

GRAS Flavoring Substances 32

32. GRAS Flavoring Substances. This list of substances will appear in the 32nd publication authored by the Expert Panel of the Flavor and Extract Manufacturers Association on recent progress in the consideration of flavoring ingredients “generally recognized as safe” (GRAS) under conditions of their intended use in food flavorings in accordance with the 1958 Food Additives Amendment to the Federal Food, Drug and Cosmetic Act. For more information on FEMA GRAS see “About the FEMA GRAS Program” on the FEMA website.

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The Expert Panel of the Flavor and Extract Manufacturers Association of the United States (FEMA) has evaluated substances for GRAS status under their conditions of intended use as flavoring substances since the early 1960s. The regulations of the U.S. Food and Drug Administration (FDA), and U.S. law, require that determinations that flavor substances and other food ingredients are “generally recognized as safe” (GRAS) be done in such a way that all information related to GRAS determinations is publicly available. The FEMA Expert Panel has met this requirement by publishing the identity of all flavoring substances determined to be GRAS by the Panel, and submits all information related to the GRAS reviews on these substances to the FDA. The key findings related to the GRAS evaluations of these substances will be available in GRAS 32. The Expert Panel also publishes separate extensive reviews of scientific information on all FEMA GRAS flavoring substances in the peer-reviewed scientific literature on the safety of structurally-related groups of flavoring substances. These important actions assure that there is “general recognition” of the safety of these substances when used as flavors.

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Table 1. Primary names (in boldface) Synonyms (in lightface)

FEMA No.	Primary Names and Synonyms
5030	4-(1-Menthoxy)-2-methyl-2-butanol
5035	Brazzein
5038	Hexahydro-6a,7-dimethyl-2,5-methano-2H-cyclopenta[b]furan
5040	<i>Eucalyptus citriodora</i> oil
5042	Heat-treated Glucosylated Steviol Glycosides 35% with Steviol Glycosides 10%
5044	Sakura flower extract <i>Prunus serrulata</i> flower extract <i>Cerasus serrulata</i> flower extract
5045	Sakura flower distillate <i>Prunus serrulata</i> flower distillate <i>Cerasus serrulata</i> flower distillate
5046	Sakura leaf distillate Oshima zakura cherry leaf distillate <i>Prunus speciosa</i> leaf distillate <i>Cerasus speciosa</i> leaf distillate
5047	Sansho pepper extract Japanese pepper extract Chopinamu extract <i>Fagara piperita</i> L. extract Sanshou pepper extract Sansyo pepper extract Kona-zanshō extract
5048	Sansho pepper distillate Japanese pepper distillate Chopinamu distillate <i>Fagara piperita</i> L. distillate Sanshou pepper distillate Sansyo pepper distillate Kona-zanshō distillate
5050	1-(tert-Butyl)-N-(4-methoxyphenyl)cyclohexane-1-carboxamide
5054	Rosemary extract, rosmarinic acid 80%
5060	Rosemary extract, rosmarinic acid 15%

Table 2. Average Usual Use Levels (ppm)/Average Maximum Use Levels (ppm) for new FEMA GRAS Flavoring Substances on which the FEMA Expert Panel based its judgments that the substances are generally recognized as safe (GRAS)

	4-(<i>l</i> -Menthoxy)-2-methyl-2-butanol	Brazzein	Hexahydro-6a,7-dimethyl-2,5-methano-2 <i>H</i> -cyclopenta[<i>b</i>]furan	<i>Eucalyptus citriodora</i> oil	Heat-treated glucosylated steviol glycosides 35% with steviol glycosides 10%	Sakura flower extract
Category/FEMA No.	5030	5035	5038	5040	5042	5044
Baked Goods		7/7	0.5/5		50/100	
Beverages Type I, Non-Alcoholic	1/5	7/7	0.1/1	280/280	50/100	
Beverages Type II, Alcoholic	1/5	7/7	0.1/1	315/315	50/100	1200/6000
Breakfast Cereals		7/7	0.1/1		50/100	
Cheeses			0.2/2		50/100	
Chewing Gum	1/10	30/30	5/50		50/100	
Condiments and Relishes		7/7	0.2/2		50/100	
Confections and Frostings		7/7	0.5/5		50/100	
Egg Products					50/100	
Fats and Oils			1/10		50/100	
Fish Products					50/100	
Frozen Dairy		7/7	0.1/1		50/100	
Fruit Ices		7/7	0.2/2		50/100	
Gelatins and Puddings		7/7	0.5/5		50/100	
Granulated Sugar			0.1/1			
Gravies	1/5		0.2/2		50/100	
Hard Candy		7/7	0.5/5		50/100	
Imitation Dairy Products		7/7			50/100	
Instant Coffee and Tea	1/5	7/7			50/100	
Jams and Jellies		7/7	0.2/2		50/100	
Meat Products					50/100	
Milk Products		7/7	0.1/1		50/100	
Nut Products		7/7	0.2/2		50/100	
Other Grains		7/7	0.1/1		50/100	
Poultry Products					50/100	
Processed Fruits		7/7	0.2/2		50/100	
Processed Vegetables			0.1/1		50/100	
Reconstituted Vegetable Protein			0.5/5		50/100	
Seasonings and Flavors		7/7	1/10		50/100	
Snack Foods		7/7	0.1/1		50/100	
Soft Candy	1/5	7/7	0.5/5		50/100	
Soups	1/5	7/7	0.1/1		50/100	
Sugar Substitutes						
Sweet Sauces		7/7	0.1/1		50/100	

Table 2. Average Usual Use Levels (ppm)/Average Maximum Use Levels (ppm) for new FEMA GRAS Flavoring Substances on which the FEMA Expert Panel based its judgments that the substances are generally recognized as safe (GRAS)

	Sakura flower distillate	Sakura leaf distillate	Sansho pepper extract	Sansho pepper distillate	1-(tert-Butyl)-N-(4-methoxyphenyl)cyclohexane-1-carboxamide	Rosemary extract, rosmarinic acid 80%
Category/FEMA No.	5045	5046	5047	5048	5050	5054
Baked Goods					0.05/20	80/200
Beverages Type I, Non-Alcoholic					0.15/10	55/150
Beverages Type II, Alcoholic	400/1000	0.3/3.2	80/400	120/620		55/150
Breakfast Cereals						50/100
Cheeses					0.1/15	80/150
Chewing Gum					0.05/500	200/500
Condiments and Relishes					0.05/40	100/200
Confections and Frostings						55/100
Egg Products					0.05/50	55/100
Fats and Oils						55/100
Fish Products					0.05/40	100/200
Frozen Dairy					0.05/20	25/125
Fruit Ices						50/100
Gelatins and Puddings						50/100
Granulated Sugar						
Gravies					0.05/50	80/200
Hard Candy						100/150
Imitation Dairy Products					0.125/15	55/100
Instant Coffee and Tea					0.05/20	55/100
Jams and Jellies						100/150
Meat Products					0.05/40	100/200
Milk Products					0.075/40	50/100
Nut Products						100/200
Other Grains						100/200
Poultry Products					0.05/40	100/200
Processed Fruits						55/100
Processed Vegetables						100/200
Reconstituted Vegetable Protein					0.05/100	100/250
Seasonings and Flavors					0.25/1000	500/1000
Snack Foods					0.25/1000	100/200
Soft Candy					0.05/20	80/150
Soups					0.15/15	60/200
Sugar Substitutes						
Sweet Sauces					0.05/20	

Table 2. Average Usual Use Levels (ppm)/Average Maximum Use Levels (ppm) for new FEMA GRAS Flavoring Substances on which the FEMA Expert Panel based its judgments that the substances are generally recognized as safe (GRAS)

	Rosemary extract, rosmarinic acid 15%
Category/FEMA No.	5060
Baked Goods	60/200
Beverages Type I, Non-Alcoholic	50/120
Beverages Type II, Alcoholic	50/120
Breakfast Cereals	50/80
Cheeses	60/100
Chewing Gum	200/400
Condiments and Relishes	100/150
Confections and Frostings	50/100
Egg Products	60/100
Fats and Oils	60/100
Fish Products	100/200
Frozen Dairy	20/80
Fruit Ices	40/80
Gelatins and Puddings	40/80
Granulated Sugar	
Gravies	60/200
Hard Candy	60/150
Imitation Dairy Products	40/100
Instant Coffee and Tea	40/100
Jams and Jellies	40/100
Meat Products	100/200
Milk Products	40/80
Nut Products	60/120
Other Grains	80/200
Poultry Products	80/200
Processed Fruits	40/100
Processed Vegetables	60/200
Reconstituted Vegetable Protein	80/250
Seasonings and Flavors	500/1000
Snack Foods	100/250
Soft Candy	60/100
Soups	60/150
Sugar Substitutes	
Sweet Sauces	

Table 3. Updated Average Usual Use Levels/Average Maximum Use Levels

Average Usual Use Levels (ppm)/Average Maximum Use Levels (ppm) for flavoring substances previously recognized as FEMA GRAS

	Tartaric acid (D-, L-, DL-, Meso-)	L-Histidine	Yerba mate extract (<i>Ilex paraguariensis</i> A. St.-Hil.)
GRAS Publication	29	30	30
Category/FEMA No.	3044	3694	4969
Baked Goods	0.9/1300	10/150	
Beverages Type I, Non-Alcoholic	1/960	200/200	400/1000
Beverages Type II, Alcoholic	5000/10000	100 ^a /500 ^a	400/1000
Breakfast Cereals			400 ^a /1000 ^a
Cheeses			400/1000
Chewing Gum	500/5000		
Condiments and Relishes	2/10000	200 ^a /1000 ^a	400/1000
Confections and Frostings	200 ^a /1000 ^a	20/150	400/1000
Egg Products			
Fats and Oils	200 ^a /1000 ^a	200 ^a /1000 ^a	
Fish Products			
Frozen Dairy	2/570	60 ^a /300 ^a	400/1000
Fruit Ices	100 ^a /500 ^a	100 ^a /500 ^a	400/1000
Gelatins and Puddings	200 ^a /1000 ^a	200 ^a /1000 ^a	400/1000
Granulated Sugar			
Gravies	200 ^a /1000 ^a	200 ^a /1000 ^a	400/1000
Hard Candy	10/5400		400/1000
Imitation Dairy Products	60 ^a /300 ^a	60 ^a /300 ^a	400/1000
Instant Coffee and Tea	100 ^a /500 ^a	100 ^a /500 ^a	400/1000
Jams and Jellies	200 ^a /1000 ^a	200 ^a /1000 ^a	400/1000
Meat Products	0.01/0.02	30/150	
Milk Products	60 ^a /300 ^a	60 ^a /300 ^a	400/1000
Nut Products			
Other Grains	0.2/0.2		
Poultry Products			
Processed Fruits	10/10		400/1000
Processed Vegetables			400/1000
Reconstituted Vegetable Protein			400/1000
Seasonings and Flavors			400 ^a /1000 ^a
Snack Foods			400 ^a /1000 ^a
Soft Candy	200 ^a /1000 ^a	200 ^a /1000 ^a	400/1000
Soups	200 ^a /1000 ^a	200 ^a /1000 ^a	400/1000
Sugar Substitutes			
Sweet Sauces	60 ^a /300 ^a	60 ^a /300 ^a	400/1000

Table 4. Identity for Natural Flavor Complexes as Evaluated by the FEMA Expert Panel

FEMA No.	FEMA Primary Name	The Identification Description as Reviewed by the FEMA Expert Panel
5040	<i>Eucalyptus citriodora</i> oil	Prepared from the leaves and twigs of the <i>E. maculata citriodora</i> (syn. <i>Corymbia citriodora</i>) tree by steam distillation; 77-92% Unsaturated linear and branched-chain aliphatic, non-conjugated aldehydes, related primary alcohols, carboxylic acids and esters, including citronellal and citronellol; 2-11% Isopulegol; Up to 5% <i>p</i> -menthane-3,8-diol; Up to 3% eucalyptol
5042	Heat-treated glucosylated steviol glycosides 35% with steviol glycosides 10%	Prepared from enzymatically modified and heated steviol glycosides; >95% of identified constituents inclusive of: supraglucosylated steviol glycosides 30-40%, steviol glycosides not further glucosylated 8-13% with each individually less than 4%, dextrans 25-40%, monosaccharides 3-8%, disaccharides less than 1.5%, water not more than 6%, and other non-volatiles 5-10% including sugar alcohols, amino acids, proteins and lipids
5044	Sakura flower extract	Aqueous ethanol solution of approximately 0.06% Sakura flower extract derived from the water and ethanol extraction of the flowers of <i>Prunus serrulata</i> Lindl. of which the major marker constituents are saturated aliphatic, acyclic, linear primary alcohols, aldehydes, carboxylic acids and related esters, including ethyl acetate and acetic acid.
5045	Sakura flower distillate	Aqueous ethanol solution of approximately 0.02% Sakura flower distillate derived from the water and ethanol extraction of the flowers of <i>Prunus serrulata</i> Lindl. of which the major marker constituents are saturated aliphatic, acyclic, linear primary alcohols, aldehydes, carboxylic acids and related esters, including ethyl acetate, acetaldehyde, methanol and propanol; benzyl derivatives including benzaldehyde.
5046	Sakura leaf distillate	Aqueous ethanol solution of approximately 0.02% Sakura leaf distillate derived from the water and ethanol extraction of the leaves of <i>Prunus speciosa</i> (Koidz.) Nakai. of which the major marker constituents are saturated aliphatic, acyclic, linear primary alcohols, aldehydes, carboxylic acids and related esters, including ethyl acetate, acetaldehyde, methanol and propanol; benzyl derivatives; and aliphatic, alicyclic, alicyclic-fused and aromatic-fused ring lactones.
5047	Sansho pepper extract	Aqueous ethanol solution of approximately 0.02% Sansho pepper extract derived from the water and ethanol extraction of the dried berries of <i>Zanthoxylum piperitum</i> of which the major marker constituents are saturated aliphatic, acyclic, linear primary alcohols, aldehydes, carboxylic acids and related esters, including ethyl acetate; unsaturated linear and branched-chain aliphatic, nonconjugated aldehydes, related primary alcohols, carboxylic acids and esters; aliphatic, alicyclic, alicyclic-fused and aromatic-fused ring lactones; and phenol derivatives.

5048	Sansho pepper distillate	Aqueous ethanol solution of approximately 0.01% Sansho pepper distillate derived from the water and ethanol extraction of the dried berries of <i>Zanthoxylum piperitum</i> of which the major marker constituents are saturated aliphatic, acyclic, linear primary alcohols, aldehydes, carboxylic acids and related esters, including propanol and ethyl laurate; aliphatic linear and branched-chain <i>alpha</i> , <i>beta</i> -unsaturated aldehydes and related alcohols acids and esters, including geraniol; unsaturated linear and branched-chain aliphatic, nonconjugated aldehydes, related primary alcohols, carboxylic acids and esters, including lavandulyl acetate.
5054	Rosemary extract, rosmarinic acid 80%	Prepared from selective extraction of the aerial parts of rosemary (<i>Rosmarinus officinalis</i>); 83-96% Rosmarinic acid, up to 3% of other phenol derivatives and <0.5% of other volatile constituents.
5060	Rosemary extract, rosmarinic acid 15%	Prepared from selective extraction of the aerial parts of rosemary (<i>Rosmarinus officinalis</i>); 29-31% Carbohydrates, 15-16% rosmarinic acid, up to 25-31% of other phenol derivatives, <2% of other volatile constituents, 5-8% ash, 1-4% water, 1-2% protein, <2% fiber and <0.5% fat.