Isoamyl phenylacetate

Botanical Source

Synonyms METHYL BUTYL PHENYL ACETATE (3-)

IUPAC Name

CAS Reference 102-19-2

E Number

Food Legislation

Council of Europe (CoE)	
Number	Comment
2161	Listed by the Council of Europe as acceptable for use in food at up to 20 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
-	-	-

FEMA	
FEMA No.	Comment
2081	Generally recognised as safe as a flavour ingredient: GRAS List Number 3

Natural Occurrence and Use in Food
Found in peppermint oil; used in baked goods, candy, chewing gum.

Estimated Intake from Food and Drink	
Daily Intake mg/kg/day	FEMA Possible Average Daily Intake mg
0.0007344	3.076

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Tobacco Product Related Chemical and Biological Studies

Smoke Chemistry		
Published Source	Level Tested %	Comment
BAT	0.00100	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	0.00100	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	0.00100	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	0.00100	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	0.00100	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.

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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.

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.

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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.

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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

Test system	Test conditions	Endpoint	Activation status	Results	Reference
Salmonella typhimurium, strains TA98, TA100	Ames assay. Tested at 10 and 50 µg/plate.	Mutation	With and without S9	-ve (limited assay)	Oda et al. 1978
Bacillus subtilis, strains H17, M45	Tested at 20 µg/disk in a rec assay for differential killing. Data tables only in English.	DNA damage (indicative test)	Without	+ve	Oda et al. 1978
Bacillus subtilis, strains H17, M45	Tested at a maximum dose of 20 µl/disk in a rec assay monitoring differential toxicity. Abstract and data tables only in English.	DNA damage (indicative test)	Without	-ve	Yoo, 1986

References

Oda Y et al. (1978). Mutagenicity of food flavours in bacteria (1st report). Osaka Furitsu Koshu Eisei Kenkyu Shokuhin Eisei Hen 9, 177-181.

Yoo Y S (1986). Mutagenic and antimutagenic activities of flavoring agents used in foodstuffs. Journal of the Osaka City Medical Center 34, 267-288.