

Fig extract

Botanical Source Ficus carica

Synonyms

IUPAC Name

CAS Reference 68916-52-9

E Number

Food Legislation

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

US Food and Drug Administration	
Number	Comment
-	-

Joint FAO/WHO Expert Committee on Food Additives (JECFA)		
Number	ADI	Comment
-	-	-

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

Natural Occurrence and Use in Food
Found in figs; used in cookies, cakes, sauces, fillings, cereals

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

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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	1.17000	At maximum application level this ingredient is not associated with significant increases in levels of Hoffmann analytes in smoke.

Ames Activity		
Published Source	Level Tested %	Comment
BAT	1.17000	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.

Micronucleus		
Published Source	Level Tested %	Comment
BAT	1.17000	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	1.17000	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.

Inhalation		
Published Source	Level Tested %	Comment
BAT	1.17000	The results indicate that the addition of the ingredient had no discernible effect on the inhalation toxicity of mainstream smoke.

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.

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**Tobacco Product Related Chemical and
Biological Studies for Ingredients Tested Singly**

References
Baker RR, Bishop LJ. The pyrolysis of non-volatile tobacco ingredients using a system that simulates cigarette combustion conditions. J. Anal. Appl. Pyrolysis 2005, 74, 145-170.

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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

<u>Test system</u>	<u>Test conditions</u>	<u>Endpoint</u>	<u>Activation</u>	<u>Result</u>	<u>References</u>
Chinese hamster ovary cells	Californian black mission figs were blended with water, cells exposed for 3 hr to supernatant or resuspended lyophilized material (75 mg/ml), cells examined 20 hr later for chromosome aberrations	Chromosome damage	With and without S9	+ve (rather lower effect when S9 was present)	Stich <i>et al</i> 1981
<i>Bacillus subtilis</i> strains H17 (rec+) and M45 (rec-)	Fig extract, not further described in English, paper is in Japanese, tested at 20 mg/disk in an assay for differential killing	DNA damage	With and without S9	-ve	Ueno <i>et al</i> 1984

References

Stich H F *et al* (1981). Clastogenic activity of dried fruits. Cancer Letters, 12, 1-8.

Ueno S *et al* (1984). The DNA damah=ging activity of natural food additives (flavouring agents) (II). J. Food Soc. Japan, 25, 378-382.