

Butyl butyrate

Botanical Source

Synonyms BUTYL BUTANOATE

IUPAC Name

CAS Reference 109-21-7

E Number

Food Legislation

Council of Europe (CoE)	
Number	Comment
268	Listed by the Council of Europe as acceptable for use in food at up to 50 ppm.

US Food and Drug Administration	
Number	Comment
172.515	Approved by the US FDA. FDA 21 CFR 172.515

Joint FAO/WHO Expert Committee on Food Additives (JECFA)		
Number	ADI	Comment
151	-	No safety concern at current levels of intake when used as a flavouring agent.

FEMA	
FEMA No.	Comment
2186	Generally recognised as safe as a flavour ingredient:GRAS List Number 3

Natural Occurrence and Use in Food
Found in banana, apricot, blackberry, brandy, parmesan cheese, honey, mango, melon, orange juice, papaya; used in candy.

Estimated Intake from Food and Drink	
Daily Intake mg/kg/day	FEMA Possible Average Daily Intake mg
0.001	3.16

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Tobacco Product Related Chemical and Biological Studies for Ingredients Added in a Mixture

Smoke Chemistry		
Published Source	Level Tested %	Comment
BAT	0.00150	At maximum application level this ingredient is not associated with significant increases in levels of Hoffmann analytes in smoke.
Philip Morris	0.00010	An overall assessment of the data suggests that this ingredient did not add to the toxicity of smoke.

Ames Activity		
Published Source	Level Tested %	Comment
BAT	0.00150	Within the sensitivity and specificity of the system the Ames activity of the cigarette smoke condensate was not increased by the addition of the ingredient.
Philip Morris	0.00010	Within the sensitivity and specificity of the system the Ames activity of the cigarette smoke was not increased by the addition of the ingredient.

Micronucleus		
Published Source	Level Tested %	Comment
BAT	0.00150	Within the sensitivity of the in vitro micronucleus assay the activity of the cigarette smoke condensate was not increased by the addition of the ingredient.

Neutral Red		
Published Source	Level Tested %	Comment
BAT	0.00150	Within the sensitivity of the test system the in vitro cytotoxicity of the cigarette smoke condensate was not increased by the addition of the ingredient.
Philip Morris	0.00010	Within the sensitivity of the test system the in vitro cytotoxicity of the cigarette smoke was not increased by the addition of the ingredient.

Inhalation

Published Source	Level Tested %	Comment
BAT	0.00150	The results indicate that the addition of the ingredient had no discernible effect on the inhalation toxicity of mainstream smoke.
Philip Morris	0.00010	The data indicate that the addition of the ingredient, when added with one of three groups, did not increase the inhalation toxicity of the smoke.

Mouse Skin Painting		
Published Source	Level Tested %	Comment

References
Baker RR, Pereira da Silva JR, Smith G. The effect of tobacco ingredients on smoke chemistry. Part I: Flavourings and additives. Food Chem Toxicol. 2004; 42 Suppl:S3-37.
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Carmines EL. Evaluation of the potential effects of ingredients added to cigarettes. Part 1: cigarette design, testing approach, and review of results. Food Chem Toxicol. 2002; 40(1): 77-91.
Rustemeier K, Stabbert R, Haussmann HJ, Roemer E, Carmines EL. Evaluation of the potential effects of ingredients added to cigarettes. Part 2: chemical composition of mainstream smoke. Food Chem Toxicol. 2002; 40(1): 93-104.
Roemer E, Tewes FJ, Meisgen TJ, Veltel DJ, Carmines EL. Evaluation of the potential effects of ingredients added to cigarettes. Part 3: in vitro genotoxicity and cytotoxicity. Food Chem Toxicol. 2002; 40(1): 105-111.
Vanschewijck PM, Teredesai A, Terpstra PM, Verbeeck J, Kuhl P, Gerstenberg B, Gebel S, Carmines EL. Evaluation of the potential effects of ingredients added to cigarettes. Part 4: subchronic inhalation toxicity. Food Chem Toxicol. 2002; 40(1): 113-131.
Gaworski CL, Dozier MM, Heck JD, Gerhart JM, Rajendran N, David RM, Brennecke LH, Morrissey R. Toxicologic evaluation of flavor ingredients added to cigarette tobacco: 13 week inhalation exposures in rats. Inhal. Toxicol. 1998; 10:357-381

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Tobacco Product Related Chemical and Biological Studies for Ingredients Tested Singly

References
Baker RR, Bishop LJ. The pyrolysis of tobacco ingredients. J. Anal. Appl. Pyrolysis 2004, 71, 223-311.

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Toxicological Data on the Unburnt Ingredient

[+ve, positive; -ve, negative; ?, equivocal; with, with metabolic activation; without, without metabolic activation]

In vitro

Test system	Test conditions	Endpoint	Activation	Result	References
<i>Salmonella typhimurium</i> strains TA97, TA102	Up to 0.1 mg/plate [It has not been possible to establish, from this paper in Japanese, whether toxicity was seen at higher doses, although some other chemicals were tested at 5 or 10 mg/plate.]	Mutation	with and without S9	-ve	Fujita <i>et al.</i> 1992

References

Fujita H *et al.* (1992). Mutagenicity test of food additives with *Salmonella typhimurium* TA97 and TA102. VII. Kenkyu Nenpo Tokyo 43, 219.