

International Fragrance Association Develops Code of Practice for Fragrance Industry

The Technical Advisory Committee of the International Fragrance Association has developed a Code of Practice intended for the fragrance industry and unanimously adopted by the member associations. Formed by the national associations of fragrance manufacturers of several European countries—Belgium, France, Germany, Italy, The Netherlands, Spain, Switzerland, and United Kingdom—as well as Japan and the United States, the IFRA deals with legislative and health matters relating to fragrance materials.

Four important points are treated in the Code of Practice: 1) field of application, 2) definitions, 3) basic standards of good manufacturing practice, and 4) use of fragrance ingredients.

The field of application of the Code regulates the control which the fragrance industry itself exercises over its activities in all domains not dealt with in national or international regulations.

The definitions permit specifying the difference between a fragrance ingredient, a fragrance compound—blend of ingredients under a specific formula—and a fragrance material, which is the most general term.

The basic standards of good manufacturing practice concern personnel, hygienic requirements in the manufacturing areas, storage, operations of manufacture, labeling, and packaging, as well as quality control.

The essential condition for the use of fragrance ingredients is that the materials must only be used in conditions where they present no risk to health. All fragrance materials can be divided into two groups: those for which no adequate in-use experience is available, and those which have been in current use over a long period of time.

The materials without in-use experience should be used only after satisfactory evaluation. Minimum test requirements for such an evaluation are formulated in Annex I of the Code. These are 1) test for acute oral toxicity, 2) test for skin-irritation potential, 3) test for skin-sensitization potential, 4) eye-irritancy study of materials where eye irritation may be significant, and 5) test for phototoxicity and photosensitization potential for materials where phototoxicity may be significant.

For the materials with long history of use, the absence of unfavorable reports strongly indicates their safety.

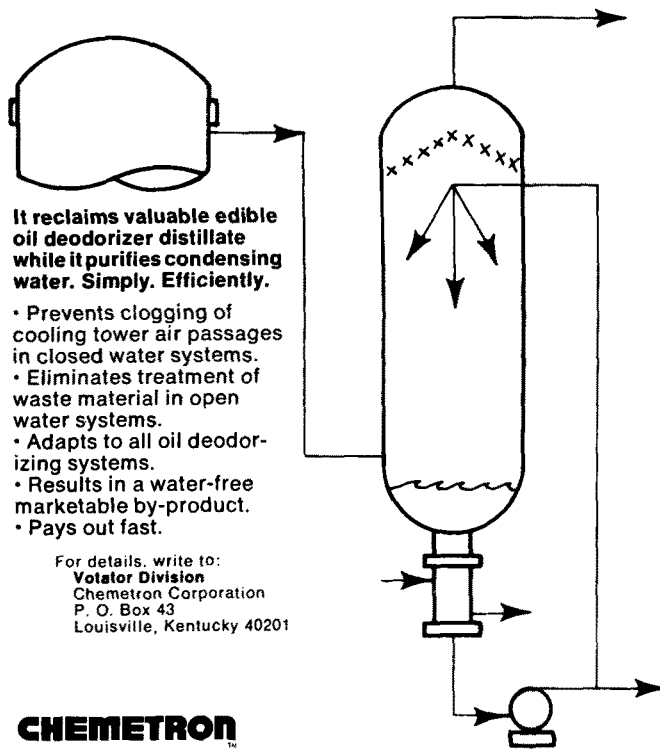
The Technical Advisory Committee of IFRA is collecting and processing data that are relevant to the safety of fragrance ingredients. Such data may be drawn from the scientific literature, or may result from testing programs, which are made available by the test originators, as well as from reports of adverse reactions.

IFRA cooperates with the Research Institute for Fragrance Materials (RIFM). In the course of a mutual exchange of information, all data are made available to the RIFM Expert Panel.

On the basis of the considerations of the RIFM Experts, as well as all other relevant data, the Technical Advisory Committee of IFRA establishes, updates, and maintains industry guidelines for the use of fragrance ingredients containing recommendations for use which are considered essential in the interest of public health. Consequently, restrictions are proposed which may be either recommendations not to use certain fragrance ingredients or to limit their dosages and applications.

The voluntary self-control of the fragrance industry is based on the acceptance of detailed prescriptions and standards for the manufacturing of fragrance materials, on the testing of the newly developed fragrance ingredients according to the minimum test requirements, and on the continuous examination of all fragrance ingredients with

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Journal of Food Protection to be Published in 1977

The first issue of the *Journal of Food Protection* will appear in January, 1977. The international monthly journal in the English language will publish research and review papers on all topics in food science and on the food aspects of the animal (dairy, poultry, meat, seafood) and plant (cereals, fruits, vegetables) sciences.

Major emphases of the journal will be on (a) cause and control of all forms (chemical, microbial, natural toxicants) of foodborne illness; (b) contamination (chemical, microbial, insects, rodents, etc.) and its control in raw foods and in foods during processing, distribution, and preparing and serving to consumers; (c) causes of food spoilage and its control through processing (low temperatures, high temperatures, preservatives, drying, fermentation, etc.); (d) food quality and chemical, microbiological, and physical methods to measure the various attributes of food quality; (e) the food service industry; and (f) wastes from the food industry and means to utilize or treat the wastes.

The *Journal of Food Protection* is published by the International Association of Milk, Food, and Environmental Sanitarians. The new journal replaces the *Journal of Milk and Food Technology*, which was published for 39 years by the same association.

Inquiries about manuscripts for publication should be addressed to the editor, Dr. Elmer H. Marth, Department of Food Science, University of Wisconsin, Madison, WI 53706. Information about subscriptions and advertising can be obtained from the managing editor, Earl O. Wright, P.O. Box 701, Ames, IA 50010.