this mixture is 5:3:3. FEMA 5000 is considered GRAS as a liquid concentrate or a solid blend. The use levels for FEMA 5000 in Table 2 reflect the intended conditions of use for the liquid concentrate in finished food. The solid blend of FEMA 5000 is intended to be used at use levels consistent with providing the same final concentration of the constituent salts as would be provided from the liquid concentrate.

**Table 2. Average Usual Use Levels (ppm)/Average Maximum Use Levels (ppm) for new FEMA GRAS Flavoring Substances on which the FEMA Expert Panel based its judgments that the substances are generally recognized as safe (GRAS)**

	<b>8-Methyl-4-methylenonon-7-en-2-one</b>	<b>4-(4-Methylpent-3-en-1-yl)-5,6-dihydro-2H-pyran-2-one</b>	<b>4-Mercapto-1-octanol</b>	<b>2,11-Tetradecadienal</b>	<b>4,9-Dodecadienal</b>	<b>Hyaluronic acid, sodium salt</b>
<b>Category/FEMA No.</b>	<b>4981</b>	<b>4982</b>	<b>4983</b>	<b>4984</b>	<b>4985</b>	<b>4986</b>
Baked Goods	0.2/1	0.05/0.5		5/50	5/50	500/500
Beverages Type I, Non-Alcoholic	1/5	0.01/0.1	0.1/1	2/20	2/20	100/500
Beverages Type II, Alcoholic	5/25	0.05/0.5	0.1/1	2/20	2/20	150/500
Breakfast Cereals		0.05/0.5		5/50	5/50	200/500
Cheeses	0.1/0.5	0.01/0.1		1/10	1/10	
Chewing Gum	1/5	0.01/0.1	1/10	10/100	10/100	
Condiments and Relishes	0.5/2.5		1/10	2/20	2/20	
Confections and Frostings			1/10	2/20	2/20	
Egg Products		0.01/0.1		1/10	1/10	
Fats and Oils		0.01/0.1		5/50	5/50	200/500
Fish Products		0.01/0.1				
Frozen Dairy	0.1/0.5	0.01/0.1	1/10	2/20	2/20	200/500
Fruit Ices		0.01/0.1	1/10	2/20	2/20	
Gelatins and Puddings		0.01/0.1	1/10	2/20	2/20	
Granulated Sugar				5/50	5/50	
Gravies	0.1/1		0.1/1	2/20	2/20	
Hard Candy	0.5/2.5	0.01/0.1	1/10	5/50	5/50	
Imitation Dairy Products		0.01/0.1		2/20	2/20	200/500
Instant Coffee and Tea		0.05/0.5	1/10	5/50	5/50	100/500
Jams and Jellies		0.01/0.1	1/10	2/20	2/20	
Meat Products	0.1/0.5	0.01/0.1	1/10	1/10	1/10	200/500
Milk Products		0.05/0.5	1/10	2/20	2/20	200/500
Nut Products		0.01/0.1	1/10	2/20	2/20	
Other Grains		0.01/0.1	0.1/1	2/20	2/20	
Poultry Products			0.1/1			
Processed Fruits		0.01/0.1	0.1/1	1/10	1/10	
Processed Vegetables			0.1/1			
Reconstituted Vegetable Protein				2/20	2/20	
Seasonings and Flavors		0.5/5	0.1/1	10/100	10/100	200/500
Snack Foods		0.05/0.5	0.1/1	2/20	2/20	200/500
Soft Candy	0.5/2.5	0.01/0.1	1/10	2/20	2/20	
Soups		0.01/0.1	0.1/1	2/20	2/20	200/500
Sugar Substitutes		0.01/0.1		5/50	5/50	
Sweet Sauces		0.01/0.1		2/20	2/20	

**Table 2. Average Usual Use Levels (ppm)/Average Maximum Use Levels (ppm) for new FEMA GRAS Flavoring Substances on which the FEMA Expert Panel based its judgments that the substances are generally recognized as safe (GRAS)**

	<i>Persea americana</i> oil hydrolyzed fraction	Rubosides enriched Glucosylated Steviol Glycosides	Prepared Mixture of Chloride Salts of Potassium, Magnesium and Calcium	2,6-Octadienal	2-Methyloctan-4-olide	3-Hydroxyhexanoic acid
Category/FEMA No.	4991	4992	*5000	5003	5004	5005
Baked Goods	3/15	50/170		0.02/0.2		0.15/1
Beverages Type I, Non-Alcoholic		50/170	1424/1424	0.005/0.5	0.001/0.1	0.05/0.3
Beverages Type II, Alcoholic		50/170	1424/1424	0.005/0.5	0.001/0.1	0.05/0.3
Breakfast Cereals	3/15	50/170		0.02/0.2		0.15/1
Cheeses	3/15	50/170		0.05/0.5		0.05/0.5
Chewing Gum		50/170		0.05/0.5		0.15/1
Condiments and Relishes	5/15	50/170		0.05/0.5		0.1/0.5
Confections and Frostings		50/170		0.05/0.5		0.1/0.5
Egg Products		50/170		0.02/0.2		
Fats and Oils		50/170		0.1/1		0.05/0.3
Fish Products	3/15	50/170		0.1/1		
Frozen Dairy	3/15	50/170		0.05/0.5	0.001/0.1	0.05/0.3
Fruit Ices		50/170	1424/1424	0.05/0.5		0.05/0.3
Gelatins and Puddings		50/170		0.05/0.5		0.05/0.3
Granulated Sugar				0.1/1		
Gravies	3/15	50/170	1424/1424	0.1/1		0.15/1
Hard Candy		50/170		0.1/1		0.05/0.3
Imitation Dairy Products	3/15	50/170		0.05/0.5	0.001/0.1	0.05/0.3
Instant Coffee and Tea		50/170		0.05/0.5	0.001/0.1	0.05/0.3
Jams and Jellies		50/170	1424/1424	0.05/0.5		0.05/0.3
Meat Products	3/15	50/170		0.05/0.5		0.05/0.3
Milk Products	3/15	50/170		0.02/0.2	0.1/1	0.05/0.3
Nut Products	3/15	50/170		0.1/1	0.1/1	
Other Grains	3/15	50/170		0.1/1		
Poultry Products	3/15	50/170		0.5/5		0.05/0.3
Processed Fruits		50/170				0.05/0.3
Processed Vegetables	3/15	50/170		0.05/0.5		
Reconstituted Vegetable Protein	5/25	50/170		0.1/1		
Seasonings and Flavors	5/25	50/170		1/10	0.1/1	0.15/1
Snack Foods	3/15	50/170		0.1/1	0.1/1	0.1/0.5
Soft Candy		50/170		0.01/0.1		0.1/0.5
Soups	3/15	50/170		0.1/1	0.001/0.1	0.1/0.5
Sugar Substitutes			1424/1424	0.01/0.1		
Sweet Sauces		50/170	1424/1424	0.05/0.5		0.05/0.3

\*Use levels for FEMA 5000 as a liquid concentrate in finished food

Table 2. Average Usual Use Levels (ppm)/Average Maximum Use Levels (ppm) for new FEMA GRAS Flavoring Substances on which the FEMA Expert Panel based its judgments that the substances are generally recognized as safe (GRAS)

	3-Methyl-3-butene-1-thiol	Thaumatococin II	Ethyl 5-acetoxyoctadecanoate	S-(3-Methylbut-3-en-1-yl) 4-(formyloxy)butanethioate	S-Butan-2-yl 4-(formyloxy)butanethioate	Nutmeg oleoresin ( <i>Myristica fragrans</i> Houtt.)
Category/FEMA No.	5006	5010	5012	5021	5022	‡5028
Baked Goods	0.1/1	7/7	0.5/50	0.1/2	0.1/2	39/360
Beverages Type I, Non-Alcoholic	0.01/0.1	7/7	0.05/10	0.01/0.2	0.01/0.2	130/150
Beverages Type II, Alcoholic	0.01/0.1	7/7	0.1/10	0.01/0.2	0.01/0.2	725/775
Breakfast Cereals	0.1/1	7/7	0.05/50	0.1/2	0.1/2	
Cheeses	0.05/0.5	7/7	0.1/10	0.05/1	0.05/1	
Chewing Gum			0.5/50	0.1/2	0.1/2	
Condiments and Relishes	0.1/1	7/7	0.1/50	0.1/2	0.1/2	125/800
Confections and Frostings	0.01/0.1	7/7	0.1/50	0.01/0.2	0.01/0.2	
Egg Products		7/7	0.05/50	0.1/2	0.1/2	
Fats and Oils		7/7	0.05/50	0.1/2	0.1/2	
Fish Products		7/7		0.1/2	0.1/2	
Frozen Dairy	0.01/0.1	7/7	0.05/50	0.01/0.2	0.01/0.2	160/175
Fruit Ices		7/7	0.1/10	0.01/0.2	0.01/0.2	
Gelatins and Puddings	0.02/0.2	7/7	0.1/10	0.02/0.4	0.02/0.4	125/150
Granulated Sugar			0.01/1	0.01/0.2	0.01/0.2	
Gravies	0.1/1	7/7	0.1/50	0.1/2	0.1/2	
Hard Candy	0.1/1	7/7	0.5/50	0.1/2	0.1/2	2/5
Imitation Dairy Products		7/7	0.05/50	0.05/1	0.05/1	
Instant Coffee and Tea	0.1/1	7/7	0.05/10	0.1/5	0.1/5	
Jams and Jellies	0.1/1	7/7	0.1/10	0.1/2	0.1/2	
Meat Products	0.1/1	7/7	0.1/50	0.1/2	0.1/2	100/600
Milk Products	0.1/1	7/7	0.05/50	0.1/2	0.1/2	
Nut Products	0.1/1	7/7	0.05/50	0.1/2	0.1/2	
Other Grains	0.01/0.1	7/7	0.05/50	0.01/0.2	0.01/0.2	
Poultry Products	0.1/1	7/7	0.05/50	0.1/2	0.1/2	
Processed Fruits	0.01/0.1	7/7	0.05/50	0.01/0.2	0.01/0.2	
Processed Vegetables		7/7	0.01/1	0.05/1	0.05/1	
Reconstituted Vegetable Protein		7/7	0.05/50	0.05/1	0.05/1	
Seasonings and Flavors	0.1/1	7/7	0.05/50	0.1/2	0.1/2	
Snack Foods	0.1/1	7/7	0.1/50	0.1/2	0.1/2	
Soft Candy	0.1/1	7/7	0.5/50	0.1/2	0.1/2	625/650
Soups	0.1/1	7/7	0.05/50	0.1/2	0.1/2	
Sugar Substitutes			0.01/1	0.01/0.2	0.01/0.2	
Sweet Sauces		7/7	0.1/10	0.1/2	0.1/2	

‡ For more information, please see: <https://doi.org/10.1016/j.fct.2023.113646>.

Table 2. Average Usual Use Levels (ppm)/Average Maximum Use Levels (ppm) for new FEMA GRAS Flavoring Substances on which the FEMA Expert Panel based its judgments that the substances are generally recognized as safe (GRAS)

	<i>Corynebacterium casei</i> fermentation product
Category/FEMA No.	5029
Baked Goods	
Beverages Type I, Non-Alcoholic	
Beverages Type II, Alcoholic	
Breakfast Cereals	
Cheeses	2000/4500
Chewing Gum	
Condiments and Relishes	4000/10000
Confections and Frostings	
Egg Products	2000/4500
Fats and Oils	
Fish Products	2000/4500
Frozen Dairy	
Fruit Ices	
Gelatins and Puddings	
Granulated Sugar	
Gravies	4000/10000
Hard Candy	
Imitation Dairy Products	2000/4500
Instant Coffee and Tea	
Jams and Jellies	
Meat Products	2000/4500
Milk Products	
Nut Products	
Other Grains	
Poultry Products	2000/4500
Processed Fruits	
Processed Vegetables	
Reconstituted Vegetable Protein	2000/4500
Seasonings and Flavors	4000/15000
Snack Foods	4000/10000
Soft Candy	
Soups	2000/4500
Sugar Substitutes	
Sweet Sauces	



**Table 3. Updated Average Usual Use Levels/Average Maximum Use Levels**

Average Usual Use Levels (ppm)/Average Maximum Use Levels (ppm) for flavoring substances previously recognized as FEMA GRAS

a represents a change from previous FEMA GRAS publications

	Basil oil ( <i>Ocimum basilicum</i> L.)	Basil oleoresin ( <i>Ocimum basilicum</i> L.)	Estragon oil ( <i>Artemisia dracunculus</i> L.)	Methylcyclopentenolone	Nutmeg oil ( <i>Myristica fragrans</i> Houltt.)
GRAS Publication	3	3	3	3	3
Category/FEMA No.	‡2119	‡2120	‡2412	2700	‡2793
Baked Goods	5 <sup>a</sup> /5 <sup>a</sup>	28/29 <sup>a</sup>	2 <sup>a</sup> /2 <sup>a</sup>	12/27	13 <sup>a</sup> /20 <sup>a</sup>
Beverages Type I, Non-Alcoholic	0.8 <sup>a</sup> /0.8 <sup>a</sup>	5/5 <sup>a</sup>	0.3 <sup>a</sup> /0.3 <sup>a</sup>	2/11	3 <sup>a</sup> /3 <sup>a</sup>
Beverages Type II, Alcoholic	2 <sup>a</sup> /8 <sup>a</sup>	6/48 <sup>a</sup>	3 <sup>a</sup> /3 <sup>a</sup>	0.9/9	10 <sup>a</sup> /34 <sup>a</sup>
Breakfast Cereals				40/100	
Cheeses				2 <sup>a</sup> /15 <sup>a</sup>	
Chewing Gum	83 <sup>a</sup> /83 <sup>a</sup>		5/25 <sup>a</sup>	690/3560	12/340 <sup>a</sup>
Condiments and Relishes	8 <sup>a</sup> /8 <sup>a</sup>	15/48 <sup>a</sup>	3 <sup>a</sup> /3 <sup>a</sup>		6/34 <sup>a</sup>
Confections and Frostings					2/29 <sup>a</sup>
Egg Products					
Fats and Oils	16 <sup>a</sup> /17 <sup>a</sup>		5 <sup>a</sup> /5 <sup>a</sup>		
Fish Products			0.1/0.8 <sup>a</sup>	2 <sup>a</sup> /15 <sup>a</sup>	
Frozen Dairy	1/2 <sup>a</sup>	2/11 <sup>a</sup>	0.6 <sup>a</sup> /0.6 <sup>a</sup>	5/17	8/8 <sup>a</sup>
Fruit Ices					
Gelatins and Puddings	1 <sup>a</sup> /1 <sup>a</sup>	7 <sup>a</sup> /7 <sup>a</sup>	0.4 <sup>a</sup> /0.4 <sup>a</sup>	5/14	
Granulated Sugar					
Gravies			3 <sup>a</sup> /3 <sup>a</sup>	4 <sup>a</sup> /30 <sup>a</sup>	5 <sup>a</sup> /34 <sup>a</sup>
Hard Candy	1/8 <sup>a</sup>		0.9/3 <sup>a</sup>	17/18	19/34 <sup>a</sup>
Imitation Dairy Products				2 <sup>a</sup> /15 <sup>a</sup>	
Instant Coffee and Tea					
Jams and Jellies					
Meat Products	3 <sup>a</sup> /3 <sup>a</sup>	15 <sup>a</sup> /15 <sup>a</sup>	0.8 <sup>a</sup> /0.8 <sup>a</sup>	2/15 <sup>a</sup>	10 <sup>a</sup> /10 <sup>a</sup>
Milk Products			0.8 <sup>a</sup> /4 <sup>a</sup>	2 <sup>a</sup> /15 <sup>a</sup>	3 <sup>a</sup> /5 <sup>a</sup>
Nut Products					
Other Grains			0.01 <sup>a</sup> /4 <sup>a</sup>		0.002 <sup>a</sup> /5 <sup>a</sup>
Poultry Products				2 <sup>a</sup> /15 <sup>a</sup>	
Processed Fruits					
Processed Vegetables	1/1 <sup>a</sup>		0.2 <sup>a</sup> /4 <sup>a</sup>		
Reconstituted Vegetable Protein				2 <sup>a</sup> /15 <sup>a</sup>	
Seasonings and Flavors				2 <sup>a</sup> /15 <sup>a</sup>	
Snack Foods	8 <sup>a</sup> /8 <sup>a</sup>			2 <sup>a</sup> /15 <sup>a</sup>	
Soft Candy	6/8 <sup>a</sup>	14/49 <sup>a</sup>	3 <sup>a</sup> /3 <sup>a</sup>	9/26	8/34 <sup>a</sup>
Soups	1 <sup>a</sup> /1 <sup>a</sup>			2 <sup>a</sup> /15 <sup>a</sup>	0.1 <sup>a</sup> /5 <sup>a</sup>
Sugar Substitutes					
Sweet Sauces				10/30	12/34 <sup>a</sup>

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**Table 3. Updated Average Usual Use Levels/Average Maximum Use Levels**

Average Usual Use Levels (ppm)/Average Maximum Use Levels (ppm) for flavoring substances previously recognized as FEMA GRAS

a represents a change from previous FEMA GRAS publications

	Parsley Oil ( <i>Petroselinum crispum</i> (Miller) Nyman ( <i>P. sativum</i> Hoffm.))	Snakeroot Canadian oil ( <i>Asarum canadense</i> L.)	L -Cysteine	4-Aminobutyric acid
GRAS Publication	24 & 25	3	5	23
Category/FEMA No.	‡2836	‡3023	3263	4288
Baked Goods	19/24	2 <sup>a</sup> /2 <sup>a</sup>	100/100	50/300
Beverages Type I, Non-Alcoholic	1/2	0.4 <sup>a</sup> /0.4 <sup>a</sup>	100/100	20/100
Beverages Type II, Alcoholic	1/2	4 <sup>a</sup> /4 <sup>a</sup>		30/200
Breakfast Cereals			100/100	30/100
Cheeses				10 <sup>a</sup> /100 <sup>a</sup>
Chewing Gum	500 <sup>a</sup> /500 <sup>a</sup>			100/500
Condiments and Relishes	45/64	1/4	100/100	
Confections and Frostings				30/100
Egg Products				
Fats and Oils				30/100
Fish Products				10 <sup>a</sup> /100 <sup>a</sup>
Frozen Dairy	0.9/1	0.8 <sup>a</sup> /0.8 <sup>a</sup>		
Fruit Ices				20/100
Gelatins and Puddings	7/10			20/100
Granulated Sugar				
Gravies	2/6			
Hard Candy	10 <sup>a</sup> /10 <sup>a</sup>	4 <sup>a</sup> /4 <sup>a</sup>		40/300
Imitation Dairy Products				10 <sup>a</sup> /100 <sup>a</sup>
Instant Coffee and Tea				20/100
Jams and Jellies				
Meat Products	38/63		800 <sup>a</sup> /1200 <sup>a</sup>	20/200
Milk Products			100/100	30/100
Nut Products				
Other Grains				
Poultry Products				10 <sup>a</sup> /100 <sup>a</sup>
Processed Fruits				
Processed Vegetables	0.8/1			
Reconstituted Vegetable Protein			800 <sup>a</sup> /3000 <sup>a</sup>	10 <sup>a</sup> /100 <sup>a</sup>
Seasonings and Flavors				
Snack Foods				10/100
Soft Candy	3/6	4 <sup>a</sup> /4 <sup>a</sup>		20/200
Soups	33/66			30/200
Sugar Substitutes				
Sweet Sauces				

‡ For more information, please see: <https://doi.org/10.1016/j.fct.2023.113646>.

**Table 4. Identity for Natural Flavor Complexes as Evaluated by the FEMA Expert Panel**

FEMA No.	FEMA Primary Name	The Identification Description as Reviewed by the FEMA Expert Panel
4991	<i>Persea americana</i> oil hydrolyzed fraction	Polyhydroxylated fatty alcohols (PFAs) typically measured as 60-80% avocadene and avocadyne; 10-30% Polyhydroxylated fatty alcohols - acetates (PFA acetates); 10-15% Citrates
4992	Rubusosides enriched Glucosylated Steviol Glycosides	Total steviol glycosides inclusive of glycosylated steviol glycosides 70-85%, glucosylated rubusosides 55-65%, rubusoside 9-13%, rebaudioside A <4%, stevioside <0.5%, not further glycosylated steviol glycosides individually <3%; Maltodextrin 10-20%
*5028	Nutmeg oleoresin ( <i>Myristica fragrans</i> Houtt.)	Nutmeg Oleoresin (FEMA 5028) is prepared by solvent extraction of the seeds of the plant ( <i>Myristica fragrans</i> Houtt.) with an organic solvent followed by the removal of the solvent. The oleoresin is standardized with food grade diluents, preservatives, antioxidants and other substances consistent with GMP (see <a href="#">Food Chemical Codex</a> ) and typically contains 25 - 90% volatile oil in conformance with applicable residual solvent regulations.
5029	<i>Corynebacterium casei</i> fermentation product	27-36% Amino acids, including 20-30% glutamic acid; 4-7% Heat-killed bacterial cells; 5-7% Minerals; Not more than 4% moisture; Not more than 3% of other non-volatiles such as carbohydrates, nucleic acids and lipids; Not more than 50% maltodextrin

‡ For more information, please see: <https://doi.org/10.1016/j.fct.2023.113646>.