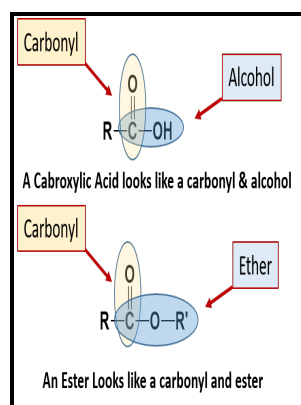


Absorption and metabolism of some esters used as flavourings in food.

University of Birmingham - (PDF) SCIENTIFIC OPINION Flavouring Group Evaluation 7, Revision 2 (FGE.07Rev2) 1 : Saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branched



Description: -

- Absorption and metabolism of some esters used as flavourings in food.

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Notes: Thesis (Ph.D.) - University of Birmingham, Dept of Biochemistry.

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Tags: #Importance #and #uses #of #esters #in #our #life

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EFSA's assessments put more emphasis on the potential genotoxicity of flavouring substances, which is not prioritised to the same degree in the evaluations carried out by other risk assessment bodies such as JECFA.

Scientific topic: Flavourings

Not more than 9% of the administered methyl cinnamate was detected in the stomach as cinnamic acid whereas at least 40% of the small amounts of the dosed ester detected in the lower part of the gut was present as cinnamic acid.

FEMA GRAS assessment of natural flavor complexes: Citrus

It is a clear to pale yellow liquid and slightly soluble in water.

Retinol Ester

In cells, retinyl esters are found within lipid droplets admixed with triglycerides and cholesteryl esters.

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By adding a large amount of water to a solution with esters, the condensation reaction can be undone, splitting the ester into its component alcohol and carboxylic acid. Retinyl esters are transferred to hepatic fat-storing cells also called Ito cells or lipocytes from the parenchymal cells. Retinyl esters found in the lymph chylomicron are retained almost entirely in the particle during its processing to a chylomicron remnant.

sucrose fatty acid esters, 977019

In individuals with normal skin, parabens are, for the most part, non-irritating and non-sensitizing. Retinol within the mucosal cells, also partly derived from beta carotene, is largely reesterified with long-chain fatty acids. The hepatic parenchymal cells are involved in its uptake, storage, and metabolism.

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