

Evaluation Report of Food Additives “Isovaleraldehyde”

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Food Safety Commission

[Summary]

Assessment of the effect of food on health of “Isovaleraldehyde” (CAS No.: 590-86-3), a food additive used as a flavouring agent, was performed by using various test data.

The data used for the assessment included those of repeated-dose toxicity and genotoxicity.

This substance is considered to be free of any toxicity in the living body. It is classified into structure class I according to “Japanese Safety Evaluation Methods for the Flavor Additives Used Widely as well as Internationally” (Ref. 1), and it was confirmed that the safety margin (25,400–32,200) largely exceeded 1,000, which is considered as the appropriate safety margin for a 90-day repeated-dose toxicity study, and the estimated intake (155-197 µg/person/day) was well below the acceptable daily intake of structure class I (1,800 µg/person/day).

Isovaleraldehyde is considered to be free of safety concern when used as a flavouring agent.

This is tentative translation.
Please refer to the original paper
in Japanese for facts and details.