

Rhodinol

Botanical Source

Synonyms DIMETHYL-6-OCTEN-1-OL(3,77-)
DIMETHYL OCT-6-EN-1-OL (3,7-)

IUPAC Name

CAS Reference 141-25-3
6812-78-8

E Number

Food Legislation

Council of Europe (CoE)	
Number	Comment
76	Listed by the council of Europe as acceptable for use in food in Edition 3 but not Edition 4

US Food and Drug Administration	
Number	Comment
172.515	Approved by the US FDA, FDA 1 CFR 172.515

Joint FAO/WHO Expert Committee on Food Additives (JECFA)		
Number	ADI	Comment
1222	-	No safety concern at current levels of intake when used as a flavouring agent.

FEMA	
FEMA No.	Comment
2980	Generally recognised as safe as a flavour ingredient:GRAS List Number 3

Natural Occurrence and Use in Food
Found in geranium flowers; used in chewing gum, baked goods, ice cream.

Estimated Intake from Food and Drink	
Daily Intake mg/kg/day	FEMA Possible Average Daily Intake mg
0.0001087	1.2080

Rhodinol

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

Smoke Chemistry		
Published Source	Level Tested %	Comment
Phillip Morris	0.00050	An overall assessment of th4e data suggests that this ingredient did not adds to the toxicity of smoke.
BAT	0.00120	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
Phillip Morris	0.00050	Within the sensitivity and specificity of the system the Ames activity of the cigarette smoke was not increased by the addition of the ingredient.
BAT	0.00120	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	0.00120	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	0.00120	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.
Phillip Morris	0.00050	Within the sensitivity of the test system the in vitro cytotoxicity of the cigarette smoke was not

		increased by the addition of the ingredient.
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Inhalation		
Published Source	Level Tested %	Comment
Phillip Morris	0.00050	The data indicated that the addition of the ingredient, when added with one of three groups, did not increase the inhalation toxicity of the smoke.
BAT	0.00120	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.
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.
Vanscheeuwijck 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.

Rhodinol

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.

Rhodinol

Toxicological Data on the Unburnt Ingredient

Organism	Test	Route	Reported Dose (Normalized Dose)	Reference
mouse	LD50	intramuscular	4gm/kg (4000mg/kg)	Journal of Scientific and Industrial Research, Section C: Biological Sciences. Vol. 21, Pg. 342, 1962.
rabbit	LD50	skin	3600mg/kg (3600mg/kg)	Food and Chemical Toxicology. Vol. 30, Pg. 113S, 1992.
rat	LDLo	oral	5gm/kg (5000mg/kg)	Food and Chemical Toxicology. Vol. 30, Pg. 113S, 1992.