

( From the Web,...& from EFSA, some definitions ...)

#### **What is a Primary Product?**

Liquid smoke flavourings are produced by controlled thermal degradation of wood in a limited supply of oxygen (pyrolysis), subsequent condensation of the vapours and fractionation of the resulting liquid products. Liquid smoke flavourings derive from smoke condensates.

#### **Traditional smoking**

Smoking of foods, using freshly generated smoke, has been used for preserving foods for thousands of years. This process traditionally applied to certain perishable foods such as fish and meat, also imparts colour and flavour to food.

Liquid smoke flavourings have been used for many years **to replace traditional smoking of foods which can generate undesirable substances that may be hazardous to human health.**

#### **More information**

About which administrative and technical data or which toxicological tests are required is available in the "Guidance from the AFC Panel on submission of a dossier on a Smoke Flavouring Primary Product for evaluation by EFSA" at [http://www.efsa.europa.eu/en/science/afc/afc\\_guidance/680.html](http://www.efsa.europa.eu/en/science/afc/afc_guidance/680.html)

For further information, please consult the minutes of the 22<sup>nd</sup> Plenary meeting of the AFC Panel (17-19/04/2007) [http://www.efsa.europa.eu/en/science/afc/afc\\_meetings/afc\\_22nd\\_meeting.html](http://www.efsa.europa.eu/en/science/afc/afc_meetings/afc_22nd_meeting.html)

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