

# IOFI Flavor Glossary

## Methodological Approach

Supporting clarity, consistency, and alignment in scientific and regulatory terminology across the flavor industry

### Disclaimer

This glossary is provided for informational purposes only and is intended to support a common understanding of terminology used within the flavor industry.

While every effort has been made to ensure the accuracy, relevance, and consistency of the definitions presented, users should note that:

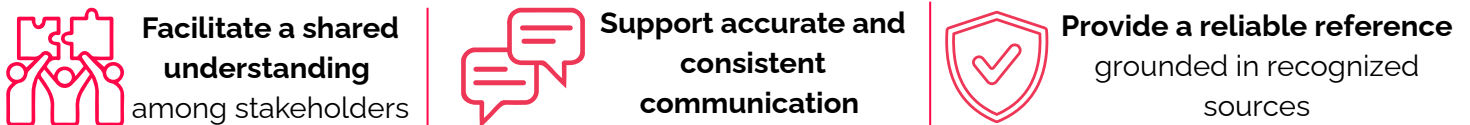
- Definitions may vary across jurisdictions, regulatory frameworks, and scientific contexts.
- Terminology may be interpreted or applied differently depending on geographical, legal, or institutional settings.
- This glossary does not replace applicable laws, regulations, or official guidance documents.
- It should not be considered a legal or regulatory reference.

The glossary reflects a best-effort consolidation of authoritative sources, based on a structured methodology and a defined hierarchy of norms. **In case of discrepancy, official regulatory texts prevail.**

IOFI and its members, officers and employees are not responsible for the accuracy of the content of the Glossary, nor are they responsible for any effects of the application and use or misuse of the content of the Glossary.

### Introduction

The IOFI Flavor Glossary has been developed to support clarity, consistency, and alignment in the use of regulatory, scientific, and technical terminology across the flavor industry.



Designed for both internal alignment and external communication, the glossary reflects IOFI's commitment to transparent and science-based communication.

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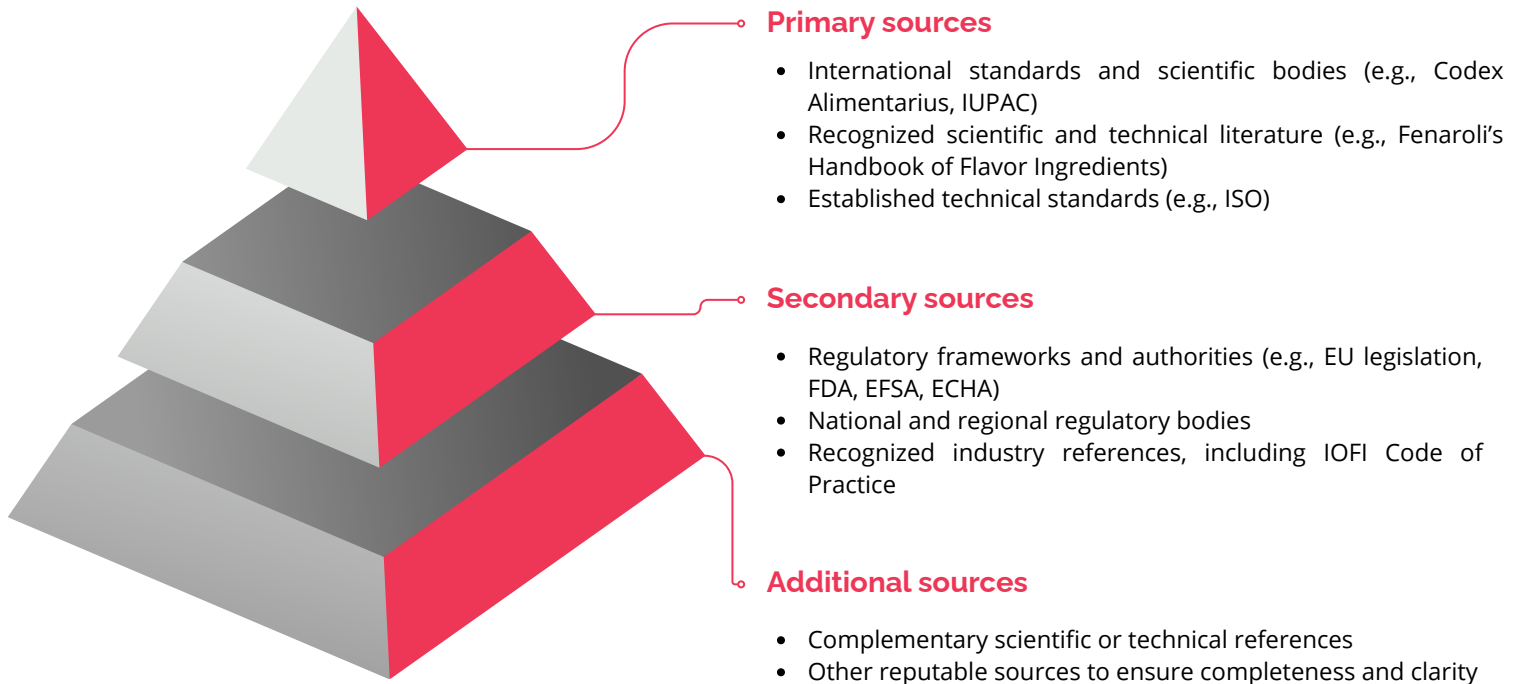
The glossary was developed through a structured and iterative process, combining internal expertise with external authoritative references.



Particular attention was given to ensuring that definitions are clear, concise, and accessible.

# Hierarchy of Norms

A central principle guiding the glossary is the application of a defined hierarchy of norms, ensuring that each definition is based on the most authoritative and contextually relevant source available.



Priority is given to food-relevant definitions to ensure alignment with the specific context of the flavor industry.



Where multiple references exist, definitions are selected based on the most appropriate and contextually relevant source, considering scientific robustness, regulatory recognition, and applicability to the flavor sector.

IOFI welcomes feedback on this glossary. Users are invited to share any observations, comments, or suggestions for improvement to support the continued refinement and relevance of this resource.

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