

ANISYLOL

MODULE 1

SUBSTANCE INFORMATION SHEET

ANISYLOL

CAS number	105-13-5, 1331-81-3
Natural Origin	Anisyl alcohol occurs naturally in anise seeds, Bourbon and Tahitian vanilla pods and extracts, honey and tomato.
Chemical Formula	C8-H10-O2
Synonyms	Anisic alcohol; Anise alcohol ;p-Anisyl alcohol ;Anisalcohol; 4-Methoxybenzenemethanol
E number	N/A
FEMA GRAS number	2099

General Information

Council of Europe (CoE)

Number	Comment
66	N/A

US Food & Drug Administration (FDA)

Number	Comment
21 CFR 172.515	Approved by U.S. FDA as Food Additives

Joint FAO/WHO Expert Committee on Food Additives (JECFA)

Number	ADI	Comment
871	ACCEPTABLE	No safety concern at current levels of intake when used as a flavouring agent

European Food Safety Authority (EFSA)

Number	Comment
02.128	Benzyl alcohols/aldehydes/acids/esters/acetals. Benzyl and benzoate esters included. May also contain aliphatic acyclic or alicyclic ester or acetal component.

Flavors & Extracts Manufacturers Association (FEMA)

Number	Comment
2099	Generally Recognized as Safe as a flavor ingredient - GRAS 3

Uses and Exposure

Anisyl alcohol is frequently used in perfumes and fragrances of the flowery.
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Estimated Intake from Food and Drink

Daily Intake

The average daily intake of anisyl alcohol is likely to be less than the 0.001652 mg/kg/day estimated by the FDA ^{1,2,3,4,5} .

Summary of the Toxicological Investigations on the Use of the Substance in Tobacco Products**Smoke Chemistry**

Internal Studies	Level Tested ppm	Comment
Carmines for Philip Morris	2, 7	The effect of the addition of anisylol as part of a mixture at concentrations up to 7 ppm on the composition of the cigarette smoke was investigated.

Neutral Red Uptake Assay (NRU)

Internal Studies	Level Tested ppm	Comment
Carmines for Philip Morris	2, 7	The effect of the addition of anisylol as part of a mixture at concentrations up to 7 ppm on the cytotoxicity, as measured by the Neutral Red Uptake assay, was investigated.

AMES Assay

Internal Studies	Level Tested ppm	Comment
Carmines for Philip Morris	2, 7	The effect of the addition of anisylol as part of a mixture at concentrations up to 7 ppm on the mutagenic response, as measured by the Salmonella reverse mutation assay, was investigated.

Mouse Lymphoma Assay (MLA)

Internal Studies	Level Tested ppm	Comment
N/A	N/A	N/A

***In vivo* Micronucleus**

Internal Studies	Level Tested ppm	Comment
N/A	N/A	N/A

Inhalation studies

Internal Studies	Level Tested ppm	Comment
Carmines for Philip Morris	2, 7	The effect of the addition of anisylol as part of a mixture at concentrations up to 7 ppm on the toxicity of cigarette smoke, as suggested in a 90-day inhalation study, was investigated.

References

1. Clydesdale, F. M. (1997) Food Additives: Toxicology, Regulation, and Properties. CRC Press, Boca Raton, FL. Electronic database.
2. FEMA. (1965) Flavoring Extract Manufacturer's Association. Survey of flavoring ingredient usage levels.
3. Lucas, C.D., Putnam, J.M. and Hallagan, J.B. (1999) 1995 Poundage and Technical Effects Update Survey. Flavor and Extract Manufacturers' Association of the United States. Washington, D. C.
4. NAS (1989) 1987 Poundage and technical effects update of substances added to food. PB91-127266. National Research Council, National Academy of Sciences. Washington, D.C.
5. Stofberg, J. and Grundschober, F. (1987) Consumption ratio and food predominance of flavoring materials. Perfumer and Flavorist 12:27-56.

