

**Evaluation of  
Allspice oil (pimenta berry)  
for Use as a Cigarette Ingredient**

**November 2006**

## **INTRODUCTION**

Allspice oil (pimenta berry) (CAS # 8006-77-7) is currently used worldwide at levels up to **4.99 ppm** by Philip Morris International in selected roll your own or conventional cigarette brands manufactured and/or distributed by Philip Morris International. This document is a review of the published toxicology information on allspice oil (pimento berry) abstracted from online toxicity databases.

## **TOXICITY DATA ON UN-BURNED MATERIAL**

The following information was generated from the MICROMEDEX database tool <http://csi.micromedex.com> on November 28<sup>th</sup> 2006, unless otherwise indicated.

### ***Overview***

Pimento oils (allspice oil) are derived from pimento fruits and leaves. Pimento berry oil is obtained by steam distillation of the dried, fully grown, unripe, berry-like fruits of the pimento shrub, *Pimenta dioica* (L.) Merrill. (Myrtaceae), growing in Jamaica. It is a pale yellow to brown liquid with a spicy odor, reminiscent of eugenol. The major components of pimento berry oil are eugenol (up to 75 %), 1,8-cineole, and caryophyllene. Pimento oils, like the spice itself, are used mainly in the food industry, as well as in perfume compositions for creating spicy, clove like notes<sup>1</sup>.

As a food flavouring additive, the material has been assessed under the provisions of the *Federal Food, Drug and Cosmetic Act, section 201 (s)*, by the Expert Committee of the USA Flavour and Extract manufacturer's Association (FEMA), to be generally recognized as safe (GRAS) under current conditions of use.

This material appears on the list of "Permitted Additives to Tobacco Products in the United Kingdom" (Department of Health, 2003) at a maximum level permitted for inclusion in cigarettes of 0.15 % w/w tobacco.

The following information was generated from the RTECS – Registry of Toxic Effects of Chemical Substances, a database of MICROMEDEX Systems (<http://csi.micromedex.com>) on November 28<sup>th</sup> 2006.

### ***Health hazard data***

#### ***Acute toxicity***

LD50/LC50 - LETHAL DOSE/CONC 50% KILL

#### ***Rat***

LD50 - ROUTE: Oral; DOSE: 3600 mg/kg [Food and Cosmetics Toxicology. (London, UK) V.1-19, 1963-81. For publisher information, see FCTOD7. (12,971,1974)]

---

<sup>1</sup> *Ullmann's Encyclopedia of Industrial Chemistry* Copyright © 2002 by Wiley-VCH Verlag GmbH & Co. GaA. All rights reserved. DOI: 10.1002/14356007.a11\_141 Article Online Posting Date: January 15, 2003

***Rabbit***

LD50 - ROUTE: Skin; DOSE: 2820 mg/kg [Food and Cosmetics Toxicology. (London, UK) V.1-19, 1963-81. For publisher information, see FCTOD7. (12,971,1974)]

*Irritation*

SKIN - STANDARD DRAIZE TEST

***Rabbit***

ROUTE: Skin; DOSE: 500 mg/24H; REACTION: Severe [Food and Cosmetics Toxicology. (London, UK) V.1-19, 1963-81. For publisher information, see FCTOD7. (12,971,1974)]

*Genetic effects*

DNA REPAIR

***Bacteria - B Subtilis***

DOSE: 30 uL/disc [Tokishikoroji Foramu. Toxicology Forum. (Saiensu Foramu, c/o Kida Bldg., 1-2-13 Yushima, Bunkyo-ku, Tokyo 113, Japan) V.6- 1983- (8,91,1985)]

**TOXICITY DATA ON BURNT MATERIAL**

Data on the toxicity of allspice oil (pimenta berry) after combustion has been evaluated in a series of studies. The results of these studies may be found in the following references:

E.L. Carmines, 2002, "Evaluation of the Potential Effects of Ingredients Added to Cigarettes. Part I: Cigarette Design, Testing Approach and Review of Results" Food and Chemical Toxicology, 40:77-91. \*\*PEER REVIEWED\*\*

K. Rustemeier et al, 2002 "Evaluation of the Potential Effects of Ingredients Added to Cigarettes Part II. Chemical Smoke Composition" Food and Chemical Toxicology, 40:93 - 104. \*\*PEER REVIEWED\*\*

Roemer et al., 2002 " Evaluation of the Potential Effects of Flavor Ingredients Added to Cigarettes. Part 3. In Vitro Genotoxicity and Cytotoxicity" Food and Chemical Toxicology, 40:105-111. \*\*PEER REVIEWED\*\*

P.M. Vanscheeuwijck et al, 2002 " Toxicological Evaluation of Cigarettes without and with the Addition of Flavor Ingredients to the Tobacco. Part 4. Subchronic Inhalation Toxicity" Food and Chemical Toxicology, 40:113-131. \*\*PEER REVIEWED\*\*

These studies indicate that ingredients used in the production of cigarettes do not increase the overall toxicity of cigarette smoke.

**CONCLUSION**

Cigarette smoking causes lung cancer, heart disease, emphysema and other serious diseases in smokers. Smokers are far more likely to develop serious diseases, like lung cancer, than non-smokers. There is no "safe" cigarette. Government health warnings about smoking apply to all cigarettes, regardless of the ingredients added, including those containing only tobacco and paper.

While Philip Morris International has not conducted human studies on the health effects of ingredients used in cigarette manufacture, studies have been conducted using scientifically

accepted in vitro and in vivo toxicity assays with various ingredient mixtures (see Toxicity Data on Burnt Material above). These studies show there is no meaningful difference in the composition or toxicity of smoke when the smoke from cigarettes with added ingredients is compared to the smoke from cigarettes without added ingredients. These findings are supported by similar studies from the published literature. It is our scientific judgment, based on the best available data, that allspice oil (pimenta berry) used in our cigarettes does not increase the overall toxicity of cigarette smoke.