

Phenylcarbinol

Botanical Source

Synonyms Benzyl alcohol;
PHENYLMETHYL ALCOHOL;
alpha-HYDROXYTOLUENE;
BENZENEMETHANOL

IUPAC Name BENZYL ALCOHOL

CAS Reference 100-51-6

E Number

Food Legislation

Council of Europe (CoE)	
Number	Comment
58	Listed by the Council of Europe as acceptable for use in food.

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
25	16000	ADI 0-5.0 mg/kg bw

FEMA	
FEMA No.	Comment
2137	Generally recognised as safe as a flavour ingredient:GRAS List Number 3

Natural Occurrence and Use in Food
Found in apricot, beer, almonds, apple, apple juice, asparagus, bananas, blackcurrants, blackberries; used in chewing gum, candy, baked goods.

Estimated Intake from Food and Drink	
Daily Intake mg/kg/day	FEMA Possible Average Daily Intake mg
0.2	41.87

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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	0.17000	At maximum application level this ingredient is not associated with significant increases in levels of Hoffmann analytes in smoke.
Philip Morris	0.14260	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	0.17000	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	0.14260	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	0.17000	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	0.17000	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	0.14260	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	0.17000	The results indicate that the addition of the ingredient had no discernible effect on the inhalation toxicity of mainstream smoke.
Lorillard	0.36740	The results indicate that the addition of the ingredient had no discernible effect on the inhalation toxicity of mainstream smoke.
Philip Morris	0.14260	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	0.36740	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.

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Tobacco Product Related Chemical and Biological Studies for Ingredients Tested Singly

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Toxicological Data on the Unburnt Ingredient

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

In vivo

Species	Test conditions	Endpoint	Results	Reference
Mouse, ddY, 6 males/ group	Bone marrow micronucleus assay in mice administered a single intraperitoneal injection at 0, 50, 100 or 200 mg/kg bw; evaluated 24 hours after dosing.	Chromosome damage	-ve High quality study.	Hayashi et al. 1988
Mouse; ddY; 6 males/ group	Bone marrow micronucleus assay in mice injected intraperitoneally at 0 or 100 mg/kg bw/day for 4 days; evaluation 24 hours after final dose.	Chromosome damage	-ve High quality study.	Hayashi et al. 1988
<i>Drosophila melanogaster</i>	Adult flies fed 0 or 5000 ppm solution for 3 days, or injected with 0 or 8000 ppm solution. Three successive matings with broods monitored for appearance of sex-linked recessive lethal mutations.	Germ cell mutations	-ve High quality study	NTP
<i>Drosophila melanogaster</i>	SMART (somatic mutation and recombination test). Larvae treated with up to 50 mM and wings of adults scored for mutant spots.	Mutation	+ve	Demir et al. 2008

In vitro

Test system	Test conditions	Endpoint	Activation status	Results	Reference
Mouse lymphoma L5178Y cells	Gene mutation assay in cells exposed at up to 5 mg/ml; 4 tests without S9, 2 tests with S9.	Mutation	With and without S9	Equivocal without S9 (1/4 tests +ve) High quality study	McGregor et al. 1988; NTP, 1989
Chinese hamster ovary (CHO) cells	Chromosome aberration assay in cells exposed at up to 5 mg/ml for 12-18 hours; 4 tests both with and without S9	Chromosome damage	With and without S9	+ve (3/4 tests +ve with S9; 1/4 test +ve without S9) High quality study	Anderson, 1990; NTP, 1989; Zeiger et al. 1990
Chinese hamster ovary (CHO) cells	Sister chromatid exchange assay in cells exposed at up to 5 mg/ml for 12-18 hours; 4 tests both with and without S9	Chromosome effects	With and without S9	Weak +ve (or equivocal) High quality study	Anderson, 1990; NTP, 1989; Zeiger et al. 1990
Human alveolar tumour cells	Cells exposed at up to 0.5 mmol/litre [54 mg/ml] [no further details in citing source]	DNA damage	Not known	-ve	Waters et al. 1982
Rat hepatocytes	Alkaline elution assay with cells exposed at up to 10 mmol/litre [1080 mg/ml]	DNA damage	Not applicable	-ve	Storer et al. 1996

<i>Salmonella typhimurium</i> strains TA92, TA94, TA97, TA98, TA100, TA102, TA1535 and TA1537	Ames tests, some with up to 10 mg/plate	Mutation	With and without S9	-ve	Ball et al. 1984; Florin et al. 1980; Fujita et al. 1992; Ishidate et al. 1984; Milvy & Garro, 1976; Mortelmans et al. 1986; NTP, 1989; Rogan et al. 1986; Wiessler et al. 1983; Zeiger et al. 1990
<i>Escherichia coli</i> polA deficient	Bacterial mutation assay with up to 50 µl [$\sim$ 50 mg]/plate	Mutation	With and without S9	-ve	Fluck et al. 1976
<i>Escherichia coli</i> strain WP2 uvrA	Bacterial mutation assay with up to 8 mg/plate	Mutation	Without	-ve	Kuroda et al. 1984; Yoo, 1986
<i>Salmonella typhimurium</i> strain TA1535/ pSK1002	Umu test with up to 5 mg/ml	DNA damage	With and without S9	-ve	Yasunaga et al. 2004
<i>Bacillus subtilis</i> strains H17 and M45	Rec assay (measuring differential killing) with up to 20 µl [$\sim$ 20 mg]/disc	DNA damage [indicative test]	Without	+ve	Kuroda et al. 1984; Yoo, 1986

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