



EFSA CEF Panel (EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids), 2014. Scientific Opinion on Flavouring Group Evaluation 9, Revision 5 (FGE.09Rev5): Secondary alicyclic saturated and unsaturated alcohols, ketones and esters containing secondary alicyclic alcohols from chemical group 8 and 30, and an ester of a phenol derivative from chemical group 25

EFSA Publication

Link to article, DOI:
[10.2903/j.efsa.2014.3865](https://doi.org/10.2903/j.efsa.2014.3865)

Publication date:
2014

Document Version
Publisher's PDF, also known as Version of record

[Link back to DTU Orbit](#)

Citation (APA):
EFSA Publication (2014). *EFSA CEF Panel (EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids), 2014. Scientific Opinion on Flavouring Group Evaluation 9, Revision 5 (FGE.09Rev5): Secondary alicyclic saturated and unsaturated alcohols, ketones and esters containing secondary alicyclic alcohols from chemical group 8 and 30, and an ester of a phenol derivative from chemical group 25*. European Food Safety Authority. the EFSA Journal Vol. 12(10) No. 3865 <https://doi.org/10.2903/j.efsa.2014.3865>

General rights

Copyright and moral rights for the publications made accessible in the public portal are retained by the authors and/or other copyright owners and it is a condition of accessing publications that users recognise and abide by the legal requirements associated with these rights.

- Users may download and print one copy of any publication from the public portal for the purpose of private study or research.
- You may not further distribute the material or use it for any profit-making activity or commercial gain
- You may freely distribute the URL identifying the publication in the public portal

If you believe that this document breaches copyright please contact us providing details, and we will remove access to the work immediately and investigate your claim.

SCIENTIFIC OPINION

Scientific Opinion on Flavouring Group Evaluation 9, Revision 5 (FGE.09Rev5): Secondary alicyclic saturated and unsaturated alcohols, ketones and esters containing secondary alicyclic alcohols from chemical group 8 and 30, and an ester of a phenol derivative from chemical group 25¹

EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF)^{2,3}

European Food Safety Authority (EFSA), Parma, Italy

ABSTRACT

The Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids of the European Food Safety Authority was requested to evaluate 21 flavouring substances in the Flavouring Group Evaluation 9, Revision 5, using the Procedure in Commission Regulation (EC) No 1565/2000. The present revision of FGE.09 includes the assessment of one additional flavouring substance, 2,6,6-trimethylcyclohex-2-en-1,4-dione [FL-no: 07.109]. None of the substances were considered to have genotoxic potential. The substances were evaluated through a stepwise approach (the Procedure) that integrates information on structure-activity relationships, intake from current uses, toxicological threshold of concern, and available data on metabolism and toxicity. The Panel concluded that the 21 substances [FL-no: 02.070, 02.075, 02.135, 02.167, 06.136, 07.059, 07.109, 07.202, 07.203, 07.255, 09.154, 09.355, 09.520, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929, 09.935 and 09.949] do not give rise to safety concerns at their levels of dietary intake, estimated on the basis of the MSDI approach. Besides the safety assessment of these flavouring substances, the specifications for the materials of commerce have been considered. Specifications including complete purity criteria and identity for the materials of commerce have been provided for all candidate substances.

© European Food Safety Authority, 2014

KEY WORDS

flavourings, alcohols, ketones, esters, secondary alicyclic, saturated, unsaturated, food safety, FGE.09

¹ On request from the European Commission, Question No EFSA-Q-2014-00342, adopted on 25 September 2014.

² Panel members: Claudia Bolognesi, Laurence Castle, Jean-Pierre Cravedi, Karl-Heinz Engel, Paul Fowler, Roland Franz, Konrad Grob, Rainer Gürtler, Trine Husøy, Wim Mennes, Maria Rosaria Milana, André Penninks, Maria de Fatima Tavares Poças, Vittorio Silano, Andrew Smith, Christina Tlustos, Fidel Toldra, Detlef Wölfle and Holger Zorn. Correspondence: fip@efsa.europa.eu

³ Acknowledgement: The Panel wishes to thank the members of the Working Groups on Flavourings: Ulla Beckman Sundh, Leon Brimer, Angelo Carere, Karl-Heinz Engel, Henrik Frandsen, Rainer Gürtler, Trine Husøy, Wim Mennes, Gerard Mulder and Harriet Wallin for the preparatory work on this scientific opinion and the hearing experts: Vibe Beltoft, Pia Lund and Karin Nørby and EFSA staff: Maria Carff, Annamaria Rossi and Kim Rygaard Nielsen for the support provided to this scientific opinion.

Suggested citation: EFSA CEF Panel (EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids), 2014. Scientific Opinion on Flavouring Group Evaluation 9, Revision 5 (FGE.09Rev5): Secondary alicyclic saturated and unsaturated alcohols, ketones and esters containing secondary alicyclic alcohols from chemical group 8 and 30, and an ester of a phenol derivative from chemical group 25. EFSA Journal 2014;12(10):3865, 78 pp. doi:10.2903/j.efsa.2014.3865

Available online: www.efsa.europa.eu/efsajournal

SUMMARY

Following a request from the European Commission, the EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF Panel) was asked to deliver a scientific opinion on the implications for human health of chemically defined flavouring substances used in or on foodstuffs in the Member States. In particular, the Panel was requested to evaluate 21 flavouring substances in the Flavouring Group Evaluation (FGE) 9, Revision 5 (FGE.09Rev5), using the Procedure as referred to in the Commission Regulation (EC) No 1565/2000. These flavouring substances belong to chemical group 8, 25 and 30, Annex I of the Commission Regulation (EC) No 1565/2000.

The present Revision 5 of FGE.09, FGE.09Rev5, includes the assessment of one additional candidate substance compared to FGE.09Rev4, 2,6,6-trimethylcyclohex-2-en-1,4-dione [FL-no: 07.109]. This substance has been cleared for a genotoxic concern in FGE.213Rev1 and can accordingly be evaluated using the Procedure in FGE.09Rev5.

In FGE.09Rev4 21 substances were evaluated, however, one substance (former candidate substance FL-no: 07.207) is no longer supported by Industry for use as flavouring substance in Europe and is therefore not considered any further. So, the present FGE.09Rev5 deals with 21 candidate substances, being secondary alicyclic saturated and unsaturated alcohols, ketones, one hemiketal ester and esters containing secondary alicyclic alcohols. The 21 flavouring substances evaluated in this revision are structurally related to 27 flavouring substances evaluated at the 51st, 59th and 63rd meetings of the Joint FAO/WHO Expert Committee on Food Additives (the JECFA).

Seventeen of the flavouring substances have one or more chiral centres.

Fourteen of the flavouring substances belong to structural class I, six belong to structural class II and one to structural class III, according to the decision tree approach presented by Cramer et al., 1978.

Fourteen of the flavouring substances have been reported to occur naturally in a wide range of food items.

In its evaluation, the Panel as a default used the “Maximised Survey-derived Daily Intake” (MSDI) approach to estimate the *per capita* intakes of the flavouring substances in Europe. However, when the Panel examined the information provided by the European Flavour Industry on the use levels in various foods, it appeared obvious that the MSDI approach in a number of cases would grossly underestimate the intake by regular consumers of products flavoured at the use level reported by the Industry, especially in those cases where the annual production values were reported to be small. In consequence, the Panel had reservations about the data on use and use levels provided and the intake estimates obtained by the MSDI approach.

In the absence of more precise information that would enable the Panel to make a more realistic estimate of the intakes of the flavouring substances, the Panel has decided also to perform an estimate of the daily intakes per person using a “modified Theoretical Added Maximum Daily Intake” (mTAMDI) approach based on the normal use levels reported by Industry. In those cases where the mTAMDI approach indicated that the intake of a flavouring substance might exceed its corresponding threshold of concern, the Panel decided not to carry out a formal safety assessment using the Procedure. In these cases the Panel requires more precise data on use and use levels.

According to the default MSDI approach the 14 flavouring substances belonging to structural class I have intakes in Europe ranging from 0.0012 to 830 $\mu\text{g}/\text{capita}/\text{day}$, for five of the six substances from structural class II the intakes range from 0.0085 to 530 $\mu\text{g}/\text{capita}/\text{day}$, and for the substance from structural class III the intake is 1.2 $\mu\text{g}/\text{capita}/\text{day}$, which are all below their respective threshold of concern value for structural class I, II or III of 1800, 540 or 90 $\mu\text{g}/\text{person}/\text{day}$, respectively. For one substance [FL-no: 09.520] from structural class II the MSDI is 770 $\mu\text{g}/\text{capita}/\text{day}$, which is above the

threshold of concern of 540 µg/person/day, however, an NOAEL provides a sufficient margin of safety and therefore do the total combined intakes of the candidate and supporting substances from structural class I and II not give rise to a safety concern.

Genotoxicity data are available only for a limited number of the flavouring substances in the present group and the genotoxicity cannot be assessed adequately. However, the data available do not preclude evaluation of the substances using the Procedure.

All of the flavouring substances are expected to be metabolised to innocuous products at their estimated levels of use as flavouring substances.

It was noted that where toxicity data were available, they were consistent with the conclusions in the present flavouring group evaluation using the Procedure.

It is considered that, on the basis of the default MSDI approach, all the candidate substances would not give rise to safety concerns at the estimated levels of intake arising from their use as flavouring substances.

When the estimated intakes were based on the mTAMDI approach they ranged from 420 to 63 000 µg/person/day for 13 flavouring substances in structural class I. For seven of these substances [FL-no: 02.070, 02.075, 02.135, 02.167, 09.355, 09.621 and 09.870], the mTAMDI is below the threshold of concern of 1800 µg/person/day (class I) and for six substances [FL-no: 09.154, 09.618, 09.619, 09.843, 09.935 and 09.949] above the threshold. The estimated intakes of the six substances assigned to structural class II, range from 320 to 8700 µg/person/day, which for five substances [FL-no: 07.059, 07.109, 07.202, 07.203 and 09.520] are above the threshold of concern for structural class II substances of 540 µg/person/day. The mTAMDI estimate for the one substance from structural class III [FL-no: 06.136] is 0.075 µg/person/day, which is below the threshold of 90 µg/person/day. For one flavouring substance [FL-no: 09.929] the mTAMDI could not be calculated due to missing information on use levels.

Thus, for 11 flavouring substances [FL-no: 07.059, 07.109, 07.202, 07.203, 09.154, 09.520, 09.618, 09.619, 09.843, 09.935 and 09.949], and for [FL-no: 09.929] for which use levels are missing, more reliable exposure data are required. On the basis of such additional data, these flavouring substances should be reconsidered along the steps of the Procedure. Following this procedure additional toxicological data might become necessary.

In order to determine whether the conclusion for the 21 flavouring substances which have been evaluated using the Procedure can be applied to the materials of commerce, it is necessary to consider the available specifications. Specifications including complete purity criteria and identity for the materials of commerce have been provided for 21 flavouring substances evaluated through the Procedure.

For all 21 substances [FL-no: 02.070, 02.075, 02.135, 02.167, 06.136, 07.059, 07.109, 07.202, 07.203, 07.255, 09.154, 09.355, 09.520, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929, 09.935 and 09.949] the Panel concluded that they would present no safety concern at the estimated levels of intake based on the MSDI approach.

TABLE OF CONTENTS

Abstract	1
Summary	2
Background as Provided by the European Commission	5
Terms of Reference as Provided by the European Commission	5
Interpretation of the Terms of Reference	6
Assessment	7
1. History of the Evaluation of the Substances in the Present FGE.....	7
2. Presentation of the Substances in Flavouring Group Evaluation 09, Revision 5	8
2.1. Description.....	8
2.2. Stereoisomers.....	15
2.3. Natural Occurrence in Food.....	15
3. Specifications.....	16
4. Intake Data.....	16
4.1. Estimated Daily <i>per Capita</i> Intake (MSDI Approach)	16
4.2. Intake Estimated on the Basis of the Modified TAMDI (mTAMDI)	17
5. Absorption, Distribution, Metabolism and Elimination	18
6. Application of the Procedure for the Safety Evaluation of Flavouring Substances.....	19
7. Comparison of the Intake Estimations Based on the MSDI Approach and the mTAMDI	
Approach.....	20
8. Considerations of Combined Intakes from Use as Flavouring Substances	21
9. Toxicity.....	22
9.1. Acute Toxicity	22
9.2. Subacute, Subchronic, Chronic and Carcinogenicity Studies.....	22
9.3. Developmental / Reproductive Toxicity Studies	23
9.4. Genotoxicity Studies.....	23
Conclusions	25
Documentation provided to EFSA	55
References	59
Appendix A: Procedure for the Safety Evaluation.....	67
Appendix B: Use Levels / mTAMDI.....	69
Appendix C: Metabolism	74
Abbreviations	77
Table 1: Specification Summary of the Substances in the FGE.09Rev5.....	9
Table 2: Candidate Substances Reported to Occur in Food	15
Table 3: Candidate Substances Not Reported to Occur in Food	15
Table 4: Use of 20 Candidate Substances for which Data on Use have been provided	17
Table 5: Estimated intakes based on the MSDI approach and the mTAMDI approach.....	21
Table 6: Summary of Safety Evaluation Applying the Procedure for 21 Substances in FGE.09Rev5	28
Table 7: Evaluation Status of Hydrolysis Products of Candidate Esters in FGE.09Rev5	34
Table 8: Summary of Safety Evaluation of Supporting Substances Performed by the JECFA.....	37
Table 9: Acute Toxicity.....	43
Table 10: Subacute / Subchronic / Chronic / Carcinogenicity Studies	45
Table 11: Developmental and Reproductive Toxicity Studies	47
Table 12: Genotoxicity (<i>in vitro</i>)	48
Table 13: Genotoxicity (<i>in vivo</i>).....	53

BACKGROUND AS PROVIDED BY THE EUROPEAN COMMISSION

The use of flavourings is regulated under Regulation (EC) No 1334/2008 of the European Parliament and Council of 16 December 2008⁴ on flavourings and certain food ingredients with flavouring properties for use in and on foods. On the basis of Article 9(a) of this Regulation, an evaluation and approval are required for flavouring substances.

The Union list of flavourings and source materials was established by Commission Implementing Regulation (EC) No 872/2012⁵. The list contains flavouring substances for which the scientific evaluation should be completed in accordance with Commission Regulation (EC) No 1565/2000⁶.

EFSA concluded that a genotoxic potential of the α,β -unsaturated precursor, beta-ionyl acetate [FL-no: 09.305] in FGE.213 could not be ruled out.

Information on four representative materials has now been submitted by the European Flavour Association. These are beta-ionone [FL-no: 07.008], maltol [FL-no: 07.014], nootkatone [FL-no: 07.089] and 2,6,6-trimethylcyclohex-2-en-1,4-dione [FL-no: 07.109].

This information is intended to cover also the re-evaluation of the following 8 substances from FGE.19 subgroup 2.7:

- 4-(2,2,6-Trimethyl-1-cyclohexenyl)but-3-en-2-ol [FL-no: 02.106]
- Methyl-beta-ionone [FL-no: 07.010]
- Beta-Isomethylionone [FL-no: 07.041]
- P-Mentha-1,4(8)-dien-3-one [FL-no: 07.127]
- 4,4a,5,6-Tetrahydro-7-methylnaphthalen-2(3H)-one [FL-no: 07.136]
- 4-(2,5,6,6-Tetramethyl-1-cyclohexenyl)but-3-en-2-one [FL-no: 07.200]
- beta-Ionyl acetate [FL-no: 09.305]
- Maltol isobutyrate [FL-no: 09.525]

The Commission asks EFSA to evaluate this new information and depending on the outcome proceed to the full evaluation of the flavouring substance.

TERMS OF REFERENCE AS PROVIDED BY THE EUROPEAN COMMISSION

The European Commission requests European Food Safety Authority to carry out a safety assessment on the following 12 flavouring substances: 4-(2,2,6-trimethyl-1-cyclohexenyl)but-3-en-2-ol [FL-no: 02.106], beta-ionone [FL-no: 07.008], methyl-beta-ionone [FL-no: 07.010], maltol [FL-no: 07.014], beta-isomethylionone [FL-no: 07.041], nootkatone [FL-no: 07.089], 2,6,6-trimethylcyclohex-2-en-1,4-dione [FL-no: 07.109], p-mentha-1,4(8)-dien-3-one [FL-no: 07.127], 4,4a,5,6-tetrahydro-7-methylnaphthalen-2(3H)-one [FL-no: 07.136], 4-(2,5,6,6-tetramethyl-1-cyclohexenyl)but-3-en-2-one [FL-no: 07.200], beta-ionyl acetate [FL-no: 09.305], maltol isobutyrate [FL-no: 09.525] in accordance with Commission Regulation (EC) No 1565/2000.

⁴ Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods and amending Council Regulation (EEC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC. OJ L, 354, 31.12.2008, p. 34-50.

⁵ Commission implementing Regulation (EU) No 872/2012 of 1 October 2012 adopting the list of flavouring substances provided for by Regulation (EC) No 2232/96 of the European Parliament and of the Council, introducing it in Annex I to Regulation (EC) No 1334/2008 of the European Parliament and of the Council and repealing Commission Regulation (EC) No 1565/2000 and Commission Decision 1999/217/EC. OJ L 267, 2.10.2012, p. 1-161.

⁶ Commission Regulation No 1565/2000 of 18 July 2000 laying down the measures necessary for the adoption of an evaluation programme in application of Regulation (EC) No 2232/96. OJ L 180, 19.7.2000, p. 8-16.

INTERPRETATION OF THE TERMS OF REFERENCE

2,6,6-trimethylcyclohex-2-en-1,4-dione [FL-no: 07.109] was first allocated to GE.213Rev1 for evaluation with respect to genotoxicity. Based on the new genotoxicity data submitted, the Panel concluded that [FL-no: 07.109] does not give rise to concern with respect to genotoxicity and can accordingly now be evaluated through the Procedure in FGE.09Rev5.

ASSESSMENT

1. History of the Evaluation of the Substances in the Present FGE

The Flavouring Group Evaluation 09, FGE.09 dealt with 10 candidate substances, nine secondary alicyclic saturated and unsaturated alcohols, ketones and esters containing secondary alicyclic alcohols, and an ester of a phenol carboxylic acid and a secondary alicyclic alcohol.

The first Revision of FGE.09, FGE.09Rev1, included the assessment of five additional flavouring substances [FL-no: 06.136, 09.154, 09.520, 09.929 and 09.935]. No new toxicity or metabolism data were provided for four of the five substances. For [FL-no: 09.520] acute and short term toxicity data and *in vitro* and *in vivo* genotoxicity data were provided. Additional data on five substances [FL-no: 02.075, 02.167, 09.355, 09.619 and 09.621] was made available since the FGE.09 was published.

The second Revision of FGE.09, FGE.09Rev2, included the assessment of one additional substance, carvyl-3-methylbutyrate [FL-no: 09.870]. No toxicity and/or metabolism data were provided for this substance. Carvyl-3-methylbutyrate has initially been considered in FGE.212 with respect to genotoxicity, together with other α,β -unsaturated substances from subgroup 2.6 of FGE.19, where the Panel concluded that “*d*-Carvone [FL-no: 07.146] was found genotoxic *in vitro*. However, *d*-carvone was not carcinogenic in mice. Therefore, the Panel concluded that this substance together with the structurally related *l*-carvone as well as carveol and the carvyl derivatives [FL-no: 02.062, 07.147, 09.143, 09.215 and 09.870] could be evaluated through the Procedure”.

The third Revision of FGE.09, FGE.09Rev3, included the assessment of one additional substance, *L*-menthyl (S)-3-hydroxybutyrate [FL-no: 09.949]. No toxicity and/or metabolism data were provided for this substance.

The fourth Revision of FGE.09, FGE.09Rev4, included the assessment of four additional substances [FL-no: 07.059, 07.202, 07.255 and 09.843]. Two of these substances [FL-no: 07.202 and 07.255] are α,β -unsaturated ketones originally allocated to FGE.212Rev1. The two substances have been considered with respect to genotoxicity (EFSA CEF Panel, 2011) and the Panel concluded that the data available ruled out the concern for genotoxicity and accordingly the two substances could be evaluated through the Procedure. No toxicity or metabolism data were provided for the new substances. Since the publication of FGE.09Rev3, one substance [FL-no: 07.207] is no longer supported for use as flavouring substance in Europe by Industry and will therefore not be considered any further (EFFA, 2009).

FGE	Opinion adopted by EFSA	Link	No. of candidate substances
FGE.09	9 December 2004	http://www.efsa.eu.int/science/afc/afc_opinions/814_en.html	10
FGE.09Rev1	1 April 2008	http://www.efsa.europa.eu/en/efsajournal/doc/927.pdf	15
FGE.09Rev2	13 May 2009	http://www.efsa.europa.eu/en/efsajournal/pub/1454.htm	16
FGE.09Rev3	28 September 2011	http://www.efsa.europa.eu/en/efsajournal/pub/2396.htm	17
FGE.09Rev4	9 July 2012	http://www.efsa.europa.eu/en/efsajournal/pub/2836.htm	20
FGE.09Rev5	2014		21

The present Revision 5 of FGE.09, FGE.09Rev5, includes the assessment of one additional substance [FL-no: 07.109]. This substance is an α,β -unsaturated ketone originally allocated to FGE.213. The substance has been considered with respect to genotoxicity in FGE.213Rev1 (EFSA CEF Panel, 2014) and the Panel concluded that the data available ruled out the concern for genotoxicity and accordingly the substance can be evaluated through the Procedure. No toxicity or metabolism data were provided for the new substance. A search in the open literature for the substance did not provide any further data on toxicity or metabolism.

2. Presentation of the Substances in Flavouring Group Evaluation 09, Revision 5

2.1. Description

The present Flavouring Group Evaluation (FGE.09Rev5), using the Procedure as referred to in the Commission Regulation (EC) No 1565/2000 (the Procedure – shown in schematic form in Appendix A of this FGE), deals with nine secondary alicyclic saturated and unsaturated alcohols, ketones, one hemiketal ester and 11 esters containing secondary alicyclic alcohols. These 21 flavouring substances (candidate substances) belong to chemical groups 08, 25 and 30 of Annex I of Regulation (EC) No 1565/2000 (EC, 2000).

The candidate substances under consideration, with their chemical Register names, FLAVIS- (FL-), Chemical Abstract Service- (CAS-), Council of Europe- (CoE-) and Flavor and Extract Manufacturers Association- (FEMA-) numbers, structure and specifications, are listed in Table 1.

A summary of the outcome of the safety evaluation of the candidate substances is listed in Table 6.

The hydrolysis products of the candidate substances and their evaluation status as flavouring substances are listed in Table 7.

The candidate substances are structurally related to 27 flavouring substances (supporting substances) evaluated at the 51st, 59th and 63rd meetings of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) in the groups “Substances structurally related to menthol”, “Carvone and structurally related substances”, “Alicyclic ketones, secondary alcohols and related esters” and “Monocyclic and bicyclic secondary alcohols, ketones and related esters” (JECFA, 1999a; JECFA, 2003; JECFA, 2006). In addition the racemate of menthyl-3-hydroxybutyrate has been evaluated by the JECFA at the 69th meeting (JECFA, 2009) in the group of “Substances structurally related to menthol”.

The names and structures for the 27 supporting substances in the Register are listed in Table 8, together with their evaluation status.

SUMMARY OF SPECIFICATION DATA
Table 1: Specification Summary of the Substances in the FGE.09Rev5

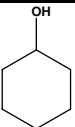
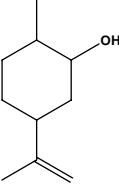
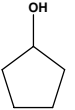
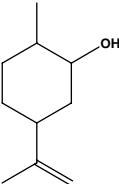
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	Phys.form Mol.formula Mol.weight	Solubility ^(a) Solubility in ethanol ^(b)	Boiling point, °C ^(c) Melting point, °C ID test Assay minimum	Refrac. Index ^(d) Spec.gravity ^(e)	Specification comments
02.070	Cyclohexanol		2138 108-93-0	Solid C ₆ H ₁₂ O 100.16	Slightly soluble Freely soluble	158 25 MS 95 %	1.462-1.468 0.942-0.948	
02.075	neo-Dihydrocarveol		2296 18675-34-8	Liquid C ₁₀ H ₁₈ O 154.25	Practically insoluble or insoluble Freely soluble	107 (33 hPa) MS 95 %	1.476-1.482 0.920-0.926	Register name and CASrn to be changed to (1R,2S,5S)-neo- Dihydrocarveol, 18675- 33-7 (EFFA, 2005).
02.135	Cyclopentanol		10193 96-41-3	Liquid C ₅ H ₁₀ O 83.13	Slightly soluble Freely soluble	140 MS 95 %	1.449-1.455 0.945-0.951	
02.167	Isodihydrocarveol		18675-35-9	Liquid C ₁₀ H ₁₈ O 154.25	Practically insoluble or insoluble Freely soluble	90 (6.7 hPa) MS 95 %	1.475-1.481 0.918-0.924	Register name to be changed to (1R,2R,5S)- Isodihydrocarveol.

Table 1: Specification Summary of the Substances in the FGE.09Rev5

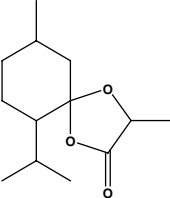
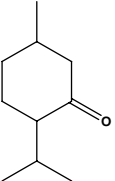
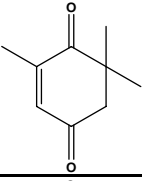
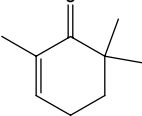
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	Phys.form Mol.formula Mol.weight	Solubility ^(a) Solubility in ethanol ^(b)	Boiling point, °C ^(c) Melting point, °C ID test Assay minimum	Refrac. Index ^(d) Spec.gravity ^(e)	Specification comments
06.136	6-Isopropyl-3,9-dimethyl-1,4-dioxyspiro[4.5]decan-2-one		4285 831213-72-0	Liquid C ₁₃ H ₂₂ O ₃ 226.32	Slightly soluble Soluble	259 IR NMR MS 98.9 %	1.4606-1.4609 1.017-1.021	Mixture of isomers: (3S, 5R, 6S,9R)-isomer: 65.6 % and (3S, 5S, 6S,9R)-isomer: 27.4 %, mixture of other diastereomers: 5.86 % (Flavour Industry, 2006b).
07.059	p-Menthan-3-one		2667 2035 10458-14-7	Liquid C ₁₀ H ₁₈ O 154.25	Soluble Soluble	207 MS 96 %	1.448-1.453 0.888-0.895	Mixture of diastereoisomers, approximately 25 % of each (EFFA, 2012).
07.109	2,6,6-Trimethylcyclohex-2-en-1,4-dione		3421 11200 1125-21-9	Solid C ₉ H ₁₂ O ₂ 152.2	Slightly soluble Soluble	222 23-28 IR NMR 98 %	n.a. n.a.	
07.202	2,6,6-Trimethylcyclohex-2-en-1-one		20013-73-4	Liquid C ₉ H ₁₄ O 138.21	Slightly soluble Freely soluble	63 (16 hPa) MS 95 %	1.470-1.476 0.924-0.930	

Table 1: Specification Summary of the Substances in the FGE.09Rev5

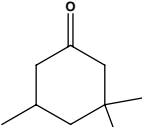
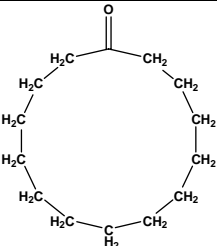
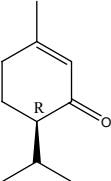
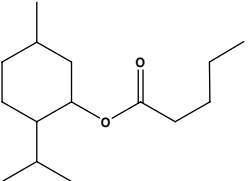
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	Phys.form Mol.formula Mol.weight	Solubility ^(a) Solubility in ethanol ^(b)	Boiling point, °C ^(c) Melting point, °C ID test Assay minimum	Refrac. Index ^(d) Spec.gravity ^(e)	Specification comments
07.203	3,3,5-Trimethylcyclohexan-1-one		873-94-9	Liquid C ₉ H ₁₆ O 140.22	Practically insoluble or insoluble Freely soluble	189 MS 95 %	1.442-1.448 0.888-0.894	Racemate (EFFA, 2010a; EFFA, 2010b).
07.207	Cyclotetradecanone		3603-99-4	Solid C ₁₄ H ₂₆ O 210.36	Practically insoluble or insoluble Freely soluble	159 (16 hPa) 53 NMR 95 %	n.a. n.a.	No longer supported by Industry (EFFA, 2009).
07.255	l-Piperitone		4200 4573-50-6	Liquid C ₁₀ H ₁₆ O 152.24	Slightly soluble Freely soluble	246 MS 99 %	1.482-1.488 0.929-0.935	
09.154	Menthyl valerate		4156 472 89-47-4	Liquid C ₁₅ H ₂₈ O ₂ 240.39	Practically insoluble or insoluble Freely soluble	261 NMR 95 %	1.445-1.451 0.903-0.909	Register name to be changed to (1R,2S,5R)-5-methyl-2-(1-methylethyl)cyclohexyl valerate (EFFA, 2010a).

Table 1: Specification Summary of the Substances in the FGE.09Rev5

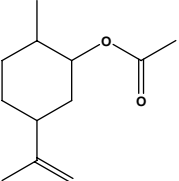
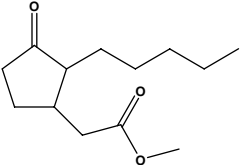
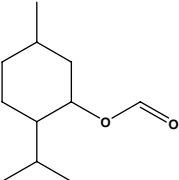
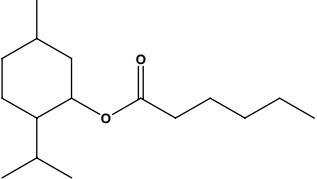
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	Phys.form Mol.formula Mol.weight	Solubility ^(a) Solubility in ethanol ^(b)	Boiling point, °C ^(c) Melting point, °C ID test Assay minimum	Refrac. Index ^(d) Spec.gravity ^(e)	Specification comments
09.355	neo-Dihydrocarvyl acetate		10859 56422-50-5	Liquid C ₁₂ H ₂₀ O ₂ 196.29	Practically insoluble or insoluble Freely soluble	266 MS 95 %	1.453-1.459 0.925-0.931	According to EFFA: Mixture of the two racemic forms (1S,2R,5R) and (1R,2S,5S), which is specified by the name (EFFA, 2005).
09.520	Methyl 3-oxo-2-pentyl-1-cyclopentylacetate		3408 10785 24851-98-7	Liquid C ₁₃ H ₂₂ O ₃ 226.32	Slightly soluble Freely soluble	111 (0.1 hPa) NMR MS 98 %	1.458-1.462 0.997-1.006	According to EFFA: Mixture of the four stereoisomeric forms (RR, RS, SR and SS) in relatively equal ratios (approximately 25 % of each) (EFFA, 2010a).
09.618	Menthyl formate		10751 2230-90-2	Liquid C ₁₁ H ₂₀ O ₂ 184.28	Practically insoluble or insoluble Freely soluble	95 (13 hPa) 9 MS 95 %	1.446-1.452 0.933-0.939	According to EFFA: Mixture of the two racemic forms (1S,2R,5S) and (1R,2S,5R), which is specified by the name (EFFA, 2010b).
09.619	Menthyl hexanoate		6070-16-2	Liquid C ₁₆ H ₃₀ O ₂ 254.14	Practically insoluble or insoluble Freely soluble	153 (20 hPa) MS 95 %	1.445-1.451 0.898-0.906	Register name to be changed to (1R,2S,5R)- Menthyl hexanoate.

Table 1: Specification Summary of the Substances in the FGE.09Rev5

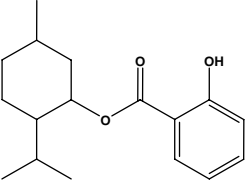
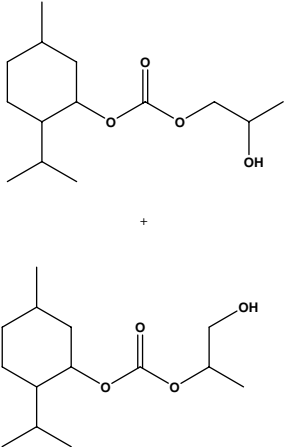
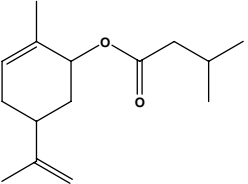
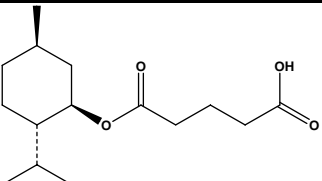
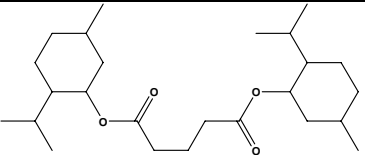
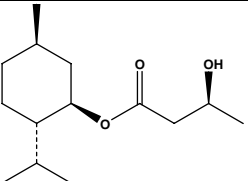
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	Phys.form Mol.formula Mol.weight	Solubility ^(a) Solubility in ethanol ^(b)	Boiling point, °C ^(c) Melting point, °C ID test Assay minimum	Refrac. Index ^(d) Spec.gravity ^(e)	Specification comments
09.621	Menthyl salicylate		89-46-3	Liquid C ₁₇ H ₂₄ O ₃ 276.37	Practically insoluble or insoluble Freely soluble	175 (13 hPa) MS 95 %	1.509-1.515 1.047-1.053	Register name to be changed to (1R,2S,5R)- Menthyl salicylate.
09.843	Menthol 1-and 2-propylene glycol carbonate		3806 30304-82-6	Liquid C ₁₄ H ₂₆ O ₄ 258.36	Insoluble Soluble	143 IR MS 98 %	1.458-1.458 1.013-1.014	According to EFFA: [FL-no: 09.843] is a mixture of 60 % Menthol 1-propylene glycol carbonate (which is a mixture of four stereoisomers, 15 % of each) and 40 % Menthol 2-propylene glycol carbonate (which is a mixture of four stereoisomers 10 % of each) (EFFA, 2012).
09.870	Carvyl-3-methylbutyrate		94386-39-7	Liquid C ₁₅ H ₂₄ O ₂ 236.37	Practically insoluble or insoluble Freely soluble	343 MS 95 %	1.462-1.468 0.932-0.938	According to EFFA: Mixture of the four stereoisomeric forms (RR, RS, SR and SS) in relatively equal ratios (approximately 25 % of each) (EFFA, 2010a).

Table 1: Specification Summary of the Substances in the FGE.09Rev5

FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	Phys.form Mol.formula Mol.weight	Solubility ^(a) Solubility in ethanol ^(b)	Boiling point, °C ^(c) Melting point, °C ID test Assay minimum	Refrac. Index ^(d) Spec.gravity ^(e)	Specification comments
09.929	L-Monomenthyl glutarate		4006 220621-22-7	Liquid C ₁₅ H ₂₆ O ₄ 270	Sparingly soluble Soluble	390 (decomp) n.a. IR NMR 95 %	1.462-1.470 1.026-1.036	
09.935	Dimenthyl glutarate		406179-71-3	Solid C ₂₅ H ₄₄ O ₄ 408	Insoluble Soluble	48-50 NMR MS 98 %	n.a. n.a.	According to EFFA: Menthyl moiety mixture of the two racemic forms (1S,2R,5S) and (1R,2S,5R), which is specified by the name. Since there are two menthyl moieties, three combinations exist, approximately 25 % +/- 25 % -/- and 50 % +/- (EFFA, 2010a).
09.949	L-Menthyl (S)-3-hydroxybutyrate		4308 115869-76-6	Liquid C ₁₄ H ₂₆ O ₃ 242.35	Slightly soluble Soluble	95-97 (0.7hPa) IR MS 98 %	1.454 - 1.464 0.969 - 0.979	Stereoisomeric composition of (S)-form : > 80 % ee and (R)-form < 20 % ee (ee = enantiomeric excess).

(a): Solubility in water, if not otherwise stated.

(b): Solubility in 95 % ethanol, if not otherwise stated.

(c): At 1013.25 hPa, if not otherwise stated.

(d): At 20°C, if not otherwise stated.

(e): At 25°C, if not otherwise stated.

2.2. Stereoisomers

It is recognised that geometrical and optical isomers of substances may have different properties. Their flavour may be different, they may have different chemical properties resulting in possible variability in their absorption, distribution, metabolism, elimination and toxicity. Thus, information must be provided on the configuration of the flavouring substance, i.e. whether it is one of the geometrical/optical isomers, or a defined mixture of stereoisomers. The available specifications of purity will be considered in order to determine whether the safety evaluation carried out for candidate substances for which stereoisomers may exist can be applied to the material of commerce. Flavouring substances with different configurations should have individual chemical names and codes (CAS number, FLAVIS number, etc.).

Two candidate substances possess one chiral centre [FL-no: 07.203 and 07.255] and 15 substances possess two or more chiral centres [FL-no: 02.075, 02.167, 06.136, 07.059, 09.154, 09.355, 09.520, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929, 09.935 and 09.949] (see Table 1).

2.3. Natural Occurrence in Food

Fourteen candidate substances [FL-no: 02.070, 02.075, 02.135, 02.167, 07.059, 07.109, 07.202, 07.203, 07.255, 09.154, 09.355, 09.520, 09.618 and 09.619] have been reported to occur in fruits, spices, butter, chicken, wine, drinks, tea, juice and essential oils. Quantitative data on the natural occurrence of these substances in food have been reported for four substances (TNO, 2000; TNO, 2011; TNO, 2014):

Table 2: Candidate Substances Reported to Occur in Food

FL-no:	Name:	Quantitative data reported
02.070	Cyclohexanol	Up to 0.1 mg/kg in fruits (passionfruit) and 0.006 mg/kg in white wine
02.135	Cyclopentanol	0.01 - 0.1 mg/kg in passiflora juice, 0.01 - 0.1 mg/kg in passiflora mollissima, 0.01 - 0.02 mg/kg in oysters and 0.01 mg/kg in Chinese quince flesh
07.109	2,6,6-Trimethylcyclohex-2-en-1,4-dione	Up to 8 mg/kg in honey and up to 9 mg/kg in tea
07.202	2,6,6-Trimethylcyclohex-2-en-1-one	2000 mg/kg in maize, 1 mg/kg in tea and up to 0.23 mg/kg in citrus fruits

According to TNO the remaining seven candidate substances have not been reported to occur naturally in any food items (TNO, 2000; TNO, 2010; TNO, 2011):

Table 3: Candidate Substances Not Reported to Occur in Food

FL-no:	Name:
06.136	6-Isopropyl-3,9-dimethyl-1,4-dioxyspiro[4.5]decan-2-one
09.621	Menthyl salicylate
09.843	Menthol 1-and 2-propylene glycol carbonate
09.870	Carvyl-3-methylbutyrate
09.929	L-Monomenthyl glutarate
09.935	Dimenthyl glutarate
09.949	L-Menthyl (S)-3-hydroxybutyrate

3. Specifications

Purity criteria for the 21 candidate substances have been provided by the Flavouring Industry (EFFA, 2003a, 2010a, 2011; Flavour Industry, 2004, 2006a, 2006b, 2007, 2010a).

Judged against the requirements in Annex II of Commission Regulation (EC) No 1565/2000 (EC, 2000), the specifications are adequate for all substances (see Section 2.2 and Table 1).

4. Intake Data

Annual production volumes of the flavouring substances as surveyed by the Industry can be used to calculate the “Maximised Survey-derived Daily Intake” (MSDI) by assuming that the production figure only represents 60 % of the use in food due to underreporting and that 10 % of the total EU population are consumers (SCF, 1999).

However, the Panel noted that due to year-to-year variability in production volumes, to uncertainties in the underreporting correction factor and to uncertainties in the percentage of consumers, the reliability of intake estimates on the basis of the MSDI approach is difficult to assess.

The Panel also noted that in contrast to the generally low *per capita* intake figures estimated on the basis of this MSDI approach, in some cases the regular consumption of products flavoured at use levels reported by the Flavour Industry in the submissions would result in much higher intakes. In such cases, the human exposure thresholds below which exposures are not considered to present a safety concern might be exceeded.

Considering that the MSDI model may underestimate the intake of flavouring substances by certain groups of consumers, the SCF recommended also taking into account the results of other intake assessments (SCF, 1999).

One of the alternatives is the “Theoretical Added Maximum Daily Intake” (TAMDI) approach, which is calculated on the basis of standard portions and upper use levels (SCF, 1995) for flavourable beverages and foods in general, with exceptional levels for particular foods. This method is regarded as a conservative estimate of the actual intake by most consumers because it is based on the assumption that the consumer regularly eats and drinks several food products containing the same flavouring substance at the upper use level.

One option to modify the TAMDI approach is to base the calculation on normal rather than upper use levels of the flavouring substances. This modified approach is less conservative (e.g., it may underestimate the intake of consumers being loyal to products flavoured at the maximum use levels reported). However, it is considered as a suitable tool to screen and prioritise the flavouring substances according to the need for refined intake data (EFSA, 2004).

4.1. Estimated Daily *per Capita* Intake (MSDI Approach)

The intake estimation is based on the Maximised Survey-derived Daily Intake (MSDI) approach, which involves the acquisition of data on the amounts used in food as flavourings (SCF, 1999). These data are derived from surveys on annual production volumes in Europe. These surveys were conducted in 1995 by the International Organization of the Flavour Industry (IOFI), in which flavour manufacturers reported the total amount of each flavouring substance incorporated into food sold in the EU during the previous year (IOFI, 1995). The intake approach does not consider the possible natural occurrence in food.

Average *per capita* intake (MSDI) is estimated on the assumption that the amount added to food is consumed by 10 % of the population⁷ (Eurostat, 1998). This is derived for candidate substances from estimates of annual volume of production provided by Industry and incorporates a correction factor of 0.6 to allow for incomplete reporting (60 %) in the Industry surveys (SCF, 1999).

In the present FGE.09Rev5, the total annual volume of production of the candidate substances from use as flavouring substances in Europe has been reported to be approximately 19000 kg (EFFA, 2003a, 2003b, 2011; Flavour Industry, 2004, 2006a, 2006b, 2007, 2010a, 2010b). For the 26 of 27 supporting substances, for which production figures are available for Europe, the total annual volume of production is approximately 138500 kg (JECFA, 1999a, 2003, 2006).

On the basis of the annual volumes of production reported for the candidate substances, the MSDI values for each of these flavourings have been estimated (Table 6).

95 % of the total annual volumes of production for the candidate substances is accounted for by four of these flavourings, *p*-menthan-3-one [FL-no: 07.059], methyl 3-oxo-2-pentyl-1-cyclopentylacetate [FL-no: 09.520], menthol 1-and 2-propylene glycol carbonate [FL-no: 09.843] and *L*-monomenthyl glutarate [FL-no: 09.929]. The estimated daily intakes from use as flavouring substances are 530, 770, 830 and 110, $\mu\text{g}/\text{capita}/\text{day}$, respectively. The intakes for each of the remaining substances are 50 $\mu\text{g}/\text{capita}/\text{day}$ or below (Table 6).

4.2. Intake Estimated on the Basis of the Modified TAMDI (mTAMDI)

The method for calculation of the modified Theoretical Added Maximum Daily Intake (mTAMDI) values is based on the approach used by SCF up to 1995 (SCF, 1995).

The assumption is that a person may consume a certain amount of flavourable foods and beverages per day.

For the present evaluation of the candidate substances information on food categories and normal and maximum use levels^{8,9,10} were submitted by the Flavour Industry (Burdock, 1995; EFFA, 2003a, 2007; Flavour Industry, 2004, 2006a, 2006b, 2007, 2010a, 2010b). For 20 candidate substances the use in flavoured food products divided into the food categories as outlined in Annex III of the Commission Regulation (EC) No 1565/2000 (EC, 2000), is shown in Table 4. For *L*-monomenthyl glutarate [FL-no: 09.929] the use has not been reported in accordance with the Commission Regulation.

For the present calculation of the mTAMDI, the reported normal use levels were used. In the case where different use levels were reported for different food categories the highest reported normal use level was used.

Table 4: Use of 20 Candidate Substances for which Data on Use have been provided

Food category	Description	Flavourings used
01.0	Dairy products, excluding products of category 2	All except [FL-no: 07.059]
02.0	Fats and oils, and fat emulsions (type water-in-oil)	All except [FL-no:

⁷ EU figure 375 millions. This figure relates to EU population at the time for which production data are available, and is consistent (comparable) with evaluations conducted prior to the enlargement of the EU. No production data are available for the enlarged EU.

⁸ "Normal use" is defined as the average of reported usages and "maximum use" is defined as the 95th percentile of reported usages (EFFA, 2002).

⁹ The normal and maximum use levels in different food categories (EC, 2000) have been extrapolated from figures derived from 12 model flavouring substances (EFFA, 2004a).

¹⁰ The use levels from food category 5 "Confectionery" have been inserted as default values for food category 14.2 "Alcoholic beverages" for substances for which no data have been given for food category 14.2 (EFFA, 2007).

Table 4: Use of 20 Candidate Substances for which Data on Use have been provided

Food category	Description	Flavourings used
		07.059, 07.255, 09.843 and 09.949]
03.0	Edible ices, including sherbet and sorbet	All
04.1	Processed fruits	All except [FL-no: 06.136, 07.059, 07.255 and 09.843]
04.2	Processed vegetables (incl. mushrooms & fungi, roots & tubers, pulses and legumes), and nuts & seeds	Only [FL-no: 09.935]
05.0	Confectionery	All
06.0	Cereals and cereal products, incl. flours & starches from roots & tubers, pulses & legumes, excluding bakery	All except [FL-no: 07.059, 07.109, 07.255 and 09.935]
07.0	Bakery wares	All
08.0	Meat and meat products, including poultry and game	All except [FL-no: 06.136, 07.059, 07.255, 09.843 and 09.949]
09.0	Fish and fish products, including molluscs, crustaceans and echinoderms	All except [FL-no: 06.136, 07.059, 07.255, 09.843 and 09.949]
10.0	Eggs and egg products	None
11.0	Sweeteners, including honey	None
12.0	Salts, spices, soups, sauces, salads, protein products etc.	All except [FL-no: 06.136 and 07.059]
13.0	Foodstuffs intended for particular nutritional uses	All except [FL-no: 07.059, 07.255, 09.843, 09.935 and 09.949]
14.1	Non-alcoholic ("soft") beverages, excl. dairy products	All except [FL-no: 09.870]
14.2	Alcoholic beverages, incl. alcohol-free and low-alcoholic counterparts	All
15.0	Ready-to-eat savouries	All except [FL-no: 06.136 and 07.059]
16.0	Composite foods (e.g. casseroles, meat pies, mincemeat) - foods that could not be placed in categories 1 – 15	All except [FL-no: 07.059 and 09.843]

According to the Flavour Industry the candidate substances, for which Industry has provided data on food categories, normal use levels are in the range of 0.0001 - 500 mg/kg food, and the maximum use levels are in the range of 0.0001 - 2000 mg/kg food (Burdock, 1995; EFSA, 2003a, 2007; Flavour Industry, 2004, 2006a, 2006b, 2007, 2010a, 2010b).

The mTAMDI values for 13 candidate substances from structural class I (see Section 7), for which exposure data have been submitted, range from 420 to 63000 µg/person/day. For the six candidate substances from structural class II the mTAMDI values range from 320 to 8700 µg/person/day, respectively. For the remaining substance from structural class III the mTAMDI is 0.075 µg/person/day.

For detailed information on use levels and intake estimations based on the mTAMDI approach, see Section 7 and Appendix B.

5. Absorption, Distribution, Metabolism and Elimination

The 11 esters [FL-no: 09.154, 09.355, 09.520, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929, 09.935 and 09.949] included in this FGE are expected to be hydrolysed to the corresponding carboxylic acids and alcohols, based on the data available for the supporting substances (Emberger, 1994a, 1994b; White et al., 1990). The resulting carboxylic acids are either metabolised through common

physiological pathways like beta-oxidation and the citric acid cycle or excreted in conjugation with glucuronide (Keefer et al., 1987; Vree et al., 1994) (see Table 7 and Appendix C).

The one hemiketal ester [FL-no: 06.136] is expected to be hydrolysed to the corresponding cyclic ketone, p-menthan-3-one [FL-no: 07.059] and lactic acid [FL-no: 08.004].

One of the main pathways for the candidate alcohols and the ketones (after reduction) [FL-no: 02.070, 02.075, 02.135, 02.167, 07.059, 07.109, 07.202, 07.203 and 07.255] is conjugation with glucuronic acid followed by excretion. Menthol, carveol and dihydrocarveol, the hydrolysis products of [FL-no: 06.136, 09.154, 09.355, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929, 09.935 and 09.949] are also metabolised via this pathway. Neither menthol nor carveol or dihydrocarveol is anticipated to be oxidised to the corresponding ketone (for detailed discussion, see Appendix C).

Additional pathways involved in the metabolism of the candidate substances are reduction of ketone groups, oxidation of alkyl groups of alkyl substituted alicyclic ketones followed by conjugation with glucuronic acid and/or sulphates resulting in excretion (see Appendix C). Thus, it may be anticipated that these 21 substances will be metabolised to innocuous products.

A more detailed description of the metabolism is given in Appendix C.

6. Application of the Procedure for the Safety Evaluation of Flavouring Substances

The application of the Procedure is based on intakes estimated on the basis of the MSDI approach. Where the mTAMDI approach indicates that the intake of a flavouring substance might exceed its corresponding threshold of concern, a formal safety assessment, using the mTAMDI approach, is not carried out using the Procedure. In these cases the Panel requires more precise data on use and use levels. For comparison of the intake estimations based on the MSDI approach and the mTAMDI approach, see Section 7.

For the safety evaluation of the candidate substances the Procedure was applied. The stepwise evaluations are summarised in Table 6.

Step 1

Fourteen of the candidate substances are classified into structural class I [FL-no: 02.070, 02.075, 02.135, 02.167, 09.154, 09.355, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929, 09.935 and 09.949], six candidate substances [FL-no: 07.059, 07.109, 07.202, 07.203, 07.255 and 09.520] into structural class II and one substance [FL-no: 06.136] is classified into structural class III according to the decision tree approach presented by Cramer et al. (Cramer et al., 1978).

Step 2

Step 2 requires consideration of whether detoxification pathways are available to metabolise the substances, at the estimated levels of intake, to innocuous products.

All the candidate substances [FL-no: 02.070, 02.075, 02.135, 02.167, 06.136, 07.059, 07.109, 07.202, 07.203, 07.255, 09.154, 09.355, 09.520, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929, 09.935 and 09.949] are expected to be metabolised to innocuous products and accordingly they proceed via the A-side of the Procedure scheme (Appendix A).

Step A3

The fourteen candidate substances [FL-no: 02.070, 02.075, 02.135, 02.167, 09.154, 09.355, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929, 09.935 and 09.949] that have been assigned to structural class

I have estimated European daily *per capita* intakes ranging from 0.0012 to 830 µg (Table 6). These intakes are below the threshold of concern of 1800 µg/person/day for structural class I.

The six candidate substance [FL-no: 07.059, 07.109, 07.202, 07.203, 07.255 and 09.520] assigned to structural class II have European daily *per capita* intakes from 0.0085 to 770 µg. For [FL-no: 07.059, 07.109, 07.202, 07.203 and 07.255] the intakes are below the threshold of concern of 540 µg/person/day for structural class II. For [FL-no: 09.520] the daily *per capita* intake of 770 µg is above the threshold of concern for a substance assigned to structural class II. The substance therefore proceeds to step A4.

The candidate substance [FL-no: 06.136] has been assigned to structural class III and has a European daily *per capita* intake of 1.2 µg. This intake is below the threshold of concern of 90 µg/person/day for structural class III.

Based on the results of the safety evaluation sequence, 20 candidate substances [FL-no: 02.070, 02.075, 02.135, 02.167, 06.136, 07.059, 07.109, 07.202, 07.203, 07.255, 09.154, 09.355, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929, 09.935 and 09.949] proceeding via the A-side of the Procedure do not pose a safety concern when used at estimated levels of intake, based on the MSDI approach, as flavouring substances.

Step A4

Methyl 3-oxo-2-pentyl-1-cyclopentylacetate [FL-no: 09.520] or its metabolites are not endogenous, the substance therefore proceeds to step A5.

Step A5

A 90 day study in rats has been performed for [FL-no: 09.520] from which a No Observed Adverse Effect Level (NOAEL) of 100 mg/kg body weight (bw)/day could be derived. This NOAEL provides a margin of safety of 7700 compared to the daily intake of 0.013 mg/kg bw/day for methyl 3-oxo-2-pentyl-1-cyclopentylacetate. Therefore, [FL-no: 09.520] does not pose a safety concern when used at estimated levels of intake, based on the MSDI approach, as flavouring substance.

7. Comparison of the Intake Estimations Based on the MSDI Approach and the mTAMDI Approach

The estimated intakes, based on the mTAMDI, range from 420 to 63 000 µg/person/day for 13 candidate substances in structural class I. For seven of these substances [FL-no: 02.070, 02.075, 02.135, 02.167, 09.355, 09.621 and 09.870] the mTAMDI is below the threshold of concern of 1800 µg/person/day and for six substances [FL-no: 09.154, 09.618, 09.619, 09.843, 09.935 and 09.949] the mTAMDI is above the threshold. For *L*-monomenthyl glutarate [FL-no: 09.929] no mTAMDI could be calculated due to lack of information on use levels in the food categories as outlined in Annex III of Commission Regulation (EC) No 1565/2000.

For the six substances [FL-no: 07.059, 07.109, 07.202, 07.203, 07.255 and 09.520] assigned to structural class II, the estimated intakes, based on the mTAMDI, range from 320 to 8700 µg/person/day, which are all above the threshold of concern for structural class II substances of 540 µg/person/day, except for [FL-no: 07.255].

For [FL-no: 06.136], assigned to structural class III, the estimated intake based on the mTAMDI is 0.075 µg/person/day, which is below the threshold of concern for a structural class II substance of 90 µg/person/day.

Thus, for 10 candidate substances [FL-no: 07.059, 07.202, 07.203, 09.154, 09.520, 09.618, 09.619, 09.843, 09.935 and 09.949] further information is therefore required. This would include more reliable intake data and then, if required, additional toxicological data. For *L*-monomenthyl glutarate [FL-no: 09.929] use levels are needed in accordance with the food categories as outlined in Annex III of Commission Regulation (EC) No 1565/2000.

For comparison of the intake estimates based on the MSDI approach and the mTAMDI approach, see Table 5.

Table 5: Estimated intakes based on the MSDI approach and the mTAMDI approach

FL-no	EU Register name	MSDI ($\mu\text{g}/\text{capita}/\text{day}$)	mTAMDI ($\mu\text{g}/\text{person}/\text{day}$)	Structural class	Threshold of concern ($\mu\text{g}/\text{person}/\text{day}$)
02.070	Cyclohexanol	3.7	1600	Class I	1800
02.075	neo-Dihydrocarveol	2.4	1600	Class I	1800
02.135	Cyclopentanol	0.012	1600	Class I	1800
02.167	Isodihydrocarveol	2.4	1600	Class I	1800
09.154	Menthyl valerate	1.0	3900	Class I	1800
09.355	neo-Dihydrocarvyl acetate	0.012	1600	Class I	1800
09.618	Menthyl formate	0.73	3900	Class I	1800
09.619	Menthyl hexanoate	0.37	3900	Class I	1800
09.621	Menthyl salicylate	0.012	420	Class I	1800
09.843	Menthol 1-and 2-propylene glycol carbonate	830	63000	Class I	1800
09.870	Carvyl-3-methylbutyrate	0.0012	1000	Class I	1800
09.929	L-Monomenthyl glutarate	110		Class I	1800
09.935	Dimenthyl glutarate	30	38000	Class I	1800
09.949	L-Menthyl (S)-3-hydroxybutyrate	37	10600	Class I	1800
07.059	p-Menthan-3-one	530	8700	Class II	540
07.109	2,6,6-Trimethylcyclohex-2-en-1,4-dione	50	1900	Class II	540
07.202	2,6,6-Trimethylcyclohex-2-en-1-one	0.12	1600	Class II	540
07.203	3,3,5-Trimethylcyclohexan-1-one	0.0085	1600	Class II	540
07.255	1-Piperitone	12	320	Class II	540
09.520	Methyl 3-oxo-2-pentyl-1-cyclopentylacetate	770	3900	Class II	540
06.136	6-Isopropyl-3,9-dimethyl-1,4-dioxyspiro[4.5]decan-2-one	1.2	0.075	Class III	90

8. Considerations of Combined Intakes from Use as Flavouring Substances

Because of structural similarities of candidate and supporting substances, it can be anticipated that many of the flavourings are metabolised through the same metabolic pathways and that the metabolites may affect the same target organs. Further, in case of combined exposure to structurally related flavourings, the pathways could be overloaded. Therefore, combined intake should be considered. As flavourings not included in this FGE may also be metabolised through the same pathways, the combined intake estimates presented here are only preliminary. Currently, the combined intake estimates are only based on MSDI exposure estimates, although it is recognised that this may lead to underestimation of exposure. After completion of all FGEs, this issue should be readdressed.

The total estimated combined daily *per capita* intake of structurally related flavourings is estimated by summing the MSDI for individual substances.

On the basis of the reported annual production volumes in Europe (EFFA, 2003a, 2003b, 2011; Flavour Industry, 2004, 2006a, 2006b, 2007, 2010a, 2010b), the combined estimated daily *per capita* intake as flavourings of the 14 candidate substances assigned to structural class I is 1000 μg , which does not exceed the threshold of concern of 1800 $\mu\text{g}/\text{person}/\text{day}$.

The candidate substances from structural class I are structurally related to 15 supporting substances for which European intake data are available (European intake data are only available for 15 of the 16 supporting substances from structural class I). The total combined intake of the 14 candidate and 15 supporting substances is approximately 17000 $\mu\text{g}/\text{capita}/\text{day}$, which is above the threshold for structural class I substances of 1800 $\mu\text{g}/\text{person}/\text{day}$. The major contribution (92 %) is provided by one supporting substance, menthol [FL-no: 02.015] (16 mg/capita/day), for which an ADI of 0 - 4 mg/kg

bw was allocated by the JECFA at their 51st meeting (JECFA, 2000a). The ADI is 15 times higher than the MSDI of 16 mg/*capita*/day. The total combined intake for the remaining substances from structural class I is approximately 1400 µg/*capita*/day, which is below the threshold of 1800 µg/person/day.

On the basis of the reported annual production volumes in Europe, the combined estimated intake as flavourings of the six candidate substances assigned to structural class II is 1300 µg/*capita*/day, which exceeds the threshold of concern for a compound belonging to structural class II of 540 µg/person/day. The combined intake of 1300 µg/*capita*/day corresponds to 22 µg/kg bw/day. A NOAEL of 100 mg/kg bw/day has been established for one candidate substance in this group, namely methyl 3-oxo-2-pentyl-1-cyclopentylacetate [FL-no: 09.520]. This NOAEL provides a margin of safety of more than 4500 to the combined intake of 1300 µg/*capita*/day. The Panel noted that this candidate substance [FL-no: 09.520] comprises 60 % of this combined intake estimate.

The total combined intake from the six candidate and 11 supporting substances from structural class II is approximately 2200 µg/*capita*/day, which exceeds the threshold for structural class II substances of 540 µg/person/day. Also in the case of the total combined intake for structural class II substances, the NOAEL of 100 mg/kg bw/day, for methyl 3-oxo-2-pentyl-1-cyclopentylacetate, provides a margin of safety of 2700 to the combined intake of 2200 µg/*capita*/day, corresponding to 37 µg/kg bw/day.

The only candidate substance from structural class III, 6-isopropyl-3,9-dimethyl-1,4-dioxyspiro[4.5]decan-2-one [FL-no: 06.136] has a daily *per capita* intake of 1.2 µg, which does not exceed the threshold of 90 µg/person/day. There are no supporting substances from structural class III.

9. Toxicity

9.1. Acute Toxicity

Data are available for five candidate substances [FL-no: 02.070, 02.135, 06.136, 09.520 and 09.355]. Oral LD₅₀ values from studies in the rat range from 625 mg/kg body weight (bw) to > 5000 mg/kg bw.

Ten supporting substances [FL-no: 02.015, 02.061, 02.062, 02.209, 07.111, 07.148, 07.176, 09.016, 09.215 and 09.216] were tested for acute toxicity in the mouse, rat, rabbit, dog and guinea pig. The LD₅₀ values ranged from 930 mg/kg bw to > 5000 mg/kg bw.

The magnitudes of the LD₅₀ values indicate that the oral acute toxicity is rather low for the candidate substances and supporting substances.

The acute toxicity data are summarised in Table 9.

9.2. Subacute, Subchronic, Chronic and Carcinogenicity Studies

Only one conventional subchronic oral study has been conducted on the candidate substances (for [FL-no: 09.520]). For cyclohexanol [FL-no: 02.070] data were available from a study designed to investigate only peripheral neuropathy in which rats were given intraperitoneal doses of 200 mg cyclohexanol once or twice daily for up to six weeks. No effects on the peripheral nervous system were observed but the experiment was terminated early because the animals were in poor condition, there was a decrement of weight gain and two animals died prematurely. No general gross or histopathological examinations were reported and no No Observed Adverse Effect Level (NOAEL) was established. This study was not considered applicable to the evaluation of the oral toxicity of cyclohexanol (Perbellini et al., 1981).

For methyl 3-oxo-2-pentyl-1-cyclopentylacetate [FL-no: 09.520] a study, following the current OECD guidelines, was performed in rats. Male and female Sprague-Dawley CD rats were given in the diet daily doses of 0 (basal diet), 10, 50 or 100 mg/kg bw over a 90-day period (10 male and 10 female rats per dose group). No treatment related changes were observed in mortality, expanded clinical

observations, ophthalmic examination, body weight gain, body weight change, food consumption, haematology, clinical chemistry, urinalysis, organ weights and macroscopic examination. There were no treatment related histopathological changes in the tissues from rats of any of the treatment groups. The NOAEL was therefore considered to be 100 mg/kg bw/day (the highest dose tested) (Kelly and Bolte, 2000).

Carcinogenicity studies are available for the two supporting substances, cyclohexanone and menthol [FL-no: 07.148 and 02.015].

Cyclohexanone [FL-no: 07.148] was given to male and female rats in the drinking water (3300 and 6500 ppm) and male and female mice (6500, 13000 and 25000 ppm (only female)) for two years. A reduction in weight gain (15 - 20 %) was observed in all groups at the highest doses. An increase in the incidence of lymphomas was observed at a lower dose level, but it was not dose related (Lijinsky and Kovatch, 1986).

In two other studies, two doses of dl-menthol were given to rats in the diet (3750 and 7500 ppm) and mice (2000 and 4000 ppm) for 103 weeks. A small reduction in survival was seen in the treated female mice. An increase of incidence of mammary gland fibroadenomas or mammary adenocarcinomas was observed in female rats at the lower dose level, but this was not dose related. In male rats, dl-menthol was not considered toxic or carcinogenic. In mice, a small increase in the incidence of hepatocellular carcinomas was observed. However, this increase was within the normal range of tumour incidence in the historical control groups, and the authors concluded that dl-menthol was not carcinogenic in rats and mice in the performed studies (National Cancer Institute, 1979).

For five supporting substances [FL-no: 02.015, 07.095, 07.111, 07.176 and 07.148] there are further oral subchronic toxicity data.

Repeated dose toxicity data are summarised in Table 10.

9.3. Developmental / Reproductive Toxicity Studies

There is a study available for one candidate substance [FL-no: 02.070], with a NOAEL of < 1500 mg/kg bw/day. For one supporting substance [FL-no: 02.015] there are several studies.

The developmental/reproductive toxicity study is summarised in Table 11.

9.4. Genotoxicity Studies

Due to the presence of a structural alert for genotoxicity (“ α,β -unsaturated carbonyl moiety”) for three candidate substances [FL-no: 07.202, 07.255 and 09.870] in the current revision of FGE.09, the genotoxicity of these substances was further assessed in FGE.212 and FGE.212Rev1.

In FGE.212 the concern for carvyl-3-methylbutyrate [FL-no: 09.870] was alleviated and the Panel concluded that this substance could be evaluated through the Procedure.

Since it was concluded in FGE.212Rev1 (EFSA CEF Panel, 2011), that based on additional information the concern for genotoxic potential for isophorone [FL-no: 07.126] has been alleviated, a genotoxic potential can also be ruled out for substances structurally related to isophorone, including [FL-no: 07.202 and 07.255]. Therefore, these two substances [FL-no: 07.202 and 07.255] can be evaluated using the Procedure.

Due to the presence of a structural alert for genotoxicity (“ α,β -unsaturated ketone”) for the candidate substance 2,6,6-trimethylcyclohex-2-en-1,4-dione [FL-no: 07.109], the genotoxicity of this substance was assessed in FGE.213 and FGE.213Rev1. In FGE.213Rev1 the concern was alleviated and the Panel concluded that this substance could be evaluated through the Procedure (EFSA CEF Panel, 2014). Genotoxicity data are available for only three of the remaining candidate substances:

cyclohexanol [FL-no: 02.070], cyclopentanol [FL-no: 02.135], methyl 3-oxo-2-pentyl-1-cyclopentylacetate [FL-no: 09.520] and for nine supporting substances and one structurally related substance.

Cyclohexanol [FL-no: 02.070] was not genotoxic in two Ames tests (Barsky, 1976; Haworth et al., 1983) and in an *in vivo* micronucleus assay (Gelbke, 1991), which are all considered as valid studies. However, the results of the *in vivo* study are of limited relevance, due to the lack of evidence that the substance did reach the bone marrow. Inconclusive results were reported in an *in vitro* chromosomal aberration assay with human leukocytes (Collin, 1971) and negative results were reported in a dominant lethal mutations assay with *Drosophila melanogaster* (Goncharova, 1970); both studies were considered inadequate.

Cyclopentanol [FL-no: 02.135] was studied in a valid Ames test (McMahon et al., 1979). No mutagenicity was found.

A battery of *in vitro* and *in vivo* genotoxicity studies were conducted on methyl 3-oxo-2-pentyl-1-cyclopentylacetate [FL-no: 09.520] including valid negative reverse mutation tests in *Escherichia coli* (Wagner and Klug, 2000) and *Salmonella typhimurium* (Thompson, 2000).

In a mouse lymphoma test on methyl 3-oxo-2-pentyl-1-cyclopentylacetate [FL-no: 09.520], pre-dating GLP, a more than 2-fold increase of the mutant frequency over the solvent treated control values was found at the highest tested cytotoxic concentration of 300 µg/ml in the presence of metabolic activation, and at the two highest tested cytotoxic concentrations of 200 and 300 µg/ml in the absence of metabolic activation. Only limited documentation is provided in the study report; together with the fact that several cultures were infected and a lack of a confirmatory test, it is impossible to assess the reliability of these results (Ross and Harris, 1979).

No induction of forward mutations at the TK locus in L5178Y mouse lymphoma cells were found in a study performed in compliance with the current OECD test guidelines, both in the absence and in the presence of metabolic activation, up to and including cytotoxic concentrations (Cifone, 2001).

Methyl 3-oxo-2-pentyl-1-cyclopentylacetate was tested in a bone marrow micronucleus test in mice following a single intraperitoneal administration of 0, 280, 560 or 1120 mg/kg bw in corn oil. The study was performed in compliance with the current OECD test guidelines. The two highest doses chosen induced clear signs of toxicity; slight reductions (up to 12 %) in the ratio of polychromatic erythrocytes to total erythrocytes were found, indicating that the test material had reached the target cells. No increase in micronucleated cells was found in the groups treated with the test material. The positive control induced the expected increases (Gudi and Krsmanovic, 1998).

In an Unscheduled DNA Synthesis (UDS) study, the ability of methyl 3-oxo-2-pentyl-1-cyclopentylacetate to induce DNA repair was studied in isolated rat hepatocytes after administration *in vivo*. The study was performed in compliance with the current OECD Guideline 486 (OECD, 1997). Methyl 3-oxo-2-pentyl-1-cyclopentylacetate was administered to male Sprague-Dawley CD rats by intraperitoneal injection in doses of 333.3 and 1000 mg/kg bw (the latter dose was the maximum tolerated dose) followed by liver perfusion at 2 or 16 hours after dosing. No marked increase in the incidence of UDS was observed at either dose level or perfusion time. Statistically significant differences were revealed in the positive control groups when compared to the negative control group and the test article (Durward, 2001).

Genotoxicity data are available for nine supporting substances [FL-no: 02.015, 02.062, 07.148, 07.176, 09.027, 09.215, 09.230, 07.149 and 07.045].

Cyclohexanone [FL-no: 07.148], structurally related to the alicyclic ketones and secondary alcohols in this FGE, was not mutagenic in an Ames test, considered to be valid (Haworth et al., 1983). Negative and positive results were reported in several other *in vitro* studies at gene and chromosomal level, as

well as a negative result in a sex-linked recessive lethal mutations in *D. melanogaster*. However, these studies were considered inadequate.

Menthol [FL-no: 02.015] gave negative results in an *in vitro* alkaline elution assay for detecting DNA single strand breaks in rat hepatocytes (Storer et al., 1996). With the same substance equivocal results in an *in vivo* host mediated mutation assay were observed at high dose levels (Food and Drug Research Laboratories, Inc., 1975) and negative results in several Ames tests, a TK+/- mouse lymphoma assay (Myhr and Caspary, 1991), sister chromatid exchange (SCE) tests in Chinese hamster ovary (CHO) cells (Ivett et al., 1989) and human lymphocytes (Murthy et al., 1991), and chromosomal aberration assays with human embryonic lung cells (Food and Drug Research Laboratories, Inc., 1975), human lymphocytes (Murthy et al., 1991) and CHO cells (Ivett et al., 1989). Negative results were also reported in two *in vivo* micronucleus (Shelby et al., 1993) and chromosomal aberration assays (Food and Drug Research Laboratories, Inc., 1975). However, the results of these studies have a limited relevance, due to the lack of bone marrow toxicity. In addition, an *in vivo* dominant lethal assay was available, from which also negative results were obtained.

trans-Menthone [FL-no: 07.176] was genotoxic in an Ames test (Andersen and Jensen, 1984) and in a somatic mutation and recombination test (SMART) with *D. melanogaster* (Franzios et al., 1997). The observed effects were not very pronounced. Further, *trans*-menthone is easily converted to menthol, which is estimated to be overall negative in genotoxicity tests.

Carveol and carvyl acetate [FL-no: 02.062 and 09.215] were tested in Ames test at various doses from 10 - 560 µg/plate in the *S. typhimurium* strains TA97, TA98, TA100, TA1535 and TA1537 with and without S9 mix in dimethyl sulphoxide. Positive and negative controls were used. No mutagenicity was observed (Mortelmans et al., 1986).

Conclusion on genotoxicity

For four of the candidate substances [FL-no: 07.109, 07.202, 07.255 and 09.870] it has been concluded that a concern for genotoxicity, indicated by the presence of a structural alert, could be ruled out based on experimental data for supporting substances.

Only for three of the remaining candidate substances some genotoxicity data are available, and for these three mainly negative results were obtained. For the supporting substances mainly negative, but also some positive results were obtained. The positive results were obtained in poorly reported tests, or in tests which are difficult to interpret with respect to their relevance for genotoxicity.

Overall, the genotoxic potential of this group of flavouring substances cannot be fully assessed as it is now. However, the data available do not indicate a genotoxic potential and therefore do not preclude their evaluation via the Procedure.

Data on genotoxicity are summarised in Table 12.

CONCLUSIONS

The present Revision of FGE.09, FGE.09Rev5 includes the assessment of one additional candidate substance compared to FGE.09Rev4, 2,6,6-trimethylcyclohex-2-en-1,4-dione [FL-no: 07.109].

The present FGE.09Rev5 deals with 21 candidate substances, being secondary alicyclic saturated and unsaturated alcohols, ketones, one hemiketal ester and esters containing secondary alicyclic alcohols. These flavouring substances belong to chemical groups 8, 25 and 30 of Annex I of Regulation (EC) No 1565/2000. One substance (former candidate substance FL-no: 07.207) is no longer supported for use as flavouring substance in Europe by Industry and is therefore not considered any further.

Two candidate substances [FL-no: 07.203 and 07.255] possess one chiral centre and 15 substances [FL-no: 02.075, 02.167, 06.136, 07.059, 09.154, 09.355, 09.520, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929, 09.935 and 09.949] possess two or more chiral centres.

Fourteen of the candidate substances belong to structural class I, six substances belong to structural class II and one to structural class III according to the decision tree approach presented by Cramer et al., 1978.

Fourteen of the flavouring substances in the present group have been reported to occur naturally in a wide range of food items.

According to the default MSDI approach the 14 flavouring substances belonging to structural class I have intakes in Europe ranging from 0.0012 to 830 $\mu\text{g}/\text{capita}/\text{day}$, for five substances from structural class II the intakes range from 0.0085 to 530 $\mu\text{g}/\text{capita}/\text{day}$, and for the substance from structural class III the intake is 1.2 $\mu\text{g}/\text{capita}/\text{day}$, which are all below their respective threshold of concern value for structural class I, II or III of 1800, 540 or 90 $\mu\text{g}/\text{person}/\text{day}$, respectively. For one substance [FL-no: 09.520] from structural class II the MSDI is 770 $\mu\text{g}/\text{capita}/\text{day}$, which is above the threshold of concern of 540 $\mu\text{g}/\text{person}/\text{day}$.

The total combined intakes of candidate and supporting substances from structural class I and II do not give rise to a safety concern.

For four of the candidate substances [FL-no: 07.109, 07.202, 07.255 and 09.870] it has been concluded that a concern for genotoxicity, indicated by the presence of a structural alert, could be ruled out based on experimental data for supporting substances. Genotoxicity data are available only for a limited number of the remaining flavouring substances in the present group and the genotoxicity cannot be assessed adequately. However, the data available do not preclude evaluation of the substances using the Procedure.

Twentyone of the candidate substances are expected to be metabolised to innocuous products at the estimated levels of use as flavouring substances.

It was noted that where toxicity data were available they were consistent with the conclusions in the present FGE using the Procedure.

It is considered that 21 candidate substances would not give rise to safety concerns at the estimated levels of intake arising from their use as flavouring substances based on the default MSDI approach.

When the estimated intakes were based on the mTAMDI approach they ranged from 420 to 63000 $\mu\text{g}/\text{person}/\text{day}$ for 13 candidate substances in structural class I. For seven substances [FL-no: 02.070, 02.075, 02.135, 02.167, 09.355, 09.621 and 09.870], the mTAMDI is below the threshold of concern of 1800 $\mu\text{g}/\text{person}/\text{day}$. The Panel noted that these substances have been evaluated via the A side of the procedure. For six [FL-no: 09.154, 09.618, 09.619, 09.843, 09.935 and 09.949] the mTAMDI is above the threshold. For one flavouring substance [FL-no: 09.929] from structural class I the use levels are missing. The estimated intakes of the six substances assigned to structural class II, range from 320 to 8700 $\mu\text{g}/\text{person}/\text{day}$, which for five substances [FL-no: 07.059, 07.109, 07.202, 07.203, and 09.520] are above the threshold of concern for structural class II substances of 540 $\mu\text{g}/\text{person}/\text{day}$. The mTAMDI estimate for the one substance from structural class III [FL-no: 06.136] is 0.075 $\mu\text{g}/\text{person}/\text{day}$, which is below the threshold of 90 $\mu\text{g}/\text{person}/\text{day}$.

Thus for eleven candidate substances [FL-no: 07.059, 07.109, 07.202, 07.203, 09.154, 09.520, 09.618, 09.619, 09.843, 09.935 and 09.949], and for [FL-no: 09.929] for which use levels are missing, more reliable exposure data are required. On the basis of such additional data, these flavouring substances should be reconsidered along the steps of the Procedure. Following this procedure additional toxicological data might become necessary.

In order to determine whether the conclusion for the 21 candidate substances which have been evaluated using the Procedure can be applied to the materials of commerce, it is necessary to consider the available specifications. Specifications including complete purity criteria and identity for the materials of commerce have been provided for all flavouring substances.

For all 21 substances [FL-no: 02.070, 02.075, 02.135, 02.167, 06.136, 07.059, 07.109, 07.202, 07.203, 07.255, 09.154, 09.355, 09.520, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929, 09.935 and 09.949] the Panel concluded that they would present no safety concern at the estimated levels of intake based on the MSDI approach.

SUMMARY OF SAFETY EVALUATION

Table 6: Summary of Safety Evaluation Applying the Procedure for 21 Substances in FGE.09Rev5

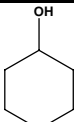
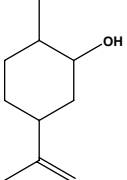
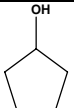
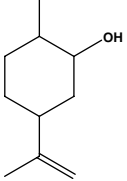
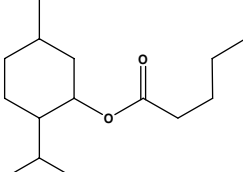
FL-no	EU Register name	Structural formula	MSDI ^(a) ($\mu\text{g/capita/day}$)	Class ^(b) Evaluation procedure path ^(c)	Outcome on the named compound [^(d) or ^(e)]	Outcome on the material of commerce [^(f) , ^(g) or ^(h)]	Evaluation remarks
02.070	Cyclohexanol		3.7	Class I A3: Intake below threshold	d	f	
02.075	neo-Dihydrocarveol		2.4	Class I A3: Intake below threshold	d	f	
02.135	Cyclopentanol		0.012	Class I A3: Intake below threshold	d	f	
02.167	Isodihydrocarveol		2.4	Class I A3: Intake below threshold	d	f	
09.154	Menthyl valerate		1.0	Class I A3: Intake below threshold	d	f	

Table 6: Summary of Safety Evaluation Applying the Procedure for 21 Substances in FGE.09Rev5

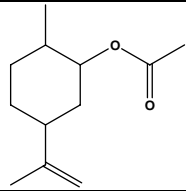
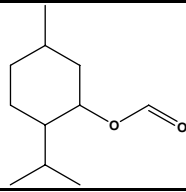
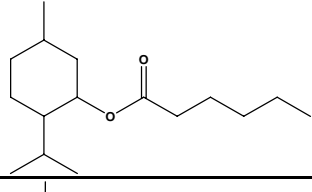
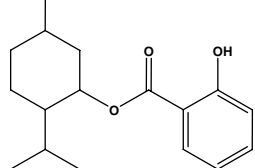
FL-no	EU Register name	Structural formula	MSDI ^(a) ($\mu\text{g}/\text{capita}/\text{day}$)	Class ^(b) Evaluation procedure path ^(c)	Outcome on the named compound [^(d) or ^(e)]	Outcome on the material of commerce [^(f) , ^(g) or ^(h)]	Evaluation remarks
09.355	neo-Dihydrocarvyl acetate		0.012	Class I A3: Intake below threshold	d	f	
09.618	Menthyl formate		0.73	Class I A3: Intake below threshold	d	f	
09.619	Menthyl hexanoate		0.37	Class I A3: Intake below threshold	d	f	
09.621	Menthyl salicylate		0.012	Class I A3: Intake below threshold	d	f	

Table 6: Summary of Safety Evaluation Applying the Procedure for 21 Substances in FGE.09Rev5

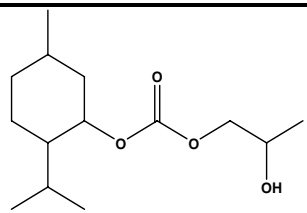
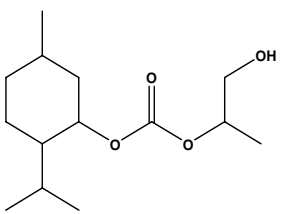
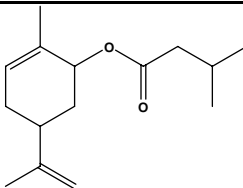
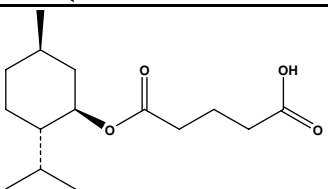
FL-no	EU Register name	Structural formula	MSDI ^(a) ($\mu\text{g}/\text{capita}/\text{day}$)	Class ^(b) Evaluation procedure path ^(c)	Outcome on the named compound [^(d) or ^(e)]	Outcome on the material of commerce [^(f) , ^(g) or ^(h)]	Evaluation remarks
09.843	Menthol 1-and 2-propylene glycol carbonate	 	830 380	Class I A3: Intake below threshold	d	f	
09.870	Carvyl-3-methylbutyrate		0.0012	Class I A3: Intake below threshold	d	f	Evaluated in FGE.212, genotoxic concern could be ruled out.
09.929	L-Monomenthyl glutarate		110	Class I A3: Intake below threshold	d	f	

Table 6: Summary of Safety Evaluation Applying the Procedure for 21 Substances in FGE.09Rev5

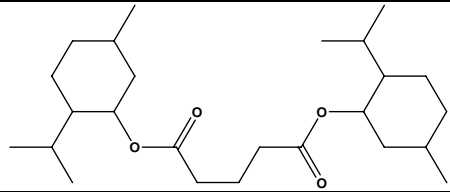
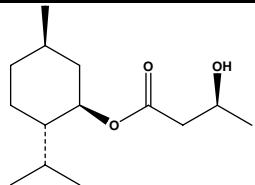
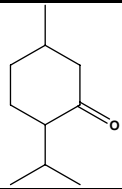
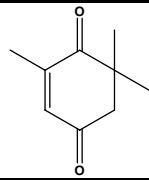
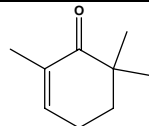
FL-no	EU Register name	Structural formula	MSDI ^(a) ($\mu\text{g/capita/day}$)	Class ^(b) Evaluation procedure path ^(c)	Outcome on the named compound [^(d) or ^(e)]	Outcome on the material of commerce [^(f) , ^(g) or ^(h)]	Evaluation remarks
09.935	Dimethyl glutarate		30	Class I A3: Intake below threshold	d	f	
09.949	L-Menthyl (S)-3-hydroxybutyrate		37	Class I A3: Intake below threshold	d	f	
07.059	p-Menthan-3-one		530 2500	Class II A3: Intake below threshold	d	f	
07.109	2,6,6-Trimethylcyclohex-2-en-1,4-dione		50	Class II A3: Intake below threshold	d	f	Evaluated in FGE.213Rev1, genotoxicity concern could be ruled out.
07.202	2,6,6-Trimethylcyclohex-2-en-1-one		0.12	Class II A3: Intake below threshold	d	f	Evaluated in FGE.212Rev1, genotoxic concern could be ruled out.

Table 6: Summary of Safety Evaluation Applying the Procedure for 21 Substances in FGE.09Rev5

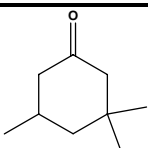
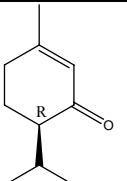
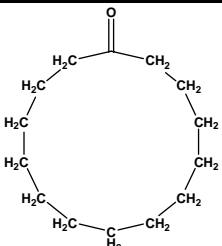
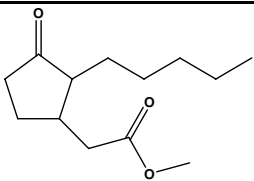
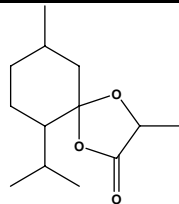
FL-no	EU Register name	Structural formula	MSDI ^(a) ($\mu\text{g}/\text{capita}/\text{day}$)	Class ^(b) Evaluation procedure path ^(c)	Outcome on the named compound [(d) or (e)]	Outcome on the material of commerce [(f), (g) or (h)]	Evaluation remarks
07.203	3,3,5-Trimethylcyclohexan-1-one		0.0085	Class II A3: Intake below threshold	d	f	
07.255	l-Piperitone		12	Class II A3: Intake below threshold	d	f	Evaluated in FGE.212Rev1, genotoxic concern could be ruled out.
07.207	Cyclotetradecanone		0.061	Class II B3: Intake below threshold, B4: No adequate NOAEL	Additional data required		No longer supported by Industry (EFFA, 2009).
09.520	Methyl 3-oxo-2-pentyl-1-cyclopentylacetate		770	Class II A3: Intake above threshold, A4: Not endogenous, A5: Adequate NOAEL exists	d	f	

Table 6: Summary of Safety Evaluation Applying the Procedure for 21 Substances in FGE.09Rev5

FL-no	EU Register name	Structural formula	MSDI ^(a) ($\mu\text{g}/\text{capita}/\text{day}$)	Class ^(b) Evaluation procedure path ^(c)	Outcome on the named compound [(^(d) or ^(e))]	Outcome on the material of commerce [(^(f) , ^(g) or ^(h))]	Evaluation remarks
06.136	6-Isopropyl-3,9-dimethyl-1,4-dioxyspiro[4.5]decan-2-one		1.2	Class III A3: Intake below threshold	d	f	

(a): EU MSDI: Amount added to food as flavour in (kg / year) x 10E9 / (0.1 x population in Europe (= 375 x 10E6) x 0.6 x 365) = $\mu\text{g}/\text{capita}/\text{day}$.

(b): Thresholds of concern: Class I = 1800 $\mu\text{g}/\text{person}/\text{day}$, Class II = 540 $\mu\text{g}/\text{person}/\text{day}$, Class III = 90 $\mu\text{g}/\text{person}/\text{day}$.

(c): Procedure path A substances can be predicted to be metabolised to innocuous products. Procedure path B substances cannot.

(d): No safety concern based on intake calculated by the MSDI approach of the named compound.

(e): Data must be available on the substance or closely related substances to perform a safety evaluation.

(f): No safety concern at the estimated level of intake of the material of commerce meeting the specification requirement (based on intake calculated by the MSDI approach).

(g): Tentatively regarded as presenting no safety concern (based on intake calculated by the MSDI approach) pending further information on the purity of the material of commerce and/or information on stereoisomerism.

(h): No conclusion can be drawn due to lack of information on the purity of the material of commerce.

EVALUATION STATUS OF HYDROLYSIS PRODUCTS OF CANDIDATE ESTERS
Table 7: Evaluation Status of Hydrolysis Products of Candidate Esters in FGE.09Rev5


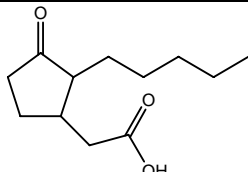
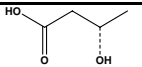
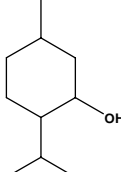
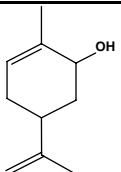
FL-no	EU Register name JECFA no	Structural formula	SCF status ^(a) JECFA status ^(b) CoE status ^(c) EFSA status	Structural class ^(d) Procedure path (JECFA) ^(e)	Comments
Not in Register	Methanol		Not evaluated as flavouring substance		Not a Register substance.
Not in Register	3-Oxo-2-pentyl-1-cyclopentyl acetic acid		Not evaluated as flavouring substance		Not a Register substance.
Not in Register	(S)-3-Hydroxybutyric acid		Not evaluated as flavouring substance		Not a Register substance.
02.015	Menthol 427		No safety concern (JECFA, 2000a) Category A (CoE, 1992)	Class I A3: Intake above threshold, A4: Not endogenous, A5: Adequate NOAEL exists	NOAEL: 380 mg/kg bw/day
02.062	Carveol 381		No safety concern (JECFA, 2000a) Category B (CoE, 1992)	Class I A3: Intake below threshold	

Table 7: Evaluation Status of Hydrolysis Products of Candidate Esters in FGE.09Rev5

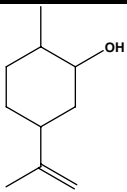
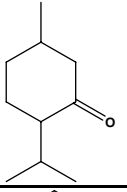


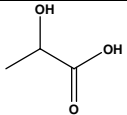
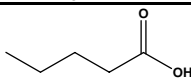
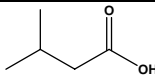
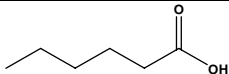
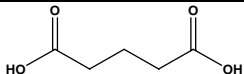
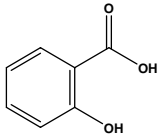
FL-no	EU Register name JECFA no	Structural formula	SCF status ^(a) JECFA status ^(b) CoE status ^(c) EFSA status	Structural class ^(d) Procedure path (JECFA) ^(e)	Comments
02.075	neo-Dihydrocarveol		Category B (CoE, 1992) FGE.09	Class I A3: Intake below threshold	
07.059	p-Menthan-3-one		Category B (CoE, 1992) FGE.09	Class II A3: Intake below threshold	
08.001	Formic acid 79		Category 1 (SCF, 1995) No safety concern (JECFA, 1999b) Deleted (CoE, 1992)	Class I A3: Intake below threshold	
08.002	Acetic acid 81		Category 1 (SCF, 1995) No safety concern (JECFA, 1999b) Category A (CoE, 1992)	Class I A3: Intake above threshold, A4: Endogenous	
08.004	Lactic acid 930		No safety concern (JECFA, 2002a) Category A (CoE, 1992)	Class I A3: Intake above threshold, A4: Endogenous	
08.007	Valeric acid 90		Category 1 (SCF, 1995) No safety concern (JECFA, 1999b) Category A (CoE, 1992)	Class I A3: Intake below threshold	
08.008	3-Methylbutyric acid 259		Category 1 (SCF, 1995) No safety concern (JECFA, 1999b) Category A (CoE, 1992)	Class I A3: Intake below threshold	

Table 7: Evaluation Status of Hydrolysis Products of Candidate Esters in FGE.09Rev5

FL-no	EU Register name JECFA no	Structural formula	SCF status ^(a) JECFA status ^(b) CoE status ^(c) EFSA status	Structural class ^(d) Procedure path (JECFA) ^(e)	Comments
08.009	Hexanoic acid 93		Category 1 (SCF, 1995) No safety concern (JECFA, 1999b) Category A (CoE, 1992)	Class I A3: Intake above threshold, A4: Endogenous	
08.082	Glutaric acid		FGE.10	Class I A3: Intake below threshold	
08.112	Salicylic acid 958		No safety concern (JECFA, 2002a)	Class I A3: Intake below threshold	

(a): Category 1: Considered safe in use Category 2: Temporarily considered safe in use Category 3: Insufficient data to provide assurance of safety in use Category 4: Not acceptable due to evidence of toxicity.

(b): No safety concern at estimated levels of intake.

(c): Category A: Flavouring substance, which may be used in foodstuffs Category B: Flavouring substance which can be used provisionally in foodstuffs.

(d): Threshold of concern: Class I = 1800 µg/person/day, Class II = 540 µg/person/day, Class III = 90 µg/person/day.

(e): Procedure path A substances can be predicted to be metabolised to innocuous products. Procedure path B substances cannot.

SUPPORTING SUBSTANCES SUMMARY

Table 8: Summary of Safety Evaluation of Supporting Substances Performed by the JECFA

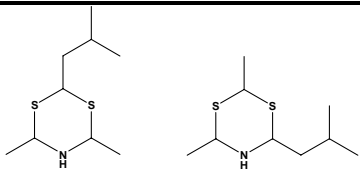
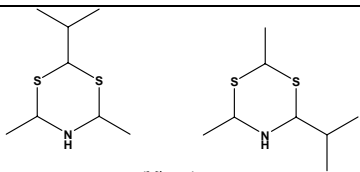
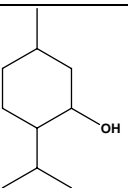
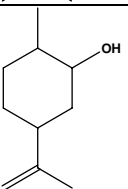
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	JECFA no Specification available	MSDI (EU) ^(a) ($\mu\text{g}/\text{capita}/\text{day}$)	SCF status ^(b) JECFA status ^(c) CoE status ^(c)	Comments
	2-Isobutyl-4,6-dimethyldihydro-1,3,5-dithiazine and 4-isobutyl-2,6-dimethyldihydro-1,3,5-dithiazine (mixture)	 (Mixture)	3781 101517-87-7 and 101517-86-6	1046 JECFA specification (JECFA, 2002c)	0.1	No safety concern a)	Not in EU-Register.
	2-Isopropyl-4,6-dimethyl 2,6-dimethyldihydro-1,3,5-dithiazine and 4-isopropyl-2,6-dimethyldihydro-1,3,5-dithiazine (mixture)	 (Mixture)	3782 104691-41-0 and 104691-40-9	1047 JECFA specification (JECFA, 2002c)	ND	No safety concern a)	Not in EU-Register.
02.015	Menthol		63 89-78-1	427 JECFA specification (JECFA, 1998)	16000	No safety concern (JECFA, 2000a) Category A (CoE, 1992)	ADI: 0-4 (JECFA, 2000a).
02.061	Dihydrocarveol		2379 2025 619-01-2	378 JECFA specification (JECFA, 1998)	0.37	No safety concern (JECFA, 2000a) Category B (CoE, 1992)	

Table 8: Summary of Safety Evaluation of Supporting Substances Performed by the JECFA

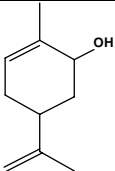
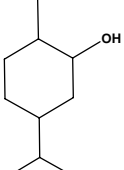
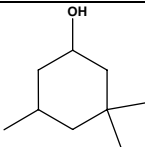
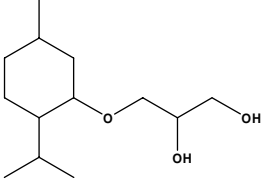
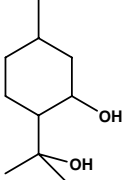
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	JECFA no Specification available	MSDI (EU) ^(a) ($\mu\text{g}/\text{capita}/\text{day}$)	SCF status ^(b) JECFA status ^(c) CoE status ^(e)	Comments
02.062	Carveol		2247 2027 99-48-9	381 JECFA specification (JECFA, 1998)	9.5	No safety concern (JECFA, 2000a) Category B (CoE, 1992)	
02.071	p-Menthan-2-ol		3562 2228 499-69-4	376 JECFA specification (JECFA, 2000b)	0.012	No safety concern (JECFA, 2000a) Category B (CoE, 1992)	
02.209	3,3,5-Trimethylcyclohexan-1-ol		3962 116-02-9	1099 JECFA specification (JECFA, 2002c)	0.12	No safety concern (JECFA, 2002b)	JECFA name: 3,3,5- Trimethyl cyclohexanol.
02.224	3-(1-Menthoxy)propane-1,2-diol		3784 87061-04-9	1408 JECFA specification (JECFA, 2005a)	4.1	No safety concern (JECFA, 2005b)	JECFA name: 3-L- Menthoxypropane- 1,2-diol.
02.246	p-Menthane-3,8-diol		4053 42822-86-6	1416 JECFA specification (JECFA, 2005a)	39	No safety concern (JECFA, 2005b)	

Table 8: Summary of Safety Evaluation of Supporting Substances Performed by the JECFA

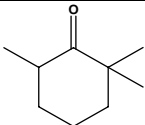
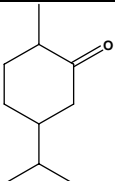
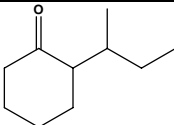
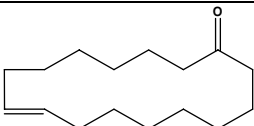
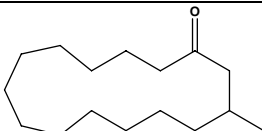
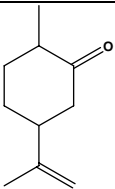
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	JECFA no Specification available	MSDI (EU) ^(a) ($\mu\text{g}/\text{capita}/\text{day}$)	SCF status ^(b) JECFA status ^(c) CoE status ^(e)	Comments
07.045	2,2,6-Trimethylcyclohexanone		3473 686 2408-37-9	1108 JECFA specification (JECFA, 2002c)	2.1	No safety concern (JECFA, 2002b) Category B (CoE, 1992)	
07.092	p-Menthan-2-one		3176 11128 499-70-7	375 JECFA specification (JECFA, 1998)	0.012	No safety concern (JECFA, 2000a)	
07.095	2-(sec-Butyl)cyclohexanone		3261 11044 14765-30-1	1109 JECFA specification (JECFA, 2002c)	5.1	No safety concern (JECFA, 2002b)	
07.110	Cycloheptadec-9-en-1-one		3425 11744 542-46-1	1401 JECFA specification (JECFA, 2005a)	0.24	No safety concern (JECFA, 2005b)	
07.111	3-Methylcyclopentadecan-1-one		3434 11135 541-91-3	1402 JECFA specification (JECFA, 2005a)	0.37	No safety concern (JECFA, 2005b)	JECFA name: 3-Methyl-1-cyclopentadecanone.
07.128	Dihydrocarvone		3565 11703 7764-50-3	377 JECFA specification (JECFA, 2000b)	0.012	No safety concern (JECFA, 2000a)	

Table 8: Summary of Safety Evaluation of Supporting Substances Performed by the JECFA

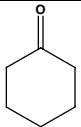
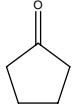
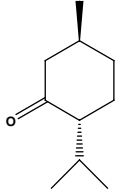
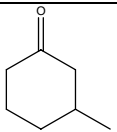
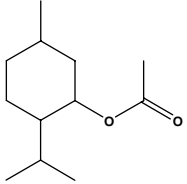
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	JECFA no Specification available	MSDI (EU) ^(a) ($\mu\text{g/capita/day}$)	SCF status ^(b) JECFA status ^(c) CoE status ^(e)	Comments
07.148	Cyclohexanone		3909 11047 108-94-1	1100 JECFA specification (JECFA, 2002c)	0.12	No safety concern (JECFA, 2002b)	
07.149	Cyclopentanone		3910 11050 120-92-3	1101 JECFA specification (JECFA, 2002c)	0.018	No safety concern (JECFA, 2002b)	
07.176	trans-Menthone		2667 2035 89-80-5	429 JECFA specification (JECFA, 1998)	890	No safety concern (JECFA, 2000a)	JECFA name: Menthone. CASrn in Register refers to cyclohexanone, 5- methyl-2-(1- methylethyl)-, (2R,5S)-rel-.
		(-)-menthone shown					
07.180	3-Methylcyclohexanone		3947 591-24-2	1103 JECFA specification (JECFA, 2002c)	0.12	No safety concern (JECFA, 2002b)	
09.016	Menthyl acetate		2668 206 29066-34-0	431 JECFA specification (JECFA, 1998)	270	No safety concern (JECFA, 2000a) Category B (CoE, 1992)	JECFA evaluated menthyl acetate (CASrn 16409-45-3 which does not specify isomer). CASrn in Register replaced by 89-48-5 which refers to Cyclohexanol, 5- methyl-2-(1- methylethyl)-, acetate, (1R,2S,5R) (SciFinder).

Table 8: Summary of Safety Evaluation of Supporting Substances Performed by the JECFA

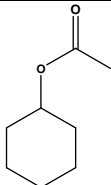
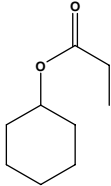
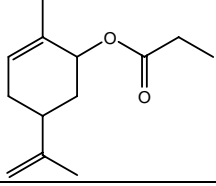
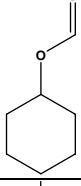
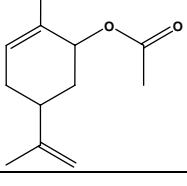
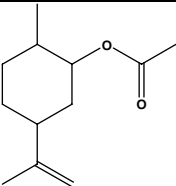
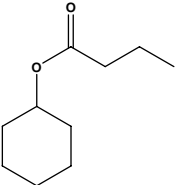
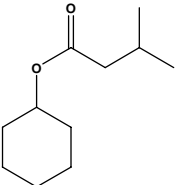
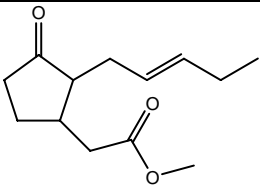
FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	JECFA no Specification available	MSDI (EU) ^(a) ($\mu\text{g}/\text{capita}/\text{day}$)	SCF status ^(b) JECFA status ^(c) CoE status ^(e)	Comments
09.027	Cyclohexyl acetate		2349 217 622-45-7	1093 JECFA specification (JECFA, 2002c)	12	No safety concern (JECFA, 2002b) Category B (CoE, 1992)	
09.140	Cyclohexyl propionate		2354 421 6222-35-1	1097 JECFA specification (JECFA, 2002c)	0.012	No safety concern (JECFA, 2002b) Category B (CoE, 1992)	
09.143	Carvyl propionate		2251 424 97-45-0	383 JECFA specification (JECFA, 2000b)	0	No safety concern (JECFA, 2000a) Category B (CoE, 1992)	
09.160	Cyclohexyl formate		2353 498 4351-54-6	1095 JECFA specification (JECFA, 2002c)	0.012	No safety concern (JECFA, 2002b) Category B (CoE, 1992)	
09.215	Carvyl acetate		2250 2063 97-42-7	382 JECFA specification (JECFA, 1998)	4	No safety concern (JECFA, 2000a) Category B (CoE, 1992)	

Table 8: Summary of Safety Evaluation of Supporting Substances Performed by the JECFA

FL-no	EU Register name	Structural formula	FEMA no CoE no CAS no	JECFA no Specification available	MSDI (EU) ^(a) ($\mu\text{g}/\text{capita}/\text{day}$)	SCF status ^(b) JECFA status ^(c) CoE status ^(e)	Comments
09.216	Dihydrocarvyl acetate		2380 2064 20777-49-5	379 JECFA specification (JECFA, 1998)	9.7	No safety concern (JECFA, 2000a) Category B (CoE, 1992)	
09.230	Cyclohexyl butyrate		2351 2082 1551-44-6	1094 JECFA specification (JECFA, 2002c)	0.89	No safety concern (JECFA, 2002b) Category B (CoE, 1992)	
09.464	Cyclohexyl isovalerate		2355 459 7774-44-9	1096 JECFA specification (JECFA, 2002c)	0.28	No safety concern (JECFA, 2002b) Category B (CoE, 1992)	
09.521	Methyl 3-oxo-2-pent-2-enyl-1-cyclopentylacetate		3410 10821 39924-52-2	1400 JECFA specification (JECFA, 2005a)	26	No safety concern (JECFA, 2005b)	JECFA evaluated methyl jasmonate (CASrn 1211-29-6). (R)- or (S)- nor (E)- or (Z)- not specified by Register CASrn.

(a): EU MSDI: Amount added to food as flavouring substance in (kg / year) x 10E9 / (0.1 x population in Europe (= 375 x 10E6) x 0.6 x 365) = $\mu\text{g}/\text{capita}/\text{day}$.

(b): Category 1: Considered safe in use, Category 2: Temporarily considered safe in use, Category 3: Insufficient data to provide assurance of safety in use, Category 4: Not acceptable due to evidence of toxicity.

(c): No safety concern at estimated levels of intake.

(d): Category A: Flavouring substance, which may be used in foodstuffs, Category B: Flavouring substance which can be used provisionally in foodstuffs.

(e) ND) No intake data reported.

TOXICITY DATA
Table 9: Acute Toxicity

Chemical Name [FL-no] ^(a)	Species	Sex	Route	LD ₅₀ (mg/kg bw)	Reference	Comments
(Menthol [02.015])	Mouse	M	Gavage	2652	(Food and Drug Research Laboratories, Inc., 1975)	
	Mouse	M	Gavage	4384	(Food and Drug Research Laboratories, Inc., 1975)	
	Mouse	NR	Gavage	3100	(Wokes, 1932)	
	Rat	M, F	Gavage	3180	(Jenner et al., 1964)	
	Rat	M	Gavage	940	(Food and Drug Research Laboratories, Inc., 1975)	
(trans-Menthone [07.176])	Rat	M, F	Oral	1600 - 1950	(Igimi and Ide, 1974; Levenstein, 1973a)	Testmaterial = racemic menthone
(Menthyl acetate [09.016])	Rat	M, F	Gavage	> 7000	(Levenstein, 1973b)	Testmaterial = racemic menthyl acetate
	Rat	M, F	Oral	> 5000	(Shelanski, 1972)	Testmaterial = <i>l</i> -menthyl acetate
(Dihydrocarveol [02.061])	Rat	NR	Oral	> 5000	(Moreno, 1977)	
(Dihydrocarvyl acetate [09.216])	Rat	NR	Oral	> 5000	(Moreno, 1980)	
neo-Dihydrocarvyl acetate [09.355]	Rat	NR	Oral	> 5000	(Moreno, 1980)	
Cyclopentanol [02.135]	Rat	NR	Gavage	< 625	(Myers et al., 1980)	
(3,5,5-Trimethylcyclohexanol [02.209]) (Cyclohexanone [07.148])	Rat	M, F	Oral	3250	(Smyth and Carpenter, 1948)	
	Rat	M, F	Oral	1705	(Kohli et al., 1967)	
	Rat	M, F	Oral	1840	(Deichmann and LeBlanc, 1943)	
	Rat	M, F	Oral	1620	(Smyth et al., 1969)	
	Rat	M, F	Oral	1800	(Gupta et al., 1979)	
	Mouse	M, F	Oral	2070	(Gupta et al., 1979)	
	Rabbit	M	Gavage	1600	(Treon et al., 1943)	
	Rabbit	M	IP	1540	(Gupta et al., 1979)	
	Guinea pig	M	IP	930	(Price, 1951)	
	Cyclohexanol [02.070]	Rat	M	Gavage	1750	(Miller and Sherman, 1965)
Rat		NR	Oral	1550	(Birch, 1978)	
Rat		NR	Oral	2060 ¹	(Smyth et al., 1946)	
Rat		NR	Oral	2060	(Bär and Griepentrog, 1967)	
Rat		M, F	Oral	1120	(Birch et al., 1981)	
Rabbit		NR	Gavage	2200 - 2600 ²	(Treon et al., 1943)	

Table 9: Acute Toxicity

Chemical Name [FL-no] ^(a)	Species	Sex	Route	LD ₅₀ (mg/kg bw)	Reference	Comments
(3-Methylcyclopentadecan-1-one [07.111])	Dog	M, F		> 2000	(You et al., 1997)	
	Rat	M, F		> 5000	(Oh et al., 1997)	
6-Isopropyl-3,9-dimethyl-1,4-dioxyspiro[4.5]decan-2-one [06.136]	Rat	NR	Oral	>2000	(Flavour Industry, 2006a)	
Methyl 3-oxo-2-pentyl-1-cyclopentylacetate [09.520]	Rat	NR	Oral	> 2000	(Flavour Industry, 2006a)	
(Carveol [02.062])	Rat	NR	Oral	3000	(Keating, 1972)	
(Carvyl acetate [09.215])	Rat	NR	Oral	> 5000	(Levenstein, 1976)	

(a): Supporting substances are listed in brackets.

NR: Not reported, M: Male, F: Female.

1 Administered as 10 % solution in Tergitol 7.

2 Minimum lethal dose.

Table 10: Subacute / Subchronic / Chronic / Carcinogenicity Studies

Chemical Name [FL-no] ^(a)	Species; Sex No./Group	Route	Dose levels	Duration	NOAEL (mg/kg/day)	Reference	Comments
(Menthol [02.015])	Mouse; M, F 2/50	Diet	2000, 4000 ppm	103 weeks	600 ¹	(National Cancer Institute, 1979)	Good quality.
	Mouse; F 2/30	Intraperitoneal injection (IP)	500 and 2000 mg/kg 3 times week	24 weeks	A NOAEL was not determined	(Stoner et al., 1973)	Good quality.
	Rat; M, F 3/20	Gavage	0, 200, 400 and 800 mg/kg bw day	28 days	< 200 ²	(Thorup et al., 1983)	Relative good quality.
	Rat; M, F 2/80	Diet	100 and 200 mg/kg bw	5.5 weeks	200 ¹	(Herken, 1961)	Limited information.
	Rat; M, F 2/50	Diet	3750 and 7500 ppm	103 weeks	375 ¹	(National Cancer Institute, 1979)	Good quality.
(trans-Menthone [07.176])	Rat; M, F 3/20	Gavage	200, 400 and 800 mg/kg bw day	28 days	400	(Madsen et al., 1986)	Good quality.
	Mouse; F 2/30	IP	1900 and 4750 mg/kg 3 times week	24 weeks	A NOAEL was not determined ²	(Stoner et al., 1973)	Good quality.
(Cyclohexanone [07.148])	Mouse; M, F 7/20	Drinking Water	400 - 47000 ppm	13 weeks	M: approx. 3300, F: approx. 6500	(Lijinsky and Kovatch, 1986)	Good quality.
	Rat; M, F 7/10	Drinking water	190 – 6500 ppm	25 weeks	Approx. 330	(Lijinsky and Kovatch, 1986)	Good quality.
	Mouse; M, F 3/84-104	Drinking water	6500, 13000 and 25000 (F) ppm	2 years	Approx. 1600	(Lijinsky and Kovatch, 1986)	Good quality.
	Rat; M, F 2/104	Drinking water	3300 and 6500 ppm	2 years	Approx. 330	(Lijinsky and Kovatch, 1986)	Good quality.
	Rat 1/7	IP	200 mg/kg bw (twice a day) 5 days/week	13 weeks	A NOAEL was not determined ¹	(Perbellini et al., 1981)	Only neurotoxicity was checked. Limited experimental design.
Cyclohexanol [02.070]	Rats 1/7	IP	200 mg/kg bw (twice a day) 5 days/week	3 weeks (twice a day) plus 3 weeks (once a day)	A NOAEL was not determined ¹	(Perbellini et al., 1981)	Limited experimental design.
	Rat; M	Gavage	455 mg/kg day	7 days	455 ¹	(Lake et al., 1982)	Limited quality.

Table 10: Subacute / Subchronic / Chronic / Carcinogenicity Studies

Chemical Name [FL-no] ^(a)	Species; Sex No./Group	Route	Dose levels	Duration	NOAEL (mg/kg/day)	Reference	Comments
	1/6 Rat; M 1/NR	Drinking water	10 ppm	30 days	1 ¹	(Messiha and Lox, 1985)	Limited quality.
(2-sec- Butylcyclohexanone [07.095])	Rat 3/NR	Diet		91	370	(Hummler, 1969)	Study not available.
(3- Methylcyclopentadecan- 1-one [07.111])	Rat, M, F 3/20	Gavage		30	1000 ³	(Oh et al., 1997)	
	Dog, M, F 3/6	Gavaga		28	20 ³	(You et al., 1997)	
Methyl 3-oxo-2-pentyl-1- cyclopentylacetate [09.520]	Rat M, F 10/10	Diet	0, 10, 50 or 100 mg/kg bw day	90	100	(Kelly and Bolte, 2000)	

(a): Supporting substances are listed in brackets.

NR: Not reported.

M: Male, F: Female.

1 The study was performed at a single dose level or multiple dose levels that produced no adverse effects.

2 The test substance was administered 3 times per week for 8 weeks; animals were observed for an additional 16 weeks.

3 Study was performed with either a single dose or multiple doses that produced no adverse effect. The value is therefore not a true NOEL, but is the highest dose tested that produced no adverse effects. The actual NOEL may be higher.

Table 11: Developmental and Reproductive Toxicity Studies

Chemical Name [FL-no] ^(a)	Study type Duration	Species/Sex No/group	Route	Dose levels (mg/kg/day)	NOAEL (mg/kg/day) Including information on possible maternal toxicity	Reference
(Menthol [02.015])	Teratology Gestation days 6-15	Mouse; F 22	Gavage	0, 1.85, 8.59, 39.9, 185	185 ¹	(Food and Drug Research Laboratories, Inc., 1973)
	Teratology Gestation days 6-15	Rat; F 22-23	Gavage	0, 2.18, 10.15, 47.05, 218	218 ¹	(Food and Drug Research Laboratories, Inc., 1973)
	Teratology Gestation days 6-15	Hamster; F 20-22	Gavage	0, 4.05, 21.15, 98.2, 405	405 ¹	(Food and Drug Research Laboratories, Inc., 1973)
	Teratology Gestation days 6-18	Rabbit; F 9-11	Gavage	0, 4.25, 19.75, 91.7, 425	425 ¹	(Food and Drug Research Laboratories, Inc., 1973)
Cyclohexanol [02.070]	Reproductive NR ²	Mouse; M, F NR	Diet	ca. 1500 (1 %)	< 1500 (< 1 %)	(Gondry, 1972)

(a): Supporting substances are listed in brackets.

NR: Not reported.

M: Male, F: Female.

¹ The study was performed at a single dose level or multiple dose levels that produced no adverse effects.

² Animals were exposed during gestation, lactation and weaning over multiple generations. Total length of exposure not reported.

Table 12: Genotoxicity (*in vitro*)

Chemical Name [FL-no] ^(a)	Test system	Test Object	Concentration	Result	Reference	Comments
(Menthol [02.015])	Ames test	<i>S. typhimurium</i> TA92, TA94, TA98, TA100, TA1535, TA1537	0, and 6 concentrations up to 5000 µg/plate	Negative ¹	(Ishidate et al., 1984)	<i>d,l</i> -Menthol was used. The study is considered valid.
	Ames test (preincubation method)	<i>S. typhimurium</i> TA97, TA98, TA100, TA1535	3 - 666 µg/plate	Negative ¹	(Zeiger et al., 1988)	<i>d,l</i> -Menthol was used. The study is considered valid.
	Ames test	<i>S. typhimurium</i> TA98, TA100, TA2637	0, 5 - 500 µg/plate	Negative ¹	(Nohmi et al., 1985)	<i>d,l</i> -Menthol was tested. The highest concentrations were cytotoxic. The study is considered valid.
	Ames test	<i>S. typhimurium</i> TA98, TA100, TA2637	0, 20 - 500 µg/plate	Negative ¹	(Nohmi et al., 1985)	<i>l</i> -Menthol was tested. The highest concentrations were cytotoxic. The study is considered valid.
	Ames test	<i>S. typhimurium</i> TA98, TA100, TA1535, TA1537	0, 6.4, 32, 160, and 800 µg/plate	Negative ¹	(Andersen and Jensen, 1984)	No indication of which enantiomer was used. In the absence of metabolic activation, the highest concentration was cytotoxic. The study is considered valid.
	Ames test	<i>E. coli</i> WP2 <i>uvrA</i> (Trp ⁻)	100 - 800 µg/plate	Negative	(Yoo, 1986)	<i>l</i> -Menthol was used. The article is not in English. The validity of the study cannot be evaluated. It is unclear whether metabolic activation or a control group was used.
	Ames test	<i>S. typhimurium</i> TA97A, TA98, TA100, TA102	0, 5 - 800 µg/plate	Negative ¹	(Gomes-Carneiro et al., 1998)	(-)-Menthol was used. The range of concentrations tested varied between the different strains. Cytotoxicity was observed with the highest concentrations tested with TA97A and, in the presence of metabolic activation, the highest concentration tested with TA102. The study is considered valid.
	Rec assay	<i>B. subtilis</i> H17, M45	Up to 10000 µg/disk	Positive	(Yoo, 1986)	<i>l</i> -Menthol was used. Inhibition zone for rec- and rec+ was 42 and 23 mm, respectively. The article is not in English. It is not clear from the study whether metabolic activation, or a control group was used. The validity of this study cannot be assessed. The method (<i>rec</i> -assay) has poor predictive value.
	Rec assay	<i>B. subtilis</i> H17, M45	20 µg/disk	Negative	(Oda et al., 1979)	<i>l</i> -Menthol was used. The article is not in English.

Table 12: Genotoxicity (*in vitro*)

Chemical Name [FL-no] ^(a)	Test system	Test Object	Concentration	Result	Reference	Comments
						Only one concentration level is mentioned in a table. No data on metabolic activation or control group. The validity of this study cannot be evaluated. The method (<i>rec</i> -assay) has poor predictive value.
	Alkaline elution assay	Rat hepatocytes	0, 0.1 - 1.3 mM (203.2 µg/ml ⁴)	Negative	(Storer et al., 1996)	The experiment employed <i>d</i> -Menthol. An increase in DNA breaks was only observed at concentrations associated with cytotoxicity. The authors concluded that this was a false-positive result. The study is considered valid.
	Sister chromatid exchange	Chinese hamster ovary cells	5 - 50 and 0, 2 - 25 µg/ml ³ 0, 16 - 167 µg/ml ²	Negative ¹	(Ivett et al., 1989)	<i>d,l</i> -Mentol was used. The compound was tested up to toxic or nearly toxic concentration levels. The study is considered valid.
	Sister chromatid exchange	Human lymphocytes	0, 0.1, 1, 10 mM (1563 µg/ml ⁴)	Negative ¹	(Murthy et al., 1991)	The study is considered valid.
	Cytogenetic assay	Human embryonic lung cells	0, 0.1, 1, 10 µg/ml	Negative	(Food and Drug Research Laboratories, Inc., 1975)	The report does not mention exogenous metabolic activation. The study is considered valid.
	Chromosome aberration	Chinese hamster fibroblasts	0 and three concentrations up to 200 µg/ml	Negative ³	(Ishidate et al., 1984)	The maximum concentration (cytotoxic) was selected by a preliminary test. The study is considered valid.
	Chromosome aberration	Chinese hamster ovary cells	0, 50 - 250 µg/ml	Negative ¹	(Ivett et al., 1989)	<i>d,l</i> -Mentol was used. The compound was tested up to toxic or nearly toxic concentration levels. The study is considered valid.
	Chromosome aberration	Human lymphocytes	0, 0.1, 1, 10 mM (1563 µg/ml ⁴)	Negative ¹	(Murthy et al., 1991)	The study is considered valid.
	Gene mutation assay	Mouse lymphoma L5178Y TK+/-cells	0, 12.5 - 200 µg/ml	Negative ¹	(Myhr and Caspary, 1991)	<i>d,l</i> -Menthol was used. The maximum concentration was selected by a preliminary test. The study is considered valid.
(trans-Menthone [07.176])	Ames test	<i>S. typhimurium</i> TA97, TA98, TA100, TA1535, TA1537	0, 6.4 - 800 µg/plate	Positive ¹	(Andersen and Jensen, 1984)	Concentrations were selected based on preliminary experiments. In absence of metabolic activation, menthone was mutagenic only to strain TA1537 at 6.4 and 32 µg/ml (slightly less than 2-fold increase in mutation frequency), but not at higher (toxic) concentrations. Also in absence of metabolic activation, there was a

Table 12: Genotoxicity (*in vitro*)

Chemical Name [FL-no] ^(a)	Test system	Test Object	Concentration	Result	Reference	Comments
						concentration dependent increase in number of TA97 strain revertants (up to 4-fold increase at 600 µg/l). It was stated that metabolic activation did not enhance the mutagenicity of menthone. The study is considered valid.
Cyclopentanol [02.135]	Modified Ames test	<i>S. typhimurium</i> G46, TA98, TA100, TA1535, C3076, TA1537, D3052, TA1538 <i>E. coli</i> WP2, WP2 <i>uvrA</i> ⁻	0, 0.1 - 1000 µg/ml	Negative ¹	(McMahon et al., 1979)	The study was performed with agar plates containing the following concentration gradients: 0.1 - 1, 1 - 10, 10 - 100, and 100 - 1000 µg/ml. The study is considered valid, although tabulated data on cyclopentanol were not presented.
(Cyclohexanone [07.148])	Reverse mutation	<i>S. typhimurium</i> TA98, TA100, TA1535, TA1537	33 - 3333 µg/plate	Negative ¹	(NTP, 2007)	
	Ames test	<i>S. typhimurium</i> TA98, TA100, TA1535, TA1537	0, 33 - 10000 µg/plate	Negative ¹	(Haworth et al., 1983)	The highest level tested was the highest of either 10000 µg/plate, limit of solubility or maximal non-toxic concentration. The test was run twice. Both rat and hamster liver S9 were used. The test is considered valid.
	Ames test	<i>S. typhimurium</i> TA98, TA100, TA1535, TA1537	0, 3 µmol/plate	Negative ¹	(Florin et al., 1980)	A preliminary assay was performed with the four strains using only one concentration level (3 µmol/plate). This assay gave uncertain results. In addition, strains TA98 and TA100 were exposed to 0.03 – 30 µmol/plate. The validity of the study cannot be evaluated.
	Ames test	<i>S. typhimurium</i> TA98, TA100, TA1535, TA1537	NR	Positive	(Massoud et al., 1980)	Only an abstract is available. No reporting with respect to metabolic activation. The substance was also tested with <i>Bacillus subtilis</i> . With this specie, toxicity was found as well as a positive response. The validity of the study cannot be evaluated because of lack of experimental information.
	Cytogenetic assay	Human leukocytes	0.1 - 10 mM	Inconclusive ³	(Collin, 1971)	The study report contains little experimental detail. Gaps, but no increase in breaks, were observed without any dose response relationship. There was no information with respect to cytotoxicity or presence of a control group. Only a statement on observations from 12 cells per concentration was given, but the total number of

Table 12: Genotoxicity (*in vitro*)

Chemical Name [FL-no] ^(a)	Test system	Test Object	Concentration	Result	Reference	Comments
						cells studied was not specified. The study is inadequate.
	Chromosomal aberration	Human lymphocytes	0, 0.005 - 0.1 µg/ml	Positive	(Dyshlovoi et al., 1981)	Article is not in English. Only an abstract available in English. The validity of the study cannot be evaluated.
	Gene mutation (HPRT)	Chinese hamster ovary cells	0, 7.5 µg/ml	Negative ¹	(Aaron et al., 1985)	Only an abstract is available with limited experimental information. The validity of the study cannot be evaluated.
	Chromosomal aberration	Chinese hamster ovary cells	0, 7.5 µg/ml	Negative ¹	(Aaron et al., 1985)	Only an abstract is available with limited experimental information. The validity of the study cannot be evaluated.
	Sister chromatic exchange	Chinese hamster ovary cells	0, 7.5 µg/ml	Positive ³ Negative ²	(Aaron et al., 1985)	Only an abstract is available with limited experimental information. The validity of the study cannot be evaluated.
	Mutation	Mouse lymphoma L5178Y Tk ^{+/+} cells	312.5 - 5000 µg/ml	Negative	(NTP, 2007)	
Cyclohexanol [02.070]	Ames test	<i>S. typhimurium</i> TA98, TA1535, TA1537, TA1538	500 - 10000 µg/plate ³ 500 - 15000 µg/plate ²	Negative ¹	(Barsky, 1976)	The highest concentrations showed cytotoxicity. The study is considered valid.
	Ames test	<i>S. typhimurium</i> TA98, TA100, TA1535, TA1537	0, 10 - 3333 µg/plate	Negative ¹	(Haworth et al., 1983)	The highest level tested was the highest of either 10000 µg/plate, limit of solubility or maximal non-toxic concentration. Both rat and hamster liver S9 were used. The test was run twice. The study is considered valid.
	Chromosomal aberration	Human leukocytes	0.1 - 10 mM	Inconclusive ³	(Collin, 1971)	The study report contains little experimental detail. Gaps, but no increase in breaks, were observed without any dose response relationship. There was no information with respect to cytotoxicity or presence of a control group. Only a statement on observations from 12 cells per concentration was given, but the total number of cells studied was not specified. The study is inadequate.
(Cyclohexyl acetate [09.027])	DNA damage	<i>B. subtilis</i> H17(<i>rec</i> ⁺), M45 (<i>rec</i> ⁻)	19 mg/disc	Negative ¹	(Yoo, 1986)	
(Cyclohexyl butyrate [09.230])	DNA damage	<i>B. subtilis</i> H17(<i>rec</i> ⁺), M45 (<i>rec</i> ⁻)	19 mg/plate	Negative ¹	(Oda et al., 1979)	

Table 12: Genotoxicity (*in vitro*)

Chemical Name [FL-no] ^(a)	Test system	Test Object	Concentration	Result	Reference	Comments
(Cyclopentanone [07.149])	Reverse mutation	<i>S. typhimurium</i> TA98, TA100, TA1535, TA1537	2.5 - 2500 mg/plate	Negative ¹	(Florin et al., 1980)	
(2,2,6-Trimethyl cyclo-hexanone [07.045])	Reverse mutation	<i>S. typhimurium</i> TA98, TA100, TA1535, TA1537	4.2 - 3600 mg/plate	Negative ¹	(Florin et al., 1980)	
Methyl 3-oxo-2- pentyl-1- cyclopentylacetate [09.520]	Reverse mutation	<i>S. typhimurium</i> TA98, TA100, TA102, TA1535, TA1537	5 mg/plate	Negative ¹	(Thompson, 2000)	Valid study in compliance with the OECD Guideline 471.
	Reverse mutation	<i>E. coli</i> WP2 <i>uvrA</i>	5 mg/plate	Negative ¹	(Wagner and Klug, 2000)	Valid study in compliance with the OECD Guideline 471.
	Forward mutation Test	Mouse lymphoma cells <i>L5178y</i>	200 or 300 µg/L 300 µg/L	Positive ³ Positive ²	(Ross and Harris, 1979)	Pre-GLP study - not possible to assess the reliability of these studies.
	Forward mutation Test	Mouse lymphoma cells <i>L5178y</i>	100 - 325 µg/L	Negative ¹	(Cifone, 2001)	Valid study and in compliance with OECD Guideline 476.
(Carveol [02.062])	Ames test (pre- incubation)	<i>S. typhimurium</i> TA98, TA100, TA1535, TA1537	560 µg/plate	Negative ¹	(Mortelmans et al., 1986)	
(Carvyl acetate [09.215])	Ames test (pre- incubation)	<i>S. typhimurium</i> TA98, TA100, TA1535, TA1537	333 µg/plate	Negative ¹	(Mortelmans et al., 1986)	
(L-Menthyl (R,S)- 3- hydroxybutyrate)	Reverse mutation	<i>S. typhimurium</i> TA98, TA100, TA1535, TA1537 and TA1538	78, 156, 312, 625, 1250, 2500 or 10 000 µg/plate	Negative ^{1,6}	(Morimoto, 2005)	The JECFA evaluated the racemate of L-menthyl (R,S)-3-hydroxybutyrate.
	Reverse mutation	<i>E. coli</i> WP2 <i>uvrA</i>	78, 156, 312, 625, 1250, 2500 or 10 000 µg/plate	Negative ^{1,6}	(Morimoto, 2005)	

(a): Supporting substances are listed in brackets.

NA: Not applicable.

NR: Not reported.

¹ With and without S9 metabolic activation.

² With S9 activation.

³ Without S9 activation.

⁴ Calculated based on molecular weight of menthol = 156.3 g/mol.

⁵ Marked differential toxicity was seen at dose levels above 25 µmol/plate. No observations were noted at lower dose levels.

⁶ Modified preincubation method.

Table 13: Genotoxicity (*in vivo*)

Chemical Name [FL-no] ^(a)	Test System	Test Object	Route	Dose	Result	Reference	Comments
(Menthol [02.015])	Host mediated mutation assay	<i>S. typhimurium</i> TA1530 and G46; <i>S. cerevisiae</i> D3 inoculated in mice (7-9 animals/group)	Gavage	0, 1.45 - 5000 mg/kg bw (single dose) 0, 1150 mg/kg bw/day (repeated doses)	Equivocal	(Food and Drug Research Laboratories, Inc., 1975)	Negative results, with exception of the combination <i>S. typhimurium</i> TA1530 – 5000 mg/kg bw and <i>S. cerevisiae</i> D3 – 1150 mg/kg bw/day. This study is considered valid, but the equivocal result might have low relevance since the effect was only observed at very high (lethal) dose levels.
	<i>In vivo</i> cytogenetic assay	Male rat bone marrow cells	Gavage	0, 1.45 - 3000 mg/kg bw (single dose) 0, 1150 mg/kg bw/day (repeated doses)	Negative	(Food and Drug Research Laboratories, Inc., 1975)	Oral DL ₅₀ was determined as 940 mg/kg bw. The study is considered valid but the negative result is of limited relevance, since no effect on mitotic index was observed. However, testing at higher dose levels may not have been possible, due to lethality.
	<i>In vivo</i> micronucleus assay	B6C3F1 male mouse bone marrow cells	Intra peritoneal	0, 250 - 1000 mg/kg bw/day, during 3 days	Negative	(Shelby et al., 1993)	<i>d,l</i> -Menthol was used. The study is considered valid, but the negative result is of limited relevance, since no toxicity to the bone marrow was observed. However, testing at higher dose levels was not possible, because the highest dose caused 50 % lethality.
	<i>In vivo</i> dominant lethal assay	Male rat fertility, spermatozoa	Gavage	0, 1.45 - 3000 mg/kg bw (single dose) 0, 1150 mg/kg bw/day (repeated doses)	Negative	(Food and Drug Research Laboratories, Inc., 1975)	This study is considered valid.
(trans-Menthone [07.176])	<i>In vivo</i> SMART assay	<i>D. melanogaster</i> – flr3 x mwh cross	Whole body	0, 1.3 µl/disk	Positive	(Franzios et al., 1997)	Somatic Mutation and Recombination Test. Only one dose level (1.29 µl/disk; slightly higher than the LD ₅₀) was tested. A two-fold increase in mutation frequency as compared to control was observed. Menthone was not recombinogenic. The validity of this study is unclear.
(Cyclohexanone [07.148])	<i>In vivo</i> sex-	<i>D. melanogaster</i>	NR	0, 1 µl/ml	Negative	(Goncharova,	Article in Russian. Only an abstract available

Table 13: Genotoxicity (*in vivo*)

Chemical Name [FL-no] ^(a)	Test System	Test Object	Route	Dose	Result	Reference	Comments
	linked recessive lethal mutation		3 days exposure			1970)	in English. The validity of this study cannot be assessed.
Cyclohexanol [02.070]	<i>In vivo</i> sex- linked recessive lethal mutation	<i>D. melanogaster</i>	NR 3 days exposure	0, 1 µl/ml	Negative	(Goncharova, 1970)	The validity of the study cannot be evaluated.
	<i>In vivo</i> micronucleus test	NMRI mouse bone marrow	Oral	500 - 1500 mg/kg bw	Negative	(Gelbke, 1991)	The study is considered valid. The negative result of this study is of limited relevance, since no bone marrow toxicity could be detected. Testing at higher dose levels might not have been possible due to observed general toxicity at the highest dose.
Methyl 3-oxo-2-pentyl-1-cyclopentylacetate [09.520]	Micronucleus test	ICR mice	Intraperito nal	280, 560 or 1120 mg/kg bw	Negative	(Gudi and Krsmanovic, 1998)	Valid study in compliance with the OECD Guideline 474.
	Unscheduled DNA Synthesis	Rat hepatocytes	Intraperito nal	333.3 or 1000 mg/kg bw	Negative	(Durward, 2001)	Valid study in compliance with the OECD Guideline 486.

(a): Supporting substances are listed in brackets.
NR: Not reported.

DOCUMENTATION PROVIDED TO EFSA

1. Barsky FC, 1976. *In vitro* microbial mutagenicity studies of cyclohexanol, with cover letter dated 10/3/1995. Cyclohexanol. E. I. Dupont De Nemour & Co. Lab. no. 9822, study no. 755-75. EPA Doc 86960000143S, microfiche no. OTS0558283. January 7, 1977. Unpublished report submitted by EFFA to FLAVIS Secretariat.
2. Birch MD, Evans MJ, Birch RE and Woods WR, 1981. Initial submission: Toxicological investigation of: RAKA with cover letter dated 081392. Cyclohexanol-cyclohexanone mixture. Monsanto Co. Project no. Y0-81-049. EPA Doc 88-920007866, microfiche no. OTS0546011. July 7, 1981. Unpublished data submitted by EFFA to SCF.
3. Birch MD, 1978. Toxicological investigation of: crude cyclohexanol with cover letter dated 09/29/95. Cyclohexanol. Monsanto Co. Project no. Y-78-73. EPA Doc 86960000003, microfiche no. OTS0572833. June 28, 1978. Unpublished data submitted by EFFA to FLAVIS Secretariat.
4. Cifone MA, 2001. ST 08 C 99: L5178Y TK +/- mouse lymphoma forward mutation assay with a confirmatory assay. Methyl 3-oxo-2-pentyl-1-cyclopentylacetate. Covance Laboratories Inc, Vienna, Virginia. Study no. 21997-0-431 ICH. February 27, 2001. Unpublished report submitted by EFFA to FLAVIS Secretariat.
5. Durward R, 2001. ST 41 C 00: *In vivo* liver Unscheduled DNA Synthesis (UDS) assay. Methyl 3-oxo-2-pentyl-1-cyclopentylacetate. Safepharma Laboratories Limited, Derby, U.K. Project no. 161/266. 08 August 2001. Unpublished report submitted by EFFA to the FLAVIS Secretariat.
6. EFFA (European Flavour and Fragrance Association), 2002. Letter from EFFA to Dr. Joern Gry, Danish Veterinary and Food Administration. Dated 31 October 2002. Re.: Second group of questions. FLAVIS/8.26.
7. EFFA (European Flavour and Fragrance Association), 2003a. Submission 2002-2. Flavouring group evaluation of 14 flavouring substances (candidate chemicals) of the chemical group 8 (Annex I of 1565/2000/EC), structurally related to menthol, carvone and ionones [FAO/WHO JECFA 42/51], and alicyclic ketones, secondary alcohols and related esters [considered during the 59th meeting of JECFA] used as flavouring substances 31. December 2002. SCOOP/FLAV/8.18.
8. EFFA (European Flavour and Fragrance Association), 2003b. Submission 2002-2. Flavouring group evaluation of 14 flavouring substances (candidate chemicals) of the chemical group 8 (Annex I of 1565/2000/EC), structurally related to menthol, carvone and ionones [FAO/WHO JECFA 42/51], and alicyclic ketones, secondary alcohols and related esters [considered during the 59th meeting of JECFA] used as flavouring substances 31. December 2002. SCOOP/FLAV/8.18. European inquiry on volume of use. IOFI, International Organization of the Flavor Industry, 1995. Unpublished report submitted by EFFA to SCF.
9. EFFA (European Flavour and Fragrance Association), 2004. Intake - Collection and collation of usage data for flavouring substances. Letter from Dan Dils, EFFA to Torben Hallas-Møller, EFSA. May 31, 2004.
10. EFFA (European Flavour and Fragrance Association), 2005. EFFA Letters to EFSA for clarification of specifications and isomerism for which data were requested in published FGEs.

11. EFFA (European Flavour and Fragrance Association), 2007. E-mail from Jan Demyttenaere, EFFA to FLAVIS Secretariat, National Food Institute, Technical University of Denmark. Dated 8 February 2007. RE: FLAVIS submissions - use levels for Category 14.2 - Alcoholic beverages. FLAVIS/8.70.
12. EFFA (European Flavour Association), 2009. Supplement list of EU-only Footnote-10 materials for Commission. Unpublished communication submitted by EFFA to the FLAVIS secretariat. 14 December 2009.
13. EFFA (European Flavour Association), 2010a. EFFA Letters to EFSA for clarification of specifications and isomerism for which data were requested in published FGEs.
14. EFFA (European Flavour Association), 2010b. E-mail from EFFA to EFSA/CEF Secretariat, dated 22 June 2012. Information on chirality of two substances evaluated in FGE.09 [FL-no: 07.203 and 09.618]. FLAVIS/8.166.
15. EFFA (European Flavour Association), 2011. Specifications and poundage data for 42 Register substances submitted by EFFA/Industry to FLAVIS Secretariat. August 2011. FLAVIS/8.124.
16. EFFA (European Flavour Association), 2012. Private Communication forwarded to FLAVIS Secretariat, Danish Food Institute, Technical University of Denmark. Dated 17 January 2012, 14, 23 and 24 February 2012 and 19 March 2012. Specification data related to substances in FGE.29.Rev1: [FL-no: 01.015]; FGE.09Rev4 [FL-no: 07.059, 09.843 and 09.920] and FGE.51Rev1 [FL-no: 07.034, 07.035, 07.095, 07.129, 07.172, 07.257 and 09.930]. FLAVIS/8.143.
17. Emberger D, 1994a. *In vitro* hydrolysis test. Menthyl glycarbonate (MGC). Flavor and Extract Manufacturers' Association of the United States. Unpublished data submitted by EFFA to FLAVIS Secretariat.
18. Emberger D, 1994b. *In vitro* hydrolysis test. Menthyl propyleneglycol carbonate (MPC). Flavor and Extract Manufacturers' Association of the United States. Unpublished data submitted by EFFA to FLAVIS Secretariat.
19. Flavour Industry, 2004. Unpublished information submitted by Flavour Industry to DG SANCO and forwarded to EFSA. A-09Rev1.
20. Flavour Industry, 2006a. Unpublished information submitted by Flavour Industry to DG SANCO and forwarded to EFSA. A-09.
21. Flavour Industry, 2006b. Unpublished information submitted by Flavour Industry to DG SANCO and forwarded to EFSA. A-09Rev1.
22. Flavour Industry, 2007. Addendum of one Flavouring Substances (candidate chemicals) to the Flavouring Group Evaluation of Chemical Group 8 (Annex I of 1565/2000/EC), structurally related to menthol, carvone and ionones [FAO/WHO JECFA 42/51], and alicyclic ketones, secondary alcohols and related esters [considered during the 59th meeting of JECFA] used as flavouring substances. Addendum to FGE.09 (EFFA submission 2002-2). 10 January 2007. Unpublished data submitted by Flavour Industry to FLAVIS Secretariat. A-09Rev4.
23. Flavour Industry, 2010a. Unpublished information submitted by Flavour Industry to FLAVIS Secretariat. A-09Rev3 [FL-no: 09.949].

24. Flavour Industry, 2010b. Unpublished information submitted by Flavour Industry to DG SANCO and forwarded to EFSA. A-09Rev3 [FL-no: 06.136].
25. Food and Drug Research Laboratories, Inc., 1973. Teratologic evaluation of FDA 71-57 (menthol natural, Brazilian). Food and Drug Research Laboratories, Inc. Morgareidge K Lab. no. 1573k, study no. FDABF-GRAS-134, June 1, 1973. Unpublished report submitted by EFFA to FLAVIS Secretariat.
26. Food and Drug Research Laboratories, Inc., 1975. Mutagenic evaluation of compound FDA 71-57, menthol. Litton Bionetics, Inc. Weir, R.J. January 14, 1975. Unpublished report submitted by EFFA to FLAVIS Secretariat.
27. Gelbke H-P, 1991. Cytogenetic study *in vivo* of cyclohexanol in mice: Micronucleus test: Single oral administration of cyclohexanol, with cover letter dated 9/11/95. BASF Abteilung Toxikologie. Engelhardt, G. Project no. 26H0843/894490. EPA Doc 86950000355, microfiche no. OTS0557795. September 11, 1995. Unpublished report submitted by EFFA to SCF.
28. Gudi R and Krsmanovic L, 1998. Mammalian erythrocyte micronucleus test. Methyl 3-oxo-2-pentyl-1-cyclopentylacetate. MA BioServices, Inc, Rockville, MD. Lab no. G98AN94.123. August 4, 1998. Unpublished report submitted by EFFA to FLAVIS Secretariat.
29. Keating JW, 1972. Acute oral toxicity (rat-5 gms/kg body weight dose). Dermal toxicity (rabbit-5 gms/kg body weight dose). Amyris acetylated, Bois de rose acetylated, Cadinene, Castoreum, Lavandin acetylated, Dihydrojasnone, Trans-2-hexenol, Methyl isoeugenol, Methyl eugenol, Santalyl acetate, Phenyl propyl cinnamate, Phenylacetic acid, 1-Carveol, Santatol, Methyl heptenone. Biological Science Laboratories. Unpublished report submitted by EFFA to SCF.
30. Kelly CM and Bolte HF, 2000. A 3-month dietary toxicity study in rats. Final report. Methyl 3-oxo-2-pentyl-1-cyclopentylacetate. Huntingdon Life Sciences, East Milestone, New Jersey. Project no. 99-2643. 15 December 2000. Unpublished report submitted by EFFA to FLAVIS Secretariat.
31. Levenstein I, 1973a. To determine the oral LD₅₀, in fasted rats, of the test material as submitted. Menthone racemic pure. Leberco Laboratories, Inc. Assay no. 30969. January 10, 1973. Unpublished report submitted by EFFA to FLAVIS Secretariat.
32. Levenstein I, 1973b. To determine the oral LD₅₀, in fasted rats, of the test material as submitted. Menthyl acetate racemic. Leberco Laboratories, Inc. Assay no. 30970. January 10, 1973. Unpublished report submitted by EFFA to SCF.
33. Levenstein I, 1976. Acute oral toxicity (rats 5 gms./kg body weight dose). Dermal toxicity (rabbits 5 gms./kg. body weight dose). *I*-Carvyl acetate. Leberco Laboratories, Inc. Assay no. 62970. August 18, 1976. Unpublished report submitted by EFFA to FLAVIS Secretariat.
34. Miller L and Sherman H, 1965. Oral LD₅₀ test of cyclohexanol with cover letter dated 10/3/95. p-tert-butylpyrocatechol. Haskell Laboratory. Report no. 103-65. EPA Doc 86960000139S, microfiche no. OTS0558279. July 28, 1965. Unpublished report submitted by EFFA to FLAVIS Secretariat.
35. Moreno OM, 1977. Acute toxicity study in rats. Dermal toxicity in rabbits. Dihydro carveol. MB Research Laboratories, Inc. Project no. MB 77-1748. August 22, 1977. Unpublished data submitted by EFFA to FLAVIS Secretariat.

36. Moreno OM, 1980. Oral toxicity in rats. Dermal toxicity in rabbits. Dihydro carvyl acetate. Project no. MB 80-4888, date 12/02/80. Test for oral toxicity in rats. Dihydro carvyl acetate, project no. MB 80-4888A, date 9/05/80. Test for acute dermal toxicity in rabbits. Dihydro carvyl acetate, project no. MB 80-4888B, date 10/08/80. MB Research Laboratories, Inc. Study director: Cerven, D.R. Unpublished date submitted by EFA to FLAVIS Secretariat.
37. Myers RC, Homan ER, Weil CS and Frank FR, 1980. Initial submission: Cyclopentanol: Range finding toxicity studies (final report) with attachment and cover letter dated 121091. Bushy Run Research CTR. Kuryla, W.C. EPA Doc 88-920000476, microfiche no. OTS0534929. February 2, 1980. Unpublished report submitted by EFA to FLAVIS Secretariat.
38. Ross C and Harris WJ, 1979. Testing of compound 0478/5 in the mouse lymphoma specific locusmutation assay. Methyl 3-oxo-2-pentyl-1-cyclopentylacetate. Inveresk Research International, Edinburgh, Scotland. Project no. 410917. October 1979. Unpublished report submitted by EFA to FLAVIS Secretariat.
39. Smyth Jr HF, Carpenter CP, Shaffer CB and Weil CS, 1946. Letter from Union Carbide Corp to USEPA regarding toxicology studies of cyclohexanol, with attachments dated 08/25/95. Cyclohexanol. EPA Doc 86950000304, microfiche no. OTS0557744. August 25, 1995. Unpublished report submitted by EFA to FLAVIS Secretariat.
40. Thompson PW, 2000. ST 41 C 00: Reverse mutation assay "Ames test" using Salmonella typhimurium. Methyl 3-oxo-2-pentyl-1-cyclopentylacetate. Safepharm Laboratories Limited, Derby, U.K. Project no. 161/265. 11 October 2000. Unpublished report submitted by EFA to FLAVIS Secretariat.
41. Wagner VO and Klug ML, 2000. ST 08 C 99: Bacterial reverse mutation assay. Methyl 3-oxo-2-pentyl-1-cyclopentylacetate. BioReliance, Rockville, MD. Study no. AA31NK.502.BTL. August 28, 2000. Unpublished report submitted by EFA to FLAVIS Secretariat.

REFERENCES

- Aaron CS, Brewen JG, Stetka DG, Bleicher WT and Spahn MC, 1985. Comparative mutagenesis in mammalian cells (CHO) in culture: multiple genetic endpoint analysis of cyclohexanone *in vitro*. *Environmental Mutagenesis* 7 (Suppl. 3), 60-61.
- Anders MW, 1989. Biotransformation and bioactivation of xenobiotics by the kidney. In: Hutson DH, Caldwell J and Paulson GD (Eds.). *Intermediary xenobiotic metabolism in animals*. Taylor and Francis, New York, pp. 81-97.
- Andersen PH and Jensen NJ, 1984. Mutagenic investigation of peppermint oil in the Salmonella/mammalian-microsome test. *Mutation Research* 138, 17-20.
- Burdock GA (Ed.), 1995. *Fenaroli's Handbook of Flavor Ingredients*. 3rd Ed. Vol I + II. CRC Press, Inc., Florida.
- Bär F and Griepentrog F, 1967. Die Situation in der gesundheitlichen Beurteilung der Aromatisierungsmittel für Lebensmittel. [Where we stand concerning the evaluation of flavoring substances from the viewpoint of health]. *Ernährung und Medizin* 8, 244-251.
- CoE, 1992. *Flavouring substances and natural sources of flavourings*. 4th Ed. vol. I. Chemically defined flavouring substances. Council of Europe, partial agreement in the social and public health field. Strasbourg.
- Collin J-P, 1971. Effet cytogénétique du cyclamate de soude, de la cyclohexanone et du cyclohexanol. [Cytogenetic effect of cyclamate, cyclohexanone and cyclohexanol]. *Le Diabete* 19, 215-221.
- Cramer GM, Ford RA and Hall RL, 1978. Estimation of toxic hazard - a decision tree approach. *Food and Cosmetics Toxicology* 16(3), 255-276.
- Deichmann WB and LeBlanc TJ, 1943. Determination of the approximate lethal dose with about six animals. *Journal of Industrial Hygiene and Toxicology* 25(9), 415-417.
- Dyshlovoi VD, Boiko NL, Shemetun AM and Kharchenko TI, 1981. [Cytogenetic action of cyclohexanone]. *Gigiena i sanitariia* 5, 76-77. (In Russian)
- EC (European Commission), 2000. Commission Regulation No 1565/2000 of 18 July 2000 laying down the measures necessary for the adoption of an evaluation programme in application of Regulation (EC) No 2232/96. *Official Journal of the European Communities* 19.7.2000, L 180, 8-16.
- EFSA CEF Panel (EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids), 2011. Scientific Opinion on Flavouring Group Evaluation 212 Revision 1 (FGE.212Rev1): α,β -Unsaturated alicyclic ketones and precursors from chemical subgroup 2.6 of FGE.19. *EFSA Journal* 2011;9(3):1923, 29 pp. doi:10.2903/j.efsa.2011.1923.
- EFSA CEF Panel (EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids), 2014. Scientific Opinion on Flavouring Group Evaluation 213, Revision 1 (FGE.213Rev1): α,β -Unsaturated alicyclic ketones and precursors from chemical subgroup 2.7 of FGE.19. *EFSA Journal* 2014;12(5):3661, 46 pp. doi:10.2903/j.efsa.2014.3661.

- EFSA (European Food Safety Authority), 2004. Minutes of the 7th Plenary Meeting of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food, Held in Brussels on 12-13 July 2004. Brussels, 28 September 2004. [Online]. Available: <http://www.efsa.europa.eu/en/events/event/afc040712-m.pdf/>.
- Elliott TH, Parke DV and Williams RT, 1959. Studies in detoxication. The metabolism of cyclo[¹⁴C]hexane and its derivatives. *Biochemical Journal* 72, 193-200.
- Eurostat, 1998. Total population. Cited in Eurostat, 2004. The EU population, Total population. December 2008. [Online].
- Fischer FG and Bielig HJ, 1940. Über die hydrierung ungesättigter stoffe im tierkörper. [On the hydrogenation of unsaturated materials in the animal body]. *Hoppe-Seyler's Zeitschrift für physiologische Chemie* 266, 73-98. (In German and English)
- Florin I, Rutberg L, Curvall M and Enzell CR, 1980. Screening of tobacco smoke constituents for mutagenicity using the Ames' test. *Toxicology* 18, 219-232.
- Franzios G, Mirosou M, Hatzia Apostolou E, Kral J, Scouras ZG and Mavragani-Tsipidou P, 1997. Insecticidal and genotoxic activities of mint essential oils. *Journal of Agricultural and Food Chemistry* 45(7), 2690-2694.
- Gomes-Carneiro MR, Felzenszwalb I and Paumgarten FJ, 1998. Mutagenicity testing (+/-)-camphor, 1,8-cineole, citral, citronellal, (-)-menthol and terpineol with the Salmonella/microsome assay. *Mutation Research* 416, 129-136.
- Goncharova RI, 1970. [Genetic activity of some cyclohexane derivatives]. *Tsitologiya i genetika* 137-142. (In Russian)
- Gondry E, 1972. [Research on the toxicity of cyclohexamin, cyclohexanone and cyclohexanol, metabolites of cyclamate]. *Toxicologie expérimentale* 4, 227-238. (In French)
- Governa M, Calisti R, Coppa G, Tagliavento G, Colombi A and Troni W, 1987. Urinary excretion of 2,5-hexanedione and peripheral polyneuropathies in workers exposed to hexane. *Journal of Toxicology and Environmental Health* 20, 219-228.
- Gupta PK, Lawrence WH, Turner JE and Autian J, 1979. Toxicological aspects of cyclohexanone. *Toxicology and Applied Pharmacology* 49, 525-533.
- Haworth S, Lawlor T, Mortelmans K, Speck W and Zeiger E, 1983. Salmonella mutagenicity test results for 250 chemicals. *Environmental Mutagenesis* 5(Suppl. 1), 3-142.
- Herken H, 1961. Pharmakologisches gutachten über die vertraglichkeit von natürlichem (l-) und synthetischem (d,l-) menthol. Unpublished report from the director, Pharmakologischen Institute der Freien Universität, Berlin-Duhlem, submitted to the World Health Organization by Schering AG. Cited in JECFA, 1976. Toxicological evaluation of certain food additives. Twentieth report of the Joint FAO/WHO Expert Committee on Food Additives. Rome, 21-29 April, 1976. *Food Additive Series* 10, pp. 64-69.
- Heymann E, 1980. Carboxylesterases and amidases. In: Jakoby WB (Ed.). *Enzymatic basis of detoxication*. 2nd Ed. Academic Press, New York, pp. 291-323.

- Hummeler, 1969. Private communication. Submitted to WHO by Flavor and Extract Manufacturers' Association of the United States.
- Hämäläinen J, 1912. [The conduct of the alicyclical compounds in the glycuronic acid matching in the organism]. *Skandinavisches Archiv für Physiologie* 27, 141-226. (In German)
- Igimi H and Ide H, 1974. Improvements in or relating to substances for use in the treatment of gallstones. Patent 1343561, Application no. 13606/72. Filed 23 March, 1972. Complete specification published 9 January, 1974. International Classification A61K 27/00.
- IOFI (International Organization of the Flavor Industry), 1995. European inquiry on volume of use.
- Ishidate Jr M, Sofuni T, Yoshikawa K, Hayashi M, Nohmi T, Sawada M and Matsuoka A, 1984. Primary mutagenicity screening of food additives currently used in Japan. *Food and Chemical Toxicology* 22(8), 623-636.
- Ivett JL, Brown BM, Rodgers C, Anderson BE, Resmick MA and Zeiger E, 1989. Chromosomal aberrations and sister chromatid exchange tests in chinese hamster ovary cells *in vitro*. IV. Results with 15 chemicals. *Environmental and Molecular Mutagenesis* 14, 165-187.
- James SP and Waring RH, 1971. The metabolism of alicyclic ketones in the rabbit and rat. *Xenobiotica* 1, 573-580.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 1995. Evaluation of certain food additives and contaminants. Forty-fourth Meeting of the Joint FAO/WHO Expert Committee on Food Additives. 14-23 February 1995. WHO Technical Report Series, no. 859. Geneva.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 1996. Toxicological evaluation of certain food additives. Forty-fourth Meeting of the Joint FAO/WHO Expert Committee on Food Additives and contaminants. WHO Food Additives Series: 35. IPCS, WHO, Geneva.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 1997. Evaluation of certain food additives and contaminants. Forty-sixth report of the Joint FAO/WHO Expert Committee on Food Additives. Geneva, 6-15 February 1996. WHO Technical Report Series, no. 868. Geneva.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 1998. Compendium of food additive specifications. Addendum 6. Joint FAO/WHO Expert Committee of Food Additives 51st session. Geneva, 9-18 June 1998. FAO Food and Nutrition paper 52 Add. 6.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 1999a. Safety evaluation of certain food additives. Fifty-first Meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA). WHO Food Additives Series: 42. IPCS, WHO, Geneva.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 1999b. Evaluation of certain food additives and contaminants. Forty-ninth report of the Joint FAO/WHO Expert Committee on Food Additives. Rome, 17-26 June 1997. WHO Technical Report Series, no. 884. Geneva.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 2000a. Evaluation of certain food additives. Fifty-first Meeting of the Joint FAO/WHO Expert Committee on Food Additives. Geneva, 9-18 June 1998. WHO Technical Report Series, no. 891. Geneva.

- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 2000b. Compendium of food additive specifications. Addendum 8. Joint FAO/WHO Expert Committee of Food Additives. Fifty-fifth Meeting. Geneva, 6-15 June 2000. FAO Food and Nutrition paper 52 Add. 8.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 2002a. Evaluation of certain food additives and contaminants. Fifty-seventh report of the Joint FAO/WHO Expert Committee on Food Additives. WHO Technical Report Series, no. 909. Geneva, 5-14 June 2001.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 2002b. Evaluation of certain food additives. Fifty-ninth report of the Joint FAO/WHO Expert Committee on Food Additives. WHO Technical Report Series, no. 913. Geneva, 4-13 June 2002.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 2002c. Compendium of food additive specifications. Addendum 10. Joint FAO/WHO Expert Committee of Food Additives 59th session. Geneva, 4-13 June 2002. FAO Food and Nutrition paper 52 Addition 10.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 2003. Safety evaluation of certain food additives. Fifty-ninth Meeting of the Joint FAO/WHO Expert Committee on Food Additives, WHO Food Additives Series: 50. IPCS, WHO, Geneva.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 2005a. Compendium of food additive specifications. Addendum 12. Joint FAO/WHO Expert Committee of Food Additives 63rd session. Rome, 8-17 June 2004. FAO Food and Nutrition paper 52 Add. 12.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 2005b. Evaluation of certain food additives. Sixty-third report of the Joint FAO/WHO Expert Committee on Food Additives. WHO Technical Report Series, no. 928. Geneva, 8-17 June 2004.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 2006. Safety evaluation of certain food additives and contaminants. Sixty-third Meeting of the Joint FAO/WHO Expert Committee on Food Additives, WHO Food Additives Series: 54. IPCS, WHO, Geneva.
- JECFA (Joint FAO/WHO Expert Committee on Food Additives), 2009. Safety evaluation of certain food additives and contaminants. Sixty-ninth Meeting of the Joint FAO/WHO Expert Committee on Food Additives, WHO Food Additives Series: 60. IPCS, WHO, Geneva 2009. http://whqlibdoc.who.int/publications/2009/9789241660600_eng.pdf (May 2009).
- Jenner PM, Hagan EC, Taylor JM, Cook EL and Fitzhugh OG, 1964. Food flavorings and compounds of related structure. I. Acute oral toxicity. Food and Cosmetics Toxicology 2, 327-343.
- Keefer LK, Streeter AJ, Leung LY, Perry WC, Hu HS-W and Baillie TA, 1987. Pharmacokinetic and deuterium isotope effect studies on the metabolism of formaldehyde and formate to carbon dioxide in rats in vivo. Drug Metabolism and Disposition 15(3), 300-304.
- Kohli RP, Kishor K, Dua PR and Saxena RC, 1967. Anticonvulsant activity of some carbonyl containing compounds. Indian Journal of Medical Research 55(11), 1221-1225.
- Lake BG, Foster JR, Collins MA, Stubberfield CR, Gangolli SD and Srivastava SP, 1982. Studies on the effects of orally administered dicyclohexyl phthalate in the rat. Acta Pharmacology & Toxicology 51, 217-226.
- Lijinsky W and Kovatch RM, 1986. Chronic toxicity study of cyclohexanone in rats and mice. Journal of the National Cancer Institute 77(4), 941-949.

- Madsen C, Wurtzen G and Carstensen J, 1986. Short-term toxicity study in rats dosed with menthone. *Toxicology Letters* 32(1-2), 147-152.
- Madyastha KM and Srivatsan V, 1988. Studies on the metabolism of *l*-menthol in rats. *Drug Metabolism and Disposition* 16(5), 765-772.
- Massoud A, Aly A and Shafik H, 1980. Mutagenicity and carcinogenicity of cyclohexanone. *Mutation Research* 74(3), 174.
- McMahon RE, Cline JC and Thompson CZ, 1979. Assay of 855 test chemicals in ten tester strains using a new modification of the ames test for bacterial mutagens. *Cancer Research* 39, 682-693.
- Messiha FS and Lox CD, 1985. Effect of selected organic solvents on hepatic alcohol and aldehyde-dehydrogenase. *Neurobehavioral Toxicology and Teratology* 7(2), 207-208.
- Miyazawa M and Nakanishi K, 2006. Biotransformation of (-)-Menthone by Human Liver Microsomes. *Bioscience, Biotechnology and Biochemistry* 70(5), 1259-1261.
- Morimoto T, 2005. Bacterial reverse mutation study of menthyl 3-hydroxybutyrate. Study No. 235. February 21, 2005. Private communication to the Flavor and Extract Manufacturers Association, Washington, DC, USA. Submitted to WHO by the International Organization of the Flavour Industry, Brussels, Belgium.
- Mortelmans K, Haworth S, Lawlor T, Speck W, Tainer B and Zeiger E, 1986. Salmonella mutagenicity tests II. Results from the testing of 270 chemicals. *Environmental and Molecular Mutagenesis* 8(Suppl. 7), 1-119.
- Mráz J, Gálová E, Nohová H and Vitková D, 1994. Uptake, metabolism and elimination of cyclohexanone in humans. *International Archives of Occupational and Environmental Health* 66(3), 203-208.
- Mráz J, Gálová E, Nohová H and Vitková D, 1998. 1,2- and 1,4-cyclohexanediol: major urinary metabolites and biomarkers of exposure to cyclohexane, cyclohexanone, and cyclohexanol in humans. *International Archives of Occupational and Environmental Health* 71(8), 560-565.
- Murthy PBK, Ahmed MM and Regu K, 1991. Lack of genotoxicity of menthol in chromosome aberration and sister chromatid exchange assays using human lymphocytes *in vitro*. *Toxicology In Vitro* 5(4), 337-340.
- Myhr BC and Caspary WJ, 1991. Chemical mutagenesis at the thymidine kinase locus in L5178Y mouse lymphoma cells: Results for 31 coded compounds in the national toxicology program. *Environmental and Molecular Mutagenesis* 18, 51-83.
- National Cancer Institute, 1979. Bioassay of *dl*-menthol for possible carcinogenicity. U.S. Department of Health, Education, and Welfare. April 1978. NCI Technical Report Series, no. 98.
- Nohmi T, Miyata R, Yoshikawa K and Ishidate M, 1985. [Mutagenicity tests on organic chemical contaminants in city water and related compounds. I. Bacterial mutagenicity tests]. *Eisei Shikenjo hokoku. Bulletin of National Institute of Hygienic Sciences* 103(60), 60-64. (In Japanese)
- NTP (National Toxicology Program), 2007. Search Result on cyclohexanone. http://ntp-apps.niehs.nih.gov/ntp_tox/index.cfm?fuseaction=ntpsearch.searchresults&searchterm=cyclohexanone. [14th September, 2007].

- Oda Y, Hamono Y, Inoue K, Yamamoto H, Niihara T and Kunita N, 1979. [Mutagenicity of food flavors in bacteria]. Osaka Furitsu Kosho Eisei Kenkyusho kenkyu hokoku. Shokuhin eisei hen 9, 177-181. (In Japanese)
- OECD (The Organisation for Economic Co-operation and Development), 1997. Test No. 486. Unscheduled DNA Synthesis (UDS) Test with Mammalian Liver Cells *In Vivo*. OECD Guideline for testing of chemicals. Section 4. http://www.oecd-ilibrary.org/environment/test-no-486-unscheduled-dna-synthesis-uds-test-with-mammalian-liver-cells-in-vivo_9789264071520-en.
- Oh S-M, Yeon J-D, Nam H-Y, Park D-K, Cho M-H and Chang K-H, 1997. [Acute and subacute toxicity studies of l-muscone in rats]. Korean Journal of Toxicology 13(4), 435-447. (In Korean)
- Perbellini L, De Grandis D, Semenzato F and Bongiovanni LG, 1981. Studio sperimentale sulla neurotossicità del cicloesano e del cicloesanone. La Medicina del Lavoro 2, 102-106. (In Italian)
- Price TD, 1951. Studies on the metabolism of acetone. A Dissertation. Univ. Microfilms Pub. No. 2549. 82.
- SCF (Scientific Committee for Food), 1995. Scientific Committee for Food. First annual report on chemically defined flavouring substances. May 1995, 2nd draft prepared by the SCF Working Group on Flavouring Substances (Submitted by the SCF Secretariat, 17 May 1995). CS/FLAV/FL/140-Rev2. Annex 6 to Document III/5611/95, European Commission, Directorate-General III, Industry.
- SCF (Scientific Committee for Food), 1999. Opinion on a programme for the evaluation of flavouring substances (expressed on 2 December 1999). Scientific Committee on Food. SCF/CS/FLAV/TASK/11 Final 6/12/1999. Annex I to the minutes of the 119th Plenary meeting. European Commission, Health & Consumer Protection Directorate-General.
- Shelanski MV, 1972. Report to RIFM, 14 July. *l*-Menthyl acetate. Cited in Opdyke DLJ (Ed.). Fragrance raw materials monographs. Pergamon Press, p. 477.
- Shelby MD, Erexson GL, Hook GJ and Tice RR, 1993. Evaluation of a three-exposure mouse bone marrow micronucleus protocol: Results with 49 chemicals. Environmental and Molecular Mutagenesis 21(2), 160-179.
- Shimada T, Shindo M and Miyazawa M, 2002. Species differences in the metabolism of (+) and (-)-limonenes and their metabolites, carveols and carvones, by cytochrome P450 enzymes in liver microsomes of mice, rats, guinea pigs, rabbits, dogs, monkeys, and humans. Drug Metabolism and Pharmacokinetics 17(6), 507-515.
- Smyth Jr HF and Carpenter CP, 1948. Further experience with the range-finding test in the industrial toxicology laboratory. Journal of Industrial Hygiene and Toxicology 30, 63-68.
- Smyth Jr HF, Carpenter CP, Weil CS, Pozzani UC, Striegel JA and Nycum JS, 1969. Range-finding toxicity data: List VII. American Industrial Hygiene Association Journal 30(5), 470-476.
- Stoner GD, Shimkin MB, Kniazeff AJ, Weisburger JH, Weisburger EK and Gori GB, 1973. Test for carcinogenicity of food additives and chemotherapeutic agents by the pulmonary tumor response in strain a mice. Cancer Research 33(12), 3069-3085.

- Storer RD, McKelvey TW, Kraynak AR, Elia MC, Barnum JE, Harmon LS, Nichols WW and DeLuca JG, 1996. Revalidation of the *in vitro* alkaline elution/rat hepatocyte assay for DNA damage: improved criteria for assessment of cytotoxicity and genotoxicity and results for 81 compounds. *Mutation Research* 368(2), 59-101.
- Thorup I, Wurtzen G, Carstensen J and Olsen P, 1983. Short-term toxicity study in rats dosed with pulegone and menthol. *Toxicology Letters* 19(3), 207-210.
- TNO (Nederlandse Organisatie voor Toegepast Natuurwetenschappelijk Onderzoek), 2000. VCF Volatile Compounds in Food. Nijssen LM, van Ingen-Visscher CA and Donders JJH (Eds.). Database. Zeist, The Netherlands. TNO Triskelion, 1963-2000.
- TNO (Nederlandse Organisatie voor Toegepast Natuurwetenschappelijk Onderzoek), 2010. VCF Volatile Compounds in Food. Nijssen LM, van Ingen-Visscher CA and Donders JJH (Eds.). Database version 12.2/12.3. Zeist, The Netherlands. TNO Triskelion, 1963-2010.
- TNO (Nederlandse Organisatie voor Toegepast Natuurwetenschappelijk Onderzoek), 2011. VCF Volatile Compounds in Food. Nijssen LM, van Ingen-Visscher CA and Donders JJH (Eds.). Database version 13.1. Zeist, The Netherlands. TNO Triskelion, 1963-2011.
- TNO (Nederlandse Organisatie voor Toegepast Natuurwetenschappelijk Onderzoek), 2014. VCF Volatile Compounds in Food. Nijssen LM, van Ingen-Visscher CA and Donders JJH (Eds.). Database version 15.1. Zeist, The Netherlands. TNO Triskelion, 1963-2014.
- Treon JF, Crutchfield WE and Kitzmiller KV, 1943. The physiological response of rabbits to cyclohexane, methylcyclohexane and certain derivatives of these compounds. *Journal of Industrial Hygiene and Toxicology* 25, 199-214.
- Truhaut R, Dutertre-Catella H and Phu-Lich N, 1970. Biochemical toxicology. First results of a study of metabolism in rabbits, which were administered isophorone, an industrial solvent. *Comptes Rendus de l'Académie des Sciences* 271, 1333-1336.
- Truhaut R, Lich NP, Cluet JL and Dutertre-Catella H, 1979. [Dismutation as a metabolic pathway: Transformation of trimethyl-3,5,5-cyclohexanone]. *Toxicological European research* 2(2), 71-76. (In French)
- Vree TB, Kolmer EWJV, Verweyvanwissen CPWG and Hekster YA, 1994. Effect of urinary pH on the pharmacokinetics of salicylic-acid, with its glycine and glucuronide conjugates in human. *International Journal of Clinical Pharmacology and Therapeutics* 32, 550-558.
- White DA, Heffron F, Miciak A, Middleton B, Knights S and Knight D, 1990. Chemical synthesis of dual radiolabelled cyclandelate and its metabolism in rat hepatocytes and mouse J774 cells. *Xenobiotica* 20(1), 71-79.
- Wokes F, 1932. The antiseptic value and toxicity of menthol isomers. *Quarterly Journal of Pharmacy and Pharmacology* 5, 233-244.
- Yamaguchi T, Caldwell J and Farmer PB, 1994. Metabolic fate of [³H]-*l*-menthol in the rat. *Drug Metabolism and Disposition* 22(4), 616-624.
- Yoo YS, 1986. Mutagenic and antimutagenic activities of flavoring agents used in foodstuffs. *Osaka City Medical Journal* 34(3-4), 267-288.

You A-S, Kweon O-K, Sung H-J, Kwak H-I, Fang M-Z, Park D-K, Chung K-H, Yoon H-I and Cho M-H, 1997. Acute and subacute toxicity of *l*-muscone in beagle dogs. Korean Journal of Toxicology 13(4), 449-460.

Zeiger E, Anderson B, Haworth S, Lawlor T and Mortelmans K, 1988. Salmonella mutagenicity tests: IV. Results from the testing of 300 chemicals. Environmental and Molecular Mutagenesis 11(Suppl. 12), 1-158.

APPENDIX A: PROCEDURE FOR THE SAFETY EVALUATION

The approach for a safety evaluation of chemically defined flavouring substances as referred to in Commission Regulation (EC) No 1565/2000 (EC, 2000), named the "Procedure", is shown in schematic form in Figure A.1. The Procedure is based on the Opinion of the Scientific Committee on Food expressed on 2 December 1999 (SCF, 1999), which is derived from the evaluation Procedure developed by the Joint FAO/WHO Expert Committee on Food Additives at its 44th, 46th and 49th meetings (JECFA, 1995; JECFA, 1996; JECFA, 1997; JECFA, 1999b).

The Procedure is a stepwise approach that integrates information on intake from current uses, structure-activity relationships, metabolism and, when needed, toxicity. One of the key elements in the Procedure is the subdivision of flavourings into three structural classes (I, II, III) for which thresholds of concern (human exposure thresholds) have been specified. Exposures below these thresholds are not considered to present a safety concern.

Class I contains flavourings that have simple chemical structures and efficient modes of metabolism, which would suggest a low order of oral toxicity. Class II contains flavourings that have structural features that are less innocuous, but are not suggestive of toxicity. Class III comprises flavourings that have structural features that permit no strong initial presumption of safety, or may even suggest significant toxicity (Cramer et al., 1978). The thresholds of concern for these structural classes of 1800, 540 or 90 µg/person/day, respectively, are derived from a large database containing data on subchronic and chronic animal studies (JECFA, 1996).

In Step 1 of the Procedure, the flavourings are assigned to one of the structural classes. The further steps address the following questions:

- can the flavourings be predicted to be metabolised to innocuous products¹¹ (Step 2)?
- do their exposures exceed the threshold of concern for the structural class (Step A3 and B3)?
- are the flavourings or their metabolites endogenous¹² (Step A4)?
- does a NOAEL exist on the flavourings or on structurally related substances (Step A5 and B4)?

In addition to the data provided for the flavouring substances to be evaluated (candidate substances), toxicological background information available for compounds structurally related to the candidate substances is considered (supporting substances), in order to assure that these data are consistent with the results obtained after application of the Procedure.

The Procedure is not to be applied to flavourings with existing unresolved problems of toxicity. Therefore, the right is reserved to use alternative approaches if data on specific flavourings warranted such actions.

¹¹ "Innocuous metabolic products": Products that are known or readily predicted to be harmless to humans at the estimated intakes of the flavouring agent" (JECFA, 1997).

¹² "Endogenous substances": Intermediary metabolites normally present in human tissues and fluids, whether free or conjugated; hormones and other substances with biochemical or physiological regulatory functions are not included (JECFA, 1997).

Procedure for Safety Evaluation of Chemically Defined Flavouring Substances

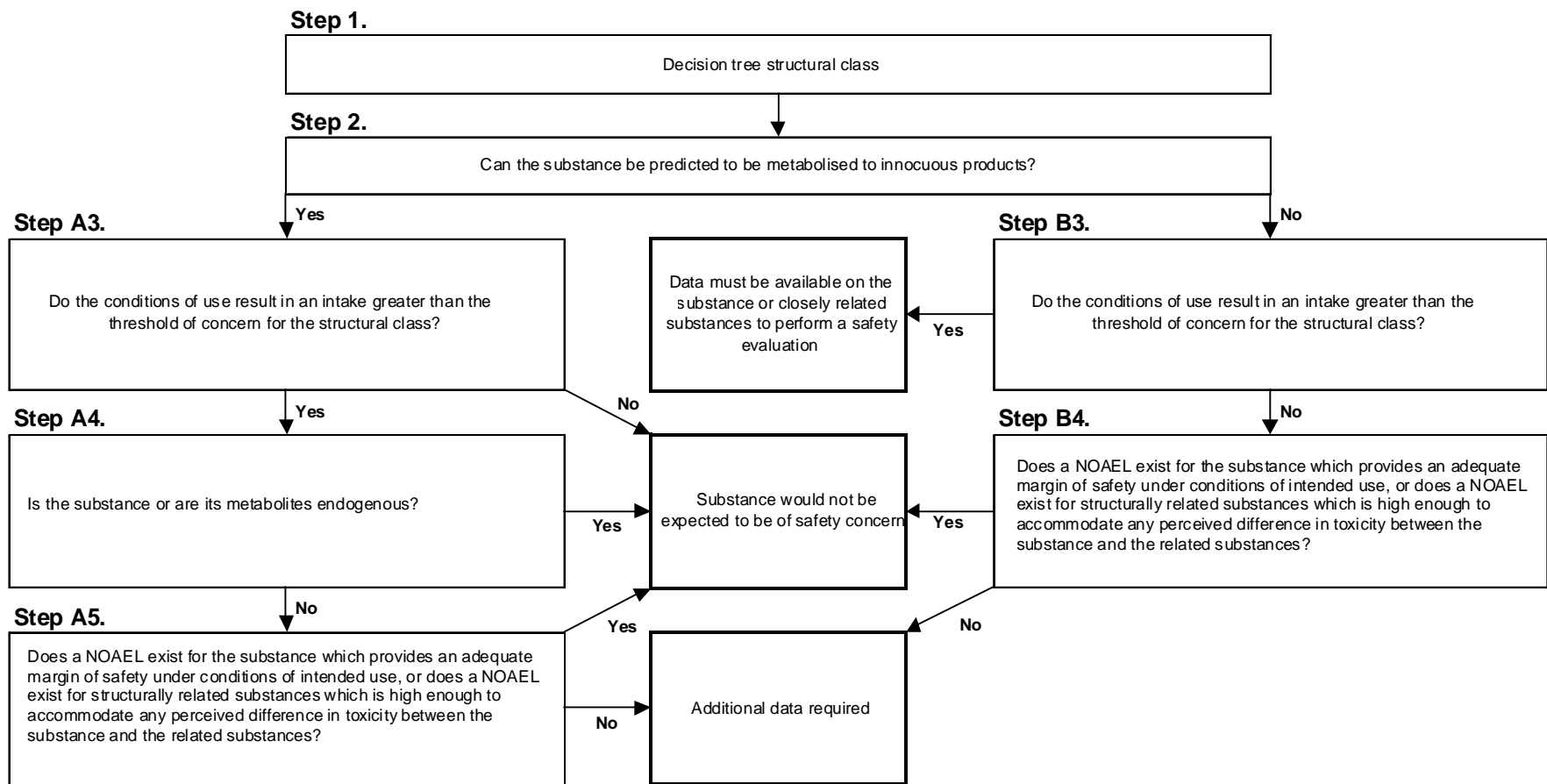


Figure A.1 Procedure for Safety Evaluation of Chemically Defined Flavouring Substances

APPENDIX B: USE LEVELS / MTAMDI

B.1 Normal and Maximum Use Levels

For each of the 18 Food categories (Table B.1.1) in which the candidate substances are used, Flavour Industry reports a “normal use level” and a “maximum use level” (EC, 2000). According to the Industry the “normal use” is defined as the average of reported usages and “maximum use” is defined as the 95th percentile of reported usages (EFFA, 2002). The normal and maximum use levels in different food categories have been extrapolated from figures derived from 12 model flavouring substances (EFFA, 2004).

Table B.1.1 Food categories according to Commission Regulation (EC) No 1565/2000.

Food category	Description
01.0	Dairy products, excluding products of category 02.0
02.0	Fats and oils, and fat emulsions (type water-in-oil)
03.0	Edible ices, including sherbet and sorbet
04.1	Processed fruit
04.2	Processed vegetables (incl. mushrooms & fungi, roots & tubers, pulses and legumes), and nuts & seeds
05.0	Confectionery
06.0	Cereals and cereal products, incl. flours & starches from roots & tubers, pulses & legumes, excluding bakery
07.0	Bakery wares
08.0	Meat and meat products, including poultry and game
09.0	Fish and fish products, including molluscs, crustaceans and echinoderms
10.0	Eggs and egg products
11.0	Sweeteners, including honey
12.0	Salts, spices, soups, sauces, salads, protein products, etc.
13.0	Foodstuffs intended for particular nutritional uses
14.1	Non-alcoholic ("soft") beverages, excl. dairy products
14.2	Alcoholic beverages, incl. alcohol-free and low-alcoholic counterparts
15.0	Ready-to-eat savouries
16.0	Composite foods (e.g. casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01.0 - 15.0

The “normal and maximum use levels” are provided by Industry (Burdock, 1995; EFFA, 2003a; EFFA, 2007; Flavour Industry, 2004; Flavour Industry, 2006a; Flavour Industry, 2006b; Flavour Industry, 2007; Flavour Industry, 2010a; Flavour Industry, 2010b) for 20 of the 21 candidate substances in the present flavouring group (Table B.1.2).

Table B.1.2 Normal and Maximum use levels (mg/kg) for the candidate substances FGE.09Rev5 (Burdock, 1995; EFSA, 2003a; EFSA, 2007; Flavour Industry, 2004; Flavour Industry, 2006a; Flavour Industry, 2006b; Flavour Industry, 2007; Flavour Industry, 2010a; Flavour Industry, 2010b).

FL-no	Food Categories																	
	Normal use levels (mg/kg)																	
	Maximum use levels (mg/kg)																	
	01.0	02.0	03.0	04.1	04.2	05.0	06.0	07.0	08.0	09.0	10.0	11.0	12.0	13.0	14.1	14.2	15.0	16.0
02.070	3	2	3	2	-	4	2	5	1	1	-	-	2	3	2	4	5	2
	15	10	15	10	-	20	10	25	5	5	-	-	10	15	10	20	25	10
02.075	3	2	3	2	-	4	2	5	1	1	-	-	2	3	2	4	5	2
	15	10	15	10	-	20	10	25	5	5	-	-	10	15	10	20	25	10
02.135	3	2	3	2	-	4	2	5	1	1	-	-	2	3	2	4	5	2
	15	10	15	10	-	20	10	25	5	5	-	-	10	15	10	20	25	10
02.167	3	2	3	2	-	4	2	5	1	1	-	-	2	3	2	4	5	2
	15	10	15	10	-	20	10	25	5	5	-	-	10	15	10	20	25	10
06.136	0,0001	0,0001	0,0001	-	-	0,001	0,0001	0,0001	-	-	-	-	-	0,0001	0,0001	0,0001	-	0,0001
	0,0005	0,0001	0,0008	-	-	0,005	0,0005	0,0005	-	-	-	-	-	0,0005	0,0005	0,0008	-	0,0005
07.059	-	-	15,32	-	-	33,27	-	47,89	-	-	-	-	-	-	4,22	0,87	-	-
	-	-	22,99	-	-	52,97	-	68,1	-	-	-	-	-	-	5,86	2,59	-	-
07.109	7	2	3	2	-	4	-	5	1	1	-	-	2	3	2	4	5	2
	35	10	15	10	-	20	-	25	5	5	-	-	10	15	10	20	25	10
07.202	3	2	3	2	-	4	2	5	1	1	-	-	2	3	2	4	5	2
	15	10	15	10	-	20	10	25	5	5	-	-	10	15	10	20	25	10
07.203	3	2	3	2	-	4	2	5	1	1	-	-	2	3	2	4	5	2
	15	10	15	10	-	20	10	25	5	5	-	-	10	15	10	20	25	10
07.255	0,5	-	0,2	-	-	0,5	-	1	-	-	-	-	0,2	-	0,2	0,2	5	0,2
	5	-	2	-	-	5	-	10	-	-	-	-	2	-	1	2	50	2
09.154	7	5	10	7	-	10	5	10	2	2	-	-	5	10	5	10	20	5
	35	25	50	35	-	50	25	50	10	10	-	-	25	50	25	50	100	25
09.355	3	2	3	2	-	4	2	5	1	1	-	-	2	3	2	4	5	2
	15	10	15	10	-	20	10	25	5	5	-	-	10	15	10	20	25	10
09.520	7	5	10	7	-	10	5	10	2	2	-	-	5	10	5	10	20	5
	35	25	50	35	-	50	25	50	10	10	-	-	25	50	25	50	100	25
09.618	7	5	10	7	-	10	5	10	2	2	-	-	5	10	5	10	20	5
	35	25	50	35	-	50	25	50	10	10	-	-	25	50	25	50	100	25
09.619	7	5	1	7	-	10	5	10	2	2	-	-	5	10	5	10	20	5
	35	25	50	35	-	50	25	50	10	10	-	-	25	50	25	50	100	25
09.621	0,5	0,2	0,5	0,4	-	1	0,2	2	0,2	0,2	-	-	0,3	0,5	0,2	1	2	0,4
	2,5	1	2,5	2	-	5	1	10	1	1	-	-	1,5	2,5	1	5	10	2
09.843	200	-	100	-	-	500	15	60	-	-	-	-	25	-	30	100	25	-

Table B.1.2 Normal and Maximum use levels (mg/kg) for the candidate substances FGE.09Rev5 (Burdock, 1995; EFSA, 2003a; EFSA, 2007; Flavour Industry, 2004; Flavour Industry, 2006a; Flavour Industry, 2006b; Flavour Industry, 2007; Flavour Industry, 2010a; Flavour Industry, 2010b).

FL-no	Food Categories																	
	Normal use levels (mg/kg)																	
	Maximum use levels (mg/kg)																	
	01.0	02.0	03.0	04.1	04.2	05.0	06.0	07.0	08.0	09.0	10.0	11.0	12.0	13.0	14.1	14.2	15.0	16.0
	800	-	400	-	-	2000	60	250	-	-	-	-	100	-	120	400	100	-
09.870	3	2	3	2	-	4	2	5	1	1	-	-	2	3	-	4	5	2
	15	10	15	10	-	20	10	25	5	5	-	-	10	15	-	20	25	10
09.935	1	1	10	1	1	100	-	10	1	1	-	-	1	-	100	100	1	1
	15	15	150	15	15	1500	-	150	15	15	-	-	15	-	1500	1500	15	15
09.949	30	-	10	20	-	50	5	20	-	-	-	-	10	-	10	10	30	10
	150	-	50	100	-	200	20	100	-	-	-	-	30	-	50	50	150	30

The candidate substances [FL-no. 07.059, 09.843 and 09.949] are also used in chewing gum, which is not covered by any of the above food categories. The normal/maximum use levels for chewing gum are reported to be 14.34/14.34 mg/kg for [FL-no: 07.059], 5000/20000 mg/kg for [FL-no: 09.843] and 500/1000 mg/kg for [FL-no: 09.949]. Under the assumptions that all of the flavouring substances are released from the chewing gum and that the intake estimate is 2 g chewing gum/day, the calculation of the mTAMDI of the candidate substance based on the 16 food categories and the use of chewing gum sum up to 8700, 63000 and 10600 µg/person/day, respectively. These figures are presented in tables B.2.3 and 5.

B.2 mTAMDI Calculations

The method for calculation of modified Theoretical Added Maximum Daily Intake (mTAMDI) values is based on the approach used by SCF up to 1995 (SCF, 1995). The assumption is that a person may consume the amount of flavourable foods and beverages listed in Table B.2.1. These consumption estimates are then multiplied by the reported use levels in the different food categories and summed up.

Table B.2.1 Estimated amount of flavourable foods, beverages, and exceptions assumed to be consumed per person per day (SCF, 1995).

Class of product category	Intake estimate (g/day)
Beverages (non-alcoholic)	324.0
Foods	133.4
Exception a: Candy, confectionery	27.0
Exception b: Condiments, seasonings	20.0
Exception c: Alcoholic beverages	20.0
Exception d: Soups, savouries	20.0
Exception e: Others, e.g. chewing gum	e.g. 2.0 (chewing gum)

The mTAMDI calculations are based on the normal use levels reported by Industry. The seven food categories used in the SCF TAMDI approach (SCF, 1995) correspond to the 18 food categories as outlined in Commission Regulation (EC) No 1565/2000 and reported by the Flavour Industry in the following way (see Table B.2.2):

- Beverages correspond to food category 14.1
- Foods correspond to the food categories 1, 2, 3, 4.1, 4.2, 6, 7, 8, 9, 10, 13 and/or 16
- Exception a corresponds to food category 5 and 11
- Exception b corresponds to food category 15
- Exception c corresponds to food category 14.2
- Exception d corresponds to food category 12
- Exception e corresponds to others, e.g. chewing gum.

Table B.2.2 Distribution of the 18 food categories listed in Commission Regulation (EC) No 1565/2000 (EC, 2000) into the seven SCF food categories used for TAMDI calculation (SCF, 1995).

Food categories according to Commission Regulation 1565/2000		Distribution of the seven SCF food categories		
Key	Food category	Food	Beverages	Exceptions
01.0	Dairy products, excluding products of category 02.0	Food		
02.0	Fats and oils, and fat emulsions (type water-in-oil)	Food		
03.0	Edible ices, including sherbet and sorbet	Food		
04.1	Processed fruit	Food		
04.2	Processed vegetables (incl. mushrooms & fungi, roots & tubers, pulses and legumes), and nuts & seeds	Food		
05.0	Confectionery			Exception a
06.0	Cereals and cereal products, incl. flours & starches from roots & tubers, pulses & legumes, excluding bakery	Food		
07.0	Bakery wares	Food		
08.0	Meat and meat products, including poultry and game	Food		
09.0	Fish and fish products, including molluscs, crustaceans and	Food		

Table B.2.2 Distribution of the 18 food categories listed in Commission Regulation (EC) No 1565/2000 (EC, 2000) into the seven SCF food categories used for TAMDI calculation (SCF, 1995).

Food categories according to Commission Regulation 1565/2000		Distribution of the seven SCF food categories		
Key	Food category	Food	Beverages	Exceptions
	echinoderms			
10.0	Eggs and egg products	Food		
11.0	Sweeteners, including honey			Exception a
12.0	Salts, spices, soups, sauces, salads, protein products, etc.			Exception d
13.0	Foodstuffs intended for particular nutritional uses	Food		
14.1	Non-alcoholic ("soft") beverages, excl. dairy products		Beverages	
14.2	Alcoholic beverages, incl. alcohol-free and low-alcoholic counterparts			Exception c
15.0	Ready-to-eat savouries			Exception b
16.0	Composite foods (e.g. casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01.0 - 15.0	Food		

The mTAMDI values (see Table B.2.3) are presented for each of the flavouring substances in the present flavouring group, for which Industry has provided use and use levels (Burdock, 1995; EFSA, 2003a; EFSA, 2007; Flavour Industry, 2004; Flavour Industry, 2006a; Flavour Industry, 2006b; Flavour Industry, 2007; Flavour Industry, 2010a; Flavour Industry, 2010b). The mTAMDI values are only given for highest reported normal use levels (see Table B.2.3).

Table B.2.3 Estimated intakes based on the mTAMDI approach.

FL-no	EU Register name	mTAMDI (µg/person/day)	Structural class	Threshold of concern (µg/person/day)
02.070	Cyclohexanol	1600	Class I	1800
02.075	neo-Dihydrocarveol	1600	Class I	1800
02.135	Cyclopentanol	1600	Class I	1800
02.167	Isodihydrocarveol	1600	Class I	1800
09.154	Menthyl valerate	3900	Class I	1800
09.355	neo-Dihydrocarvyl acetate	1600	Class I	1800
09.618	Menthyl formate	3900	Class I	1800
09.619	Menthyl hexanoate	3900	Class I	1800
09.621	Menthyl salicylate	420	Class I	1800
09.843	Menthol 1-and 2-propylene glycol carbonate	63000	Class I	1800
09.870	Carvyl-3-methylbutyrate	1000	Class I	1800
09.929	L-Monomenthyl glutarate		Class I	1800
09.935	Dimenthyl glutarate	38000	Class I	1800
09.949	L-Menthyl (S)-3-hydroxybutyrate	10600	Class I	1800
07.059	p-Menthan-3-one	8700	Class II	540
07.109	2,6,6-Trimethylcyclohex-2-en-1,4-dione	1900	Class II	540
07.202	2,6,6-Trimethylcyclohex-2-en-1-one	1600	Class II	540
07.203	3,3,5-Trimethylcyclohexan-1-one	1600	Class II	540
07.255	l-Piperitone	320	Class II	540
09.520	Methyl 3-oxo-2-pentyl-1-cyclopentylacetate	3900	Class II	540
06.136	6-Isopropyl-3,9-dimethyl-1,4-dioxyspiro[4.5]decan-2-one	0.075	Class III	90

APPENDIX C: METABOLISM

C.1 ABSORPTION, DISTRIBUTION AND ELIMINATION

The candidate substances of secondary alicyclic saturated and unsaturated alcohols, ketones and esters of the present flavouring group evaluation are expected to be rapidly absorbed from the gastrointestinal tract. Supporting substances evaluated by the JECFA sustain this view (JECFA, 1999a; JECFA, 2003).

C.2 BIOTRANSFORMATION

The candidate substances are expected to be metabolised through several alternative metabolic pathways. Depending on their chemical structure, the possible metabolic reactions are the following:

C.2.1 Ester hydrolysis

C.2.2 Reduction of ketone groups and oxidation of alcohol groups

C.2.3 Oxidation of alkyl groups on alkyl substituted alicyclic ketones and alcohols

C.2.4 Metabolism to glucuronides

C.2.5 Metabolism to sulphates

C.2.1. Ester hydrolysis

The esters included in this FGE are expected to be hydrolysed enzymatically to carboxylic acids and alcohols via carboxylesterases found in most tissues throughout the body, the most important of which are the beta-esterases (Heymann, 1980). For the one hemiketal ester [FL-no: 06.136] hydrolysis to the corresponding cyclic ketone, p-menthan-3-one [FL-no: 07.059] and lactic acid [FL-no: 08.004] is expected.

The supporting substances, menthyl acetate [FL-no: 09.016] and dihydrocarvyl acetate [FL-no: 09.216] were previously evaluated by the JECFA (JECFA, 1999a), but no metabolism studies were available for these supporting substances, structurally related to the candidate substances menthyl valerate, neo-dihydrocarvyl acetate, menthyl formate and menthyl hexanoate [FL-no: 09.154, 09.355, 09.618 and 09.619]. The JECFA evaluation was based on a study demonstrating about 75 % and 85 % hydrolysis of *l*-menthol propylene glycol carbonate and *l*-menthol ethylene glycol carbonate, respectively, after four hours in liver homogenate. Less than 20 % of these two substances were hydrolysed in gastric juice and intestinal fluid (Emberger, 1994a; Emberger, 1994b). More than 80 % of a radioactively labelled mandelic acid of 3,3,5-trimethylcyclohexanol, a cyclohexyl ester structurally related to the candidate substance menthyl salicylate [FL-no: 09.621], was hydrolysed after 15 minutes of incubation with rat hepatic microsomes (White et al., 1990).

Based on these data, it is anticipated that candidate esters and the one hemiketal ester [FL-no: 06.136, 09.154, 09.355, 09.520, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929, 09.935 and 09.949], after intestinal absorption are hydrolysed to the corresponding alcohols/ketone and their corresponding carboxylic acids (see Table 7). The simple mono- and di-carboxylic acids [FL-no: 08.001, 08.002, 08.004, 08.007, 08.008, 08.009 and 08.082] and 3-hydroxybutyric acid are expected to be completely metabolised through common routes of biotransformations. The acids salicylic acid [FL-no: 08.112] and 3-oxo-2-pentyl-1-cyclopentyl acetic acid (formed from [FL-no: 09.520]) are anticipated to be conjugated and excreted with the urine.

C.2.2. Reduction of ketone groups and oxidation of alcohol groups

Six of the candidate substances [FL-no: 07.059, 07.109, 07.202, 07.203, 07.255 and 09.520] contain a ketone group, which may be metabolically reduced to a hydroxyl group. This may also be expected for the hemiketal ester [FL-no: 06.136] after hydrolysis to ketone.

Incubation of human liver microsomes with the supporting substance trans-menthone resulted in formation of two metabolites. The major metabolite was a reduction product, (+)neomenthol and a hydroxylation product, 7-hydroxymenthone was a minor metabolite (Miyazawa and Nakanishi, 2006)

Metabolism of the supporting substance carveol [FL-no: 02.062], the hydrolysis product of carvyl-3-methylbutyrate [FL-no: 09.870], was studied *in vitro*. (+)-Carveol and (+)-carvone were incubated with liver microsomes from dogs, rabbits, guinea pigs, mice, rats, monkeys and humans. (+)-Carveol was oxidized to (+)-carvone by liver microsomes of dogs, rabbits and guinea pigs, but not by those of humans, monkeys, rats and mice. On the other hand the (+)-carvone was reduced to (+)-carveol by liver microsomes of all animals examined. These results suggest a species specific metabolism of (+)-carveol, and shows that carveol is not converted to carvone in the liver of humans (Shimada et al., 2002).

In vivo metabolism of *l*-menthol was studied in adult male rats by giving the rats 800 mg/kg bw *l*-menthol solved in 1 % methyl cellulose solution by gavage every day for 20 days. Control rats were given vehicle only. The following metabolites of *l*-menthol were found in the urine; *p*-menthane-3,8-diol, *p*-menthane-3,9-diol, 3,8-oxy-*p*-menthane-7-carboxylic acid and 3,8-dihydroxy-*p*-menthane-7-carboxylic acid. The main urinary metabolites were *p*-menthane-3,9-diol and 3,8-dihydroxy-*p*-menthane-7-carboxylic acid. Menthone was not detected (Madyastha and Srivatsan, 1988).

C.2.3. Oxidation of alkyl groups on alkyl substituted alicyclic ketones and alcohols

Oxidation of alkyl groups have been observed for menthol and for the hydrolysis product of the candidate esters neo-dihydrocarvyl acetate [FL-no: 09.355] and menthyl formate [FL-no: 09.618], and for the candidate substance 3,3,5-trimethylcyclohexan-1-one [FL-no: 07.203] (Truhaut et al., 1970; Yamaguchi et al., 1994).

C.2.4. Metabolism to glucuronides

The hydrolysis product menthol as such or after the oxidation of the alkyl ring substituents is mainly conjugated with glucuronic acid and excreted *via* the bile in rats. Low levels of oxidation products were found in the urine, but no unchanged menthol was detected in the urine, faeces or bile after oral administration of radioactive labelled menthol (Yamaguchi et al., 1994).

The candidate substances isodihydrocarveol and neo-dihydrocarveol [FL-no: 02.167 and 02.075] are also anticipated to be conjugated with glucuronic acid, since dihydrocarveol after application by gavage to rabbits was found in the urine as the glucuronide (Hämäläinen, 1912; JECFA, 1999a). However, dihydrocarveol was also found to be excreted unchanged (Fischer and Bielig, 1940; JECFA, 1999a). In rabbits, carvone is reduced to yield carveol, which then is converted to the glucuronic acid conjugate and excreted in the urine (Fischer and Bielig, 1940). Carveol, the hydrolysis product of carvyl-3-methylbutyrate [FL-no: 09.870] is therefore anticipated to be conjugated with glucuronic acid and excreted in the urine.

Salicylic acid (resulting from hydrolysis of menthyl salicylate [FL-no: 09.621]) is either excreted unchanged, or as salicylic acid and salicylic glucuronide (Vree et al., 1994).

The candidate alicyclic ketones (*p*-menthan-3-one [FL-no: 07.059], 2,6,6-trimethylcyclohex-2-en-1-one [FL-no: 07.202], 3,3,5-trimethylcyclohexan-1-one [FL-no: 07.203], *l*-piperitone [FL-no: 07.255] and methyl 3-oxo-2-pentyl-1-cyclopentylacetate [FL-no: 09.520]) are anticipated to be reduced to the

corresponding secondary alcohols. These secondary alcohols and the candidate secondary alcohols cyclohexanol [FL-no: 02.070], neo-dihydrocarveol [FL-no: 02.075], isodihydrocarveol [FL-no: 02.167] and cyclopentanol [FL-no: 02.135] are mainly excreted as conjugates with glucuronic acid. Studies in rabbits with the supporting substance cyclohexanone [FL-no: 07.148] and with cyclopentanone and cycloheptanone show that 50 - 70 % of these substances are reduced to the corresponding alcohols (the candidate substances cyclohexanol [FL-no: 02.070] and cyclopentanol [FL-no: 02.135] and cycloheptanol), which are conjugated with glucuronic acid and excreted (Elliott et al., 1959; James and Waring, 1971). Workers employed in a shoe factory were exposed to small amounts of cyclohexane in the air. Cyclohexanol and cyclohexanone were found in the urine of these workers, indicating that the same metabolic pathways are also found in humans (Governia et al., 1987). A recent study in humans shows that the main metabolite in urine after cyclohexanone or cyclohexanol exposure is not cyclohexanol-glucuronide as in rabbit and rats, but 1,2-cyclohexanediol-glucuronide (Mráz et al., 1994; Mráz et al., 1998).

When the candidate substance 3,3,5-trimethylcyclohexan-1-one [FL-no: 07.203] was given to rats and rabbits glucuronides of 3,5,5-trimethylcyclohexanol were detected in the urine (Truhaut et al., 1979).

C.2.5. Metabolism to sulphates

A small fraction of the two candidate substances, cyclopentanol and cyclohexanol [FL-no: 02.135 and 02.070], is anticipated to be conjugated with sulphate and excreted in the urine. This is based on studies on the structurally related substances cyclopentanone, cyclohexanone and cycloheptanone, which were given by gavage to rabbits (1.7 - 2.3 mmol/kg) and rats (1.8 - 2.5 mmol/kg), and 1 - 3 % of the dose was found in the urine as sulphate conjugates (James and Waring, 1971).

C.3 METABOLISM

In the sections below, the metabolism data available have been presented according to the division into subgroups of the candidate flavouring substances in this FGE.

Summary and Conclusions

The 11 esters [FL-no: 09.154, 09.355, 09.520, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929, 09.935 and 09.949] included in this FGE are expected to be hydrolysed to the corresponding carboxylic acids and alcohols, based on the evaluation of supporting substances (Heymann, 1980; Anders, 1989; Emberger, 1994a; Emberger, 1994b; White et al., 1990). The resulting carboxylic acids are either metabolised through common physiological pathways like beta-oxidation and the citric acid cycle or excreted in conjugation with glucuronide (Keefer et al., 1987; Vree et al., 1994).

The one hemiketal ester [FL-no: 06.136] is expected to be hydrolysed to the corresponding cyclic ketone, p-menthan-3-one [FL-no: 07.059] and lactic acid [FL-no: 08.004].

One of the main pathways for the candidate alcohols and the ketones (after reduction) [FL-no: 02.070, 02.075, 02.135, 02.167, 07.059, 07.109, 07.202, 07.203 and 07.255] is conjugation with glucuronic acid followed by excretion. Menthol, carveol and dihydrocarveol, hydrolysis products of [FL-no: 06.136, 09.154, 09.355, 09.618, 09.619, 09.621, 09.843, 09.870, 09.929 and 09.935] are also metabolised via this pathway. Neither menthol nor carveol or dihydrocarveol is anticipated to be oxidised to the corresponding ketone.

Additional pathways involved in the metabolism of the candidate substances are reduction of ketone groups, oxidation of alkyl groups of alkyl substituted alicyclic ketones followed by conjugation with glucuronic acid and/or sulphates resulting in excretion.

Thus, it may be anticipated that these 21 substances will be metabolised to innocuous products.

ABBREVIATIONS

ADI	Acceptable Daily Intake
BW	Body Weight
CAS	Chemical Abstract Service
CEF	Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids Chemical Abstract Service
CHO	Chinese hamster ovary (cells)
CoE	Council of Europe
DNA	Deoxyribonucleic acid
EC	European Commission
EFFA	European Flavour and Fragrance Association
EFSA	The European Food Safety Authority
EU	European Union
FAO	Food and Agriculture Organization of the United Nations
FEMA	Flavor and Extract Manufacturers Association
FGE	Flavouring Group Evaluation
GLP	Good Laboratory Practice
GSH	Glutathione
FLAVIS (FL)	Flavour Information System (database)
HPLC	High-performance liquid chromatography
ID	Identity
IOFI	International Organization of the Flavour Industry
IP	Intraparenteral
IR	Infrared spectroscopy
JECFA	The Joint FAO/WHO Expert Committee on Food Additives
LD ₅₀	Lethal Dose, 50 %; Median lethal dose
MNBN	Micronucleated binucleate cells
MS	Mass spectrometry
MSDI	Maximised Survey-derived Daily Intake
MTS	Minimum Toxicity Screen
mTAMDI	Modified Theoretical Added Maximum Daily Intake
NAD	Nicotinamide Adenine Dinucleotide
NADP	Nicotinamide Adenine Dinucleotide Phosphate
NADPH	Nicotinamide Adenine Dinucleotide Phosphate, reduced form
NMR	Nuclear magnetic resonance
No	Number
NOAEL	No Observed Adverse Effect Level

NOEL	No Observed Effect Level
NTP	National Toxicology Program
OECD	Organisation for Economic Co-operation and Development
RI	Replication Index
SC	Structural class
SCE	Sister Chromatid Exchange
SCF	Scientific Committee on Food
SMART	Somatic Mutation and Recombination Test
TAMDI	Theoretical Added Maximum Daily Intake
UDS	Unscheduled DNA Synthesis
WHO	World Health Organization