Brilliant Blue FCF

SYNONYMS

Acid Blue 9, disodium salt;

Alphazurine FG;

Benzenemethanaminium, N-ethyl-N-[4-[[4-[ethyl](3-

sulfophenyl)methyl]amino]phenyl](2-sulfophenyl)methylene]-2,5-

cyclohexadien-1-ylidene]-3-sulfo-, inner salt, disodium salt;

Bis [4-(N-ethyl-N-3-sulfophenylmethyl) a minophenyl] - 2-sulfophenylmethylium

disodium salt; Disodium bis[4-(N-ethyl-N-3-

sulfonatophenylmethyl)aminophenyl]-2- sulfonatophenylmethylium;

Brilliant blue FCF;

Brilliant blue FCF, disodium salt:

C.I. 42090;

Erioglaucine;

Erioglaucine disodium salt;

Erioglaucine disodium salt (C.I. 42090); FD&C Blue No. 1;

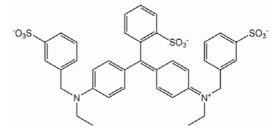
Food Blue 2;

Food Blue No.1

CHEMICAL FORMULA

CHEMICAL STRUCTURE

C₃₇H₃₄N₂Na₂O₉S₃



IDENTIFIER DETAILS

CAS Number : 3844-45-9

CoE Number : - FEMA : -

EINECS Number : 272-939-6 E Number : E133

CLP CLASSIFICATION

Ingredient CLP Classification: No

Endpoint	Classification	Category
Acute Oral Toxicity	-	-
Acute Dermal Toxicity	-	-
Acute Inhalation Toxicity	-	-
Skin Corrosive/irritant	-	-
Eye Damage/Irritation	-	-
Respiratory Sensitisation	-	-
Skin Sensitisation	-	-
Mutagenicity/Genotoxicity	-	-
Carcinogenicity	-	-
Reproductive Toxicity	-	-
Specific Target Organ	-	-
Toxicity		
Aspiration Toxicity	-	-

SPECIFICATIONS

Melting Point: 283°C

Boiling point: No information available

PURPOSE

Dye stamp

STATUS IN FOOD, TOBACCO AND DRUG LAWS

CoE limits:

Beverages (mg/kg)	Food (mg/kg)	Exceptions (mg/kg)

Acceptable Daily Intake:

ADI (mg/kg)	ADI Set by	Date Set	Comments
0-12.5	JECFA	1969	Unconditional
			acceptance
6.0	EFSA	2010	

FDA Status: [CFR21]

Section Number	Comments

HUMAN EXPOSURE

Natural Occurrence: It is a synthetic dye produced using aromatic hydrocarbons from petroleum. It can be combined with tartrazine (E102) to

produce various shades of green. it is usually a disodium salt. The diammonium salt has CAS number [2650-18-2]. Calcium and potassium salts are also permitted. It can also appear as an aluminium lake. The chemical formation is C37H34N2Na2O9S3. The dye is poorly absorbed from the gastro-intestinal tract and 95% of the ingested dye can be found in the faeces.

Reported Uses: As a blue colour, Brilliant Blue FCF is often found in ice cream, canned processed peas, dairy products, sweets and drinks. It is also used in soaps, shampoos, mouthwash and other hygiene and cosmetics applications.

TOXICITY DATA

In Vivo Toxicity Status

A colour solution of Brilliant blue FCF was orally administered to rats at a level of 200 mg per rat. The entire administered dose was excreted unchanged in the faeces within 40 hours of administration. A later experiment revealed the presence of the dye in the bile of rats, rabbits and dogs (after oral administration). The dose in the diet was not reported to exceed 5% for the dog study, [JECFA, 1969].

The administration of an aqueous solution of Brilliant blue FCF by stomach tube was reported to result in 89 % excretion in the faeces with none being found in the urine. However, the subcutaneous injection of 80-100 mg resulted in the excretion of 77 % in the faeces and 2.5 % in the urine, [JECFA, 1969].

Route of Exposure	Species	LD ₅₀ mg/kg b.w.
Oral	Wistar Rat	>2000
Subcutaneous injection	Mouse	4600

[Federal Register, 1988]

Test animal	In diet / %	Exposure /d	Toxicity effect
Data (see la)			Over the content to the first
Rats (male)	5	7, 14, 21	Growth retardation ¹
Rats	5	21	Reduced food intake ¹
Rats	5	21	No effect on liver and cecum weight ¹
Rats	3	525	No adverse effects o growth; no reduction
			of food consumption; no diminution of
			food efficiency. ²
Rats (female)	3	525	Increase of mortality ²
Rats	5	730	No mortality; no effect on hematology; no
			effect on weight of organs ³
Rats	2	900	No effect on appearance, hematology,
			biochemical values, and urinalysis; no
			carcinogenicity ⁴
Rats (male)	2	900	No mortality; no growth retardation ⁴

Rats (female)	1	900	No mortality; no growth retardation ⁴
Rats (female)	2	900	Mortality; growth retardation ⁴
Mice	5	730	No mortality; no effect on hematology, behaviour and morbidity; no carcinogenicity ⁴
Dogs	2	365	No microscopic lesions; no clinical signals ³

¹Tsujita *et al.* (1979). ²Mannell *et al.*, (1979). ³Hansen *et al.*, (1962). ⁴Borzalleca *et al* (1990)

An 11-year-old white girl with cerebral palsy was admitted for unresolving aspiration pneumonia and dehydration. Antibiotics and intravenous fluids were administered. During the hospital course, enteral nutrition containing blue food coloring FD&C Blue No. 1 also administered. Twelve hours after the start of enteral nutrition, the patient appeared cyanotic despite a regular respiratory rate and normal oxygen saturation. The pediatric code response team was called. Enteral nutrition was stopped and then restarted without blue food coloring. Over the next 24 hours, the cyanotic appearance resolved and no further complications developed. It was estimated this child ingested 780-3,940 mg of dye over a 12-hour period. This is the first known report of an adverse effect from blue food coloring, [Zillich *et al.*, 2000].

This study by Lucarelli *et al.*, (2004) reports two cases of abnormal systemic absorption of FD&C Blue No. 1 in critically ill patients who subsequently died of refractory shock and metabolic acidosis. Risk factors and mechanisms of FD&C Blue No. 1 toxicity are discussed, and alternate approaches to gastric aspiration detection in critically ill patients are considered, [Lucarelli *et al.*, 2004].

The injection of 250 mg/kg bw (s.c.) of the colouring to five rats twice a day for three days was reported to be without oestrogenic activity with no other reported abnormalities, [JECFA, 1969].

Short-term studies

Daily doses of 2mg to mice for a period of 30 days were reported to be well tolerated. However, animals showed swelling of the liver and spleen if 4 mg was administered. Also, mice reported to be fed 1200 mg of dye for 19-days were reported to show 'no damage', [JECFA, 1969].

Beagle dogs (no numbers given) fed 1 and 2 % in the diet for a period of 1-year was reported to be without gross or microscopic changes, [JECFA, 1969].

24 weanling Osborne-Mendel rats administered the colour at levels of 0, 0.5, 1, 2 and 5 % in the diet for a period of 2-years was reported to have no effect on tumour production, (only reported unrelated incidental lesions) statistical analysis revealed no changes in organ weights mortality, growth or haematology. Similar, results were obtained for four groups of fifteen male and female rats given 0., 0.03, 0.3 and 3 % in the diet for a period of 75

weeks. Mortality was however, reported to increase in the 3 % treatment group due to an unrelated respiratory infection, [JECFA, 1969].

The s.c. injection of various amounts of colour was reported to produce fibrosarcomas at the site of injection. However, another study revealed that the s.c injection of 0.5ml of a 4% solution did not produce tumours, [JECFA, 1969].

Carcinogenicity & Mutagenicity

Five male and five female rats fed 4 % colour for a period of 600 days did not reveal any tumours. Similarly 85 rats fed a diet containing 0.1 % colour for their entire lifespan. With a reported daily intake of 10-15 mg also failed to reveal any tumours, [JECFA, 1969].

The subcutaneous injection of 1ml of 0.8 % solution (twice weekly, no other information provided) was reported to be associated with sarcoma formation which was reported to be unassociated with chemical carcinogenic potential, [JECFA, 1969].

The administration twice weekly (10 doses) of 20 mg per rat as a 2% solution) followed by doses of 30 g as a 6 % solution to 84-male and 84-female Wistar rats resulted in 119/168 rats developing sarcomas at the site of injection with seven animals surviving 2-years. Males did not reveal any tumours however, females reported 6, mammary, 1 ovarian, 1 uterine and 2-heptomas. 26 controls survived 2-years out of 48 and these females developed 1-mammary, one ovarian and four uterine tumours. A study in which six male and six female Slonacker rats were treated in the same manner as the Wistar rats, resulted in the death of all animals within 420 days. Tumours developed in the injection site in five male and three females. Control groups reported 10/12 animals alive at 400 days with no tumours developing in the control animals, JECFA, 1969].

The percutaneous injection of 5% aqueous solution (1g first day and 0.1 g days 9-18) in cats was not reported to be associated with methaemoglobinaemia or Heinz bodies. 57-male and 43-female mice administered 1mg of the colour a day with 'observations extended over a period of 500-700-days' revealed 'no evidence of carcinogenic action'. Also, ten s.c injections of 4mg followed by 50 doses of 6 mg did not produce any tumours, [JECFA, 1969].

Species	Strain	Route	Dose	Duration	Result
Rat	CD/Male	Oral	0, 0.1, 1, 2 % 116wks(parents fed 0, 0.1, 1 and 2 % respectively in diet]		Negative
Rat	CD/Female	Oral	0, 0.1, 1, 2 % 111wks(parents fed 0, 0.1, 1 and 2	Lifetime	Negative

			% respectively in diet]		
Mouse	CD-1/Male	Oral	0, 0.5, 1.5 5 % in diet 104 wk	Lifetime	Negative
Mouse	CD-1/Female	Oral	0, 0.5, 1.5, 5 % in diet 104 wk	Lifetime	Negative
Mouse	ICR/Male	Dermal	0 and 1mg in 0.1 ml distilled water 2/wks for mean total dose of 128.8 mg	18- Months	Negative
Mouse	ICR/Female	Dermal	0 and 1mg in 0.1 ml distilled water 2/wks for mean total dose of 128.8 mg	18- months	Negative

[1984-1990 studies as cited from CCRIS Chemical Carcinogenisis Research Information System]

IARC reported Brilliant blue FCF, disodium salt as carcinogenic in rats after s.c injection: it produced fibrosarcomas following repeated injections, [IARC, 1978]. IARC later classified this compound as Group, [JECFA, 1969].

Dermal Toxicity

Brilliant blue FCF was reported to be irritating to the skin of humans and the eyes of rabbits, with individuals already suffering from allergic conditions reporting a potentiation of their symptoms following oral exposure. [BIBRA, 1990]. BIBRA have concluded that long-term feeding studies in rats and mice and the dermal application in mice has not provided evidence of carcinogenicity. Brilliant blue FCF was reported to cause DNA damage in orally treated rats and give a variety of genotoxic effects in cultured mammalian cells. However, there was reported to be no evidence of mutagenicity in the Ames assay, [BIBRA, 1990].

Reproductive Developmental Toxicity

No data identified.

Inhalation Studies

Forty-five patients with moderately severe perennial bronchial asthma were challenged by ingestion of: acetylsalicylic acid (ASA), and various food dyes, one of which includes Brilliant Blue. The findings suggest that reactions to dyes and preservatives are an uncommon cause of clinically significant bronchoconstriction in moderately severe perennial asthmatics, [Weber *et al.*, 1979].

Other relevant studies

In 2006, the Korea Food and Drug Administration reported that combinations of dietary colors such as allura red AC (R40), tartrazine (Y4), sunset yellow FCF (Y5), amaranth (R2), and brilliant blue FCF (B1) are widely used in food manufacturing. Although individual tar food colors are controlled based on acceptable daily intake (ADI), there is no apparent information available for how combinations of these additives affect food safety. In the current study, the potencies of single and combination use of R40, Y4, Y5, R2, and B1 were examined on neural progenitor cell (NPC) toxicity, a biomarker for developmental stage, and neurogenesis, indicative of adult central nervous system (CNS) functions. A combination of Y4 and B1 at 1000-fold higher than average daily intake in Korea significantly decreased numbers of newly generated cells in adult mouse hippocampus, indicating potent adverse actions on hippocampal neurogenesis. Evidence indicates that single and combination use of most tar food colors may be safe with respect to risk using developmental NPC and adult hippocampal neurogenesis. However, the response to excessively high dose combination of Y4 and B1 is suggestive of synergistic effects to suppress proliferation of NPC in adult hippocampus. Data indicated that combinations of tar colors may adversely affect both developmental and adult hippocampal neurogenesis; thus, further extensive studies are required to assess the safety of these additive combinations, [Park et al., 2009].

BEHAVIOURAL DATA

In this study, Doguc *et al.*, (2012) aimed to provide additional data to clarify the possible side effects of colouring additives on behaviour and memory. Acceptable daily intake values of AFCAs as a mixture (Eritrosin, Ponceau 4R, Allura Red AC, Sunset Yellow FCF, Tartrazin, Amaranth, Brilliant Blue, Azorubin and Indigotin) were administered to female rats before and during gestation to test their effects on behaviour and on spatial working memory in their offspring. Effects on spatial learning and memory were evaluated by Morris water maze, behavioural effects were evaluated by open-field test and forced swim test. Our results showed that commonly used artificial food colourings have no adverse effects on spatial working memory and did not create a depressive behaviour in offspring. But they showed a few significant effects on locomotor activity as AFCAs increased some parameters of locomotor activity, [Doguc *et al.*, 2012].

In Vitro Toxicity Status

Carcinogenicity & Mutagenicity

Results below are for the Ames assay using the strains reported:

Test	Metabolic	Method	Dose	Result
Strain	activation		ug/plate	
TA98	No	Pre-incubation	750-3000	Negative
TA98	With and	Pre-incubation	750-3000	Negative

	without activation		before or after uv radiation for 14-50 days	
TA100	No	Pre-incubation	750-3000 before or after uv radiation for 14-50 days	Negative
TA100	Yes	Pre-incubation	750-3000 before or after uv radiation for 14-50 days	Negative
TA100	Yes	Pre-incubation	750-3000	Negative
TA100	No	Pre-incubation	750-3000	Negative
TA98	Yes	Pre-incubation	750-3000	Negative
TA98	With and without activation	Pre-incubation	750-3000 before or after uv irradiation for 6-days	Negative
TA100	With and without activation	Pre-incubation	750-3000 before or after uv irradiation for 6-days	Negative

Data obtained from CCRIS (2004).

Five synthetic food colours, including Food Blue No 1, and their UV irradiated products were tested for mutagenic activity by means of the Ames test using Salmonella typhimurium strains TA98 and TA100. Food colours were irradiated with UV light for 14 days. Food Blue No. 1 were non-mutagenic before and after irradiation, [Ozaki *et al.*, 1998].

A series of synthetic food colorants used in India, including Tartrazine (E102), were tested either alone or in combination, at different concentrations, using the CBMN (Cytokinesis Block Micronucleus Assay). The study showed that, even at the allowed concentration of 100 ppm (as per Prevention of Food Adulteration – PFA), all these colorants and their combinations could cause genotoxicity to human lymphocytes. Colorant combinations showed more toxicity than the individual colorants; the toxicity varied between individual dyes, proportional to their concentration. The authors mention that a drastic reduction in toxicity can be obtained by reducing the colorant concentration to at least 50% below the permissible limit. In addition to this, the authors also suggest the need to redefine the permissible levels of food dyes (based on ADIs) [Swaroop, Roy et al., 2011]

A study by HE Eroglu *et al.* (2015) investigated the genotoxic and cytotoxic effects of Brilliant Blue. Genotoxic and cytotoxic activities of the food additive were evaluated in lymphocyte cell cultures using mitotic index, replication index and micronucleus assay. Mitotic index frequencies and replication index values were decreased and micronucleus frequency was increased with increasing concentrations of Brilliant Blue. The changes in mitotic index and

micronucleus were statistically significant (p<0.05). The results showed that Brilliant Blue can have cytotoxic and genotoxic potential. It care must be taken when using as a food additive.

Other Relevant Studies

Synthetic or natural food dyes are typical xenobiotics, as are drugs and pollutants. After ingestion, part of these dyes may be absorbed and metabolized by phase I and II drug-metabolizing enzymes and excreted by transporters of phase III enzymes. However, there is little information regarding the metabolism of these dyes. It was investigated whether these dyes are substrates for CYP2A6 and UDP-glucuronosyltransferase (UGT). The in vitro inhibition of drug-metabolizing enzymes by these dyes was also examined. The synthetic food dyes studied, amongst others, included brilliant blue FCF (food blue no. 1). The natural additive dyes studied were extracts from purple sweet potato, purple corn, cochineal, monascus, grape skin, elderberry, red beet, gardenia, and curthamus. Data confirmed Brilliant Blue FCF was not a substrate for CYP2A6, UGT1A6, and UGT2B7, [Kuno et al., 2005].

<u>REFERENCES</u>

BIBRA (1990). Toxicity Profile for Brilliant Blue FCF.

Borzelleca *et al*, (1990). Lifetime toxicity/carcinogenicity studies of FD&C Blue No. 1 (Brilliant Blue FCF) in rats and mice. *Food Chem. Toxicol.* **28:** 221-234.

CCRIS (2004). Chemical Carcinogenisis Research Information System as obtained from http://biblioline.nisc.com/scripts/login.d11?04052004042358 21

Doguc *et al.*, (2012). Effects of maternally exposed colouring food additives on cognitive performance in rats. *Toxicol Ind Health*. [Epub ahead of print].

EFSA Panel on Food Additives and Nutrient Sources added to food. Scientific opinion on the re-evaluation of Brilliant Blue FCF (E 133) as a food additive. EFSA J. **8(11)**: 1853

Federal Register, (1988). Acid Blue 9. Toxic Chemical Release Reporting, Community right-to-know. *Fed. Regist.* **53**: 12035-37

Gettings, SD, Blaszcak DL, Roddy MT, Curry AS, McEwen GN Jr. (1992). Evaluation of the cumulative (repeated application) eye irritation and corneal staining potential of FD&C yellow no. 5, FD&C blue no. 1 and FD&C blue no. 1 aluminium lake. Food Chem Toxicol. **30(12):** 1051-5.

Hansen *et al.*, (1966). Chronic toxicity of two food colors, Brilliant Blue FCF and Indigotine. *Toxicol. Appl. Pharmacol.* **8:** 29-36.

HE Eroglu *et al.* (2015) Genotoxic and cytotoxic effects of Sunset Yellow and Brilliant Blue, colorant food additives, on human blood lymphocytes. *Pak J Pharm Sci.* **28(1)**: 227-30.

IARC, (1978) http://biblioline.nisc.com/scripts/login.dll?04052004042154_9 Volume 16 p. 171.

JECFA (1969). http://www.inchem.org/documents/jecfa/jecmono/v46 aje08.htm. Last Accessed 25th August 2011.

Kuno et al., (2005). Influence of synthetic and natural food dyes on activities of CYP2A6, UGT1A6, and UGT2B7. J Toxicol Environ Health A. **68(16)**: 1431-44

Mannell *et al.*, (1962). Chronic toxicity studies on food colours: V. Observations on the toxicity of Brilliant Blue FCF, Guinea Green B and Benzyl Violet 4B in rats. *J. Pharm. Pharmacol.* **14:** 378-384

Ozaki *et al.*, (1998). Mutagenicity and DNA-damaging activity of decomposed products of food colours under UV irradiation. *Food Chem Toxicol.* **36(9-10)**: 811-7.

Park *et al.*, (2009). Risk assessment for the combinational effects of food color additives: neural progenitor cells and hippocampal neurogenesis. J *Toxicol Environ Health A.* **72(21-22):** 1412-23.

Swaroop, V. R., D. D. Roy, et al. (2011). Genotoxicity of synthetic food colorants. *J. Food Sci. Eng.* **1**:128-134.

Tsujita *et al.*, (1979). Comparison of protective activity of dietary fiber against the toxicities of various food colors in rats. *Nutr. Rep. Int.* **20**: 635-642.

Weber *et al.*, (1979). Incidence of bronchoconstriction due to aspirin, azo dyes, non-azo dyes, and preservatives in a population of perennial asthmatics. *J. Allergy Clin. Immun.* **64(1):** 34-37

Zillich *et al.*, (2000). Skin discoloration with blue food coloring. *Ann Pharmacother.* **34(7-8)**: 868-70.