SCIENTIFIC OPINION

Scientific Opinion on Flavouring Group Evaluation 7, Revision 4 (FGE.07Rev4):

Saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branched-chain carboxylic acids from chemical group 5[1]

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF)[2, 3]

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ABSTRACT

The Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids of the European Food Safety Authority was requested to evaluate 49 flavouring substances in the Flavouring Group Evaluation 07, including additional five substances in this Revision 4, using the Procedure in Commission Regulation (EC) No 1565/2000. Since the publication of the last revision of this FGE, the EFSA has been requested to evaluate five additional substances, 2,6-dimethylocta-1,5,7-trien-3-ol, octa-1,5-dien-3-ol, undeca-1,5-dien-3-ol, pseudo-ionone and 3,3,6-trimethylhepta-1,5-dien-4-one [FL-no: 02.145, 02.194, 02.211, 07.198 and 07.204], which have been included in the present revision of FGE.07. None of the 49 substances were considered to have genotoxic potential. The substances were evaluated through a stepwise approach that integrates information on the structure-activity relationships, intake from current uses, toxicological threshold of concern, and available data on metabolism and toxicity. The Panel concluded that all 49 substances do not give rise to safety concerns at their levels of dietary intake, estimated on the basis of the MSDI approach. Besides the safety assessment of the flavouring substances, the specifications for the materials of commerce have also been considered. For three substances [FL-no: 02.194, 02.211 and 02.255] the stereoisomeric compositions have not been given and for one substance [FL-no: 07.156] information on the composition of the stereoisomeric mixture is lacking.

[1] On request from the Commission, Question No EFSA-Q-2012-00506, EFSA-Q-2012-00507, EFSA-Q-2012-00508, EFSA-Q-2012-00509, EFSA-Q-2012-00510, adopted on 27 September 2012.

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KEYWORDS

Flavourings, safety, saturated, unsaturated, secondary alcohols, ketones, carboxylic acids, esters, FGE.07.

SUMMARY

The European Food Safety Authority (EFSA) asked the Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (the Panel) to provide scientific advice to the Commission on the implications for human health of chemically defined flavouring substances used in or on foodstuffs in the Member States. In particular, the Panel was requested to evaluate 49 flavouring substances in the Flavouring Group Evaluation 7, Revision 4 (FGE.07Rev4), using the Procedure as referred to in the Commission Regulation (EC) No 1565/2000. These 49 flavouring substances belong to chemical group 05, Annex I of the Commission Regulation (EC) No 1565/2000.

The present Revision of FGE.07, FGE.07Rev4, includes the assessment of five additional candidate substances [FL-no: 02.145, 02.194, 02.211, 07.198 and 07.204]. These substances have been considered with respect to genotoxicity in FGE.206 (EFSA, 2011c) and the Panel concluded that the data available ruled out the concern for genotoxicity and thus concluded that the substances can be evaluated through the Procedure.

The 49 candidate substances are saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branched-chain saturated carboxylic acids from chemical group 5.

Twenty-five candidate substances possess one chiral centre [FL-no: 02.124, 02.142, 02.145, 02.148, 02.177, 02.183, 02.190, 02.194, 02.211, 02.255, 07.157, 07.182, 07.185, 07.239, 09.304, 09.323, 09.325, 09.328, 09.332, 09.386, 09.388, 09.391, 09.676, 09.880 and 09.926], and two of the candidate substances possess two chiral centres [FL-no: 02.182 and 07.205]. The stereoisomeric compositions have not been specified sufficiently for three substances [FL-no: 02.194, 02.211 and 02.255].

Due to the presence and the position of double bonds, 10 candidate substances can exist as geometrical isomers [FL-no: 02.145, 02.194, 02.211, 02.255, 07.156, 07.198, 07.236, 07.239, 09.386, and 09.880]. For one of these [FL-no: 07.156], the stereoisomeric composition has been specified as the E/Z mixture, but the composition of the mixture has not been given.

Twenty-eight candidate substances belong to structural class I, and 21 candidate substances belong to structural class II.

Forty-five of the flavouring substances in the present group of 49 flavouring substances have been reported to occur naturally in a wide range of food items.

In its evaluation, the Panel as a default used the “Maximised Survey-derived Daily Intake” (MSDI) approach to estimate the *per capita* intakes of the flavouring substances in Europe. However, when the Panel examined the information provided by the European Flavour Industry on the use levels in various foods, it appeared obvious that the MSDI approach in a number of cases would grossly underestimate the intake by regular consumers of products flavoured at the use level reported by the Industry, especially in those cases where the annual production values were reported to be small. In consequence, the Panel had reservations about the data on use and use levels provided and the intake estimates obtained by the MSDI approach.

In the absence of more precise information that would enable the Panel to make a more realistic estimate of the intakes of the flavouring substances, the Panel has decided also to perform an estimate of the daily intakes per person using a modified “Theoretical Added Maximum Daily Intake” (mTAMDI) approach based on the normal use levels reported by Industry. In those cases where the mTAMDI approach indicated that the intake of a flavouring substance might exceed its corresponding threshold of concern, the Panel decided not to carry out a formal safety assessment using the Procedure. In these cases the Panel requires more precise data on use and use levels.

According to the default MSDI approach, 49 candidate substances have European daily *per capita* intakes ranging from 0.0012 to 73 µg, which are below the threshold of concern for structural class I and class II substances (1800 and 540 µg/person/day, respectively).

On the basis of the reported annual production in Europe (MSDI approach), the combined intakes of the 28 of the candidate substances belonging to structural class I and of the 21 candidate substances belonging to structural class II would result in total intakes of 6 and 77 µg/*capita*/day, respectively. These values are lower than the thresholds of concern for structural class I or class II substances. The total combined estimated levels of intake of the candidate and supporting substances is approximately 340 µg/*capita*/day (without acetone and isopropanol) for structural class I substances and 1200 µg/*capita*/day for structural class II substances. This latter value does exceed the threshold of concern for the structural class. However, this level is not expected to saturate the detoxication reactions able to biotransform these compounds to innocuous products.

On the basis of available data from *in vitro* and *in vivo* tests on candidate and supporting substances, it can be concluded that the 49 candidate substances included in this group exhibit no genotoxic potential.

Forty-eight candidate substances would be expected to be metabolised to innocuous substances at the estimated levels of intake as flavouring substances.

One candidate substance, 5-methylheptan-3-one [FL-no: 07.182], may be oxidised to a potential neurotoxic gamma-diketone. However, this metabolic path does not pose a safety concern at the estimated level of intake as a flavouring substance. Indeed, for this substance a NOAEL for neurotoxicity of 82 mg/kg bw/day was established in a subchronic study on adult male rats dosed with 0, 82, 410 and 820 mg/kg bw/day for 13 weeks. This NOAEL provides a margin of safety of 1.5×10^7 based on the estimated intake of the candidate substance of 0.32 µg/*capita*/day.

Otherwise it was noted, that where toxicity data were available on single flavouring substances, they were consistent with the conclusions in the present FGE using the Procedure.

It is considered that on the basis of the default MSDI approach none of the 49 candidate substances would give rise to safety concerns at the estimated levels of intake arising from their use as flavouring substances.

When the estimated intakes were based on the mTAMDI they ranged from 1600 to 3900 µg/person/day for the 28 candidate substances from structural class I. The intakes were all above the threshold of concern for structural class I of 1800 µg/person/day, except for three flavouring substances [FL-no: 07.084, 07.178 and 07.239]. The estimated intakes of the 21 candidate substances assigned to structural class II, based on the mTAMDI, range from 1500 to 6600 µg/person/day, which are all above the threshold of concern for structural class II of 540 µg/person/day. The three substances [FL-no: 07.084, 07.178 and 07.239], which have mTAMDI intake estimates below the threshold of concern for the structural class, are also expected to be metabolised to innocuous products.

Thus, for 46 of the 49 candidate substances considered in this Opinion the intakes, estimated on the basis of the mTAMDI, exceed the relevant threshold for their structural class, to which the flavouring substance has been assigned. Therefore, for these 46 substances more reliable exposure data are required. On the basis of such additional data, these flavouring substances should be reconsidered along the steps of the Procedure. Following this procedure additional toxicological data might become necessary.

In order to determine whether the conclusion for the 49 candidate substances evaluated through the Procedure can be applied to the materials of commerce, it is necessary to consider the available specifications. Adequate specifications including purity and identity for the materials of commerce

have been provided for all the candidate substances. The stereoisomeric compositions have not been specified for three substances [FL-no: 02.194, 02.211 and 02.255]. For one substance [FL-no: 07.156], the stereoisomeric composition has been specified as the E/Z mixture, but the composition of the mixture has not been given. Thus, the final evaluation of the materials of commerce cannot be performed for these substances, pending further information.

The remaining 45 substances [FL-no: 02.077, 02.124, 02.142, 02.145, 02.148, 02.177, 02.182, 02.183, 02.190, 07.072, 07.084, 07.150, 07.157, 07.158, 07.160, 07.162, 07.178, 07.181, 07.182, 07.185, 07.189, 07.198, 07.199, 07.201, 07.204, 07.205, 07.236, 07.239, 07.262, 09.304, 09.323, 09.325, 09.328, 09.332, 09.386, 09.388, 09.391, 09.604, 09.605, 09.606, 09.608, 09.609, 09.676, 09.880 and 09.926] would present no safety concern at the levels of intake estimated on the basis of the MSDI approach.

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BACKGROUND

Regulation (EC) No 2232/96 of the European Parliament and the Council (EC, 1996a) lays down a Procedure for the establishment of a list of flavouring substances the use of which will be authorised to the exclusion of all other substances in the EU. In application of that Regulation, a Register of flavouring substances used in or on foodstuffs in the Member States was adopted by Commission Decision 1999/217/EC (EC, 1999a), as last amended by Commission Decision 2009/163/EC (EC, 2009a). Each flavouring substance is attributed a FLAVIS-number (FL-number) and all substances are divided into 34 chemical groups. Substances within a group should have some metabolic and biological behaviour in common.

Substances which are listed in the Register are to be evaluated according to the evaluation programme laid down in Commission Regulation (EC) No 1565/2000 (EC, 2000a), which is broadly based on the Opinion of the Scientific Committee on Food (SCF, 1999a). For the submission of data by the manufacturer, deadlines have been established by Commission Regulation (EC) No 622/2002 (EC, 2002b).

The FGE is revised to include substances for which data were submitted after the deadline as laid down in Commission Regulation (EC) No 622/2002 and to take into account additional information that has been made available since the previous Opinion on this FGE.

The Revision also includes newly notified substances belonging to the same chemical groups evaluated in this FGE.

After the completion of the evaluation programme the Union List of flavouring substances for use in or on foods in the EU shall be adopted (Article 5 (1) of Regulation (EC) No 2232/96) (EC, 1996a).

HISTORY OF THE EVALUATION

The first version of the Flavouring Group Evaluation 07, FGE.07, dealt with 35 saturated and unsaturated aliphatic secondary alcohols, ketones and esters with secondary alcohol moiety.

The first revision of FGE.07, FGE.07Rev1, included the assessment of six additional flavouring substances [FL-no: 02.190, 07.162, 07.201, 07.236, 07.676 and 09.926]. No new data on toxicity were provided. For two of the new substances [FL-no: 07.162 and 07.201], data on metabolism were provided. Additional information for twenty flavouring substances [FL-no: 02.124, 02.142, 02.148, 02.177, 02.182, 02.183, 07.156, 07.157, 07.182, 07.185, 07.205, 09.304, 09.323, 09.325, 09.328, 09.332, 09.386, 09.388, 09.391 and 09.880] were made available since the FGE.07 was published.

The second Revision of FGE.07, FGE.07Rev2, included the assessment of two additional flavouring substances [FL-no: 02.255 and 07.239]. No new data on toxicity and metabolism were provided.

The third Revision of FGE.07, FGE.07Rev3, included the assessment of one additional candidate substance [FL-no: 07.262]. Toxicity data (acute toxicity, 28-days study and an Ames test) were submitted. No metabolism data were provided for this substance. A search in open literature did not provide any further data on toxicity or metabolism for this substance. Furthermore additional information on the specifications for eight candidate substances requested in FGE.07Rev2 was made available and included in this FGE.

FGE	Opinion adopted by EFSA	Link	No. candidate substances
FGE.07	9 December 2004	http://www.efsa.europa.eu/en/scdocs/scdoc/164.htm	35
FGE.07Rev1	26 September 2007	http://www.efsa.europa.eu/en/scdocs/scdoc/722.htm	41
FGE.07Rev2	26 March 2009	http://www.efsa.europa.eu/en/scdocs/scdoc/1020.htm	43
FGE.07Rev3	30 September 2010	http://www.efsa.europa.eu/en/efsajournal/pub/1845.htm	44
FGE.07Rev4	September 2012		49

The present Revision of FGE.07, FGE.07Rev4, includes the assessment of five additional candidate substances [FL-no: 02.145, 02.194, 02.211, 07.198 and 07.204]. These substances have been considered with respect to genotoxicity in FGE.206 (EFSA, 2011c) and the Panel concluded that the data available ruled out the concern for genotoxicity and thus concluded that the substances can be evaluated through the Procedure. A search in open literature was conducted for metabolism, genotoxicity and toxicity for these five new substances, and additional information was identified for [FL-no: 07.198] which has been included in the present FGE.

TERMS OF REFERENCE AS PROVIDED BY THE COMMISSION

The European Food Safety Authority (EFSA) is requested to carry out a risk assessment on flavouring substances in the Register (Commission decision 1999/217/EC), according to Commission Regulation (EC) No 1565/2000 (EC, 2000a), prior to their authorisation and inclusion in the Union list (Regulation (EC) No 1334/2008) (EC, 2008b). The evaluation programme was finalised at the end of 2009.

In addition, the Commission requested EFSA, based on additional submitted data on genotoxicity, to carry out re-evaluation of five substances, 2,6-dimethylocta-1,5,7-trien-3-ol, octa-1,5-dien-3-ol, undeca-1,5-dien-3-ol, pseudo-ionone and 3,3,6-trimethylhepta-1,5-dien-4-one [FL-no: 02.145, 02.194, 02.211, 07.198 and 07.204], through the Procedure, also according to Commission Regulation (EC) No 1565/2000 (EC, 2000a).

ASSESSMENT

1. Presentation of the Substances in Flavouring Group Evaluation 7, Revision 4

1.1. Description

The present Flavouring Group Evaluation 7, Revision 4 (FGE.07Rev4), using the Procedure as referred to in the Commission Regulation (EC) 1565/2000 (the Procedure - shown in schematic form in Annex I), deals with 49 saturated and unsaturated aliphatic acyclic secondary alcohols, ketones and esters with a secondary alcohol moiety. These 49 flavouring substances belong to the chemical group 5 of Annex I of Commission Regulation (EC) No 1565/2000 (EC, 2000a).

The 49 flavouring substances (candidate substances) are closely related to 58 flavouring substances (supporting substances) evaluated at the 51st, 59th and 69th meetings of the Joint FAO/WHO Expert Committee on Food Additives (the JEFCA) in the group “Saturated Aliphatic Acyclic Secondary Alcohols, Ketones, and Related Saturated and Unsaturated Esters” (JECFA, 2000a; JECFA, 2002c; JECFA, 2009c).

The 49 candidate substances under consideration in the present evaluation are listed in Table 1, as well as their chemical Register names, FLAVIS- (FL-), Chemical Abstract Service- (CAS-), Council of Europe- (CoE-) and Flavor and Extract Manufacturers Association- (FEMA-) numbers, and structures. Seven flavouring substances are saturated aliphatic acyclic secondary alcohols [FL-no: 02.077, 02.142, 02.148, 02.177, 02.182, 02.183 and 02.190]; five are unsaturated aliphatic secondary alcohols [FL-no: 02.124, 02.145, 02.194, 02.211 and 02.255] of which three contain a terminal double bond [FL-no: 02.145, 02.194 and 02.211]; 13 are saturated aliphatic ketones [FL-no: 07.072, 07.084, 07.150, 07.157, 07.158, 07.160, 07.178, 07.181, 07.182, 07.185, 07.189, 07.199 and 07.205]; eight are unsaturated aliphatic ketones [FL-no: 07.156, 07.162, 07.198, 07.201, 07.204, 07.236, 07.239 and 07.262] of which five contain a terminal double bond [FL-no: 07.162, 07.201, 07.204, 07.239 and 07.262] and 16 are esters of aliphatic acyclic secondary alcohols and linear or branched chain aliphatic carboxylic acids [FL-no: 09.304, 09.323, 09.325, 09.328, 09.332, 09.386, 09.388, 09.391, 09.604, 09.605, 09.606, 09.608, 09.609, 09.676, 09.880 and 09.926].

The hydrolysis products of the candidate esters are listed in Table 2b.

The names and structures of the 58 supporting substances are listed in Table 3, together with their evaluation status (CoE, 1992; SCF, 1995; JECFA, 2000a; JECFA, 2002c; 2009c).

1.2. Stereoisomers

It is recognised that geometrical and optical isomers of substances may have different properties. Their flavour may be different, they may have different chemical properties resulting in possible variability in their absorption, distribution, metabolism, elimination and toxicity. Thus, information must be provided on the configuration of the flavouring substance, i.e. whether it is one of the geometrical/optical isomers, or a defined mixture of stereoisomers. The available specifications of purity will be considered in order to determine whether the safety evaluation carried out for candidate substances for which stereoisomers may exist can be applied to the material of commerce. Flavouring substances with different configurations should have individual chemical names and codes (CAS number, FLAVIS number etc.).

Twenty-five candidate substances possess a chiral centre [FL-no: 02.124, 02.142, 02.145, 02.148, 02.177, 02.183, 02.190, 02.194, 02.211, 02.255, 07.157, 07.182, 07.185, 07.239, 09.304, 09.323, 09.325, 09.328, 09.332, 09.386, 09.388, 09.391, 09.676, 09.880 and 09.926] and two of the candidate substances possess two chiral centres [FL-no: 02.182 and 07.205]. The stereoisomeric compositions of optical isomers have not been specified sufficiently for three substances [FL-no: 02.194, 02.211 and 02.255] (EFFA, 2012c) (see Table 1).

Due to the presence and the position of double bonds, 10 candidate substances can exist as geometrical isomers [FL-no: 02.145, 02.194, 02.211, 02.255, 07.156, 07.198, 07.236, 07.239, 09.386 and 09.880]. For one of these [FL-no: 07.156], the stereoisomeric composition has been specified as the E/Z mixture, but the composition of the mixture has not been given (EFFA, 2010a) (see Table 1).

1.3. Natural Occurrence in Food

Forty-five of the candidate substances have been reported to occur naturally. The natural products in which these candidate substances are reported to occur mainly are: meat products (chicken, guinea fowl), fish and oysters, milk products (butter, milk powder, cheese), fruits (apricot, banana, pineapple, guava, mango, grapefruit, cocoa, strawberry, papaya, passion fruit, mushroom, tomato, sweet corn, passion flower, green tea), alcoholic beverages (grape brandy, beer, white wine), and/or herbs and spices (dill, lemon balm, clove bud, sage, tamarind, tarragon, chamomile) and tea (Flavour Industry, 2009m; TNO, 2000; TNO, 2012). Quantitative data for the natural occurrence have been reported for 24 substances in the present Flavouring Group Evaluation. These reports include among others:

Table 1.3.1 Candidate Substances Reported to Occur in Food (Flavour Industry, 2009m; TNO, 2012)

FL-no:	Name:	Quantitative data reported
02.145	2,6-Dimethylocta-1,5,7-trien-3-ol	Up to 100 mg/kg in sage
02.182	3-Methylpentan-2-ol	0.009 mg/kg in pineapple
02.194	Octa-1,5-dien-3-ol	0.11-0.15 mg/kg in cheese, various types, up to 0.05 mg/kg in fish, up to 0.26 mg/kg in oysters
07.084	Pentan-3-one	Up to 14 mg/kg in different mushroom
07.160	Heptadecan-2-one	0.1 mg/kg in blue cheese, 1.1 mg/kg in cocoa, and 8.7 mg/kg in heated butter
07.205	6,10,14-Trimethylpentadecan-2-one	2000 mg/kg in lemon balm
09.323	Sec-butyl acetate	Up to 67 mg/kg in vinegar
09.388	1-Methylhexyl acetate	400 mg/kg in clove bud

According to the TNO the following four substances have not been reported to occur naturally in any food items:

Table 1.3.2 Candidate Substances Not Reported to Occur in Food (TNO, 2000)

FL-no:	Name:
07.239	*R*-(*E*)]-5-Isopropyl-8-methylnona-6,8-dien-2-one
09.926	Octan-3-yl formate
09.332	Sec-butyl hexanoate
09.880	4-Hepten-2-yl butyrate

2. Specifications

Purity criteria for all 49 candidate substances have been provided by the Flavour Industry (EFFA, 2001a; EFFA, 2002b; EFFA, 2002f; EFFA, 2007k; Flavour Industry, 2006p; Flavour Industry, 2009m).

Judged against the requirements in Annex II of Commission Regulation (EC) No 1565/2000 (EC, 2000a), the information is adequate for all candidate substances. Information on stereoisomeric composition of optical isomers is missing for three substances [FL-no: 02.194, 02.211 and 02.255] and the composition of the mixture of geometrical isomers is missing for one substance [FL-no: 07.156] (EFFA, 2010a; EFFA, 2012c) (see Section 1.2 and Table 1).

3. Intake Data

Annual production volumes of the flavouring substances as surveyed by the Industry can be used to calculate the "Maximised Survey-derived Daily Intake" (MSDI) by assuming that the production figure only represents 60 % of the use in food due to underreporting and that 10 % of the total EU population are consumers (SCF, 1999a).

However, the Panel noted that due to year-to-year variability in production volumes, to uncertainties in the underreporting correction factor and to uncertainties in the percentage of consumers, the reliability of intake estimates on the basis of the MSDI approach is difficult to assess.

The Panel also noted that in contrast to the generally low *per capita* intake figures estimated on the basis of this MSDI approach, in some cases the regular consumption of products flavoured at use levels reported by the Flavour Industry in the submissions would result in much higher intakes. In such cases, the human exposure thresholds below which exposures are not considered to present a safety concern might be exceeded.

Considering that the MSDI model may underestimate the intake of flavouring substances by certain groups of consumers, the SCF recommended also taking into account the results of other intake assessments (SCF, 1999a).

One of the alternatives is the "Theoretical Added Maximum Daily Intake" (TAMDI) approach, which is calculated on the basis of standard portions and upper use levels (SCF, 1995) for flavourable beverages and foods in general, with exceptional levels for particular foods. This method is regarded as a conservative estimate of the actual intake by most consumers because it is based on the assumption that the consumer regularly eats and drinks several food products containing the same flavouring substance at the upper use level.

One option to modify the TAMDI approach is to base the calculation on normal rather than upper use levels of the flavouring substances. This modified approach is less conservative (e.g., it may underestimate the intake of consumers being loyal to products flavoured at the maximum use levels reported) (EC, 2000a). However, it is considered as a suitable tool to screen and prioritise the flavouring substances according to the need for refined intake data (EFSA, 2004a).

3.1. Estimated Daily *per Capita* Intake (MSDI Approach)

The intake estimation is based on the Maximised Survey-derived Daily Intake (MSDI) approach, which involves the acquisition of data on the amounts used in food as flavourings (SCF, 1999a). These data are derived from surveys on annual production volumes in Europe. These surveys were conducted in 1995 by the International Organization of the Flavour Industry, in which flavour manufacturers reported the total amount of each flavouring substance incorporated into food sold in the EU during the previous year (IOFI, 1995a). The intake approach does not consider the possible natural occurrence in food.

Average *per capita* intake (MSDI) is estimated on the assumption that the amount added to food is consumed by 10 % of the population[4] (Eurostat, 1998). This is derived for candidate substances from estimates of annual volume of production provided by Industry and incorporates a correction factor of 0.6 to allow for incomplete reporting (60 %) in the Industry surveys (SCF, 1999a).

In the present Flavouring Group Evaluation 7, Revision 4 (FGE.07Rev4) the total annual volume of production of the 49 candidate substances for use as flavouring substances in Europe has been reported to be approximately 680 kg (EFFA, 2002e; EFFA, 2002f; EFFA, 2007k; Flavour Industry, 2009m) and for 56 of the 58 supporting substances approximately 750000 kg (isopropyl alcohol accounts for 690000 kg and acetone for 50000 kg) (cited by the JECFA (JECFA, 1999a)). For two supporting substances no EU annual volume of production are available (JECFA, 2003a).

On the basis of the annual volumes of production reported for the 49 candidate substances, the daily *per capita* intakes for each of these flavourings have been estimated (Table 2a). Approximately 90 % of the total annual volume of production for the candidate substances (EFFA, 2002e; EFFA, 2007k) is accounted for by one candidate substance, 9-decen-2-one [FL-no: 07.262]. The estimated daily *per capita* intake of this candidate substance from use as a flavouring substance is 73 µg. The daily *per capita* intakes for the remaining substances is less than 2 µg (Table 2a).

3.2. Intake Estimated on the Basis of the Modified TAMDI (mTAMDI)

The method for calculation of modified Theoretical Added Maximum Daily Intake (mTAMDI) values is based on the approach used by SCF up to 1995 (SCF, 1995).

The assumption is that a person may consume a certain amount of flavourable foods and beverages per day.

For the present evaluation of the 49 candidate substances, information on food categories and normal and maximum use levels[5,6,7] were submitted by the Flavour Industry (EFFA, 2002b; EFFA, 2002f; EFFA, 2007a; EFFA, 2007b; EFFA, 2007k; Flavour Industry, 2006p; Flavour Industry, 2009m). The 49 candidate substances are used in flavoured food products divided into the food categories, outlined in Annex III of the Commission Regulation (EC) No 1565/2000 (EC, 2000a), as summarised in Table 3.1. For the present calculation of mTAMDI, the reported normal use levels were used. In the case where different use levels were reported for different food categories the highest reported normal use level was used.

[4] EU figure 375 millions. This figure relates to EU population at the time for which production data are available, and is consistent (comparable) with evaluations conducted prior to the enlargement of the EU. No production data are available for the enlarged EU.

[5] "Normal use" is defined as the average of reported usages and "maximum use" is defined as the 95th percentile of reported usages (EFFA, 2002i).

[6] The normal and maximum use levels in different food categories (EC, 2000) have been extrapolated from figures derived from 12 model flavouring substances (EFFA, 2004e).

[7] The use levels from food category 5 "Confectionery" have been inserted as default values for food category 14.2 "Alcoholic beverages" for substances for which no data have been given for food category 14.2 (EFFA, 2007a).

Table 3.1 Use of in Various Food Categories for 49 Candidate Substances for which Data on Use have been provided

Food category	Description	Flavourings used
01.0	Dairy products, excluding products of category 2	All
02.0	Fats and oils, and fat emulsions (type water-in-oil)	All except [FL-no: 07.262]
03.0	Edible ices, including sherbet and sorbet	All
04.1	Processed fruits	All exept [FL-no: 02.255]
04.2	Processed vegetables (incl. mushrooms & fungi, roots & tubers, pulses and legumes), and nuts & seeds	Only [FL-no: 07.262]
05.0	Confectionery	All except [FL-no: 07.205]
06.0	Cereals and cereal products, incl. flours & starches from roots & tubers, pulses & legumes, excluding bakery	All except [FL-no: 02.255 & 07.262]
07.0	Bakery wares	All except [FL-no: 07.262]
08.0	Meat and meat products, including poultry and game	All except [FL-no: 02.255 & 07.262]
09.0	Fish and fish products, including molluscs, crustaceans and echinoderms	All except [FL-no: 09.608, 02.255 & 07.262]
10.0	Eggs and egg products	None
11.0	Sweeteners, including honey	None
12.0	Salts, spices, soups, sauces, salads, protein products etc.	All except [FL-no: 07.156, 02.255 & 07.262]
13.0	Foodstuffs intended for particular nutritional uses	All
14.1	Non-alcoholic ("soft") beverages, excl. dairy products	All
14.2	Alcoholic beverages, incl. alcohol-free and low-alcoholic counterparts	All except [FL-no: 07.205]
15.0	Ready-to-eat savouries	All except [FL-no: 02.255, 07.157, 09.609 & 07.262]
16.0	Composite foods (e.g. casseroles, meat pies, mincemeat) - foods that could not be placed in categories 1 – 15	All exept [FL-no: 02.255]

According to the Flavour Industry the normal use levels for the 49 candidate substances are in the range of 1 - 30 mg/kg food, and the maximum use levels are in the range of 5 - 150 mg/kg (EFFA, 2002b; EFFA, 2002f; EFFA, 2002i; EFFA, 2007a; EFFA, 2007b; EFFA, 2007k; Flavour Industry, 2006p; Flavour Industry, 2009m).

The mTAMDI values for the 28 candidate substances from structural class I (see Section 5) range from 1600 to 3900 µg/person/day. For the 21 candidate substance from structural class II the mTAMDI range from 1500 to 6600 µg/person/day.

For detailed information on use levels and intake estimations based on the mTAMDI approach, see Section 6 and Annex II.

4. Absorption, Distribution, Metabolism and Elimination

In general, aliphatic secondary alcohols and ketones are expected to be rapidly absorbed in the gastrointestinal tract. The candidate aliphatic esters are expected to be hydrolysed enzymatically to their component secondary alcohols and carboxylic acids. The carboxylic acids are completely oxidised in the fatty acid pathway and the tricarboxylic acid pathway (see Annex III).

Secondary alcohols may undergo oxidation to the corresponding ketone; however, in the *in vivo* situation the alcohol is removed from the equilibrium by conjugation to glucuronic acid, which represents the major pathway of metabolism for secondary alcohols. The glucuronides of the candidate secondary alcohols are expected to be eliminated via the urine (Felsted and Bachur, 1980; Kasper and Henton, 1980; JECFA, 1999a).

In general, the major metabolic pathway for aliphatic ketones is reduction of the ketone to the corresponding secondary alcohol and subsequent excretion as glucuronic acid conjugate (Felsted and Bachur, 1980; JECFA, 1999a).

Short chain ketones (C < 5) that contain a carbonyl function at the C2 position may undergo oxidation to yield an alpha-keto carboxylic acid, which through decarboxylation will be oxidised to carbon dioxide and a simple aliphatic carboxylic acid that will enter the fatty acid pathway and citric acid cycle (Dietz et al., 1981). Ketones may also be metabolised by omega- or omega-1-oxidation yielding a hydroxyketone that may be further reduced to a diol and excreted in the urine as glucuronic acid conjugate. Longer chain aliphatic ketones (C ≥ 5) are primarily metabolised via reduction, but omega- and omega-1-oxidation are competing pathways at high concentrations (Dietz et al., 1981; Topping et al., 1994).

Omega-1-oxidation of certain aliphatic ketones may yield gamma-diketones, which may give rise to neuropathy of giant axonal type. The metabolic pathway includes oxidation of the omega-1-carbon, first to a hydroxyketone and then to a diketone. The gamma-spacing of the carbonyl functions has been shown to be a prerequisite for neurotoxic effects, thus, only ketones with this structural feature may yield the neurotoxic metabolites. Neurotoxic effects are however only observed at relatively high dosages (Topping et al., 1994). One of the candidate substances, 5-methylheptan-3-one [FL-no: 07.182], may potentially be oxidised to a gamma-diketone.

Eight of the candidate substances, 2,6-dimethylocta-1,5,7-triene-3-ol, Octa-1,5-dien-3-ol, Undeca-1,5-dien-3-ol, hex-5-en-2-one, tridec-12-en-2-one, 3,3,6-trimethylhepta-1,5-dien-4-one, ([R-(E)]-5-isopropyl-8-methylnona-6,8-dien-2-one and 9-decen-2-one [FL-no: 02.145, 02.194, 02.211, 07.162, 07.201, 07.204, 07.239 and 07.262] have terminal double bonds. These double bonds may be oxidised to the corresponding epoxides. Epoxides are highly reactive molecules due to the large strain associated with the three membered ring structure, and they react easily with nucleophilic sites of cellular macromolecules. For this reason, several aliphatic alkene-derived epoxides (e.g. ethylene, isoprene, butadiene, and glycidol) have been demonstrated to be carcinogenic (Melnick, 2002). However, epoxides can be conjugated with glutathione by glutathione S-transferases or hydrolysed to diols by epoxide hydrolases. The latter two reactions can be considered to be detoxications. 1-Alkenes are metabolised by P450 through both double bond oxidation to the corresponding epoxide and allylic oxidation (Chiappe et al., 1998). The rates of the two reactions measured with different P450 isoforms indicate that epoxide formation is generally favoured (Chiappe et al., 1998). Therefore, due to the similar position of the double bond, it cannot be ruled out that these candidate substances may be, at least partially, biotransformed to an epoxide. However, based on the low levels of intake of alkenones and alkenols characterised by a carbonyl or an alcohol group in a distant position to the terminal double bond, it is expected that the detoxication reactions would not be saturated and would outweigh the rate of epoxide formation. The presence of the terminal double bond is therefore not considered of concern because epoxides can be detoxicated by conjugation with glutathione or by epoxide hydrolase mediated hydrolysis.

Furthermore, based on genotoxicity data available, for seven out of 48 flavouring substances with terminal double bonds from the Register (EC, 1999a; EC, 2004a), it is not indicated that a terminal double bond distal to a functional group is a structural alert for genotoxicity.

In addition to reduction and oxidation pathways, low molecular weight ketones may be excreted unchanged in expired air (Brown et al., 1987).

Concluding Remarks on Metabolism

Among the candidate substances seven saturated aliphatic acyclic secondary alcohols, five unsaturated aliphatic secondary alcohols, 13 saturated aliphatic ketones, eight unsaturated aliphatic ketones and 16 esters of aliphatic acyclic secondary alcohols and linear and branched chain aliphatic carboxylic acids may be expected to be metabolised to innocuous substances at the estimated level of intake, based on the MSDI approach, as flavouring substances.

Eight of the candidate substances [FL-no: 02.145, 02.194, 02.211, 07.162, 07.201, 07.204, 07.239 and 07.262] contain terminal double bonds. However, the presence of terminal double bonds in these eight substances is not considered of concern, because any oxidation of these double bonds to the corresponding epoxides can be detoxicated by conjugation with glutathione or by epoxide hydrolase mediated hydrolysis.

One candidate substance, 5-methylheptan-3-one [FL-no: 07.182], may be oxidised to a potentially neurotoxic gamma-diketone.

More detailed information on the metabolism of candidate substances is given in Annex III.

5. Application of the Procedure for the Safety Evaluation of Flavouring Substances

The application of the Procedure is based on intakes estimated on the basis of the MSDI approach. Where the mTAMDI approach indicates that the intake of a flavouring substance might exceed its corresponding threshold of concern, a formal safety assessment is not carried out using the Procedure. In these cases the Panel requires more precise data on use and use levels. For comparison of the intake estimations based on the MSDI approach and the mTAMDI approach, see Section 6.

For the safety evaluation of the 49 candidate substances the Procedure as outlined in Annex I was applied, based on the MSDI approach. The stepwise evaluations of the substances are summarised in Table 2a.

Step 1

Twenty-eight of the candidate substances [FL-no: 02.077, 02.124, 02.142, 02.148, 02.177, 02.182, 02.183, 02.190, 02.255**,** 07.084, 07.178, 07.239, 09.304, 09.323, 09.325, 09.328, 09.332, 09.386, 09.388, 09.391, 09.604, 09.605, 09.606, 09.608, 09.609, 09.676, 09.880 and 09.926] are classified in structural class I, according to the decision tree approach presented by Cramer et al. (Cramer et al., 1978). The remaining 21 candidate substances [FL-no: 02.145, 02.194, 02.211, 07.072, 07.150, 07.156, 07.157, 07.158, 07.160, 07.162, 07.181, 07.182, 07.185, 07.189, 07.198, 07.199, 07.201, 07.204, 07.205, 07.236 and 07.262], which are unsaturated aliphatic secondary alcohols or acyclic aliphatic saturated or unsaturated ketones, are in structural class II.

Step 2

Forty-eight candidate substances were considered to be metabolised to innocuous products and would not be expected to saturate available detoxification pathways at estimated levels of intake, based on the MSDI approach, from use as flavouring substances. Therefore, these 48 substances proceed via the A-side of the Procedure scheme (Annex I).

One candidate substance, 5-methylheptan-3-one [FL-no: 07.182], cannot be predicted to be metabolised to innocuous products and therefore, proceeds to step B3.

Step A3

The 28 candidate substances assigned to structural class I, have estimated European daily *per capita* intakes ranging from 0.0012 to 1.3 µg (Table 2a). These intakes are below the threshold of concern of 1800 µg/person/day for structural class I.

The 20 unsaturated aliphatic secondary alcohols and ketones, which have been assigned to structural class II, have estimated European daily *per capita* intakes ranging from 0.0012 to 73 µg (Table 2a). These intakes are below the threshold of concern of 540 µg/person/day for structural class II.

Based on results of the safety evaluation sequence, the 48 candidate substances proceeding via the A-side of the Procedure do not pose a safety concern when used as flavouring substances at the estimated levels of intake, based on the MSDI approach.

Step B3

The estimated *per capita* intake of 5-methylheptan-3-one [FL-no: 07.182] of 0.32 µg/*capita*/day does not exceed the threshold of concern for structural class II of 540 µg/person/day. Accordingly, the candidate substance proceeds to step B4 of the Procedure.

Step B4

On the basis of a study on the neurotoxic effects of orally administered 5-methylheptan-3-one [FL-no: 07.182] to male rats, a NOAEL of 82 mg/kg body weight (bw)/day was established (IBM Corp., 1989). This NOAEL provides a margin of safety of 1.5×10^7 based on the estimated intake of the candidate substance of 0.32 µg/*capita*/day.

Based on results of the safety evaluation sequence, this candidate substance does not pose a safety concern when used as flavouring substance at the estimated level of intake, based on the MSDI approach.

6. Comparison of the Intake Estimations Based on the MSDI Approach and the mTAMDI Approach

The estimated intakes for the 28 candidate substances in structural class I based on the mTAMDI approach range from 1600 to 3900 µg/*person*/day. For three [FL-no: 07.084, 07.178 and 07.239] of these 28 substances, the mTAMDI is below the threshold of concern of 1800 µg/person/day. For comparison of the intake estimate based on the MSDI approach and mTAMDI approach, see Table 6.1.

The estimated intake for the 21 candidate substances assigned to structural class II based on the mTAMDI range from 1500 to 6600 µg/*person*/day, which are all above the threshold of concern for structural class II substances of 540 µg/person/day. For comparison of the MSDI- and mTAMDI-values, see Table 6.1.

For 46 candidate substances further information is required. This would include more reliable intake data and then, if required, additional toxicological data.

For comparison of the MSDI and mTAMDI values, see Table 6.1.

Table 6.1 Estimated intakes based on the MSDI approach and the mTAMDI approach

FL-no	EU Register name	MSDI (µg/*capita*/day)	mTAMDI (µg/person/day)	Structural class	Threshold of concern (µg/person/day)
02.077	Pentan-3-ol	0.19	3900	Class I	1800
02.124	6-Methylhept-5-en-2-ol	0.0061	3900	Class I	1800
02.142	3,3-Dimethylbutan-2-ol	0.24	3900	Class I	1800
02.148	Dodecan-2-ol	0.35	3900	Class I	1800

Table 6.1 Estimated intakes based on the MSDI approach and the mTAMDI approach

FL-no	EU Register name	MSDI (µg/*capita*/day)	mTAMDI (µg/person/day)	Structural class	Threshold of concern (µg/person/day)
02.177	2-Methylhexan-3-ol	0.12	3900	Class I	1800
02.182	3-Methylpentan-2-ol	0.12	3900	Class I	1800
02.183	4-Methylpentan-2-ol	0.0012	3900	Class I	1800
02.190	Nonan-3-ol	0.011	3900	Class I	1800
02.255	(Z)-4-Hepten-2-ol	0.03	2500	Class I	1800
07.084	Pentan-3-one	0.24	1600	Class I	1800
07.178	3-Methylbutan-2-one	0.073	1600	Class I	1800
07.239	[R-(E)]-5-Isopropyl-8-methylnona-6,8-dien-2-one	0.24	1600	Class I	1800
09.304	sec-Heptyl isovalerate	0.0012	3900	Class I	1800
09.323	sec-Butyl acetate	0.0012	3900	Class I	1800
09.325	sec-Butyl butyrate	1.3	3900	Class I	1800
09.328	sec-Butyl formate	0.12	3900	Class I	1800
09.332	sec-Butyl hexanoate	0.024	3900	Class I	1800
09.386	sec-Hept-4(cis)-enyl acetate	0.024	3900	Class I	1800
09.388	sec-Heptyl acetate	0.12	3900	Class I	1800
09.391	sec-Heptyl hexanoate	0.12	3900	Class I	1800
09.604	Isopropyl decanoate	0.12	3900	Class I	1800
09.605	Isopropyl dodecanoate	0.12	3900	Class I	1800
09.606	Isopropyl hexadecanoate	0.012	3900	Class I	1800
09.608	Isopropyl octanoate	1.3	3900	Class I	1800
09.609	Isopropyl valerate	0.012	3500	Class I	1800
09.676	sec-Octyl acetate	0.011	3900	Class I	1800
09.880	Hept-4-enyl-2 butyrate	0.79	3900	Class I	1800
09.926	Octan-3-yl formate	0.24	3900	Class I	1800
02.145	2,6-Dimethylocta-1,5,7-trien-3-ol	0.0085	3900	Class II	540
02.194	Octa-1,5-dien-3-ol	0.061	3900	Class II	540
02.211	Undeca-1,5-dien-3-ol	0.061	3900	Class II	540
07.072	6-Methylheptan-3-one	0.19	1600	Class II	540
07.150	Decan-2-one	0.52	1600	Class II	540
07.156	2,6-Dimethyloct-6-en-3-one	0.0012	1600	Class II	540
07.157	6,10-Dimethylundecan-2-one	0.085	1500	Class II	540
07.158	Dodecan-2-one	0.73	1600	Class II	540
07.160	Heptadecan-2-one	0.12	1600	Class II	540
07.162	Hex-5-en-2-one	0.049	1600	Class II	540
07.181	6-Methylheptan-2-one	0.0012	1600	Class II	540
07.185	3-Methylpentan-2-one	1.2	1600	Class II	540
07.189	Nonan-4-one	0.52	1600	Class II	540
07.198	Pseudo-ionone	0.12	1600	Class II	540
07.199	Tetradecan-2-one	0.073	1600	Class II	540
07.201	Tridec-12-en-2-one	0.024	1600	Class II	540
07.204	3,3,6-Trimethylhepta-1,5-dien-4-one	0.012	1600	Class II	540
07.205	6,10,14-Trimethylpentadecan-2-one	0.0073	1500	Class II	540
07.236	5-Octen-2-one	0.0097	1600	Class II	540
07.262	9-Decen-2-one	73	6600	Class II	540
07.182	5-Methylheptan-3-one	0.32	1600	Class II	540

7. Considerations of Combined Intakes from Use as Flavouring Substances

Because of structural similarities of candidate and supporting substances, it can be anticipated that many of the flavourings are metabolised through the same metabolic pathways and that the metabolites may affect the same target organs. Further, in case of combined exposure to structurally related flavourings, the pathways could be overloaded. Therefore, combined intake should be considered. As flavourings not included in this FGE may also be metabolised through the same pathways, the combined intake estimates presented here are only preliminary. Currently, the combined intake estimates are only based on MSDI exposure estimates, although it is recognised that this may lead to underestimation of exposure. After completion of all FGEs, this issue should be readdressed.

The total estimated combined daily *per capita* intake of structurally related flavourings is estimated by summing the MSDI for individual substances.

On the basis of the reported annual production volumes in Europe (EFFA, 2002e; EFFA, 2002f; EFFA, 2007k; Flavour Industry, 2009m), the total estimated daily *per capita* intake as flavourings of the 28 candidate flavouring substances assigned to structural class I is 6 µg, which does not exceed the

threshold of concern for a substance belonging to structural class I of 1800 µg/person/day. For the combined intake of the 21 candidate flavouring substances assigned to structural class II is 77 µg, which does not exceed the threshold of concern for a substance belonging to structural class II of 540 µg/person/day.

The 49 candidate substances are structurally related to 58 supporting substances evaluated by the JEFCA at its 51st meeting (JECFA, 1999a), 59th meeting (JECFA, 2003a) and 69th meeting (JECFA, 2009c). The total combined intake of candidate and supporting substances of structural class I and II would be 90400 µg/capita/day and 1200 µg/capita/day, respectively. Both intakes exceed the threshold of their structural class of 1800 and 540 µg/person/day. However, the major contribution (> 99 %) was provided by two supporting substances, namely acetone [FL-no: 07.050] (6100 µg/*capita*/day) and isopropanol [FL-no: 02.079] (84000 µg/*capita*/day). These are present in the body as endogenous compounds, which are easily eliminated from the body either by excretion into the urine and exhaled air or after enzymatic metabolism (Morgott, 1993). Therefore, they would not be expected to give rise to perturbations outside the physiological range (JECFA, 1999a). Excluding the two major contributors, the estimated total combined intake (in Europe) for the candidate and supporting substances belonging to structural class I would be 340 µg/*capita*/day, which does not exceed the threshold of concern for the corresponding structural class (1800 µg person/day); whereas the estimated total combined intake (in Europe) for the candidate and supporting substances belonging to structural class II would be 1200 µg/*capita*/day, which is approximately two fold higher than the threshold of concern for the corresponding structural class (540 µg/person/day). However, these levels may be expected not to saturate the detoxification reactions involved in biotransformation of these compounds to innocuous products.

In the case that the candidate substance 5-methylheptan-3-one [FL-no: 07.182] and the two supporting substances heptan-3-ol [FL-no: 02.044] and 3-heptanone [FL-no: 07.003], which can all be metabolised to neurotoxic gamma-diketones, were consumed concomitantly on a daily basis, the estimated combined intake (in Europe) would be 3.7 µg/*capita*/day, corresponding to 0.06 µg/kg bw/day. This value does not exceed the threshold of concern for the corresponding structural class II (540 µg/person/day) and is also much lower than the NOAEL for 5-methylheptan-3-one [FL-no: 07.182] of 82 mg/kg bw/day for neurotoxicity in the rat. Therefore, it can be concluded that there is no safety concern for human health for the combined exposure to these three neurotoxic substances at the estimated level of intake as flavourings.

8. Toxicity

8.1. Acute Toxicity

Data are available for 12 candidate substances under consideration and for 23 supporting substances. Most of the candidate and supporting substances have rat and/or mouse oral LD_{50} values exceeding 2000 mg/kg body weight (bw) indicating that their oral acute toxicity is low.

The acute toxicity data are summarised in Annex IV, Table IV.1.

8.2. Subacute, Subchronic, Chronic and Carcinogenicity Studies

Data on oral subchronic toxicity are available for three candidate substances, pentan-3-one [FL-no: 07.084], 5-methylheptan-3-one [FL-no: 07.182] and 9-decen-2-one [FL-no: 07.262] with identification of a No Observed Adverse Effect Level (NOAEL). Data on subacute and subchronic oral toxicity are also available for ten supporting substances, one saturated aliphatic secondary alcohol [FL-no: 02.079], seven saturated [FL-no: 07.002, 07.003, 07.017, 07.020, 07.050, 07.058, 07.122] and two unsaturated [FL-no: 07.100 and 07.114] aliphatic ketones evaluated by JEFCA (JECFA, 1999a; JECFA, 2003a).

During the application of the Procedure (Annex I), the following study on 5-methylheptan-3-one [FL-no: 07.182], which possesses structural alerts for neurotoxicity, has been used to calculate the NOAEL:

5-Methylheptan-3-one [FL-no: 07.182] (purity 98.9 %) dissolved in distilled water was administered by gavage to groups of five adult male Sprague Dawley rats at dose levels 0, 82, 410 and 820 mg/kg bw/day, five days/week for 13 weeks.

In the high-dose group clinical signs, including depression of activity, gait disturbances, reductions in food consumption and body weight gain were observed; moreover, results of the Functional Observational Battery (FOB) indicated peripheral neuropathy. Similar clinical signs and functional deficits were observed less frequently and with reduced severity in the mid-dose group. No functional deficits were observed in the low-dose group animals. Microscopic histopathological examinations of the sciatic and tibial nerves from high-dose animals revealed lesions typical of the "giant" axonal neuropathy produced by gamma-diketones. Changes observed in the mid-dose group animals reflected the occurrence of reparative processes in the nerves. Nerves from the low-dose group animals did not show any evidence of pathology attributable to treatment. Based on behavioural effects and microscopic changes occurring at 410 and 820 mg/kg bw/day, the NOAEL for 5- methylheptan-3-one-induced neurotoxicity was 82 mg/kg bw/day (IBM Corp., 1989).

The repeated-dose toxicity data are summarised in Annex IV, Table IV.2.

8.3. Developmental / Reproductive Toxicity Studies

Data on reproductive toxicity are available for pentan-3-one [FL-no: 07.084] and data on developmental toxicity are available for pseudo-ionone [FL-no: 07.198]. For one supporting substance, isopropyl alcohol [FL-no: 02.079], data are available on both developmental and reproductive toxicity. With a NOAEL of 50 mg/kg bw/day for intraperitoneal administration in mice for [FL-no: 07.084] and of 960 mg/kg bw/day for oral administration of [FL-no: 07.198] it was concluded that the developmental / reproductive toxicity was low after oral exposure.

The developmental/reproductive toxicity data are summarised in Annex IV, Table IV.3.

8.4. Genotoxicity Studies

In vitro genotoxicity data have been reported for nine candidate substances. Negative results were obtained in bacterial systems (+/- metabolic activation) with six candidate substances, one saturated aliphatic acyclic secondary alcohol [FL-no: 02.183], two saturated ketones [FL-no: 07.181 and 07.205], two unsaturated ketones [FL-no: 07.198 and 07.262] and the ester isopropyl hexadecanoate [FL-no: 09.606]. Negative results were also obtained for the candidate substances pseudo-ionone [FL-no: 07.198], pentan-3-ol [FL-no: 02.077] and methyl-3-butan-2-one [FL-no: 07.178], the two first mentioned being tested for chromosomal aberrations in mammalian cells and the latter for induction of aneuploidy in yeast cells, respectively.

Induction of aneuploidy in yeast cells has been demonstrated for pentan-3-one [FL-no: 07.084]. The effect, measured only at high concentrations, approaching cytotoxic levels, can be considered to be a threshold effect, not mediated by direct interaction with DNA. In addition, induction of aneuploidy described in the paper is strongly potentiated by ice treatments included in the experimental protocol, consistently with tubulin dissociation at low temperature *in vitro*; in the absence of this passage the effect is very weak. Therefore, the effect could be considered as an effect occurring only under unrealistic experimental conditions and the extrapolation of this result to the *in vivo* situation in humans is questionable. Furthermore, it is well recognised that the relevance of fungal systems is limited when induction of aneuploidy in mammalian systems has to be evaluated.

Pseudo-ionone [FL-no: 07.198] was considered with respect to genotoxicity in FGE.206 (EFSA, 2011c) where the Panel concluded that the data available ruled out the concern for genotoxicity.

Pseudo-ionone was tested in *Salmonella typhimurium* strains TA98, TA100, TA1535, TA1537 and TA102 in the presence or absence of S9 and it is concluded that under the test conditions applied pseudo-ionone is not mutagenic in bacteria. Pseudo-ionone was also evaluated in an *in vitro* micronucleus assay in human peripheral blood lymphocytes for its ability to induce chromosomal damage or aneuploidy in the presence and absence of rat S9 fraction as an *in vitro* metabolising system. Under the conditions of this study, pseudo-ionone was not clastogenic and/or aneugenic in cultured human lymphocytes.

In vitro genotoxicity data are also available for 10 supporting substances.

No evidence of mutagenicity obtained with either bacterial or mammalian cells systems was reported for one saturated aliphatic acyclic secondary alcohol [FL-no: 02.079], five saturated [FL-no: 07.002, 07.050, 07.017, 07.053 and 07.122], two unsaturated [FL-no: 07.015 and 07.099] aliphatic acyclic ketones and two esters of an aliphatic acyclic secondary alcohol with linear aliphatic carboxylic acids [FL-no: 09.003 and 09.105]. 4-Methyl-2-pentanone [FL-no: 07.017] gave negative results also when tested for chromosomal aberration activity.

Beside the negative results in *in vitro* bacterial point mutation tests, acetone [FL-no: 07.050] showed no evidence of increased sister chromatid exchanges in several cytogenetic assays on different mammalian cells, as well as no induction of chromosomal aberrations in Chinese hamster ovary cells up to very high concentrations. Only one test on hamster lung fibroblasts (conducted at an unspecified acetone concentration) and an aneuploidy induction test on *Saccharomyces cerevisiae* (about 7 % acetone) gave positive results. However, these two studies were considered not relevant on the basis of their poor quality and taking into account all the other negative genotoxicity results obtained with acetone, including results *in vivo* (see below).

6-Methylhepta-3,5-dien-2-one [FL-no: 07.099] was considered with respect to genotoxicity in FGE.206 (EFSA, 2011c) where the Panel concluded that the data available ruled out the concern for genotoxicity. 6-Methylhepta-3,5-dien-2-one was tested in *Salmonella typhimurium* strains TA98, TA100, TA1535, TA1537 and TA102 in the presence or absence of S9 and it was concluded that under the test conditions applied 6-methylhepta-3,5-dien-2-one is not mutagenic in bacteria. 6-Methylhepta-3,5-dien-2-one was also evaluated in an *in vitro* micronucleus assay in human peripheral blood lymphocytes for its ability to induce chromosomal damage or aneuploidy in the presence and absence of rat S9 fraction as an *in vitro* metabolising system. Under the conditions of this study, 6-methylhepta-3,5-dien-2-one was not clastogenic and/aneugenic in cultured human lymphocytes.

In vivo data are available for four supporting substances: one saturated aliphatic secondary alcohol [FL-no: 02.079] and three saturated aliphatic ketones [FL-no: 07.017, 07.050 and 07.053], which exhibited no genotoxic potential in the micronucleus cytogenetic assay at doses approaching the LD_{20} and the LD_{50} of the tested substances.

On the basis of available data from *in vitro* and *in vivo* tests on candidate and supporting substances, it can be concluded that the 49 candidate substances included in this group exhibit no genotoxic potential.

The genotoxicity data are summarised in Annex IV, Table IV.4 and 5.

8.5. Other Information

Pseudo-ionone [FL-no: 07.198] has been subjected to investigations concerning its potential as a dermal sensitizer as follows:

a) A guinea pig study (Csato and Chubb, 1996) performed as a GLP OECD 406 maximization test. There were some problems with reading the result after challenge because of intense red-brown skin staining. Therefore a re-challenge was performed seven days later, when skin staining was much reduced and did not prevent assessment of the skin reaction. Test agent

concentrations were 3.125 % and 1.563 % in water, scoring was performed after 24 and 48 hours. None of the animals in the control (n=10) or test (n=20) groups showed a reaction. Based on this guinea pig maximization test performed under GLP conditions according to OECD guidelines, pseudo-ionone is not a dermal sensitizer. However, the problems with skin staining and delayed challenge possibly may bring in some uncertainty (contribution toward false negative results).

b) Four maximization test series with pseudo-ionone were carried out on a total of 108 human volunteers by Kligman (Kligman, 1976) [unpublished] and Epstein (Epstein, 1978) [unpublished]. Test concentration was 8 % in petrolatum. The outcome was "2/25 (Kligman, 1976), 4/25 (Epstein, 1978), 2/25 (Kligman, 1976), and 1/33 (Epstein, 1978) sensitization reactions", as reported by Ford et al. (Ford et al. 1988c). Thus, there were altogether 9 positive out of 108 subjects (8.3 %). No further details are given by Ford and the original reports never were published. The fact that pseudo-ionone is an irritant still may bring in some uncertainty (contribution towards false positive results).

Based on the human studies there is evidence that pseudo-ionone may be a weak dermal sensitizer. In accordance with this and as based on the report by Ford et al. (Ford et al. 1988c), both the International Fragrance Association (IFRA, 2002) and subsequently the European Union Scientific Committee on Cosmetic Products and Non-Food Products (EFFA, 2012t) recommended a ban on the use of pseudo-ionone as a fragrance ingredient but tolerated it as an impurity at ≤ 2 % in various ionones.

Considering that allergic contact sensitization in the mouth to components in ingested food is extremely rare (EFSA, 2012o), that worsening of skin manifestations of contact dermatitis after ingestion of foods with relatively high levels of the allergen appears to be an uncommon occurrence, and that contact allergic manifestations in the gut although claimed in rare cases have not been well described, it is unlikely that pseudo-ionone used as a flavouring substance will cause allergic reactions.

9. Conclusions

The 49 candidate substances are saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branched-chain saturated carboxylic acids from chemical group 5.

Twenty-five candidate substances possess one chiral centre [FL-no: 02.124, 02.142, 02.145, 02.148, 02.177, 02.183, 02.190, 02.194, 02.211, 02.255, 07.157, 07.182, 07.185, 07.239, 09.304, 09.323, 09.325, 09.328, 09.332, 09.386, 09.388, 09.391, 09.676, 09.880 and 09.926], and two of the candidate substances possess two chiral centres [FL-no: 02.182 and 07.205]. The stereoisomeric compositions have not been specified sufficiently for three substances [FL-no: 02.194, 02.211 and 02.255].

Due to the presence and the position of double bonds, 10 candidate substances can exist as geometrical isomers [FL-no: 02.145, 02.194, 02.211, 02.255, 07.156, 07.198, 07.236, 07.239, 09.386, and 09.880]. For one of these [FL-no: 07.156], the stereoisomeric composition has been specified as the E/Z mixture, but the composition of the mixture has not been given.

Twenty-eight candidate substances belong to structural class I, and 21 candidate substances belong to structural class II.

Forty-five of the flavouring substances in the present group of 49 flavouring substances have been reported to occur naturally in a wide range of food items.

According to the default MSDI approach, the 49 candidate substances have European daily *per capita* intakes ranging from 0.0012 to 73 µg, which are below the threshold of concern for structural class I and class II substances (1800 and 540 µ/person/day, respectively).

On the basis of the reported annual production in Europe (MSDI approach), the combined intakes of the 28 of the candidate substances belonging to structural class I and of the 21 candidate substances belonging to structural class II would result in total intakes of 6 and 77 µg/*capita*/day, respectively. These values are lower than the thresholds of concern for structural class I or class II substances. The total combined estimated levels of intake of the candidate and supporting substances is approximately 340 µg/*capita*/day (without acetone and isopropanol) for structural class I substances and 1200 µg/*capita*/day for structural class II substances. This latter value does exceed the threshold of concern for the structural class. However, this level is not expected to saturate the detoxication reactions able to biotransform these compounds to innocuous products.

On the basis of available data from *in vitro* and *in vivo* tests on candidate and supporting substances, it can be concluded that the 49 candidate substances included in this group exhibit no genotoxic potential.

Forty-eight candidate substances would be expected to be metabolised to innocuous substances at the estimated levels of intake as flavouring substances.

One candidate substance, 5-methylheptan-3-one [FL-no: 07.182], may be oxidised to a potential neurotoxic gamma-diketone. However, this metabolic path does not pose a safety concern at the estimated level of intake as a flavouring substance. Indeed, for this substance a NOAEL for neurotoxicity of 82 mg/kg bw/day was established in a subchronic study on adult male rats dosed with 0, 82, 410 and 820 mg/kg bw/day for 13 weeks. This NOAEL provides a margin of safety of 1.5×10^7 based on the estimated intake of the candidate substance of 0.32 µg/*capita*/day.

Otherwise it was noted, that where toxicity data were available on single flavouring substances, they were consistent with the conclusions in the present FGE using the Procedure.

It is considered that on the basis of the default MSDI approach, none of the 49 candidate substances would give rise to safety concerns at the estimated levels of intake arising from their use as flavouring substances.

When the estimated intakes were based on the mTAMDI they ranged from 1600 to 3900 µg/person/day for the 28 candidate substances from structural class I. The intakes were all above the threshold of concern for structural class I of 1800 µg/person/day, except for three flavouring substances [FL-no: 07.084, 07.178 and 07.239]. The estimated intakes of the 21 candidate substances assigned to structural class II, based on the mTAMDI, range from 1500 to 6600 µg/person/day, which are all above the threshold of concern for structural class II of 540 µg/person/day. The three substances [FL-no: 07.084, 07.178 and 07.239], which have mTAMDI intake estimates below the threshold of concern for the structural class, are also expected to be metabolised to innocuous products.

Thus, for 46 of the 49 candidate substances considered in this Opinion the intakes, estimated on the basis of the mTAMDI, exceed the relevant threshold for their structural class, to which the flavouring substance has been assigned. Therefore, for these 46 substances more reliable exposure data are required. On the basis of such additional data, these flavouring substances should be reconsidered along the steps of the Procedure. Following this procedure additional toxicological data might become necessary.

In order to determine whether the conclusion for the 49 candidate substances evaluated through the Procedure can be applied to the materials of commerce, it is necessary to consider the available specifications. Adequate specifications including purity and identity for the materials of commerce have been provided for all the candidate substances. The stereoisomeric compositions have not been specified for three substances [FL-no: 02.194, 02.211 and 02.255]. For one substance [FL-no: 07.156], the stereoisomeric composition has been specified as the E/Z mixture, but the composition of the

mixture has not been given. Thus, the final evaluation of the materials of commerce cannot be performed for these substances, pending further information.

The remaining 45 substances [FL-no: 02.077, 02.124, 02.142, 02.145, 02.148, 02.177, 02.182, 02.183, 02.190, 07.072, 07.084, 07.150, 07.157, 07.158, 07.160, 07.162, 07.178, 07.181, 07.182, 07.185, 07.189, 07.198, 07.199, 07.201, 07.204, 07.205, 07.236, 07.239, 07.262, 09.304, 09.323, 09.325, 09.328, 09.332, 09.386, 09.388, 09.391, 09.604, 09.605, 09.606, 09.608, 09.609, 09.676, 09.880 and 09.926] would present no safety concern at the levels of intake estimated on the basis of the MSDI approach.

TABLE 1: SPECIFICATION SUMMARY OF THE SUBSTANCES IN THE FLAVOURING GROUP EVALUATION 7, REVISION 4

Table 1: Specification Summary of the Substances in the Flavouring Group Evaluation 7, Revision 4

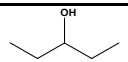
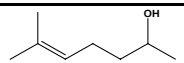
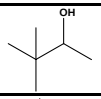
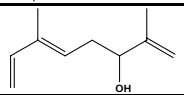
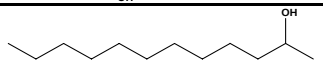
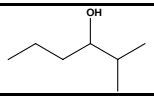
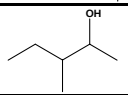
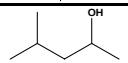
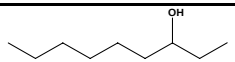
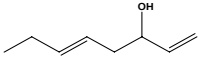
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	Phys.form Mol.formula Mol.weight	Solubility 1) Solubility in ethanol 2)	Boiling point, °C 3) Melting point, °C ID test Assay minimum	Refrac. Index 4) Spec.gravity 5)	Specification comments
02.077	Pentan-3-ol		2349 584-02-1	Liquid $C_5H_{12}O$ 88.15	Slightly soluble Freely soluble	115 MS 98 %	1.407-1.413 0.815-0.822	
02.124	6-Methylhept-5-en-2-ol		10264 1569-60-4	Liquid $C_8H_{16}O$ 128.21	Slightly soluble Freely soluble	77 (20 hPa) MS 95 %	1.447-1.453 0.848-0.854	Racemate.
02.142	3,3-Dimethylbutan-2-ol		464-07-3	Liquid $C_6H_{14}O$ 102.18	Slightly soluble Freely soluble	120 MS 95 %	1.410-1.416 0.814-0.820	Racemate.
02.145	2,6-Dimethylocta-1,5,7-trien-3-ol		29414-56-0	Liquid $C_{10}H_{16}O$ 152.24	Slightly soluble Freely soluble	240 MS 95 %	1.484-1.490 0.895-0.901	Racemate. Mixture of E/Z stereoisomers: 50-80 % (E) (EFFA, 2012c).
02.148	Dodecan-2-ol		11760 10203-28-8	Liquid $C_{12}H_{26}O$ 186.34	Insoluble Freely soluble	129 (15 hPa) 19 MS 95 %	1.438-1.444 0.829-0.835	Racemate.
02.177	2-Methylhexan-3-ol		10266 617-29-8	Liquid $C_7H_{16}O$ 116.20	Slightly soluble Freely soluble	144 MS 95 %	1.418-1.424 0.820-0.826	Racemate.
02.182	3-Methylpentan-2-ol		10276 565-60-6	Liquid $C_6H_{14}O$ 102.18	Insoluble Freely soluble	134 MS 95 %	1.415-1.421 0.827-0.833	Racemate (EFFA, 2010a).
02.183	4-Methylpentan-2-ol		10279 108-11-2	Liquid $C_6H_{14}O$ 102.18	Slightly soluble Freely soluble	132 MS 99 %	1.407-1.414 0.802-0.808	Racemate.
02.190	Nonan-3-ol		10290 624-51-1	Liquid $C_9H_{20}O$ 144.26	Practically insoluble or insoluble Freely soluble	195 MS 95 %	1.425-1.431 0.818-0.824	Racemate (EFFA, 2010a).
02.194	Octa-1,5-dien-3-ol 6)		83861-74-9	Liquid $C_8H_{14}O$ 126.20	Practically insoluble or insoluble Freely soluble	187 MS 95 %	1.441-1.447 0.832-0.838	Mixture of E/Z stereoisomers: 60-90 % (E) (EFFA, 2012c). Stereoisomeric composition of optical isomers not

Table 1: Specification Summary of the Substances in the Flavouring Group Evaluation 7, Revision 4

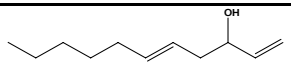
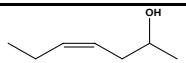
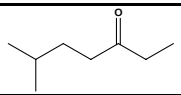
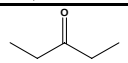
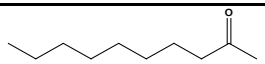
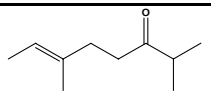
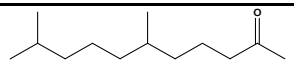
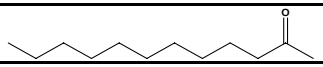
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	Phys.form Mol.formula Mol.weight	Solubility 1) Solubility in ethanol 2)	Boiling point, °C 3) Melting point, °C ID test Assay minimum	Refrac. Index 4) Spec.gravity 5)	Specification comments
								specified.
02.211	Undeca-1,5-dien-3-ol 6)		 56722-23-7	Liquid $C_{11}H_{20}O$ 168.28	Practically insoluble or insoluble Freely soluble	244 NMR 95 %	1.456-1.462 0.872-0.878	Mixture of E/Z stereoisomers: 60-90 % (E) (EFFA, 2012c). Stereoisomeric composition of optical isomers not specified.
02.255	(Z)-4-Hepten-2-ol 6)		 66642-85-1	Liquid $C_7H_{14}O$ 114.19	Insoluble Freely soluble	154 MS 91.77 %	1.433-1.453 0.832-0.852	Mixture of (Z)-isomer (approx. 92 %), (E)-isomer (approx. 4 %). Minor constituents 2-heptanol (<1), trans-3-hepten-2-ol (<1 %), cis 3-hepten-2-ol (<1 %) (EFFA, 2010a). Stereoisomeric composition of optical isomers not specified.
07.072	6-Methylheptan-3-one		 2143 624-42-0	Liquid $C_8H_{16}O$ 128.21	Insoluble Freely soluble	162 MS 95 %	1.412-1.418 0.813-0.819	
07.084	Pentan-3-one		 2350 96-22-0	Liquid $C_5H_{10}O$ 86.13	Partly soluble Freely soluble	102 MS 99 %	1.389-1.395 0.812-0.818	
07.150	Decan-2-one		 11055 693-54-9	Liquid $C_{10}H_{20}O$ 156.27	Insoluble Freely soluble	210 MS 98 %	1.423-1.429 0.821-0.827	
07.156	2,6-Dimethyloct-6-en-3-one	 (E)- isomer shown	 2550-18-7	Liquid $C_{10}H_{18}O$ 154.25	Insoluble Freely soluble	80 (13 hPa) NMR 95 %	1.442-1.448 0.823-0.829	Mixture of (Z)- and (E)-isomers (EFFA, 2010a). Composition of stereoisomeric mixture to be specified. The CASrn to be changed to 90975-15-8 (EFFA, 2010a).
07.157	6,10-Dimethylundecan-2-one		 11068 1604-34-8	Liquid $C_{13}H_{26}O$ 198.35	Insoluble Freely soluble	121 (16 hPa) MS 95 %	1.433-1.439 0.828-0.834	Racemate.
07.158	Dodecan-2-one		 11069	Liquid $C_{12}H_{24}O$	Insoluble Freely soluble	119 (13 hPa) 20	1.431-1.437 0.825-0.835	

Table 1: Specification Summary of the Substances in the Flavouring Group Evaluation 7, Revision 4

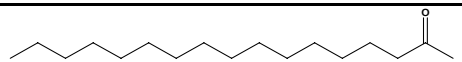
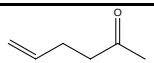
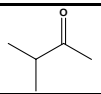
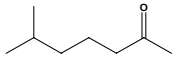
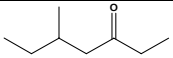
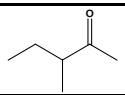
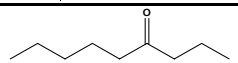
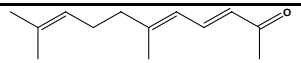
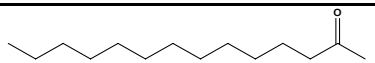
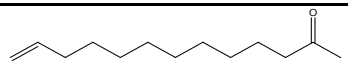
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	Phys.form Mol.formula Mol.weight	Solubility 1) Solubility in ethanol 2)	Boiling point, °C 3) Melting point, °C ID test Assay minimum	Refrac. Index 4) Spec.gravity 5)	Specification comments
			6175-49-1	184.32		MS 99 %		
07.160	Heptadecan-2-one		11089 2922-51-2	Solid $C_{17}H_{34}O$ 254.46	Insoluble Freely soluble	144 (1 hPa) 48 MS 95 %	n.a. n.a.	
07.162	Hex-5-en-2-one		109-49-9	Liquid $C_6H_{10}O$ 98.14	Slightly soluble Freely soluble	128 MS 95 %	1.418-1.424 0.839-0.845	
07.178	3-Methylbutan-2-one		11131 563-80-4	Liquid $C_5H_{10}O$ 86.13	Slightly soluble Freely soluble	94 MS 95 %	1.387-1.393 0.801-0.807	
07.181	6-Methylheptan-2-one		11146 928-68-7	Liquid $C_8H_{16}O$ 128.21	Insoluble Freely soluble	167 MS 95 %	1.412-1.418 0.813-0.819	
07.182	5-Methylheptan-3-one		541-85-5	Liquid $C_8H_{16}O$ 128.21	Insoluble Freely soluble	158 MS 95 %	1.418-1.424 0.816-0.824	Racemate.
07.185	3-Methylpentan-2-one		11157 565-61-7	Liquid $C_6H_{12}O$ 100.16	Insoluble Freely soluble	117 MS 95 %	1.398-1.404 0.810-0.816	Racemate.
07.189	Nonan-4-one		11161 4485-09-0	Liquid $C_9H_{18}O$ 142.24	Insoluble Freely soluble	188 MS 95 %	1.416-1.422 0.821-0.827	
07.198	Pseudo-ionone		4299 11191 141-10-6	Liquid $C_{13}H_{20}O$ 192.30	Insoluble Freely soluble	144 (16 hPa) MS 95 %	1.529-1.535 0.894-0.903	Mixture of E/Z stereoisomers: >50 % (EE) (EFFA, 2012c).
07.199	Tetradecan-2-one		11192 2345-27-9	Solid $C_{14}H_{28}O$ 212.37	Insoluble Freely soluble	146 (16 hPa) 33 MS 95 %	n.a. n.a.	
07.201	Tridec-12-en-2-one		60437-21-0	Liquid $C_{13}H_{24}O$ 196.33	Insoluble Freely soluble	129 (13 hPa) NMR 95 %	1.441-1.447 0.815-0.821	

Table 1: Specification Summary of the Substances in the Flavouring Group Evaluation 7, Revision 4

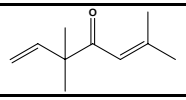
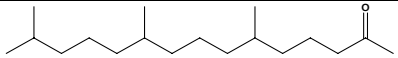
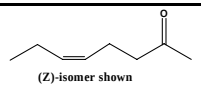
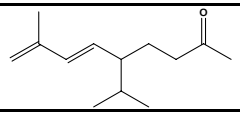
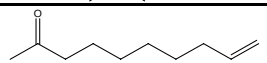
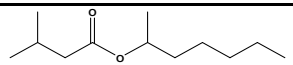
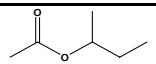
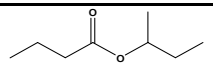
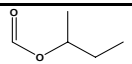
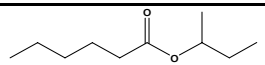
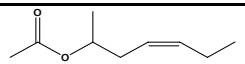
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	Phys.form Mol.formula Mol.weight	Solubility 1) Solubility in ethanol 2)	Boiling point, °C 3) Melting point, °C ID test Assay minimum	Refrac. Index 4) Spec.gravity 5)	Specification comments
07.204	3,3,6-Trimethylhepta-1,5-dien-4-one		 546-49-6	Liquid $C_{10}H_{16}O$ 152.24	Practically insoluble or insoluble Freely soluble	181 MS 95 %	1.462-1.468 0.867-0.873	
07.205	6,10,14-Trimethylpentadecan-2-one		 11205 502-69-2	Liquid $C_{18}H_{36}O$ 268.48	Insoluble Freely soluble	174 (13 hPa) MS 95 %	1.445-1.451 0.834-0.840	Racemate.
07.236	5-Octen-2-one	 (Z)-isomer shown	 11171 22610-86-2	Liquid $C_8H_{14}O$ 126.20	Practically insoluble or insoluble Freely soluble	115 NMR 95 %	1.431-1.437 0.842-0.848	Register name to be changed to (Z)-5-octen-2-one (EFFA, 2010a).
07.239	[R-(E)]-5-Isopropyl-8-methylnona-6,8-dien-2-one		4331 2278-53-7	Liquid $C_{13}H_{22}O$ 194.31	Practically insoluble or insoluble Freely soluble	238 MS 95 %	1.471-1.477 0.846-0.852	
07.262	9-Decen-2-one		4706 35194-30-0	Liquid $C_{10}H_{18}O$ 154	Slightly soluble Soluble	206.3 IR NMR MS 99 %	1.426-1.446 0.834-0.854	
09.304	sec-Heptyl isovalerate		 10806 238757-71-6	Liquid $C_{12}H_{24}O_2$ 200.32	Insoluble Freely soluble	235 NMR 95 %	1.423-1.429 0.867-0.873	Racemate.
09.323	sec-Butyl acetate		 10527 105-46-4	Liquid $C_6H_{12}O_2$ 116.16	Slightly soluble Freely soluble	111 MS 95 %	1.385-1.391 0.867-0.873	Racemate.
09.325	sec-Butyl butyrate		 10528 819-97-6	Liquid $C_8H_{16}O_2$ 144.21	Slightly soluble Freely soluble	152 MS 95 %	1.399-1.405 0.858-0.864	Racemate.
09.328	sec-Butyl formate		 10532 589-40-2	Liquid $C_5H_{10}O_2$ 102.13	Slightly soluble Freely soluble	94 MS 95 %	1.386-1.392 0.877-0.883	Racemate.
09.332	sec-Butyl hexanoate		 10533 820-00-8	Liquid $C_{10}H_{20}O_2$ 172.27	Insoluble Freely soluble	82 (21 hPa) NMR 95 %	1.408-1.414 0.861-0.867	Racemate.
09.386	sec-Hept-4(cis)-enyl acetate		 94088-33-2	Liquid $C_9H_{16}O_2$ 156.22	Insoluble Freely soluble	185 MS 95 %	1.412-1.418 0.854-0.860	Racemate.

Table 1: Specification Summary of the Substances in the Flavouring Group Evaluation 7, Revision 4

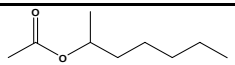
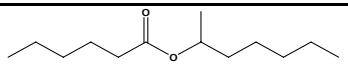
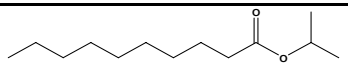
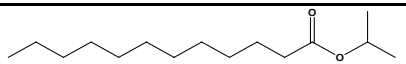
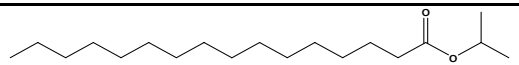
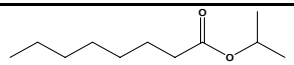
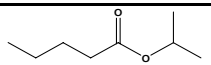
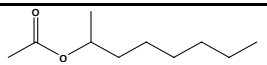
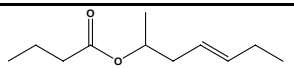
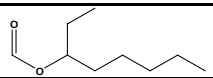
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	Phys.form Mol.formula Mol.weight	Solubility 1) Solubility in ethanol 2)	Boiling point, °C 3) Melting point, °C ID test Assay minimum	Refrac. Index 4) Spec.gravity 5)	Specification comments
09.388	sec-Heptyl acetate		10802 5921-82-4	Liquid $C_9H_{18}O_2$ 158.24	Insoluble Freely soluble	172 MS 95 %	1.406-1.412 0.862-0.868	Racemate.
09.391	sec-Heptyl hexanoate		10805 6624-58-4	Liquid $C_{13}H_{26}O_2$ 214.35	Insoluble Freely soluble	126 (20 hPa) MS 95 %	1.421-1.427 0.851-0.857	Racemate.
09.604	Isopropyl decanoate		10730 2311-59-3	Liquid $C_{13}H_{26}O_2$ 214.35	Insoluble Freely soluble	88 (3 hPa) MS 95 %	1.421-1.427 0.851-0.857	
09.605	Isopropyl dodecanoate		10233-13-3	Liquid $C_{15}H_{30}O_2$ 242.40	Insoluble Freely soluble	105 (1 hPa) MS 95 %	1.427-1.433 0.851-0.857	
09.606	Isopropyl hexadecanoate		10732 142-91-6	Liquid $C_{19}H_{38}O_2$ 298.51	Insoluble Freely soluble	342 13 MS 95 %	1.433-1.439 0.852-0.858	
09.608	Isopropyl octanoate		10731 5458-59-3	Liquid $C_{11}H_{22}O_2$ 186.29	Insoluble Freely soluble	124 (53 hPa) MS 95 %	1.414-1.420 0.853-0.859	
09.609	Isopropyl valerate		18362-97-5	Liquid $C_8H_{16}O_2$ 144.21	Insoluble Freely soluble	165 MS 95 %	1.398-1.404 0.855-0.861	
09.676	sec-Octyl acetate		10799 2051-50-5	Liquid $C_{10}H_{20}O_2$ 172.27	Practically insoluble or insoluble Freely soluble	193 MS 95 %	1.409-1.415 0.857-0.863	Racemate (EFFA, 2010a).
09.880	Hept-4-enyl-2 butyrate	 (E)- isomer shown	233666-01-8	Liquid $C_{11}H_{20}O_2$ 184.28	Practically insoluble or insoluble Freely soluble	224 MS 95 %	1.414-1.420 0.852-0.858	Racemate of Hept-(4Z)-enyl-2 butyrate (EFFA, 2010a). Register name to be changed to (Z)-4-hepten-2-yl butyrate. CASrn in Register to be changed to 94088-12-7 (Z-isomer, R,S not specified).
09.926	Octan-3-yl formate		4009 84434-65-1	Liquid $C_9H_{18}O_2$ 158.24	Practically insoluble or insoluble Freely soluble	71 (9 hPa) IR NMR MS	1.413-1.417 0.865-0.875	Racemate (EFFA, 2010a).

Table 1: Specification Summary of the Substances in the Flavouring Group Evaluation 7, Revision 4

FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	Phys.form Mol.formula Mol.weight	Solubility 1) Solubility in ethanol 2)	Boiling point, °C 3) Melting point, °C ID test Assay minimum	Refrac. Index 4) Spec.gravity 5)	Specification comments
						98 %		

1) Solubility in water, if not otherwise stated.
2) Solubility in 95% ethanol, if not otherwise stated.
3) At 1013.25 hPa, if not otherwise stated.
4) At 20°C, if not otherwise stated.
5) At 25°C, if not otherwise stated.
6) Stereoisomeric composition not specified.

TABLE 2A: SUMMARY OF SAFETY EVALUATION APPLYING THE PROCEDURE (BASED ON INTAKES CALCULATED BY THE MSDI APPROACH)

Table 2a: Summary of Safety Evaluation Applying the Procedure (based on intakes calculated by the MSDI approach)

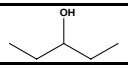
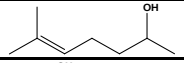
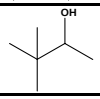
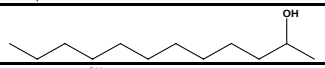
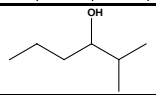
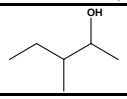
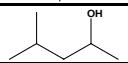
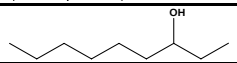
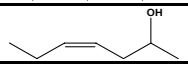
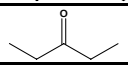
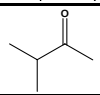
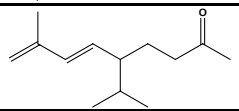
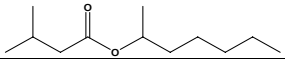
FL-no	EU Register name	Structural formula	MSDI 1) (µg/capita/day)	Class 2) Evaluation procedure path 3)	Outcome on the named compound [4) or 5)]	Outcome on the material of commerce [6), 7), or 8)]	Evaluation remarks
02.077	Pentan-3-ol		0.19	Class I A3: Intake below threshold	4)	6)	
02.124	6-Methylhept-5-en-2-ol		0.0061	Class I A3: Intake below threshold	4)	6)	
02.142	3,3-Dimethylbutan-2-ol		0.24	Class I A3: Intake below threshold	4)	6)	
02.148	Dodecan-2-ol		0.35	Class I A3: Intake below threshold	4)	6)	
02.177	2-Methylhexan-3-ol		0.12	Class I A3: Intake below threshold	4)	6)	
02.182	3-Methylpentan-2-ol		0.12	Class I A3: Intake below threshold	4)	6)	
02.183	4-Methylpentan-2-ol		0.0012	Class I A3: Intake below threshold	4)	6)	
02.190	Nonan-3-ol		0.011	Class I A3: Intake below threshold	4)	6)	
02.255	(Z)-4-Hepten-2-ol		0.03	Class I A3: Intake below threshold	4)	7)	
07.084	Pentan-3-one		0.24	Class I A3: Intake below threshold	4)	6)	
07.178	3-Methylbutan-2-one		0.073	Class I A3: Intake below threshold	4)	6)	
07.239	[R-(E)]-5-Isopropyl-8-methylnona-6,8-dien-2-one		0.24	Class I A3: Intake below threshold	4)	6)	
09.304	sec-Heptyl isovalerate		0.0012	Class I A3: Intake below threshold	4)	6)	

Table 2a: Summary of Safety Evaluation Applying the Procedure (based on intakes calculated by the MSDI approach)

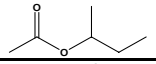
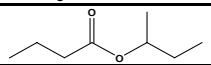
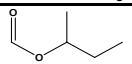
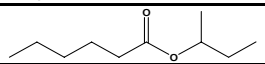
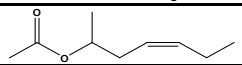
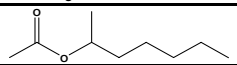
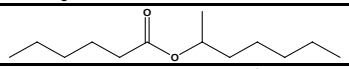
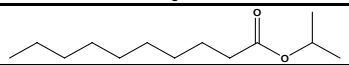
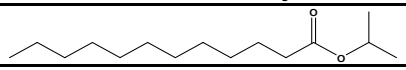
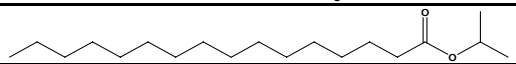
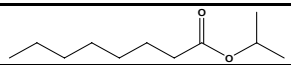
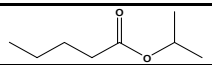
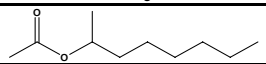
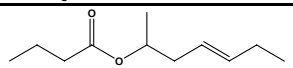
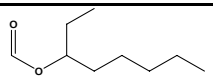
FL-no	EU Register name	Structural formula	MSDI 1) (µg/capita/day)	Class 2) Evaluation procedure path 3)	Outcome on the named compound [4) or 5)]	Outcome on the material of commerce [6), 7), or 8)]	Evaluation remarks
09.323	sec-Butyl acetate		0.0012	Class I A3: Intake below threshold	4)	6)	
09.325	sec-Butyl butyrate		1.3	Class I A3: Intake below threshold	4)	6)	
09.328	sec-Butyl formate		0.12	Class I A3: Intake below threshold	4)	6)	
09.332	sec-Butyl hexanoate		0.024	Class I A3: Intake below threshold	4)	6)	
09.386	sec-Hept-4(cis)-enyl acetate		0.024	Class I A3: Intake below threshold	4)	6)	
09.388	sec-Heptyl acetate		0.12	Class I A3: Intake below threshold	4)	6)	
09.391	sec-Heptyl hexanoate		0.12	Class I A3: Intake below threshold	4)	6)	
09.604	Isopropyl decanoate		0.12	Class I A3: Intake below threshold	4)	6)	
09.605	Isopropyl dodecanoate		0.12	Class I A3: Intake below threshold	4)	6)	
09.606	Isopropyl hexadecanoate		0.012	Class I A3: Intake below threshold	4)	6)	
09.608	Isopropyl octanoate		1.3	Class I A3: Intake below threshold	4)	6)	
09.609	Isopropyl valerate		0.012	Class I A3: Intake below threshold	4)	6)	
09.676	sec-Octyl acetate		0.011	Class I A3: Intake below threshold	4)	6)	
09.880	Hept-4-enyl-2 butyrate	 (E)- isomer shown	0.79	Class I A3: Intake below threshold	4)	6)	
09.926	Octan-3-yl formate		0.24	Class I A3: Intake below threshold	4)	6)	

Table 2a: Summary of Safety Evaluation Applying the Procedure (based on intakes calculated by the MSDI approach)

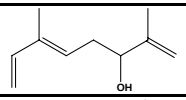
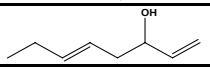
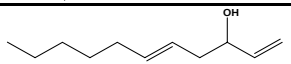
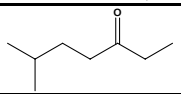
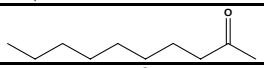
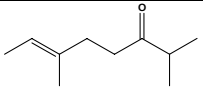
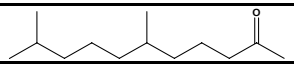
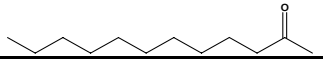
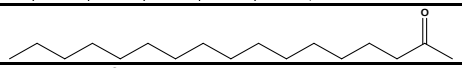
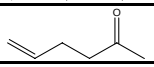
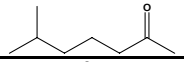
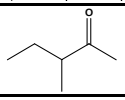
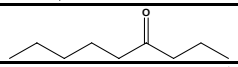
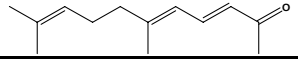
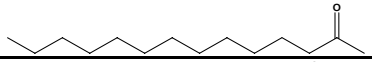
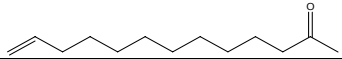
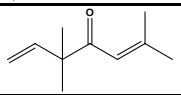
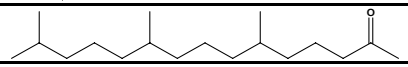
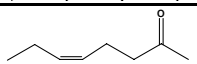
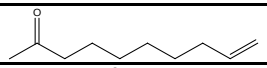
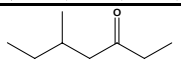
FL-no	EU Register name	Structural formula	MSDI 1) (µg/capita/day)	Class 2) Evaluation procedure path 3)	Outcome on the named compound [4) or 5)]	Outcome on the material of commerce [6), 7), or 8)]	Evaluation remarks
02.145	2,6-Dimethylocta-1,5,7-trien-3-ol		0.0085	Class II A3: Intake below threshold	4)	6)	a)
02.194	Octa-1,5-dien-3-ol		0.061	Class II A3: Intake below threshold	4)	7)	a)
02.211	Undeca-1,5-dien-3-ol		0.061	Class II A3: Intake below threshold	4)	7)	a)
07.072	6-Methylheptan-3-one		0.19	Class II A3: Intake below threshold	4)	6)	
07.150	Decan-2-one		0.52	Class II A3: Intake below threshold	4)	6)	
07.156	2,6-Dimethyloct-6-en-3-one	 (E)- isomer shown	0.0012	Class II A3: Intake below threshold	4)	7)	
07.157	6,10-Dimethylundecan-2-one		0.085	Class II A3: Intake below threshold	4)	6)	
07.158	Dodecan-2-one		0.73	Class II A3: Intake below threshold	4)	6)	
07.160	Heptadecan-2-one		0.12	Class II A3: Intake below threshold	4)	6)	
07.162	Hex-5-en-2-one		0.049	Class II A3: Intake below threshold	4)	6)	
07.181	6-Methylheptan-2-one		0.0012	Class II A3: Intake below threshold	4)	6)	
07.185	3-Methylpentan-2-one		1.2	Class II A3: Intake below threshold	4)	6)	
07.189	Nonan-4-one		0.52	Class II A3: Intake below threshold	4)	6)	
07.198	Pseudo-ionone		0.12	Class II A3: Intake below threshold	4)	6)	a)

Table 2a: Summary of Safety Evaluation Applying the Procedure (based on intakes calculated by the MSDI approach)

FL-no	EU Register name	Structural formula	MSDI 1) (µg/capita/day)	Class 2) Evaluation procedure path 3)	Outcome on the named compound [4) or 5)]	Outcome on the material of commerce [6), 7), or 8)]	Evaluation remarks
07.199	Tetradecan-2-one		0.073	Class II A3: Intake below threshold	4)	6)	
07.201	Tridec-12-en-2-one		0.024	Class II A3: Intake below threshold	4)	6)	
07.204	3,3,6-Trimethylhepta-1,5-dien-4-one		0.012	Class II A3: Intake below threshold	4)	6)	a)
07.205	6,10,14-Trimethylpentadecan-2-one		0.0073	Class II A3: Intake below threshold	4)	6)	
07.236	5-Octen-2-one	 (Z)-isomer shown	0.0097	Class II A3: Intake below threshold	4)	6)	
07.262	9-Decen-2-one		73	Class II A3: Intake below threshold	4)	6)	
07.182	5-Methylheptan-3-one		0.32	Class II B3: Intake below threshold, B4: Adequate NOAEL exists	4)	6)	b)

1) EU MSDI: Amount added to food as flavour in (kg / year) x 10E9 / (0.1 x population in Europe (= 375 x 10E6) x 0.6 x 365) = µg/capita/day.

2) Thresholds of concern: Class I = 1800 µg/person/day, Class II = 540 µg/person/day, Class III = 90 µg/person/day.

3) Procedure path A substances can be predicted to be metabolised to innocuous products. Procedure path B substances cannot.

4) No safety concern based on intake calculated by the MSDI approach of the named compound.

5) Data must be available on the substance or closely related substances to perform a safety evaluation.

6) No safety concern at estimated level of intake of the material of commerce meeting the specification of Table 1 (based on intake calculated by the MSDI approach).

7) Tentatively regarded as presenting no safety concern (based on intake calculated by the MSDI approach) pending further information on the purity of the material of commerce and/or information on stereoisomerism.

8) No conclusion can be drawn due to lack of information on the purity of the material of commerce.

a) Evaluated in FGE.206, genotoxicity concern could be ruled out.

b) NOAEL for neurotoxicity: 82 mg/kg bw/day; Adequate Margin of Safety.

TABLE 2B: EVALUATION STATUS OF HYDROLYSIS PRODUCTS OF CANDIDATE ESTERS

Table 2b: Evaluation Status of Hydrolysis Products of Candidate Esters

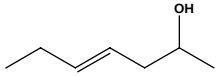
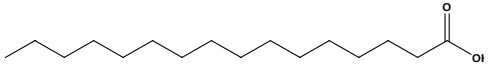
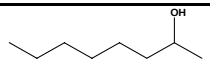
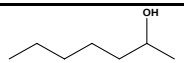
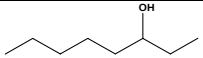
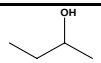
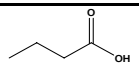
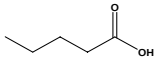
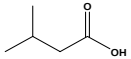
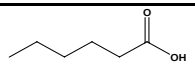
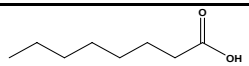
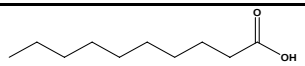
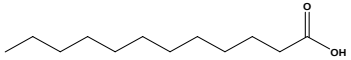
FL-no	EU Register name JECFA no	Structural formula	SCF status 1) JECFA status 2) CoE status 3) EFSA status	Structural class 4) Procedure path (JECFA) 5)	Comments
	4-Hepten-2-ol	 (E)- isomer shown	Not evaluated as flavouring substance		Not in EU-Register.
	Hexadecanoic acid		Not evaluated as flavouring substance		Not in EU-Register.
02.022	Octan-2-ol 289		Category 1 a) Bev.: - Food: 25 Exc.: - Category B b)	Class I A3: Intake below threshold	
02.045	Heptan-2-ol 284		Category 1 a) Bev.: - Food: 25 Exc.: - Category B b)	Class I A3: Intake below threshold	
02.079	Isopropanol 277		Category 1 a)	Class I A3: Intake above threshold, A4: Endogenous	
02.098	Octan-3-ol 291		Category 2 a)	Class I A3: Intake below threshold	
02.121	Butan-2-ol		Category 1 a)	No evaluation	
08.001	Formic acid 79		Category 1 a) Deleted b)	Class I A3: Intake below threshold	
08.002	Acetic acid 81		Category 1 a) Category A b)	Class I A3: Intake above threshold, A4: Endogenous	
08.005	Butyric acid 87		Category 1 a) Category A b)	Class I A3: Intake above threshold, A4: Endogenous	

Table 2b: Evaluation Status of Hydrolysis Products of Candidate Esters

FL-no	EU Register name JECFA no	Structural formula	SCF status 1) JECFA status 2) CoE status 3) EFSA status	Structural class 4) Procedure path (JECFA) 5)	Comments
08.007	Valeric acid 90		Category 1 a) Category A b)	Class I A3: Intake below threshold	
08.008	3-Methylbutyric acid 259		Category 1 a) Category A b)	Class I A3: Intake below threshold	
08.009	Hexanoic acid 93		Category 1 a) Category A b)	Class I A3: Intake above threshold, A4: Endogenous	
08.010	Octanoic acid 99		Category 1 a) Category A b)	Class I A3: Intake above threshold, A4: Endogenous	
08.011	Decanoic acid 105		Category 1 a) Category A b)	Class I A3: Intake below threshold	
08.012	Dodecanoic acid 111		Category 1 a) Category A b)	Class I A3: Intake below threshold	

1) Category 1: Considered safe in use Category 2: Temporarily considered safe in use Category 3: Insufficient data to provide assurance of safety in use Category 4): Not acceptable due to evidence of toxicity.

2) No safety concern at estimated levels of intake.

3) Category A: Flavouring substance, which may be used in foodstuffs Category B: Flavouring substance which can be used provisionally in foodstuffs.

4) Threshold of concern: Class I = 1800 µg/person/day, Class II = 540 µg/person/day, Class III = 90 µg/person/day.

5) Procedure path A substances can be predicted to be metabolised to innocuous products. Procedure path B substances cannot.

a) (SCF, 1995).

b) (CoE, 1992).

ND: Not detected.

TABLE 3: SUPPORTING SUBSTANCES SUMMARY

Table 3: Supporting Substances Summary

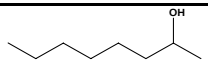
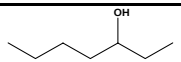
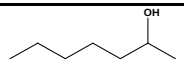
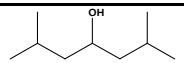
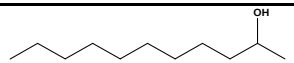
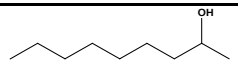
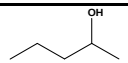
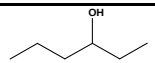
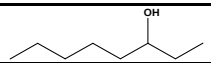
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	JECFA no Specification available	MSDI (EU) 1) (µg/capita/day)	SCF status 2) JECFA status 3) CoE status 4)	Comments
02.022	Octan-2-ol		2801 71 123-96-6	289 JECFA specification (JECFA, 1998b)	11	Category 1 a) Bev.: - Food: 25 Exc.: - Category B b)	JECFA evaluated 2-octanol (CASrn as in Register). (R)- or (S)-enantiomer not specified by CASrn in Register.
02.044	Heptan-3-ol		3547 544 589-82-2	286 JECFA specification (JECFA, 1998b)	0.12	Category 2 a) Bev.: - Food: 25 Exc.: - Category B b)	JECFA evaluated 3-heptanol (CASrn as in Register). (R)- or (S)-enantiomer not specified by CASrn in Register.
02.045	Heptan-2-ol		3288 554 543-49-7	284 JECFA specification (JECFA, 1998b)	6.8	Category 1 a) Bev.: - Food: 25 Exc.: - Category B b)	JECFA evaluated 2-heptanol (CASrn as in Register). (R)- or (S)-enantiomer not specified by CASrn in Register.
02.079	Isopropanol		2929 67-63-0	277 JECFA specification (JECFA, 1998b)	84000	Category 1 a)	
02.081	2,6-Dimethylheptan-4-ol		3140 11719 108-82-7	303 JECFA specification (JECFA, 1998b)	ND	Category 2 a)	
02.086	Undecan-2-ol		3246 11826 1653-30-1	297 JECFA specification (JECFA, 1998b)	0.24	Category 1 a)	JECFA evaluated 2-undecanol (CASrn as in Register). (R)- or (S)-enantiomer not specified by CASrn in Register.
02.087	Nonan-2-ol		3315 11803 628-99-9	293 JECFA specification (JECFA, 1998b)	0.61	Category 1 a)	JECFA evaluated 2-nonanol (CASrn as in Register). (R)- or (S)-enantiomer not specified by CASrn in Register.
02.088	Pentan-2-ol		3316 11696 6032-29-7	280 JECFA specification (JECFA, 1998b)	5.4	Category 1 a)	JECFA evaluated 2-pentanol (CASrn as in Register). (R)- or (S)-enantiomer not specified by CASrn in Register.
02.089	Hexan-3-ol		3351 11775 623-37-0	282 JECFA specification (JECFA, 1998b)	11	Category 2 a)	JECFA evaluated 3-hexanol (CASrn as in Register). (R)- or (S)-enantiomer not specified by CASrn in Register.
02.098	Octan-3-ol		3581 11715	291 JECFA specification (JECFA,	4.7	Category 2 a)	JECFA evaluated 3-octanol (CASrn as in

Table 3: Supporting Substances Summary

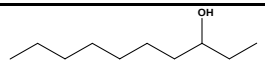
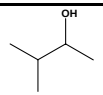
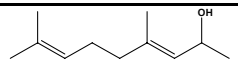
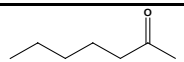
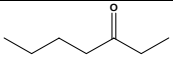
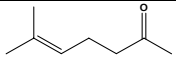
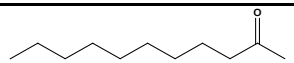
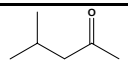
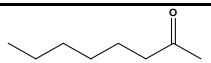
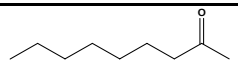
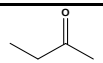
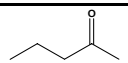
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	JECFA no Specification available	MSDI (EU) 1) (µg/capita/day)	SCF status 2) JECFA status 3) CoE status 4)	Comments
			589-98-0	1998b)			Register). (R)- or (S)-enantiomer not specified by CASrn in Register.
02.103	Decan-3-ol		3605 10194 1565-81-7	295 JECFA specification (JECFA, 1998b)	ND	Category 2 a)	JECFA evaluated 3-decanol (CASrn as in Register). (R)- or (S)-enantiomer not specified by CASrn in Register.
02.111	3-Methylbutan-2-ol		3703 598-75-4	300 JECFA specification (JECFA, 2000d)	0.49	Category 2 a)	JECFA evaluated 3-methyl-2-butanol (CASrn as in Register). (R)- or (S)- enantiomer not specified by CASrn in Register.
02.252	4,8-Dimethyl-3,7-nonadien-2-ol		4102 67845-50-5	1841 JECFA specification (JECFA, 2009b).	3.0		
07.002	Heptan-2-one		2544 136 110-43-0	283 JECFA specification (JECFA, 1998b)	96	Category 1 a) Category A b)	
07.003	Heptan-3-one		2545 137 106-35-4	285 JECFA specification (JECFA, 1998b)	3.3	Category 2 a) Category B b)	
07.015	6-Methylhept-5-en-2-one		2707 149 110-93-0	1120 JECFA specification (JECFA, 2002d).	100	 Category B b)	
07.016	Undecan-2-one		3093 150 112-12-9	296 JECFA specification (JECFA, 1998b)	330	Category 1 a) Category A b)	
07.017	4-Methylpentan-2-one		2731 151 108-10-1	301 JECFA specification (JECFA, 1998b)	6.1	 Category B b)	
07.019	Octan-2-one		2802 153 111-13-7	288 JECFA specification (JECFA, 1998b)	93	Category 1 a) Category A b)	
07.020	Nonan-2-one		2785 154 821-55-6	292 JECFA specification (JECFA, 1998b)	320	Category 1 a) Category A b)	
07.050	Acetone		3326 737 67-64-1	139 JECFA specification (JECFA, 1998b)	6100	Category 1 a) Category A b)	
07.053	Butan-2-one		2170 753 78-93-3	278 JECFA specification (JECFA, 1998b)	96	Category 1 a) Category A b)	
07.054	Pentan-2-one		2842 754 107-87-9	279 JECFA specification (JECFA, 1998b)	120	Category 1 a) Category A b)	

Table 3: Supporting Substances Summary

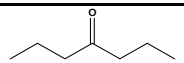
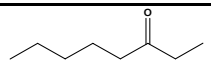
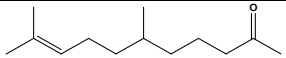
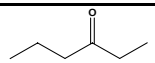
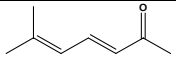
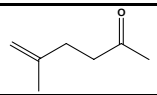
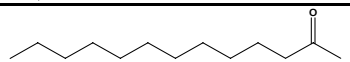
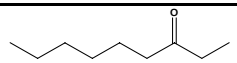
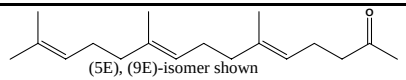
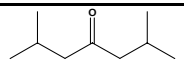
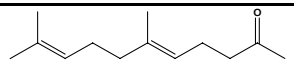
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	JECFA no Specification available	MSDI (EU) 1) (µg/capita/day)	SCF status 2) JECFA status 3) CoE status 4)	Comments
07.058	Heptan-4-one		2546 2034 123-19-3	287 JECFA specification (JECFA, 1998b)	1.9	Category 2 a) Category B b)	
07.062	Octan-3-one		2803 2042 106-68-3	290 JECFA specification (JECFA, 1998b)	2.8	Category 2 a) Category B b)	
07.069	Tetrahydro-pseudo-ionone		3059 2053 4433-36-7	1121 JECFA specification (JECFA, 2002d).	0.012	 Category B b)	JECFA evaluated 3,4,5,6-tetrahydropseudoionone (CASrn as in Register). CASrn refers to the racemate.
07.096	Hexan-3-one		3290 11097 589-38-8	281 JECFA specification (JECFA, 1998b)	0.37	Category 2 a)	
07.099	6-Methylhepta-3,5-dien-2-one		3363 11143 1604-28-0	1134 JECFA specification (JECFA, 2002d).	13		
07.100	5-Methylhex-5-en-2-one		3365 11150 3240-09-3	1119 JECFA specification (JECFA, 2002d).	0.24		
07.103	Tridecan-2-one		3388 11194 593-08-8	298 JECFA specification (JECFA, 2000d)	62	Category 1 a)	
07.113	Nonan-3-one		3440 11160 925-78-0	294 JECFA specification (JECFA, 1998b)	0.12	Category 2 a)	
07.114	6,10,14-Trimethylpentadeca-5,9,13-trien-2-one	 (5E), (9E)-isomer shown	3442 11206 762-29-8	1123 JECFA specification (JECFA, 2002d).	0.085		JECFA evaluated 2,6,10-trimethyl-2,6,10-pentadecatrien-14-one (CASrn as in Register). (R)- or (S)- enantiomer not specified by CASrn in Register.
07.122	2,6-Dimethylheptan-4-one		3537 11914 108-83-8	302 JECFA specification (JECFA, 1998b)	0.18		
07.123	Geranylacetone		3542 11088 3796-70-1	1122 JECFA specification (JECFA, 2002d).	41		JECFA evaluated 6,10-dimethyl-5,9-undecadien-2-one (CASrn as in Register). (R)- or (S)- enantiomer not specified by CASrn in Register.

Table 3: Supporting Substances Summary

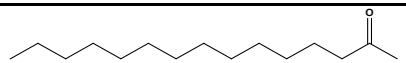
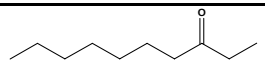
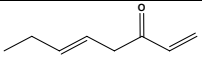
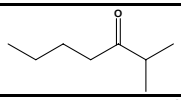
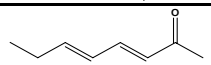
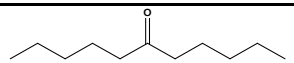
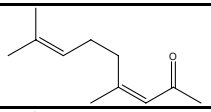
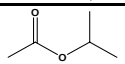
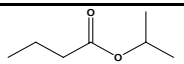
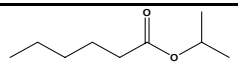
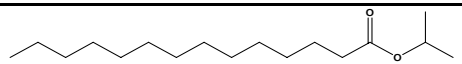
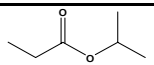
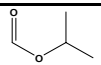
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	JECFA no Specification available	MSDI (EU) 1) (µg/capita/day)	SCF status 2) JECFA status 3) CoE status 4)	Comments
07.137	Pentadecan-2-one		3724 11808 2345-28-0	299 JECFA specification (JECFA, 2000d)	18	Category 1 a)	
07.151	Decan-3-one		3966 11056 928-80-3	1118 JECFA specification (JECFA, 2002d).	3.0		
07.190	Octa-1,5-dien-3-one		4405 65213-86-7	1848 JECFA specification (JECFA, 2009b).	0.061		
07.240	2-Methylheptan-3-one		4000 13019-20-0	1156 JECFA specification (JECFA, 2002d).	3.0		
07.247	(E,E)-3,5-Octadien-2-one		4008 30086-02-3	1139 JECFA specification (JECFA, 2002d).	3.0		JECFA evaluated (E,E)-3,5-Octadien-2-one (CASrn as in Register). CASrn in Register to be verified.
07.249	Undecan-6-one		4022 927-49-1	1155 JECFA specification (JECFA, 2002d).	3.0		
07.256	(3Z)-4,8-Dimethyl-3,7-nonadiene-2-one		3969 817-88-9	1137 JECFA specification (JECFA, 2002d).	6.1		
09.003	Isopropyl acetate		2926 193 108-21-4	305 JECFA specification (JECFA, 1998b)	35	Category A b)	No ADI allocated (JECFA, 1980a).
09.041	Isopropyl butyrate		2935 267 638-11-9	307 JECFA specification (JECFA, 1998b)	6.0	Category A b)	
09.062	Isopropyl hexanoate		2950 312 2311-46-8	308 JECFA specification (JECFA, 2001c)	3.2	Category A b)	
09.105	Isopropyl tetradecanoate		3556 386 110-27-0	311 JECFA specification (JECFA, 2000d)	19	Category B b)	
09.123	Isopropyl propionate		2959 404 637-78-5	306 JECFA specification (JECFA, 2001c)	0.012	Category A b)	
09.165	Isopropyl formate		2944 503 625-55-8	304 JECFA specification (JECFA, 2001c)	0.45	Category A b)	

Table 3: Supporting Substances Summary

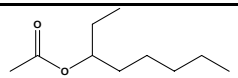
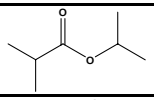
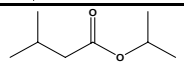
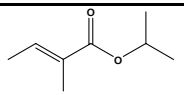
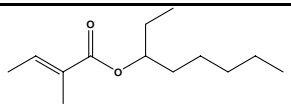
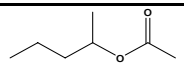
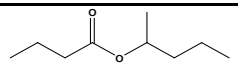
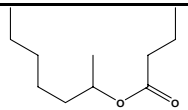
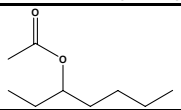
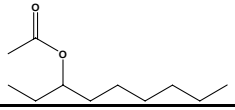
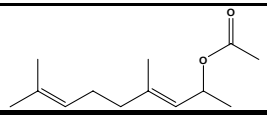
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	JECFA no Specification available	MSDI (EU) 1) (µg/capita/day)	SCF status 2) JECFA status 3) CoE status 4)	Comments
09.254	3-Octyl acetate		3583 2347 4864-61-3	313 JECFA specification (JECFA, 1998b)	0.61	Category B b)	JECFA evaluated 3-octyl acetate (CASrn as in Register). (R)- or (S)-enantiomer not specified by CASrn in Register.
09.415	Isopropyl isobutyrate		2937 290 617-50-5	309 JECFA specification (JECFA, 1998b)	0.49	Category A b)	
09.450	Isopropyl isovalerate		2961 445 32665-23-9	310 JECFA specification (JECFA, 2002d)	0.24	Category B b)	
09.513	Isopropyl 2-methylcrotonate		3229 10733 1733-25-1	312 JECFA specification (JECFA, 1998b)	0.012		JECFA evaluated isopropyl tiglate (CASrn 6284-46-4). CASrn in Register refers to (E)-isomer.
09.539	Oct-3-yl 2-methylcrotonate		3676 94133-92-3	448 JECFA specification (JECFA, 2001c)	0.012		JECFA evaluated 1-ethylhexyl tiglate (CASrn as in Register). (R)- or (S)- enantiomer not specified by CASrn in Register.
09.657	1-Methylbutyl acetate		4012 10761 626-38-0	1146 JECFA specification (JECFA, 2002d).	2.9		JECFA evaluated 2-pentyl acetate (CASrn as in Register). (R)- or (S)-enantiomer not specified by CASrn in Register.
09.658	1-Methylbutyl butyrate		3893 10763 60415-61-4	1142 JECFA specification (JECFA, 2002d).	0.47		JECFA evaluated 2-pentyl buturate (CASrn as in Register). CASrn refers to the racemate.
09.923	Hept-2-yl butyrate		3981 39026-94-3	1144 JECFA specification (JECFA, 2002d).	3.0		
09.924	(+/-)-3-Heptyl acetate		3980 5921-83-5	1143 JECFA specification (JECFA, 2002d).	3.0		
09.925	Nonan-3-yl acetate		4007 60826-15-5	1145 JECFA specification (JECFA, 2002d).	3.0		

Table 3: Supporting Substances Summary

FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	JECFA no Specification available	MSDI (EU) 1) (µg/capita/day)	SCF status 2) JECFA status 3) CoE status 4)	Comments
09.936	4,8-Dimethyl-3,7-nonadien-2-yl acetate		4103 91418-25-6	1847 JECFA specification (JECFA, 2009b).	3.0		

1) EU MSDI: Amount added to food as flavouring substance in (kg / year) x 10E9 / (0.1 x population in Europe (= 375 x 10E6) x 0.6 x 365) = µg/capita/day.

2) Category 1: Considered safe in use, Category 2: Temporarily considered safe in use, Category 3: Insufficient data to provide assurance of safety in use, Category 4: Not acceptable due to evidence of toxicity.

3) No safety concern at estimated levels of intake.

4) Category A: Flavouring substance, which may be used in foodstuffs, Category B: Flavouring substance which can be used provisionally in foodstuffs.

a) (SCF, 1995).

b) (CoE, 1992).

ND) No intake data reported.

ANNEX I: PROCEDURE FOR THE SAFETY EVALUATION

The approach for a safety evaluation of chemically defined flavouring substances as referred to in Commission Regulation (EC) No 1565/2000 (EC, 2000a), named the "Procedure", is shown in schematic form in Figure I.1. The Procedure is based on the Opinion of the Scientific Committee on Food expressed on 2 December 1999 (SCF, 1999a), which is derived from the evaluation Procedure developed by the Joint FAO/WHO Expert Committee on Food Additives at its 44th, 46th and 49th meetings (JECFA, 1995; JECFA, 1996a; JECFA, 1997a; JECFA, 1999b).

The Procedure is a stepwise approach that integrates information on intake from current uses, structure-activity relationships, metabolism and, when needed, toxicity. One of the key elements in the Procedure is the subdivision of flavourings into three structural classes (I, II, III) for which thresholds of concern (human exposure thresholds) have been specified. Exposures below these thresholds are not considered to present a safety concern.

Class I contains flavourings that have simple chemical structures and efficient modes of metabolism, which would suggest a low order of oral toxicity. Class II contains flavourings that have structural features that are less innocuous, but are not suggestive of toxicity. Class III comprises flavourings that have structural features that permit no strong initial presumption of safety, or may even suggest significant toxicity (Cramer et al., 1978). The thresholds of concern for these structural classes of 1800, 540 or 90 µg/person/day, respectively, are derived from a large database containing data on subchronic and chronic animal studies (JECFA, 1996a).

In Step 1 of the Procedure, the flavourings are assigned to one of the structural classes. The further steps address the following questions:

- can the flavourings be predicted to be metabolised to innocuous products[8] (Step 2)?
- do their exposures exceed the threshold of concern for the structural class (Step A3 and B3)?
- are the flavourings or their metabolites endogenous[9] (Step A4)?
- does a NOAEL exist on the flavourings or on structurally related substances (Step A5 and B4)?

In addition to the data provided for the flavouring substances to be evaluated (candidate substances), toxicological background information available for compounds structurally related to the candidate substances is considered (supporting substances), in order to assure that these data are consistent with the results obtained after application of the Procedure.

The Procedure is not to be applied to flavourings with existing unresolved problems of toxicity. Therefore, the right is reserved to use alternative approaches if data on specific flavourings warranted such actions.

[8] "Innocuous metabolic products": Products that are known or readily predicted to be harmless to humans at the estimated intakes of the flavouring agent" (JECFA, 1997a).

[9] "Endogenous substances": Intermediary metabolites normally present in human tissues and fluids, whether free or conjugated; hormones and other substances with biochemical or physiological regulatory functions are not included (JECFA, 1997a).

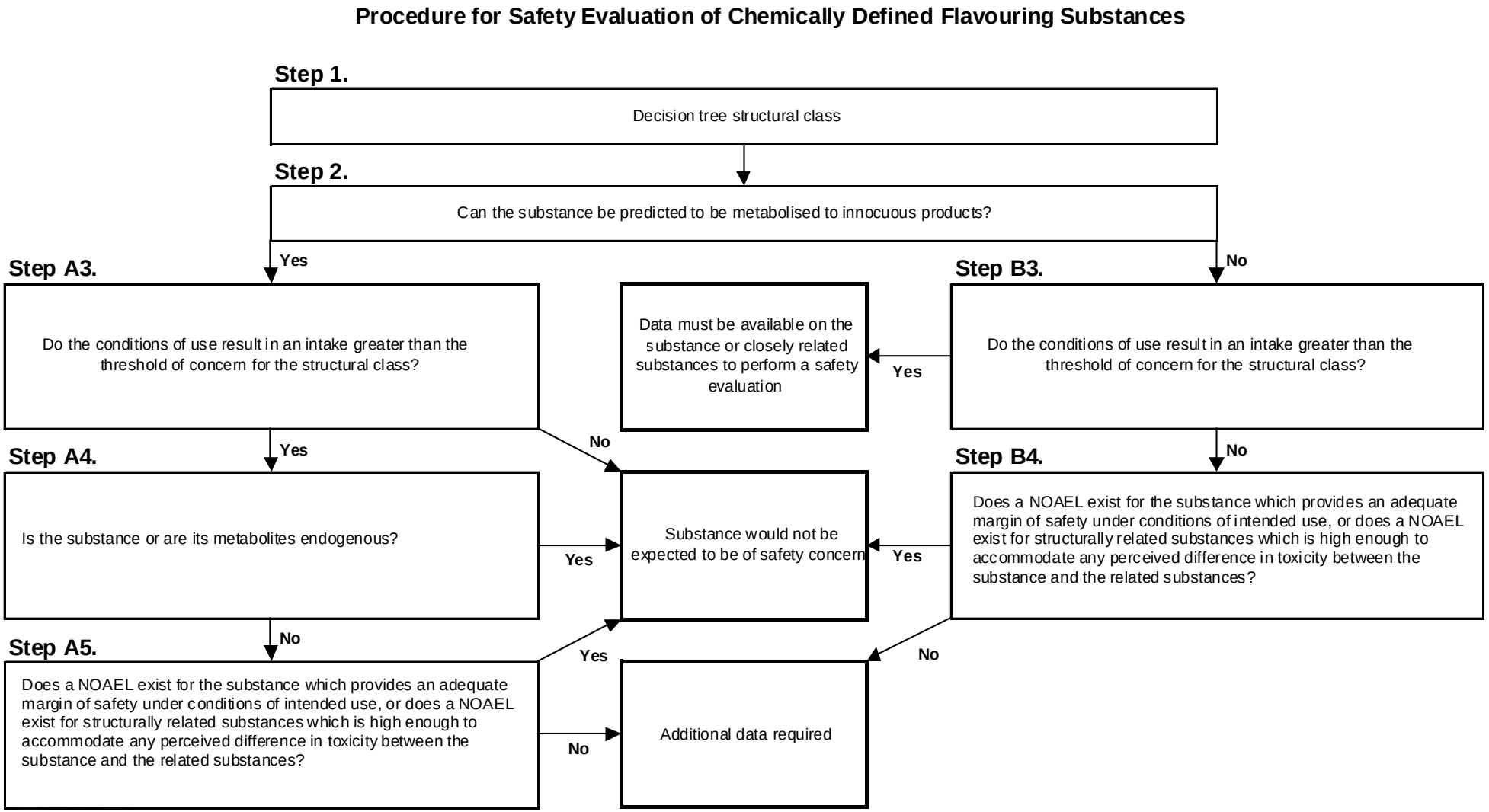


Figure I.1 *Procedure for Safety Evaluation of Chemically Defined Flavouring Substances*

ANNEX II: USE LEVELS / MTAMDI

II.1 Normal and Maximum Use Levels

For each of the 18 Food categories (Table II.1.1) in which the candidate substances are used, Flavour Industry reports a "normal use level" and a "maximum use level" (EC, 2000a). According to the Industry the "normal use" is defined as the average of reported usages and "maximum use" is defined as the 95th percentile of reported usages (EFFA, 2002i). The normal and maximum use levels in different food categories have been extrapolated from figures derived from 12 model flavouring substances (EFFA, 2004e).

Table II.1.1 Food categories according to Commission Regulation (EC) No 1565/2000 (EC, 2000a)

Food category	Description
01.0	Dairy products, excluding products of category 02.0
02.0	Fats and oils, and fat emulsions (type water-in-oil)
03.0	Edible ices, including sherbet and sorbet
04.1	Processed fruit
04.2	Processed vegetables (incl. mushrooms & fungi, roots & tubers, pulses and legumes), and nuts & seeds
05.0	Confectionery
06.0	Cereals and cereal products, incl. flours & starches from roots & tubers, pulses & legumes, excluding bakery
07.0	Bakery wares
08.0	Meat and meat products, including poultry and game
09.0	Fish and fish products, including molluscs, crustaceans and echinoderms
10.0	Eggs and egg products
11.0	Sweeteners, including honey
12.0	Salts, spices, soups, sauces, salads, protein products, etc.
13.0	Foodstuffs intended for particular nutritional uses
14.1	Non-alcoholic ("soft") beverages, excl. dairy products
14.2	Alcoholic beverages, incl. alcohol-free and low-alcoholic counterparts
15.0	Ready-to-eat savouries
16.0	Composite foods (e.g. casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01.0 - 15.0

The "normal and maximum use levels" are provided by Industry for all 49 candidate substances in the present flavouring group (Table II.1.2).

Table II.1.2 Normal and Maximum use levels (mg/kg) for the candidate substances in FGE.07Rev4 (EFFA, 2002b; EFFA, 2002f; EFFA, 2007a; EFFA, 2007b; EFFA, 2007k; Flavour Industry, 2006p; Flavour Industry, 2009m).

FL-no	Food Categories Normal use levels (mg/kg) Maximum use levels (mg/kg)																	
	01.0	02.0	03.0	04.1	04.2	05.0	06.0	07.0	08.0	09.0	10.0	11.0	12.0	13.0	14.1	14.2	15.0	16.0
02.077	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
02.124	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
02.142	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
02.145	7 35	8 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
02.148	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
02.177	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
02.182	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
02.183	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
02.190	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
02.194	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25

Table II.1.2 Normal and Maximum use levels (mg/kg) for the candidate substances in FGE.07Rev4 (EFFA, 2002b; EFFA, 2002f; EFFA, 2007a; EFFA, 2007b; EFFA, 2007k; Flavour Industry, 2006p; Flavour Industry, 2009m).

FL-no	Food Categories																	
	Normal use levels (mg/kg) Maximum use levels (mg/kg)																	
	01.0	02.0	03.0	04.1	04.2	05.0	06.0	07.0	08.0	09.0	10.0	11.0	12.0	13.0	14.1	14.2	15.0	16.0
02.211	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
02.255	5 20	- -	10 50	- -	- -	10 60	- -	10 60	- -	- -	- -	- -	- -	5 20	2 10	10 40	- -	- -
07.072	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.084	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.150	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.156	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	- -	3 15	2 10	4 20	5 25	2 10
07.157	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	5 25	2 10	4 20	- -	2 10
07.158	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.160	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.162	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.178	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.181	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.182	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.185	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.189	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.198	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.199	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.201	3 15	2 10	3 10	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.204	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.205	3 15	2 10	3 15	2 10	- -	- -	4 20	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	- -	5 25	2 10
07.236	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.239	3 15	2 10	3 15	2 10	- -	4 20	2 10	5 25	1 5	1 5	- -	- -	2 10	3 15	2 10	4 20	5 25	2 10
07.262	10 30	- -	5 15	10 30	10 30	30 150	- -	- -	- -	- -	- -	- -	- -	10 50	5 25	10 50	- -	30 150
09.304	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
09.323	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
09.325	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
09.328	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	2 25
09.332	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
09.386	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
09.388	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
09.391	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
09.604	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
09.605	7 35	5 25	10 50	7 35	- -	10 50	5 25	10 50	2 10	2 10	- -	- -	5 25	10 50	5 25	10 50	20 100	5 25
09.606	7	5	10	7	-	10	5	10	2	2	-	-	5	10	5	10	20	5

Table II.1.2 Normal and Maximum use levels (mg/kg) for the candidate substances in FGE.07Rev4 (EFFA, 2002b; EFFA, 2002f; EFFA, 2007a; EFFA, 2007b; EFFA, 2007k; Flavour Industry, 2006p; Flavour Industry, 2009m).

FL-no	Food Categories																	
	Normal use levels (mg/kg) Maximum use levels (mg/kg)																	
	01.0	02.0	03.0	04.1	04.2	05.0	06.0	07.0	08.0	09.0	10.0	11.0	12.0	13.0	14.1	14.2	15.0	16.0
	35	25	50	35	-	50	25	50	10	10	-	-	25	50	25	50	100	25
09.608	7	5	10	7	-	10	5	10	2	-	-	-	5	10	5	10	20	5
	35	25	50	35	-	50	25	50	10	-	-	-	25	50	25	50	100	25
09.609	7	5	10	7	-	10	5	10	2	2	-	-	5	10	5	10	-	5
	35	25	50	35	-	50	25	50	10	10	-	-	25	50	25	50	-	25
09.676	7	5	10	7	-	10	5	10	2	2	-	-	5	10	5	10	20	5
	35	25	50	35	-	50	25	50	10	10	-	-	25	50	25	50	100	25
09.880	7	5	10	7	-	10	5	10	2	2	-	-	5	10	5	10	20	5
	35	25	50	35	-	50	25	50	10	10	-	-	25	50	25	50	100	25
09.926	7	5	10	7	-	10	5	10	2	2	-	-	5	10	5	10	20	5
	35	25	50	35	-	50	25	50	10	10	-	-	25	50	25	50	100	25

II.2 mTAMDI Calculations

The method for calculation of modified Theoretical Added Maximum Daily Intake (mTAMDI) values is based on the approach used by SCF up to 1995 (SCF, 1995). The assumption is that a person may consume the amount of flavourable foods and beverages listed in Table II.2.1. These consumption estimates are then multiplied by the reported use levels in the different food categories and summed up.

Table II.2.1 Estimated amount of flavourable foods, beverages, and exceptions assumed to be consumed per person per day (SCF, 1995)

Class of product category	Intake estimate (g/day)
Beverages (non-alcoholic)	324.0
Foods	133.4
Exception a: Candy, confectionery	27.0
Exception b: Condiments, seasonings	20.0
Exception c: Alcoholic beverages	20.0
Exception d: Soups, savouries	20.0
Exception e: Others, e.g. chewing gum	e.g. 2.0 (chewing gum)

The mTAMDI calculations are based on the normal use levels reported by Industry. The seven food categories used in the SCF TAMDI approach (SCF, 1995) correspond to the 18 food categories as outlined in Commission Regulation (EC) No 1565/2000 (EC, 2000a) and reported by the Flavour Industry in the following way (see Table II.2.2):

- Beverages (SCF, 1995) correspond to food category 14.1 (EC, 2000a)
- Foods (SCF, 1995) correspond to the food categories 1, 2, 3, 4.1, 4.2, 6, 7, 8, 9, 10, 13, and/or 16 (EC, 2000a)
- Exception a (SCF, 1995) corresponds to food category 5 and 11 (EC, 2000a)
- Exception b (SCF, 1995) corresponds to food category 15 (EC, 2000a)
- Exception c (SCF, 1995) corresponds to food category 14.2 (EC, 2000a)
- Exception d (SCF, 1995) corresponds to food category 12 (EC, 2000a)

- Exception e (SCF, 1995) corresponds to others, e.g. chewing gum.

Table II.2.2 Distribution of the 18 food categories listed in Commission Regulation (EC) No 1565/2000 (EC, 2000a) into the seven SCF food categories used for TAMDI calculation (SCF, 1995)

	Food categories according to Commission Regulation (EC) No1565/2000	Distribution of the seven SCF food categories		
Key	Food category	Food	Beverages	Exceptions
01.0	Dairy products, excluding products of category 02.0	Food		
02.0	Fats and oils, and fat emulsions (type water-in-oil)	Food		
03.0	Edible ices, including sherbet and sorbet	Food		
04.1	Processed fruit	Food		
04.2	Processed vegetables (incl. mushrooms & fungi, roots & tubers, pulses and legumes), and nuts & seeds	Food		
05.0	Confectionery			Exception a
06.0	Cereals and cereal products, incl. flours & starches from roots & tubers, pulses & legumes, excluding bakery	Food		
07.0	Bakery wares	Food		
08.0	Meat and meat products, including poultry and game	Food		
09.0	Fish and fish products, including molluscs, crustaceans and echinoderms	Food		
10.0	Eggs and egg products	Food		
11.0	Sweeteners, including honey			Exception a
12.0	Salts, spices, soups, sauces, salads, protein products, etc.			Exception d
13.0	Foodstuffs intended for particular nutritional uses	Food		
14.1	Non-alcoholic ("soft") beverages, excl. dairy products		Beverages	
14.2	Alcoholic beverages, incl. alcohol-free and low-alcoholic counterparts			Exception c
15.0	Ready-to-eat savouries			Exception b
16.0	Composite foods (e.g. casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01.0 - 15.0	Food		

The mTAMDI values (see Table II.2.3) are presented for each of the 49 flavouring substances in the present flavouring group, for which Industry has provided use and use levels (EFFA, 2002b; EFFA, 2002f; EFFA, 2007a; EFFA, 2007b; EFFA, 2007k; Flavour Industry, 2006p; Flavour Industry, 2009m). The mTAMDI values are only given for highest reported normal use levels (see Table II.2.3 and II.2.4).

Table II.2.3 Estimated intakes based on the mTAMDI approach

FL-no	EU Register name	mTAMDI (µg/person/day)	Structural class	Threshold of concern (µg/person/day)
02.077	Pentan-3-ol	3900	Class I	1800
02.124	6-Methylhept-5-en-2-ol	3900	Class I	1800
02.142	3,3-Dimethylbutan-2-ol	3900	Class I	1800
02.148	Dodecan-2-ol	3900	Class I	1800
02.177	2-Methylhexan-3-ol	3900	Class I	1800
02.182	3-Methylpentan-2-ol	3900	Class I	1800
02.183	4-Methylpentan-2-ol	3900	Class I	1800
02.190	Nonan-3-ol	3900	Class I	1800
02.255	(Z)-4-Hepten-2-ol	2500	Class I	1800
07.084	Pentan-3-one	1600	Class I	1800
07.178	3-Methylbutan-2-one	1600	Class I	1800
07.239	[R-(E)]-5-Isopropyl-8-methylnona-6,8-dien-2-one	1600	Class I	1800
09.304	sec-Heptyl isovalerate	3900	Class I	1800
09.323	sec-Butyl acetate	3900	Class I	1800
09.325	sec-Butyl butyrate	3900	Class I	1800
09.328	sec-Butyl formate	3900	Class I	1800
09.332	sec-Butyl hexanoate	3900	Class I	1800
09.386	sec-Hept-4(cis)-enyl acetate	3900	Class I	1800
09.388	sec-Heptyl acetate	3900	Class I	1800
09.391	sec-Heptyl hexanoate	3900	Class I	1800
09.604	Isopropyl decanoate	3900	Class I	1800
09.605	Isopropyl dodecanoate	3900	Class I	1800
09.606	Isopropyl hexadecanoate	3900	Class I	1800
09.608	Isopropyl octanoate	3900	Class I	1800
09.609	Isopropyl valerate	3500	Class I	1800
09.676	sec-Octyl acetate	3900	Class I	1800
09.880	Hept-4-enyl-2 butyrate	3900	Class I	1800
09.926	Octan-3-yl formate	3900	Class I	1800

Table II.2.3 Estimated intakes based on the mTAMDI approach

FL-no	EU Register name	mTAMDI (µg/person/day)	Structural class	Threshold of concern (µg/person/day)
02.145	2,6-Dimethylocta-1,5,7-trien-3-ol	3900	Class II	540
02.194	Octa-1,5-dien-3-ol	3900	Class II	540
02.211	Undeca-1,5-dien-3-ol	3900	Class II	540
07.072	6-Methylheptan-3-one	1600	Class II	540
07.150	Decan-2-one	1600	Class II	540
07.156	2,6-Dimethyloct-6-en-3-one	1600	Class II	540
07.157	6,10-Dimethylundecan-2-one	1500	Class II	540
07.158	Dodecan-2-one	1600	Class II	540
07.160	Heptadecan-2-one	1600	Class II	540
07.162	Hex-5-en-2-one	1600	Class II	540
07.181	6-Methylheptan-2-one	1600	Class II	540
07.185	3-Methylpentan-2-one	1600	Class II	540
07.189	Nonan-4-one	1600	Class II	540
07.198	Pseudo-ionone	1600	Class II	540
07.199	Tetradecan-2-one	1600	Class II	540
07.201	Tridec-12-en-2-one	1600	Class II	540
07.204	3,3,6-Trimethylhepta-1,5-dien-4-one	1600	Class II	540
07.205	6,10,14-Trimethylpentadecan-2-one	1500	Class II	540
07.236	5-Octen-2-one	1600	Class II	540
07.262	9-Decen-2-one	6600	Class II	540
07.182	5-Methylheptan-3-one	1600	Class II	540

ANNEX III: METABOLISM

III.1. General information

The present flavouring group evaluation consists of 49 candidate substances of which seven are saturated aliphatic acyclic secondary alcohols [FL-no: 02.077, 02.142, 02.148, 02.177, 02.182, 02.183 and 02.190]; five are unsaturated aliphatic secondary alcohols [FL-no: 02.124, 02.145, 02.194, 02.211 and 02.255] of which three contain a terminal double bond [FL-no: 02.145, 02.194 and 02.211]; 13 are saturated aliphatic ketones [FL-no: 07.072, 07.084, 07.150, 07.157, 07.158, 07.160, 07.178, 07.181, 07.182, 07.185, 07.189, 07.199 and 07.205], eight are unsaturated aliphatic ketones [FL-no: 07.156, 07.162, 07.198, 07.201, 07.204, 07.236, 07.239 and 07.262] of which five contain a terminal double bond [FL-no: 07.162, 07.201, 07.204, 07.239 and 07.262] and 16 are esters of aliphatic acyclic secondary alcohols and linear aliphatic carboxylic acids [FL-no: 09.304, 09.323, 09.325, 09.328, 09.332, 09.386, 09.388, 09.391, 09.604, 09.605, 09.606, 09.608, 09.609, 09.676, 09.880 and 09.926].

The general metabolic reactions that the candidate substances may be expected to undergo, and which are discussed below, are one or several of the following:

- conjugation of secondary alcohols with glucuronic acid
- oxidation of secondary alcohols
- reduction of ketones
- oxidation of ketones
- oxidation of double bonds
- oxidation of terminal double bonds
- hydrolysis of esters.

A general discussion on the biotransformation of Saturated Aliphatic Acyclic Secondary Alcohols, Ketones, and Related Saturated and Unsaturated Esters may be found in the reports from the 51st, 59th and 69th meetings of the JECFA (JECFA, 1999a; JECFA, 2000a; JECFA, 2002c; JECFA, 2003a; JECFA, 2009c). The discussions and conclusions related to these supporting substances essentially apply also to the candidate substances.

There is one candidate substance 5-methylheptan-3-one [FL-no: 07.182] that may be oxidised to yield a neurotoxic gamma-diketone and therefore it may potentially give rise to concern.

III.2. Absorption

In general aliphatic secondary alcohols and ketones are expected to be rapidly absorbed in the gastrointestinal tract (JECFA, 1999a).

Peak blood levels were obtained 1 to 2 hours (h) after dosing when isopropanol was given orally to rats as well as when the same substance was administered intravenously to dogs (Lehman et al., 1945; Nordmann et al., 1973a). Peak blood levels were also obtained within 2 hours when 1- and 2-propanol, or 1- and 2-isobutanol were given orally to human volunteers together with ethanol (Bonte et al., 1981a).

In a pharmacokinetic experiment, 2-butanol (2.2 ml/kg bw or 1776 mg/kg bw), 2-butanone (2.1 ml/kg bw or 1690 mg/kg bw) and 2,3-butanediol (0.68 ml/kg bw or 676 mg/kg bw), respectively, were administered orally in aqueous solutions to male Sprague-Dawley rats. Peak blood concentrations after administration of 0.95 mg/l 2-butanone were detected after 4 h and declined to 0.07 mg/ml after 18 h. The concentrations of the metabolites 2,3-butanediol, 2-butanol and 3-hydroxy-2-butanone peaked at 0.26 mg/l, 0.033 mg/l and 0.027 mg/l at 18 h, 6 h and 8 h, respectively, after 2-butanone administration. Total AUC (Area Under the Curve) values for 2-butanone, 2,3-butanediol, 2-butanol and 3-hydroxy-2-butanone were 10.899±824, 3863±238, 414±38 and 382±38 mg h/l, respectively. Blood concentration after administration of 2-butanol peaked after 2 h at 0.59 mg/l and declined to 0.05 mg/l after 16 h. The blood concentrations of 2-butanone, 3-hydroxy-2-butanone and 2,3-butanediol rose to maximums after 8, 12 and 18 h and were 0.78, 0.04 and 0.21 mg/l, respectively. Total AUC values were 3254±258 mg h/l for 2-butanol, 9868±566 for 2-butanone, 443±93 for 3-hydroxy-2-butanone and 3167±503 mg h/l for 2,3-butanediol (Dietz et al., 1981).

Rats were administered 1 g/kg bw 2-pentanol, 3-pentanol and 3-methyl-2-butanol, *via* intraperitoneal (ip) injection. The alcohols were eliminated within 13 to 16 hours (Haggard et al., 1945).

III.3. Metabolism and Elimination

III.3.1. Secondary Alcohol

Oxidation and glucuronic acid conjugation

Secondary alcohols may undergo oxidation to the corresponding ketone. However, this reaction is generally unfavoured *in vivo*, since the alcohol is removed from the equilibrium by conjugation with glucuronic acid, which represents the major biotransformation pathway for secondary alcohols (Kasper and Henton, 1980; JECFA, 1999a). Glucuronidation is a Phase-II-reaction, which involves the transfer of glucuronic acid in an activated form to functional groups of the substrate, in this case to the hydroxyl groups of the molecules. This renders highly polar products, for which excretion is facilitated. The reaction is catalysed by UDP-glucuronyl transferase, which exists in several isoforms with different substrate specificities. The enzymes are located in the endoplasmatic reticulum, and are found in most tissues including the liver. The glucuronic acid conjugates are primarily excreted in the urine or bile, depending on the relative molecular mass and the animal species. For the candidate secondary alcohols, the urine is expected to be the main route of elimination.

III.3.2. Ketones

In addition to reduction and oxidation pathways, low molecular weight ketones (carbon chain length <5) may be excreted unchanged in expired air (Brown et al., 1987). In mammals, oral doses of volatile ketones or their corresponding alcohols are mainly eliminated as the ketone in expired air. Lower amounts are excreted in the urine (Haggard et al., 1945; Schwartz, 1989; Scopinaro et al., 1947).

In the rat, 2-pentanone in expired air was the major metabolite following administration of 2-pentanol by intraperitoneal injection. Lower amounts of 2-pentanol were also exhaled and both metabolites were detected in the urine (Haggard et al., 1945). Similarly, unchanged 2-pentanone administered orally to dogs has been identified in the expired air (Schwartz, 1989).

Reduction of ketones

In general, the major metabolic pathway for the detoxification and excretion of aliphatic ketones involves reduction of the ketone to the corresponding secondary alcohol with subsequent excretion as conjugate of glucuronic acid. This reaction is reversible under physiologic conditions, but *in vivo* the secondary alcohols are removed from the equilibrium by conjugation to glucuronic acid, as is stated above, and the reaction proceeds to form further secondary alcohols (Felsted and Bachur, 1980; JECFA, 1999a). Reduction of

aliphatic ketones is mediated by alcohol dehydrogenase and NADH/NADPH-dependent cytosolic carbonyl reductases (Bosron and Li, 1980). According to Felsted and Bachur (1980) the reaction catalysed by carbonyl reductase is stereoselective and favours formation of the (*S*)-enantiomer of the alcohol (Felsted and Bachur, 1980).

In studies limited to the identification of urinary glucuronide, relatively high single dose levels of a homologous series of aliphatic secondary alcohols and ketones were administered individually by gavage to rabbits. The urinary excretion of glucuronic acid conjugates was determined after 24 hours (Kamil et al., 1953a). The substances, dose levels and average urinary output of glucuronide (UGAC) are shown below in Table III.1.

Table III.1 The Urinary Excretion of Glucuronic Acid Conjugates (UGAC, determined after 24 hours) of Aliphatic Secondary Alcohols and Ketones After Administration by Gavage to Rabbits (Kamil et al., 1953a).

Substance	Dose (mg/kg bw)	UGAC (%)
2-pentanol	735	44.8
2-heptanone	950	41.0
2-heptanol	965	54.6
3-heptanol	965	61.9
2-octanol	1081	15.5

Oxidation of ketones

Ketones may also be metabolised *via* omega- or omega-1-oxidation. Participation in these pathways depends on chain length, position of the carbonyl function and dose (Dietz et al., 1981; Topping et al., 1994).

Short chain ketones (C < 5) that contain a carbonyl function at the C-2 may undergo oxidation of the terminal methyl group and subsequent oxidation to yield an alpha-keto carboxylic acid. As intermediary metabolites, alpha-keto acids undergo oxidative decarboxylation to yield carbon dioxide and a simple aliphatic carboxylic acid, which may be completely metabolised in the fatty acid pathway and citric acid cycle. Alternatively, omega-oxidation may occur to yield a hydroxyketone, which may be further reduced to a diol, e.g. 2,3-butanediol from butanone, and excreted in the urine as a glucuronic acid conjugate.

Longer chain aliphatic ketones (carbon chain length ≥ 5) are primarily metabolised *via* reduction, but omega- and omega-1-oxidation are competing pathways at high concentrations (Dietz et al., 1981; Topping et al., 1994).

Studies with specific substances

4-Methylpentan-2-ol [candidate substance FL-no: 02.183] and 4-hydroxy-4-methylpentan-2-one were detected in serum after ip injection of 4-methylpentan-2-one to guinea pigs. The half-life and clearance times of 4-methylpentan-2-one were 66 minutes and 6 hours, respectively. 4-Hydroxy-4-methylpentan-2-one was the principal metabolite and was cleared in 16 hours. The concentration of 4-methylpentan-2-ol [FL-no: 02.183] was too low for quantification. 4-Methylpentan-2-one is metabolised by reduction of the carbonyl group to form the secondary alcohol, 4-methylpentan-2-ol [FL-no: 02.183], and by oxidation at the omega-1 carbon atom to form the hydroxylated ketone, 4-hydroxy-4-methylpentan-2-one (DiVincenzo et al., 1976).

Gamma-Diketone formation

Omega-1 oxidation of aliphatic ketones with special structural features may yield neurotoxic gamma-diketones. The metabolic pathway includes oxidation of the omega-1-carbon, first to a hydroxyketone and then to a diketone. The gamma-spacing of the carbonyl functions has been shown to be a prerequisite for neurotoxic effects, only ketones with this structural feature may yield the neurotoxic metabolites. One of the candidate substances 5-methyl-3-heptanone [FL-no: 07.182], may potentially be oxidised to a gamma-diketone, 3-methyl-2,5-heptanedione.

Studies have shown that neurotoxicity of selected ketones is related to a common metabolic pathway leading to the formation of a gamma-diketone, which is the metabolite that produces neuropathy. The neurotoxic effects show a specific anatomic and morphological type of nerve degeneration characterised by large multifocal axonal swellings, referred to as ”giant axonal” neuropathy. Clinical symptomatology in humans includes bilaterally symmetrical paresthesia, ”pins and needles” feeling, and muscle weakness, primarily in arms and legs. Except for 3,6-octanedione, all metabolic interconversions are oxidation of the omega-1-carbon, first to a hydroxyketone and then to a gamma-diketone. When the omega-carbon is oxidised in preference to the omega-1-carbon, no gamma-diketone is formed (Topping et al., 1994).

Induction of clear and typical signs of neurotoxicity in male rats dosed with 5-methyl-3-heptanone [FL-no: 07.182] in a subchronic study supported the hypothesis that a gamma-diketone may be formed as toxic metabolite. Adult male rats, 5 per group, were administered 5-methyl-3-heptanone [FL-no: 07.182] by gavage five days a week for 13 weeks at doses of 0, 82, 410 and 820 mg/kg bw/day. In addition to clinical observations, a Functional Observation Battery (FOB) was conducted. The result of the FOB clearly indicated peripheral neuropathy in the highest dose group and similar but less severe deficits were detected in the middle dose group. No functional defects were observed in the low-dose group. Gross examination showed no treatment related effects at any dose, but microscopic examination of sciatic and tibial nerves from the highest dose group revealed lesions typical of ”giant axonal” neuropathy. In the mid-dose group some changes were observed that were not necessarily diagnostic of ”giant axonal” neuropathy, but appeared to reflect reparative processes in the nerves and may as such have represented a borderline effect. Nerves from the low-dose group did not show any evidence of pathology attributable to treatment. The NOAEL for methyl-5-heptan-3-one was in this study considered to be 82 mg/kg bw/day (IBM Corp., 1989).

Data suggest that the neurotoxicity of the diketone decreases as chain length increases, possibly owing to steric hindrance. However, chain length may not be important to some materials, as in the case of 5-nonanone. Another factor modifying the neurotoxic potential of these substances is the number and size of substituent groups located between the gamma-spaced carbonyls. Single methyl groups on the carbons located between the carbonyl groups increase the potential neurotoxicity, whereas two methyl groups positioned on one of the carbon atoms between the carbonyls eliminate neurotoxicity (Topping et al., 1994).

Among the supporting substances, 3-heptanone [FL-no: 07.003], 2-methylheptan-3-one [FL-no: 07.240], 3-heptanol [FL-no: 02.044] and 3-heptyl acetate [FL-no: 09.924] are the only substances that may be metabolised to yield neurotoxic gamma-diketones (Topping et al., 1994). The neurotoxicity for these substances is observed only at high doses.

In a study reported as a meeting abstract, aliphatic ketones (hexane-2-one, pentane-3-one, heptane-3-one, 4-methyl-2-pentanone and 3,3-dimethyl-2-butanone) were administered in drinking water to female Wistar rats. It was concluded that administration of approximately 1 g/kg bw/day of hexane-2-one for 120 days produced muscle weakness, atrophy and peripheral neuropathy. None of the other ketones produced significant neurological alterations (Homan and Maronpot, 1978).

In an oral gavage study Crl rats, 2 per group, were given 3-heptanone [FL-no: 07.003] (0.25, 0.5, 1 or 2 g/kg bw/day, for 5 days/week for 14 weeks. The highest dose-group (approaching the LD_{50} value in rats = 2760 mg/kg bw) was the only one developing treatment-related neuropathologic lesions of typical ”giant-axonal” type. No neuropathology was observed in the lower dose groups (O’Donoghue et al., 1984). This study determined that 3-heptanone has a low neurotoxic potential; however when its intake was combined with

methyl ethyl ketone, neurotoxic effects were potentiated, by stimulating 3-heptanone metabolism to 2,5-heptandione, a neurotoxic gamma-diketone (O'Donoghue et al., 1984).

III.3.3 Oxidation of terminal double bonds in secondary alkohols and in ketones

Eight of the candidate substances [FL-no: 02.145, 02.194, 02.211, 07.162, 07.201, 07.204, 07.239 and 07.262] contain terminal double bonds. These double bonds may be oxidised to the corresponding epoxides. Epoxides are highly reactive molecules due to the large strain associated with the three membered ring structure, and they react easily with nucleophilic sites of cellular macromolecules. For this reason, several aliphatic alkene-derived epoxides (e.g. ethylene, isoprene, butadiene and glycidol) have been demonstrated to be carcinogenic (Melnick, 2002). However, epoxides can be conjugated with glutathione by glutathione S-transferases or hydrolysed to diols by epoxide hydrolases. The latter two reactions can be considered to be detoxications. 1-Alkenes are metabolised by P450 through both double bond oxidation to the corresponding epoxide and allylic oxidation (Chiappe et al., 1998). The rates of the two reactions measured with different P450 isoforms indicate that epoxide formation is generally favoured (Chiappe et al., 1998). Therefore, due to the similar position of the double bond, it cannot be ruled out that, in addition to the above mentioned metabolic pathways for alcohols and ketones, the eight candidate substances [FL-no: 02.145, 02.194, 02.211, 07.162, 07.201, 07.204, 07.239 and 07.262] may be, at least partially, biotransformed to an epoxide. However, based on the low levels of intake of unsaturated secondary alcohols and of alkenones characterised by an alcohol or a carbonyl group in a distant position to the terminal double bond, it is expected that the detoxication reactions would not be saturated and would outweigh the rate of epoxide formation. The presence of the terminal double bond in these candidate substances is therefore not considered of concern because epoxides can be detoxicated by conjugation with glutathione or by epoxide hydrolase mediated hydrolysis.

Furthermore, based on genotoxicity data available for seven out of 48 flavouring substances with terminal double bonds from the Register (EC, 1999a; EC, 2004a), it is not indicated that a terminal double bond distal to a functional group is a structural alert for genotoxicity.

III.4. Ester Hydrolysis

The aliphatic esters among the candidate substances are expected to be hydrolysed to their component secondary alcohols and carboxylic acids. The carboxylesterase or esterase classes of enzymes, the most important of which are the beta-esterases, catalyse ester hydrolysis (Heymann, 1980). In mammals these enzymes occur within the body in most tissues including the gut lumen and intestinal wall, but predominate in the hepatocytes (Heymann, 1980). The wide range of tissue distribution and the multiplicity of esterases generally give rise to rapid hydrolysis of esters *in vivo*.

There are no hydrolysis studies on the candidate substances, but there are *in vitro* hydrolysis data for structurally related esters.

In vitro hydrolysis studies of esters have been performed with specific carboxylesterase isoenzymes isolated from pig and rat livers (Arndt and Krisch, 1973; Junge and Heymann, 1979). The isoenzyme I exhibits an increase in enzyme binding (lower K_m) and maximum velocity (V_{max}) as the carbon chain length of either the alcohol or carboxylic acid component of the substrate increases. It is also shown that different isoenzymes show great differences in the hydrolysis rates. Isoenzyme V had an optimum for the C5 compound, while this isoenzyme exhibited a minimum activity with the butyl and pentyl acetates. Results of *in vitro* studies indicate that the rate of hydrolysis of straight-chain esters is approximately 100 times faster than the rate of hydrolysis of branched-chain esters.

Incubation of isopropyl butanoate, isopropyl phenylacetate, isoamyl acetate and isoamyl phenylacetate with pancreatin produced 40, 50, 20, and 100 % hydrolysis respectively, after 2 hours (Grundschober, 1977;

Leegwater and Straten, 1974a). Also, isoamyl acetate incubated with intestinal mucosa homogenates obtained from pigs demonstrated complete hydrolysis (Grundschober, 1977; Leegwater and Straten, 1974b).

Esters formed from aliphatic secondary alcohols were hydrolysed to their corresponding alcohols and carboxylic acids when incubated with liver homogenates or small intestinal homogenates obtained from male Wistar albino rats, artificial gastric juice or artificial pancreatic juice with half-lives ranging from less than one second to several hours depending on the incubation medium (Gangolli and Shilling, 1968; Longland et al., 1977). Rat liver homogenates and small intestinal preparations were found to be much more efficient than artificial pancreatic juice for hydrolysis of a variety of aliphatic esters. Also, hydrolysis in simulated intestinal fluid with pancreatin was much faster than in simulated gastric juice (Longland et al., 1977).

The data on substances structurally related to the candidate substances indicate that hydrolysis is the major pathway for the candidate substances that are esters of secondary alcohols, and that they will be hydrolysed to their component alcohols and carboxylic acids within a relatively short time.

III.5. Conclusion

In conclusion, it may be anticipated that the seven saturated aliphatic acyclic secondary alcohols [FL-no: 02.077, 02.142, 02.148, 02.177, 02.182, 02.183 and 02.190], the five unsaturated aliphatic secondary alcohols [FL-no: 02.124, 02.145, 02.194, 02.211 and 02.255], the 12 of the 13 saturated aliphatic ketones [FL-no: 07.072, 07.084, 07.150, 07.157, 07.158, 07.160, 07.178, 07.181, 07.185, 07.189, 07.199 and 07.205], the eight unsaturated aliphatic ketone [FL-no: 07.156, 07.162, 07.198, 07.201, 07.204, 07.236, 07.239 and 07.262] and the 16 esters of aliphatic acyclic secondary alcohols and linear aliphatic carboxylic acids [FL-no: 09.304, 09.323, 09.325, 09.328, 09.332, 09.386, 09.388, 09.391, 09.604, 09.605, 09.606, 09.608, 09.609, 09.676, 09.880 and 09.926] may be expected to be metabolised to innocuous substances at the estimated levels of intake as flavouring substances.

One candidate substance, 5-methyl-3-heptanone [FL-no: 07.182], may be oxidised to a potentially neurotoxic gamma-diketone, 3-methyl-2,5-heptanedione.

ANNEX IV: TOXICITY

Oral acute toxicity data are available for 12 candidate substances of the present Flavouring Group Evaluation from chemical group 5, and for 23 supporting substances evaluated by the JECFA at the 51st and 59th meetings (JECFA, 1999a; JECFA, 2003a). The supporting substances are listed in brackets.

Table IV.1: Acute toxicity

Chemical Name [FL-no]	Species	Sex	LD50 (mg/kg bw)	Reference
(Acetone [07.050])	Rat	M	8452	(Smyth et al., 1970)
	Rat	NR	8930	(Smyth et al., 1969b)
	Rat	NR	9750	(FDA, 1975a)
	Rat	NR	6800	(Kimura et al., 1971a)
	Rat	NR	3465	(Kohli et al., 1967)
	Mouse	M	5250	(Tanii et al., 1986)
	Rabbit	NR	5300	(Krasavage et al., 1982)
(Isopropyl alcohol [02.079])	Rat	NR	5840	(Smyth and Carpenter, 1948)
	Rat	NR	5280	(Lehman and Chase, 1944)
	Rat	NR	5300	(Kimura et al., 1971a)
	Rat	NR	5330	(FDA, 1975a)
	Mouse	NR	5070	(FDA, 1975a)
	Rabbit	NR	5040	(Lehman and Chase, 1944)
	Rabbit	NR	7990	(Munch, 1972)
	Dog	NR	4830	(Lehman and Chase, 1944)
(2-Butanone [07.053])	Rat	M	5490	(Smyth et al., 1962)
	Rat	NR	2730	(Kimura et al., 1971a)
	Rat	NR	3980	(Union Carbide Corp., 1956)
	Rat	F	5525	(Pozzani et al., 1959)
	Mouse	M	3137	(Zakhari et al., 1977)
	Mouse	M	4050	(Tanii et al., 1986)
(2-Pentanone [07.054])	Rat	M	3730	(Smyth et al., 1962)
	Mouse	M	2205	(Tanii et al., 1986)
(2-Pentanol [02.088])	Rabbit	NR	2820	(Munch, 1972)
Pentan-3-one [07.084]	Rat	NR	2900	(BASF, 1969)
	Rat	NR	2140	(Panson and Winek, 1980)
	Rat	NR	2140	(Eder et al., 1982a)
	Rat	NR	2140	(Kennedy and Graepel, 1991)

Table IV.1: Acute toxicity

Chemical Name [FL-no]	Species	Sex	LD50 (mg/kg bw)	Reference
	Rat	NR	3100	(Ibatullina and Larionova, 1997)
Pentan-3-ol [02.077]	Rat	NR	1870	(Eder et al., 1982a)
(3-Hexanone [07.096])	Rat	NR	2727	(Carpenter et al., 1974)
(2-Heptanone [07.002])	Rat	M	1670	(Smyth et al., 1962)
	Mouse	M	2407	(Tanii et al., 1986)
	Mouse	NR	1088	(Schafer and Bowles, 1985)
	Mouse	NR	730	(Srepel and Akacic, 1962)
(2-Heptanol [02.045])	Rat	M, F	2580	(Eder et al., 1982a)
(3-Heptanone [07.003])	Rat	NR	2760	(Smyth et al., 1949)
(3-Heptanol [02.044])	Rat	NR	1870	(Smyth et al., 1951a)
(4-Heptanone [07.058])	Rat	NR	3049	(Carpenter et al., 1974)
(2-Octanone [07.019])	Mouse	M	3823	(Tanii et al., 1986)
	Mouse	NR	3870	(Tanii et al., 1986)
(2-Nonanone [07.020])	Mouse	M	7992	(Tanii et al., 1986)
Decan-2-one [07.150]	Mouse	M	7936	(Tanii et al., 1986)
(2-Undecanone [07.016])	Mouse	NR	950	(Schafer and Bowles, 1985)
	Mouse	M	5460	(Tanii et al., 1986)
Methyl-3-butan-2-one [07.178]	Mouse	M	2572	(Tanii et al., 1986)
	Rat	NR	148	(Kennedy and Graepel, 1991)
(4-Methyl-2-pentanone [07.017])	Rat	NR	2080	(Smyth et al., 1951a)
	Mouse	M	2670	(Tanii et al., 1986)
	Mouse	NR	1200	(McOmie and Anderson, 1949a)
Methyl-4-pentan-2-ol [02.183]	Rat	NR	2590	(Smyth et al., 1951a)
	Mouse	NR	1500	(McOmie and Anderson, 1949a)
Methyl-6-heptan-2-one [07.181]	Rat	NR	6700	(BASF, 1975)
Methyl-5-heptan-3-one [07.182]	Rat	NR	3500	(Kennedy and Graepel, 1991)
(2,6-Dimethyl-4-heptanone [07.122])	Rat	NR	5750	(Smyth et al., 1949)
	Mouse	NR	2800	(McOmie and Anderson, 1949a)
	Mouse	NR	1416	(RTECS, 1975)
Trimethyl-6,10,14-pentadecan-2-one [07.205]	Rat	NR	>2000	(BASF, 1988)
(6-Methyl-5-hepten-2-one [07.015])	Mouse	M, F	3609	(Colaianni, 1967)
	Rat	M, F	4100	(Keating, 1972a)
(3,4,5,6-Tetra-hydropseudoionone [07.069])	Mouse	M, F	5200	(Moreno, 1982a)

Table IV.1: Acute toxicity

Chemical Name [FL-no]	Species	Sex	LD50 (mg/kg bw)	Reference
	Rat	M, F	>5000	(Moreno, 1977a)
(6,10-Dimethyl-5,9-undecadien-2-one [07.123])	Mouse	M, F	8650	(Moreno, 1976b)
	Rat	M, F	>6800	(Hofmann, 1978a)
(2,6,10-Trimethyl-2,6,10-pentadecatrien-14-one [07.114])	Rat	M, F	>5000	(deGroot et al., 1974)
(Isopropyl formate [09.165])	Rat	NR	4300	(FDA, 1975a)
	Rabbit	NR	2500	(FDA, 1975a)
	Guinea Pig	NR	2700	(FDA, 1975a)
	Chicken	NR	2100	(FDA, 1975a)
(Isopropyl acetate [09.003])	Rat	M, F	6750	(Eder et al., 1982a)
	Rat	NR	3000	(FDA, 1975a)
	Rabbit	NR	6945	(Munch, 1972)
Isopropyl hexadecanoate [09.606]	Rat	M, F	>40000	(Food and Drug Research Laboratories, Inc., 1976a)
	Rat	M, F	>8000	(Kolmar Research Center, 1972)
	Rat	M, F	>64000	(Bio-Toxicology Laboratories, 1982)
	Rat	NR	>5000	(Moreno, 1978c)
Sec-Butyl formate [09.328]	Rat	NR	11300	(Union Carbide Corp., 1980)
9-Decen-2-one [07.262]	Rat	F	2500	(Flavour Industry, 2009m)
(6-Methylhepta-3,5-dien-2-one [07.099])	Mouse	M, F	3200	(Colaianni, 1967)
Pseudo-ionone [07.198]	Rat	NR	>5000	(Moreno, 1976b)

NR: Not Reported.

Subacute / subchronic / chronic toxicity data are available for three candidate substances and for ten supporting substances of the present flavouring group. They were evaluated at the 51st and 59th JECFA meetings (JECFA, 1999a; JECFA, 2003a). No carcinogenicity data are available. The supporting substances are listed in brackets.

Table IV.2: Subacute, subchronic, chronic and carcinogenicity studies

Chemical Name [FL-no]	Species;Sex No. per Group	Route	Dose levels (mg/kg/day)	Duration	NOAEL (mg/kg/day)	Reference	Comments
(Acetone [07.050])	Rat; M, F 10	Drinking water	0, 250, 500, 1000, 2000, 5000	13 weeks	1000 [1]	(Dietz, 1991)	3 NTP study.
	Mouse; M, F 10	Drinking water	0, 312.5, 625, 1250, 2500, 5000 (M) 0, 625, 1250, 2500, 5000, 12500 (F)	13 weeks	2500 [1]	(Dietz, 1991)	3 NTP study.
	Rat; M, F 30	Gavage	0, 100, 500, 2500	90 days	100	(Sonawane et al., 1986)	3 Meeting abstract.
	Rat; NR 3	Drinking water	1000	4 weeks	1000 [1, 2]	(Spencer et al., 1978)	Examinations were limited to specific neurotoxic effects. No other parameter was monitored.
(Isopropyl alcohol [02.079])	Human; M 8	Oral	0, 2.6, 6.4	6 weeks	6.4 [2]	(Wills et al., 1969)	3 Paper published in a peer reviewed journal.
	Rat; M 22	Drinking water	0, 870, 1280, 1680, 2520	12 weeks	870	(Pilegaard and Ladefoged, 1993)	3 Good quality study.
Pentan-3-one [07.084]	Rat; F 5	Drinking water	0, 1860	120 days	Not detected (<1860)	(Union Carbide Corp., 1977)	Good quality unpublished report. Focused on neurotoxic effect.
(2-Heptanone [07.002])	Rat; M, F 15	Gavage (dissolved in corn oil)	0, 20, 100, 500	13 weeks	20	(Gaunt et al., 1972a)	3 Good quality study-peer-reviewed journal.
	Rat: NR 5	Drinking Water	0, 500	12 weeks	500 [1, 2]	(Spencer et al., 1978)	3 Good quality study-peer-reviewed journal.
(3-Heptanone [07.003])	Rat; M 2	Gavage	0, 250, 500, 1000, 2000, 4000	14 weeks	1000	(O'Donoghue et al., 1984)	3 Good quality study-peer-reviewed journal.
	Rat; F NR	Drinking Water	1000	120 days	1000 [1]	(Homan and Maronpot, 1978)	3 Meeting abstract.
	Rat; F 5	Drinking water	0, 27	120 days	27 [2]	(Union Carbide Corp., 1977)	Good quality unpublished report. Focused on neurotoxic effect.
(4-Heptanone [07.058])	Rat; M 8	Gavage	0, 1000	90 days	not detected (<1000)	(O'Donoghue and Krasavage, 1980)	3 Good quality unpublished report.
	Rat; M 3	Gavage (undiluted)	0, 1000, 2000, 4000	3 weeks	not detected (<1000)	(Krasavage and O'Donoghue, 1979)	3 Good quality

Table IV.2: Subacute, subchronic, chronic and carcinogenicity studies

Chemical Name [FL-no]	Species;Sex No. per Group	Route	Dose levels (mg/kg/day)	Duration	NOAEL (mg/kg/day)	Reference	Comments
							unpublished report.
(2-Nonanone [07.020])	Rat; M 3	Gavage (undiluted)	0, 1000, 2000, 4000	3 weeks	not detected (<1000)	(Krasavage and O'Donoghue, 1979)	3 Good quality unpublished report.
	Rat; M 8	Gavage	0, 2000	90 days	not detected (<2000)	(O'Donoghue and Krasavage, 1980)	3 Good quality unpublished report.
(4-Methyl-2-pentanone [07.017])	Rat; M, F 5	Drinking water	0, 1040	120 days	not detected (<1040)	(Union Carbide Corp., 1977)	Good quality unpublished report. Focused on neurotoxic effect.
	Rat; F NR	Drinking water	1000	120 days	1000 [2]	(Homan and Maronpot, 1978)	3 Meeting abstract.
Methyl-5-heptan-3-one [07.182]	Rat; M 5	Gavage (in distilled water)	82, 410, 820	13 weeks (5 days/week)	82	(IBM Corp., 1989)	Good quality unpublished Report - submitted to EPA.
(2,6-Dimethyl-4-heptanone [07.122])	Rat; M 8	Gavage	0, 2000	90 days	not detected (<2000)	(O'Donoghue and Krasavage, 1980)	3 Good quality unpublished report.
(5-Methyl-5-hexen-2-one [07.100])	Rat; M, F 5	Diet	0, 10	14 days	10 [2]	(Gill and Van Miller, 1987a)	4 GLP study-unpublished report.
(2,6,10-Trimethyl-2,6,10-pentadecatrien-14-one [07.114])	Rat; M, F 5	Oral (gavage in maize oil)	0, 0.35, 3.5	14 days	.3.5	(deGroot et al., 1974)	4 TNO Unpublished Report.
9-Decen-2-one [07.262]	Rat; M, F 5	Oral (gavage in corn oil)	0, 250, 500, 1000	28 days	1000[5]	(Flavour Industry, 2009m)	

NR = sex not reported; M = Male; F = Female

1. Concentrations converted to mg/kg bw/day using conversion table for test chemical treatment doses used in PAFA (FDA, 1993).
2. This study was performed at a single dose level that produced no adverse effects.
3. Summarised by JECFA, 51st meeting (JECFA, 1999a).
4. Summarised by JECFA 59th meeting (JECFA, 2003a).
5. The highest dose tested.

Developmental and reproductive toxicity data are available for two candidate substance of the present Flavouring Group Evaluation from chemical group 5 and for one supporting substance evaluated by the JECFA at the 51st meetings (JECFA, 1999a). The supporting substance is listed in brackets.

Table IV.3: Developmental and Reproductive Toxicity Studies

Chemical name [FL-no]	Study type/duration	Species/sex No/group	Route	NOAEL mg/kg/day including information on possible maternal toxicity	Reference	Comments
(Isopropyl alcohol [02.079])	Reproductive Toxicity: 2 generations with 10 weeks of dosing prior to mating	Rat; M, F 4; 60	Gavage	500	(Bevan et al., 1995)	EPA Guideline compliance.
	Developmental Toxicity: Gestation days 6-15	Rat; F 4; 25	Gavage	400 (maternal) 400 (foetal)	(Tyl et al., 1994)	1 EPA Guideline compliance.
	Developmental Toxicity: Gestation days 6-18	Rabbit; F 4; 15	Gavage	240 (maternal) 480 (foetal)	(Tyl et al., 1994)	1 EPA Guideline compliance.
Pentan-3-one [07.084]	Fertility Screen: 28 daily doses with mating starting on day 10	Mouse; F 2; 8	I.p.	50	(Hall et al., 1974)	Few details given in the paper.
Pseudo-ionone [07.198]	Developmental Toxicity: Gestation days 8	Hamster; F 3; 20 (control) and 7 or 10	Oral	960	(Willhite, 1986)	

M = Male; F = Female.
1. Summarised by JECFA, 51st meeting (JECFA, 1999a).

In vitro mutagenicity/genotoxicity data are available for nine candidate substances of the present flavouring group evaluation from chemical group 5 and for 10 supporting substances evaluated at the 51st and 59th JECFA meetings. The supporting substances are listed in brackets.

Table IV.4: Genotoxicity (*in vitro*)

Chemical Name [FL-No.]	Test system	Test Object	Concentration	Result	Reference	Comments
(Acetone [07.050])	Rec assay	*B. subtilis*	NR	Negative [1]	(Kawachi et al., 1980a)	8
	Rec assay	*B. subtilis*	NR	Negative	(Ishizaki et al., 1979)	8
	Ames test	*S. typhimurium* TA100	0.1 to 1000 µg/plate	Negative	(Rapson et al., 1980)	8
	Ames test	*S. typhimurium* TA98, TA100, TA1535, TA1537	174 µg/plate	Negative [1]	(Florin et al., 1980)	8
	Ames test	*S. typhimurium* TA98, TA100	NR	Negative [1]	(Kawachi et al., 1980a)	8
	Ames test [2]	*S. typhimurium* TA98, TA100	30 µl/plate	Negative [4]	(Yamaguchi, 1985)	8
	Ames test	*S. typhimurium* TA97, TA98, TA100, TA1535, TA1537	Up to 10000 µg/plate	Negative [1]	(McCann et al., 1975)	8
	Ames test [2]	*S. typhimurium* TA97, TA98, TA100, TA1535, TA1537	Up to 10000 µg/plate	Negative [1]	(Zeiger et al., 1992)	8
	Ames test	*S. typhimurium* TA100	500 µg/plate	Negative [1]	(Yamaguchi, 1982)	8
	Ames test	*S. typhimurium* TA97, TA98, TA100	20 to 40 µg	Negative [1]	(Azizan and Blevins, 1995)	
	Sister chromatid exchange	Human embryo fibroblasts	NR	Negative [4]	(Kawachi et al., 1980a)	8
	Sister chromatid exchange	Hamster lung fibroblasts	NR	Negative [4]	(Kawachi et al., 1980a)	8
	Sister chromatid exchange	Chinese hamster ovary cells	Up to 10 µg/ml	Negative	(Sasaki et al., 1980)	8
	Sister chromatid exchange	Chinese hamster ovary cells	Up to 5020 µg/ml	Negative [1]	(Loveday et al., 1990)	8
	Sister chromatid exchange	Diploid human fibroblasts	5 µg/ml	Negative	(Sasaki et al., 1980)	8
	Sister chromatid exchange	Human lymphocytes	395 µg/ml	Negative	(Norppa et al., 1983)	8
	Sister chromatid exchange	Human lymphocytes	0.1 to 1 mM	Negative	(Zarani et al., 1999)	8
	Chromosomal aberrations	Chinese hamster ovary cells	Up to 5020 µg/ml	Negative [1]	(Loveday et al., 1990)	8
	Chromosomal aberrations	Hamster lung fibroblasts	NR	Positive [4]	(Kawachi et al., 1980a)	8
	Aneuploidy induction	*S. cerevisiae*	6.98-7.83 %	Positive [4]	(Zimmermann et al., 1985a)	11
(Isopropyl alcohol [02.079])	Ames test	*S. typhimurium* TA98, TA100, TA1535, TA1537	174 µg/plate	Negative [1]	(Florin et al., 1980)	8
	Ames test [2]	*S. typhimurium* TA98, TA100, TA1535, TA1537, E. coli WP2uvrA	5 to 5000 µg/plate	Negative [1]	(Shimizu et al., 1985)	8
	Ames test [2]	*S. typhimurium* TA97, TA98, TA100, TA102, TA104, TA1535, TA1537	Up to 10 mg/plate [5]	Negative [1]	(Zeiger et al., 1992)	8
	Forward mutation	Chinese hamster ovary cells [6]	0.5 to 5.0 mg/ml	Negative [1]	(CMA, 1990)	8
	Forward mutation	Chinese hamster ovary cells [6]	0.5 to 5.0 mg/ml	Negative [1]	(Kapp et al., 1993a)	8
(2-Butanone [07.053])	Ames test	*S. typhimurium* TA98, TA100, TA1535, TA1537, TA1538	10000 µg/plate	Negative [1]	(Douglas et al., 1980)	8
	Ames test	*S. typhimurium* TA102, TA104	1 mg/plate	Negative	(Marnett et al., 1985a)	8
	Ames test [2]	*S. typhimurium* TA98, TA100, TA1535, TA1537, TA1538	5 to 5000 µg/plate	Negative [1]	(Shimizu et al., 1985)	8
	Ames test	*S. typhimurium* TA98, TA100, TA1535, TA1537, TA1538	0.04 to 26 µg/plate	Negative [1]	(O'Donoghue et al., 1988)	8
	Ames test [2]	*S. typhimurium* TA97, TA98, TA100, TA104, TA1535, TA1537	Up to 10000 µg/plate	Negative [1]	(Zeiger et al., 1992)	8
	Ames test	*S. typhimurium* TA102	5000 µg/plate	Negative [4]	(Müller et al., 1993)	8
	Ames test	*S. typhimurium* TA98, TA100, TA1535,	4000 µg/plate	Negative	(Brooks et al., 1988)	8

Table IV.4: Genotoxicity (*in vitro*)

Chemical Name [FL-No.]	Test system	Test Object	Concentration	Result	Reference	Comments
		TA1537, TA1538, E. coli WP2uvrA				
	Gene conversion	*S. cerevisiae*	5 mg/ml	Negative [1]	(Brooks et al., 1988)	8
	Forward Mutation	L5178Y/TL+/- mouse lymphoma cells	0.67 to 12 µg/ml	Negative [1]	(O'Donoghue et al., 1988)	8
	Unscheduled DNA synthesis	Human lymphocytes	0.72 mg/ml	Negative [1]	(Perocco et al., 1983)	8
	Unscheduled DNA synthesis	Rat hepatocytes	7.2 to 360 mg/ml	Negative	(O'Donoghue et al., 1988)	8
	Chromosomal aberrations	Rat hepatocytes	1000 µg/ml	Negative	(Brooks et al., 1988)	8
	Chromosomal aberrations	Chinese hamster ovary cells	1000 µg/ml	Negative [1]	(Brooks et al., 1988)	8
	Cell transformation assay[1]	BALB/3T3 cells (clone A31-1)	6-18 µl/ml	Negative	(O'Donoghue et al., 1988)	
	Aneuploidy induction	*S. cerevisiae*	3.38 %	Positive [4]	(Zimmermann et al., 1985a)	11
Pentan-3-one [07.084]	Aneuploidy induction	*S. cerevisiae*	1.48 %	Positive [4]	(Zimmermann et al., 1985a)	11
Pentan-3-ol [02.077]	Chromosomal aberrations	Chinese hamster ovary cells	0.5 to 10 %	Negative [1]	(Abbondandolo et al., 1980)	
	Forward mutation	*S. pombe*	0.5 to 10 %	Negative [1]	(Abbondandolo et al., 1980)	
(2-Heptanone [07.002])	Unscheduled DNA synthesis	Rat hepatocytes	1000 ppm	Negative	(Barber et al., 1999)	
Methyl-3-butan-2-one [07.178]	Aneuploidy induction	*S. cerevisiae*	1.23 to 1.36 %	Negative [4]	(Zimmermann et al., 1985a)	11
	Aneuploidy induction	*S. cerevisiae*	0.84 to 1.23 %	Negative [4]	(Zimmermann et al., 1985a)	11
(4-Methyl-2-pentanone [07.017])	Ames test	*S. typhimurium* TA98, TA100, TA1535, TA1537, TA1538	0.03 to 3 mg/plate	Negative [1]	(O'Donoghue et al., 1988)	8
	Ames test [2]	*S. typhimurium* TA97, TA98, TA100, TA1535	Up to 6667 µg/plate	Negative [1]	(Zeiger et al., 1992)	8
	Ames test	E. coli WP2uvrA	8000 µg/plate	Negative [4]	(Brooks et al., 1988)	8
	Gene conversion	*S. cerevisiae*	5 mg/ml	Negative [1]	(Brooks et al., 1988)	8
	Forward mutation	L5178Y/TL+/- mouse lymphoma cells	0.26 to 4.2 µg/ml	Negative [1]	(O'Donoghue et al., 1988)	8
	Unscheduled DNA synthesis	Rat hepatocytes	8 to 80 µg/ml	Negative	(O'Donoghue et al., 1988)	8
	Chromosomal aberrations	Rat hepatocytes	1000 µg/ml	Negative	(Brooks et al., 1988)	8
	Cell transformation assay [1]	BALB/3T3 cells (clone A31-1)	1-7µl/ml	Negative	(O'Donoghue et al., 1988)	
	Chromosomal aberrations	Chinese hamster ovary cells	1000 µg/ml	Negative [1]	(Brooks et al., 1988)	8
Methyl-4-pentan-2-ol [02.183]	Ames test [2]	*S. typhimurium* TA98, TA100, TA1535, TA1537, TA1538, E. coli WP2uvrA	5000 µg	Negative [1]	(Shimizu et al., 1985)	
Methyl-6-heptan-2-one [07.181]	Ames test	*S. typhimurium* TA98, TA100, TA1535, TA1537	5000 µg/plate	Negative [1]	(BASF, 1989a)	
(2,6-Dimethyl-4-heptanone [07.122])	Ames test [2]	*S. typhimurium* TA98, TA100, TA1535, TA1537	1 to 333 µg/plate	Negative [1]	(Mortelmans et al., 1986)	8
Trimethyl-6,10,14-pentadecan-2-one [07.205]	Ames test	*S. typhimurium* TA98, TA100, TA1535, TA1537	5000 µg/plate	Negative [1]	(BASF, 1989b)	
(6-Methyl-5-hepten-2-one [07.015])	Reverse mutation	*S. typhimurium* TA98, TA100, TA1535, TA1537	380 µg/plate	Negative [1]	(Florin et al., 1980)	9

Table IV.4: Genotoxicity (*in vitro*)

Chemical Name [FL-No.]	Test system	Test Object	Concentration	Result	Reference	Comments
(Isopropyl acetate [09.003])	Ames test [2]	*S. typhimurium* TA97, TA98, TA100, TA1537, TA1538	Up to 10 mg/plate	Negative [1]	(Zeiger et al., 1992)	8
(Isopropyl myristate [09.105])	Ames test [7]	*S. typhimurium* TA98, TA100, TA1535, TA1537, TA1538	50 µg/plate	Negative [1]	(Blevins and Taylor, 1982)	8
Isopropyl hexadecanoate [09.606]	Ames test [7]	*S. typhimurium* TA98, TA100, TA1535, TA1537, TA1538	50 µg/plate	Negative [1]	(Blevins and Taylor, 1982)	
9-Decen-2-one [07.262]	Ames test[10]	*S. typhimurium* TA98, TA100, TA1535, TA1537	Up to 5 µL/plate	Negative[1]	(Flavour Industry, 2009m)	
	Ames test[10]	*E. coli* WP2 (pKM 101)	Up to 5 µL/plate	Negative[1]	(Flavour Industry, 2009m)	
(6-Methylhepta-3,5-dien-2-one [07.099])	Reverse mutation	*S. typhimurium* TA98, TA100, TA1535, TA1537	370 µg/plate	Negative[1]	(Florin et al., 1980)	
	Reverse Mutation	S. typhimurium TA98, TA100, TA1535, TA1537 and TA102	1.6, 8, 40, 200, 1000 and 5000 µg/plate	Negative[1]	(Williams, 2009a)	Toxicity observed in all strains at 2000 µg/plate or greater in the absence of S9 and at 800 µg/plate in the presence of S9. Study design complied with current recommendations. Acceptable top concentration was achieved.
	Micronucleus induction	Human peripheral blood lymphocytes	225, 325 and 450 µg/ml [13] 225, 300 and 350 µg/ml [14]	Negative	(Whitwell, 2010a)	Complies with draft OECD guideline 487. Acceptable levels of cytotoxicity achieved at the top concentrations used in all parts of the study.
Pseudo-ionone [07.198]	Ames test	*S. typhimurium* TA98, TA100, TA1535, TA1537	20.48, 51.2, 128, 320, 800, 2000 and 5000 µg/plate [12]	Negative[1]	(Florin et al., 1980)	9
	Reverse Mutation	*S. typhimurium* TA98, TA100, TA1535, TA1537 and TA102	0.128, 0.64, 3.2, 16, 80, 400 and 2000 µg/plate	Negative[1]	(Beevers, 2009a)	Toxicity was observed in all strains at 400 µg/plate and greater in the presence and absence of S9 in this experiment.
			0.12.5, 25, 50, 100, 200 and 400 µg/plate [12]	Negative[1]		Precipitation was observed in the 400 µg/plate concentration in the presence and absence of S9 in this experiment. Study design complies with current recommendations. Acceptable top concentrations were achieved.
	Micronucleus induction	Human peripheral blood lymphocytes	30, 50 and 60 µg/ml[13] 100, 110 and 120 µg/ml[14]	Negative	(Lloyd, 2010a)	Complies with draft OECD guideline 487. Acceptable levels of cytotoxicity achieved at the top concentrations used in all parts of the study.
	Micronucleus induction	Human peripheral blood lymphocytes	10, 15 and 20 µg/ml[15]	Negative	(Lloyd, 2010a)	Complies with draft OECD Guideline 487. Acceptable levels of cytotoxicity achieved at the top concentrations used in all parts of the study.

1. Assay performed with and without metabolic activation.
2. Modified Ames (Pre-incubation) protocol.
3. Assay performed with S9 metabolic activation.
4. Assay performed without S9 metabolic activation.
5. Maximum non-toxic dose.
6. HGPRT locus.

7. Spot test.
8. Summarised by JECFA, 51st meeting (JECFA, 1999a).
9. Summarised by JECFA 59th meeting (JECFA, 2003a).
10. Direct incorporation method.
11. Unusual experimental protocol for detection of aneuploidy, which can be considered a threshold effect not mediated by a direct interaction with DNA. Positive results were obtained at concentrations approaching cytotoxic levels and are very likely due to the presence of technical artefacts (low temperature treatment inducing tubulin dissociation). Indeed, absence of effect was recorded when the ice treatment was skipped. – The limited relevance of fungal systems together with the uncertain quality of these results make questionable their extrapolation to the *in vivo* situation in humans.
12. Assay modified with pre-incubation in the presence of S9.
13. Without metabolic activation, 3 hours treatment + 21 hours recovery.
14. With metabolic activation, 3 hours treatment + 21 hours recovery.
15. Without metabolic activation, 24 hours + 0 hours recovery.

In vivo mutagenicity / genotoxicity data available for four supporting substances evaluated at the 51st and 59th JECFA meetings. The supporting substances are listed in brackets.

Table IV.5: Genotoxicity Studies (*In Vivo*)

Chemical Name	Test system	Test Object	Route	Dose	Result	Reference	Comments
(Isopropyl alcohol [02.079])	Micronucleus test	ICR Mouse (15M & 15F)	i.p. injection in 0.9% NaCl	350-2500 mg/kg	Negative	(Kapp et al., 1993a)	1
(Acetone [07.050])	Micronucleus test	Chinese hamster (5M & 5F)	i.p. injection in corn oil	865 mg/kg	Negative	(Basler, 1986)	1
(2-Butanone [07.053])	Micronucleus test	CD-1 mice (5M & 5F)	i.p. injection in corn oil	LD20 (1.96 ml/kg)	Negative	(O'Donoghue et al., 1988)	1
	Micronucleus test	Chinese hamster (5M & 5F)	i.p. injection in corn oil	411mg/kg	Negative	(Basler, 1986)	1
(4-Methyl-2-pentanone [07.017])	Micronucleus test	CD-1 mice (5M & 5F)	i.p. injection in corn oil	LD20 (0.73 ml/kg)	Negative	(Basler, 1986)	1

1. Summarised by JECFA, 51st meeting (JECFA, 1999a).

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ABBREVIATIONS

ADI	Acceptable Daily Intake
AUC	Area Under Curve
BW	Body Weight
CAS	Chemical Abstract Service
CEF	Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids Chemical Abstract Service
CHO	Chinese hamster ovary (cells)
CoE	Council of Europe
DNA	Deoxyribonucleic acid
EC	European Commission
EFFA	European Flavour and Fragrance Association
EFSA	The European Food Safety Authority
EU	European Union
FAO	Food and Agriculture Organization of the United Nations
FEMA	Flavor and Extract Manufacturers Association
FGE	Flavouring Group Evaluation
FLAVIS (FL)	Flavour Information System (database)
FOB	Functional Observational Battery
HGPRT	Hypoxanthine-Guanine PhosphoRibosylTransferase
ID	Identity
IOFI	International Organization of the Flavour Industry
IP	IntraPeritoneal
IR	Infrared spectroscopy
JECFA	The Joint FAO/WHO Expert Committee on Food Additives
LD_{50}	Lethal Dose, 50%; Median lethal dose
MS	Mass spectrometry
MSDI	Maximised Survey-derived Daily Intake
mTAMDI	Modified Theoretical Added Maximum Daily Intake
NAD	Nicotinamide Adenine Dinucleotide
NADH	Nicotinamide Adenine Dinucleotide – reduced form
NADP	Nicotinamide Adenine Dinucleotide Phosphate
NADPH	Nicotinamide Adenine Dinucleotide Phosphate – reduced form
No	Number
NOAEL	No Observed Adverse Effect Level
NOEL	No Observed Effect Level

NTP	National Toxicology Program
SCE	Sister Chromatid Exchange
SCF	Scientific Committee on Food
SMART	Somatic Mutation and Recombination Test
TAMDI	Theoretical Added Maximum Daily Intake
UGAC	Average Urinary Output of Glucuronide
UDS	Unscheduled DNA Synthesis
WHO	World Health Organisation