

Dodecalactone (delta-)

Botanical Source

Synonyms DODECAN-5-OLIDE;
DODECANOLACTONE (1,5-)

IUPAC Name

CAS Reference 713-95-1

E Number

Food Legislation

Council of Europe (CoE)

Number	Comment
624	Listed by the Council of Europe as acceptable for use in food at up to 40 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
236	-	No safety concern at current levels of intake when used as a flavouring agent.

FEMA

FEMA No.	Comment
2401	Generally recognised as safe as a flavour ingredient:GRAS List Number 3

Natural Occurrence and Use in Food

Found in beef, butter, milk, blue cheese, cheddar cheese, chicken, coconut, lamb/mutton, peach, plum, pork; used in meat products, baked goods, candy.

Estimated Intake from Food and Drink

Daily Intake mg/kg/day	FEMA Possible Average Daily Intake mg
0.019	0.936

Dodecalactone (delta-)

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

Smoke Chemistry		
Published Source	Level Tested %	Comment
BAT	0.01400	At maximum application level this ingredient is not associated with significant increases in levels of Hoffmann analytes in smoke.
Philip Morris	0.00020	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	0.01400	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	0.00020	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	0.01400	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	0.01400	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	0.00020	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	0.01400	The results indicate that the addition of the ingredient had no discernible effect on the inhalation toxicity of mainstream smoke.
Lorillard	0.00020	The results indicate that the addition of the ingredient had no discernible effect on the inhalation toxicity of mainstream smoke.
Philip Morris	0.00020	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
Lorillard	0.00020	None of the changes appeared to be substantial enough to conclude that the tumour promotion capacity of the condensate was discernibly different between condensate produced from cigarettes with the ingredient in comparison with condensate from cigarettes without the ingredient.

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.
Baker RR, Pereira da Silva JR, Smith G. The effect of tobacco ingredients on smoke chemistry. Part II: casing ingredients. Food Chem Toxicol. 2004; 42 Suppl:S39-52.
Baker RR, Massey ED, Smith G. An overview of the effects of tobacco ingredients on smoke chemistry and toxicity. Food Chem Toxicol. 2004; 42 Suppl:S53-83.
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
Gaworski CL, Heck JD, Bennett MB, Wenk ML. Toxicologic evaluation of flavor ingredients added to cigarette tobacco: skin painting bioassay of cigarette smoke

condensate in SENCAR mice. Toxicology. 1999; 139(1-2):1-17.

Dodecalactone (delta-)

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.

Dodecalactone (delta-)

Toxicological Data on the Unburnt Ingredient

Organism	Test Type	Route	Reported Dose	Reference
rabbit	LD ₅₀	skin	> 5 g/kg	Food and Cosmetics Toxicology. Vol. 17, Pg. 773, 1979
rat	LD ₅₀	oral	> 5 g/kg	Food and Cosmetics Toxicology. Vol. 17, Pg. 773, 1979

References

Food and Cosmetics Toxicology. Vol. 17, Pg. 773, 1979.