

Nov 9
Syn 5

allowed

NOSB NATIONAL LIST FILE CHECKLIST

PROCESSING

MATERIAL NAME: Carrageenan

CATEGORY: Non-agricultural

Complete?: 3/16

✓

NOSB Database Form

✓

References

MSDS (or equivalent)

✓

FASP (FDA)

✓

Date file mailed out: 1/8/95

✓

TAP Reviews from: Steve Taylor

Stevan Harper

✓

Richard Thauer

Supplemental Information:

Industry information from unknown source

MISSING INFORMATION: no MSDS available.

NOSB/NATIONAL LIST COMMENT FORM/BALLOT

Use this page to write down comments and questions regarding the data presented in the file of this National List material. Also record your planned opinion/vote to save time at the meeting on the National List.

Name of Material Carrageenan

Type of Use: Crops; Livestock; Processing

TAP Review by:

1. Steve Harper
2. Steve Taylor
3. Richard Theuer

Comments/Questions:

My Opinion/Vote is:

Signature _____ Date _____

USDA/TAP REVIEWER COMMENT FORM

Use this page or an equivalent to write down comments and summarize your evaluation regarding the data presented in the file of this potential National List material. Attach additional sheets if you wish.

This file is due back to us within 30 days of: Jan 7

Name of Material: Carrageenan

Reviewer Name: Steven Harper

Is this substance Natural or Synthetic? Explain (if appropriate)

Natural.

Please comment on the accuracy of the information in the file:

Good.

This material should be added to the National List as:

Synthetic Allowed Prohibited Natural

or, This material does not belong on the National List because: Carrageenan is a naturally derived substance.

Are there any restrictions or limitations that should be placed on this material by use or application on the National List?

Because some carrageenan is processed by drum drying and may contain polysorbate 80, attempts should be made by processors to use carrageenan processed in other ways.

Any additional comments or references?

Because carrageenan is purified using isopropyl alcohol, there may be traces of isopropyl alcohol remaining in the carrageenan.

Signature Steven Harper

Date 3/10/95

USDA/TAP REVIEWER COMMENT FORM

Use this page or an equivalent to write down comments and summarize your evaluation regarding the data presented in the file of this potential National List material. Attach additional sheets if you wish.

This file is due back to us within 30 days of: Jan 7

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Reviewer Name: Steve Taylor

Is this substance Natural or Synthetic? Explain (if appropriate)
Natural

Please comment on the accuracy of the information in the file:

This material should be added to the National List as:

Synthetic Allowed Prohibited Natural

or, This material does not belong on the National List because:

Are there any restrictions or limitations that should be placed on this material by use or application on the National List?

Methods of extraction and refinement must be monitored.
"Natural Grade" materials is less refined but sometimes residues of epichlorohydrin have been found in "Natural Grade" from use of chlorinated materials as antimicrobials.

Signature Steve Taylor

Date 3-5-95

USDA/TAP REVIEWER
COMMENT FORM

Original mailing date: 6 Feb 1995.

Material: Carrageenan
Reviewer: Richard C. Theuer

NATURAL Carrageenan is the refined hydrocolloid prepared by aqueous extraction of various types of red seaweed [21CFR172.620]. The CFR reference does not mention solvent extraction. Carrageenan has a high molecular weight and must be distinguished from lower molecular weight "degraded carrageenan" which may have adverse health effects.

COMMENTS RE SECTION 2119(m) CRITERIA:

1. Carrageenan has unique properties in stabilizing liquid milk-based products.

The following natural substances should be allowed as ingredients in organic foods. They should not be added to the National List of natural substances prohibited for use as ingredients or processing aids in Organic Food:

carrageenans that comply with 21CFR172.620.

18 Feb 1995

NOSB Materials Database

4.

Identification

Common Name	Carrageenan	Chemical Name	
Other Names	Irish Moss		
Code #: CAS	9000-07-1	Code #: Other	
N. L. Category	Non-agricultural	MSDS	<input type="radio"/> yes <input type="radio"/> no

Chemistry

Family

Composition	Hydrocolloid consisting mainly of the potassium, sodium, magnesium, calcium, and ammonium sulfate esters of galactose and 3,6-anhydrogalactose copolymers.
Properties	Yellowish tan to white, fine or coarse powder that is practically odorless and has a mucilagenous taste. Soluble in water but disperses more readily if first moistened with alcohol, glycerin or saturated solution of sucrose.
How Made	Extraction by water or aqueous alkali from certain members of the class Rhodophyceae (red seaweeds). Carrageenan is recovered by alcohol precipitation, by drum drying, or by freezing. It contains inorganic salts that originate from the seaweed. There may be residues of polysorbate 80 from drum drying and isopropyl alcohol from precipitation. "Natural grade" material may have epichlorohydrin residues from the use of chlorinated materials as anti-microbials.

Use/Action

Type of Use	Processing
Specific Use(s)	Emulsifier, stabilizer, thickener, gelling agent. Especially useful for stabilizing liquid milk-based products.
Action	Interacts with kappa fraction of the milk protein casein to form gels. Prevents milk protein from separating into two layers.
Combinations	When recovered by drum roll drying, it may contain mono- & diglycerides or up to 5% polysorbate 80 used as roll stripping agents.

Status

OFPA

N. L. Restriction

EPA, FDA, etc FDA-GRAS

Directions

Safety Guidelines

State Differences

Historical status

International status Allowed by IFOAM. Other seaweed products, kelp and agar, are allowed by Codex and EU.

OFPA Criteria

2119(m)1: chemical interactions **Not Applicable**

2119(m)2: toxicity & persistence **Not Applicable**

2119(m)3: manufacture & disposal consequences

There are no disposal problems associated with the substance itself. Manufacturing consequences are those consistent with food additive processing operations.

2119(m)4: effect on human health

GRAS; less refined material may contain epichlorhydrin; should specify to be free of epichlorhydrin.(ST)

2119(m)5: agroecosystem biology **Not Applicable**

2119(m)6: alternatives to substance

Alginates; agar-agar; gelatin; modified celluloses. Locust bean gum, guar gum, and xanthan gum have similar actions but there are some specific interactions which are only associated with carrageenan.

2119(m)7: Is it compatible?

References

AU: Kishore,-V.; Wokocho,-B.; Fourcade,-L.

TI: Effect of nutritional copper deficiency on carageenin edema in the rat. A quantitative study.

SO: Biol-Trace-Elem-Res. Clifton, N.J. : Humana Press. Winter 1989/1990. v. 23 p. 97-107.

CN: DNAL QP534.B56

LA: English

AU: Weischer,-C-H

TI: Histochemical study of acid phosphomonoesterase activity during experimental inflammation of rats' paws produced by carrageenin

SO: Arch-Exp-Veterinamed, 1975, 29 (4): 519-530. Ref. Eng. sum.

CN: DNAL 41.8-EX7

LA: German



NOSB Materials Database

Carrageenan

Common Name: carrageenan

Chemical Name: not applicable

Other Names: Irish moss

Code #: CAS: 9000-07-1

Code #: Other : unknown

N.L. Category: not applicable

Historical: Carrageenan has been used for over 600 years. Commercial extraction began in the 1800's.

Organic Status: not applicable

Chemistry

Composition: sulfated polysaccharides. Carbohydrate backbone is galactose residues linked with alternating α (1 \rightarrow 3) and β (1 \rightarrow 4) bonds. Degree of sulfation depends on the type of carrageenan. See attached.

How is it made? (Manufactured/Extracted): see attached. Please note that flow chart indicated that chemicals may be added when blending unstandardized carrageenan. The chemicals referred to are all food grade materials such as sodium chloride, potassium chloride, phosphate salts, and may also include other hydrocolloids. This is done to get specific functional effects, such as increased gel strength.

Use/Action

Type of use: Processing: Most industrial applications of carrageenan involve elevated temperatures, such as pasteurization, baking, retorting, frying, etc. Carrageenans typically require heat for complete activation. Cold-soluble carrageenan is available for very specific uses, such as instant puddings, salad dressings, etc.

Specific Use(s)/Food Categories: General properties of carrageenans include gel formation, syneresis control, suspending, thickening, stabilizing, cling, emulsion stabilization. In dairy products, these properties are used in soft serve and shake mixes, hard pack frozen desserts, egg nog, coffee creamers, whipping cream, cultured products such as sour creams and yogurts, cottage cheese dressings, chocolate milk, other dairy drinks, evaporated milk, lowfat cheeses, and others. Other products where carrageenans are used are puddings, flans, water gels, fruit preparations, bakery fillings, low fat meat products, salad dressings, candy, sauces, infant formula, syrups, beverages, hot cocoa, and many others.

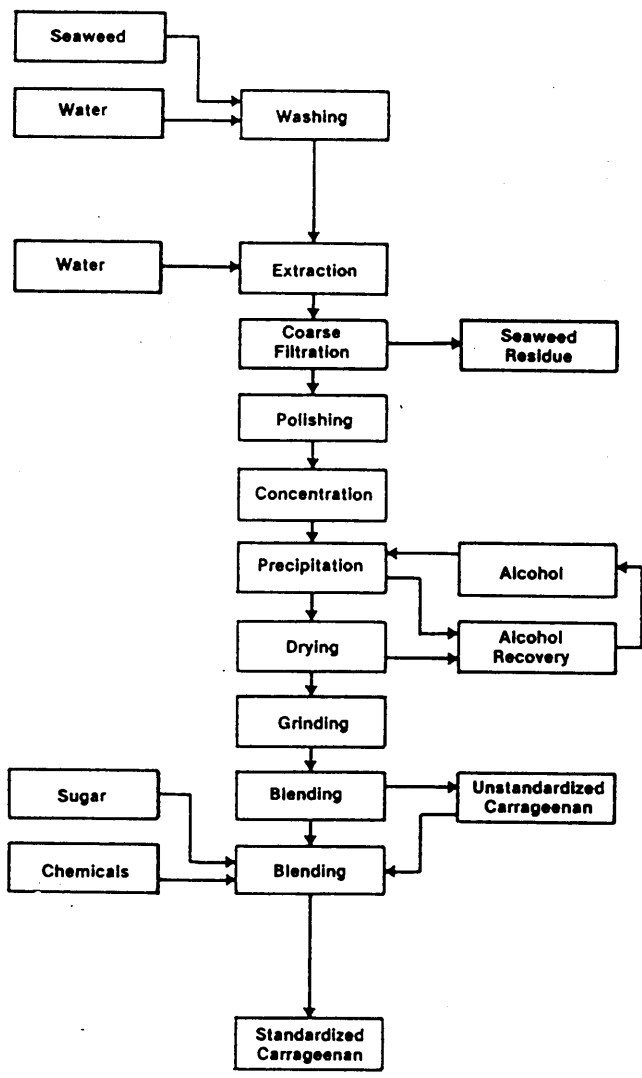
How does it work? (Functional Effect): The most important characteristic of carrageenan in dairy products is its interaction with the kappa fraction of the milk protein casein to form gels. (It can also complex with divalent cations such as calcium.) These interactions prevent 'whey-off'. Whey-off is the undesirable separation of the milk protein from the serum, resulting in two layers.

OFPA Criteria

Are there any environmental consequences from the manufacture, use or disposal?: none known

Is there any cause for concern about human health effects of the substance?: not for food grade materials.

What are the alternatives (both natural and synthetic) to use of this material?: Other hydrocolloids may be used, but eating properties will differ. For the prevention of whey-off in dairy products, there is not a substitute. Alginate have been used, but require special incorporation techniques.



Carrageenan manufacturing process

U.S. FOOD AND DRUG ADMINISTRATION
FOOD ADDITIVE SAFETY PROFILE

CARRAGEENAN AND SALTS OF CARRAGEENAN

ASH: 977043698	HUMAN CONSUMPTION: 1.4630	MG/KG BW/DAY/PERSON
ASPN: 199	MARKET DISAPPEARANCE: 1726350	LBS/YR
TYPE: ASP	MARKET SURVEY: 87	
IAS#: JECFA:		MG/KG BW/DAY/PERSON
EMA#: JECFA ADI:		
IRAS#: JECFA ESTABLISHED:	931215	
POTENTIAL BEVERAGE USE LAST UPDATE:		
W: DENSITY:	LOGP:	

STRUCTURE CATEGORIES: B3 B8

COMPONENTS:

SYNONYMS:

CHEMICAL FUNCTION: D

TECHNICAL EFFECT: STABILIZER OR THICKENER
EMULSIFIER OR EMULSIFIER SALT

FR REG NUMBERS: 172.626 172.620 176.170

MINIMUM TESTING LEVEL: 3

COMMENTS: DIFFERENT KINDS OF CARRAGEENAN USED IN DIFFERENT STUDIES
FOR DISCUSSION OF TERATOLOGIC EFFECTS SEE MEMO 05/06/86 IN FASP
SECTION A

BOX 4A: LOWEST EFFECT LEVEL OBSERVED IN ALL AVAILABLE RAT OR MOUSE STUDIES

STUDY: 28 COMPLETENESS: C RANKING FACTOR: 2.926E-3

SPECIES: RAT LEL: 500 MG/KG BW/DAY

EFFECTS: BODY WEIGHT DECREASE
ORGAN WEIGHT DECREASE

SITES: LIVER

COMMENTS: SOURCE OF CARRAGEENAN USED FOR THIS STUDY HYPNEA (RE-7063) AND
IRIDAEA (RE-7064)
HYPNEA AND IRIDAEA DERIVED CARRAGEENAN NOT FREQUENTLY USED AS
FOOD ADDITIVES

DECREASE IN LIVER WEIGHT IN FEMALES ONLY

OX 4C: LOWEST EFFECT LEVEL OBSERVED IN ALL AVAILABLE STUDIES

TUDY: 28 COMPLETENESS: C RANKING FACTOR: 2.926E-3
 PECIES: RAT LEL: 500 MG/KG BW/DAY
 FFECTS: BODY WEIGHT DECREASE
 ITES: ORGAN WEIGHT DECREASE
 LIVER
 OMMENTS: SEE BOX 4A
 CARRAGEENAN SOURCE= EXTRACT OF HYPNEA AND IRADEA

OX 6: HIGHEST OBSERVED NO-EFFECT LEVEL IN SPECIES OF BOX 4C

TUDY: 72 COMPLETENESS: B LEL: > MG/KG BW/DAY
 PECIES: RAT HNEL: 2500 MG/KG BW/DAY
 FFECTS: NO EFFECTS
 OMMENTS: EFFECTS NOT CONSISTENT IN DIFFERENT STUDIES
 TEST COMPOUND = NATIVE CARRAGEENANS; KAPPA, IOTA, AND LAMBDA

OX 7: ACUTE TOXICITY INFORMATION

TUDY: 3 SOURCE: GRP 3T0107 2:416-417
 PECIES: RAT YEAR: 1971
 LD50: 5400 MG/KG BW
 OMMENTS: STUDY #3 TEST COMPOUND = CA CARRAGEENAN
 STUDY #4 LD50 = 5950 MG/KG, TEST COMPOUND = NA CARRAGEENAN
 TUDY: 3 SOURCE: GRP 3T0107 2:418-419
 PECIES: MOUSE YEAR: 1971
 LD50: 9150 MG/KG BW
 OMMENTS: STUDY #3 TEST COMPOUND = CA CARRAGEENAN
 STUDY #4 LD50 = 9200 MG/KG, TEST COMPOUND = NA CARRAGEENAN
 TUDY: 3 SOURCE: GRP 3T0107 2:414-415
 PECIES: HAMSTER YEAR: 1971
 LD50: 6750 MG/KG BW
 OMMENTS: STUDY #3 TEST COMPOUND = CA CARRAGEENAN
 STUDY #4 LD50 = 8000 MG/KG, TEST COMPOUND = NA CARRAGEENAN
 TUDY: 3 SOURCE: GRP 3T 0107 2:412-413
 PECIES: RABBIT YEAR: 1971
 LD50: 2640 MG/KG BW
 OMMENTS: STUDY #3 TEST COMPOUND = CA CARRAGEENAN

STUDY #4 LD50 = 5050 MG/KG, TEST COMPOUND = NA CARRAGEENAN

X 8: HIGH CONCERN EFFECTS

EFFECT: HYPERPLASIA
 SITE: LIVER
 SPECIES: RAT
 TEST STUDY: 57
 TEST STUDY: 72
 COMMENTS:
 RANKING FACTOR: 2.926E-3
 COMPLETETENESS: A LEL: 500 MG/KG BW/DAY
 COMPLETETENESS: B HNEL: 250 MG/KG BW/DAY

X 9: ORAL TOXICITY STUDIES (OTHER THAN ACUTE)

STUDY: 17 COMPLETETENESS: C SOURCE: TOXICOL APPL PHARMACOL 38:265-282
 TYPE: SHORT TERM YEAR: 1976
 SPECIES: GUINEA PIG LEL: > MG/KG BW/DAY
 DURATION: 70 DAYS HNEL: 1500 MG/KG BW/DAY
 EFFECTS: NO EFFECTS
 COMMENTS: NO EFFECT WITH DIETARY ADMINISTRATION
 TEST COMPOUND = IOTA CARRAGEENAN

STUDY: 96 COMPLETETENESS: C SOURCE: J PHARM PHARMACOL 41:423-426
 TYPE: SHORT TERM YEAR: 1989
 SPECIES: GUINEA PIG LEL: 5500 MG/KG BW/DAY
 DURATION: 7 DAYS HNEL:
 EFFECTS: ULCERATION
 LYMPHOCYTTIC INFILTRATION
 DILATION
 HISTOPATHOLOGY OBSERVATION(S) NOT ELSEWHERE CLASSIFIED
 SITES: COLON
 COMMENTS: ONE DOSE LEVEL ONLY
 MALES ONLY
 HISTOPATH OTHER = CRYPT ABSCESES IN CECUM AND ASCENDING COLON

STUDY: 92 COMPLETETENESS: C SOURCE: FOOD CHEM TOXICOL 28:807-811
 TYPE: SHORT TERM YEAR: 1990
 SPECIES: GUINEA PIG LEL: > MG/KG BW/DAY
 DURATION: 56 DAYS HNEL: 226 MG/KG BW/DAY
 EFFECTS: NO EFFECTS
 COMMENTS: TEST COMPOUND=KAPPA AND IOTA UNDEGRADED CARRAGEENAN
 ONE DOSE LEVEL ONLY; NO CHARTS OR GRAPHS PROVIDED FOR BODY AND
 ORGAN WEIGHTS
 UNDEGRADED IOTA AND KAPPA CARRAGEENAN CAUSED INCREASED SMALL INT

P-450 AND -
 BENZOPYRENE HYDROXYLASE ACTIVITY; IOTA CARRAGEENAN CAUSED INCREASED
 SMALL INT
 UDP-GLUCURONOSYL TRANSFERASE AND COLON AMINOPURINE N-DEMETHYLASE
 ACTIVITIES

TUDY: 93
 YPE: SHORT TERM
 PECIES: GUINEA PIG
 URATION: 56 DAYS
 FFECTS: NO EFFECTS
 ITES:
 COMPLETENESS: C SOURCE: FOOD CHEM TOXICOL 28:807-811
 YEAR: 1990
 LEL: > MG/KG BW/DAY
 HNEL: 1130 MG/KG BW/DAY

OMMENTS: TEST COMPOUND = KAPPA AND IOTA CARRAGEENAN
 ONE DOSE LEVEL ONLY
 NO CHARTS OR GRAPHS PROVIDED FOR BODY AND ORGAN WEIGHTS

TUDY: 67
 YPE: SHORT TERM
 PECIES: GUINEA PIG
 URATION: 20 DAYS
 FFECTS: ULCERATION
 ITES: COLON
 COMPLETENESS: C SOURCE: J PHARMACY PHARMACOL 2:187-185
 YEAR: 1969
 LEL: 1500 MG/KG BW/DAY
 HNEL:
 CECUM

OMMENTS: TEST COMPOUND = UNDEGRADED AND DEGRADED CARRAGEENAN

TUDY: 95
 YPE: SHORT TERM
 PECIES: GUINEA PIG
 URATION: 14 DAYS
 FFECTS: ULCERATION
 ITES: COLON
 COMPLETENESS: B SOURCE: J PHARM PHARMACOL 41:423-426
 YEAR: 1989
 LEL: 2000 MG/KG BW/DAY
 HNEL:

OMMENTS: ULCERATION OF THE TRANSVERSE AND DISTAL COLON AND RECTUM AT 2000
 MG/KG
 DECREASED WEIGHT GAIN AT 2000 MG/KG
 MALES ONLY

TUDY: 81
 YPE: SHORT TERM
 PECIES: MONKEY
 URATION: 84 DAYS
 FFECTS: NO EFFECTS
 ITES:
 COMPLETENESS: C SOURCE: FOOD COSMET TOXICOL 11:565-575
 YEAR: 1973
 LEL: > MG/KG BW/DAY
 HNEL: 1250 MG/KG BW/DAY

OMMENTS: EXPOSURE DOSE ESCALATED FROM 50 TO 1250 MG/KG DAILY
 TEST COMPOUND = NATIVE CARRAGEENAN
 ONE DOSE LEVEL ONLY
 REPORTING INCOMPLETE

TUDY: 30
 YPE: CHRONIC RODENT
 PECIES: RAT
 URATION: 600 DAYS
 COMPLETENESS: C SOURCE: GRP 3T0107 26:6092
 YEAR: 1980
 LEL: > MG/KG BW/DAY
 HNEL: 2500 MG/KG BW/DAY

STUDY: 73 COMPLETENESS: C SOURCE: ECOTOXIC ENVIRON SAFETY
 10:173-183
 TYPE: CHRONIC RODENT
 SPECIES: RAT YEAR: 1985
 DURATION: 273 DAYS LEL: 2500 MG/KG BW/DAY
 EFFECTS: SOFT STOOL HNEL:
 NOTES:
 COMMENTS: TEST COMPOUND = UNDEGRADED CARRAGEENAN (GELCARIN HMR)
 ONE DOSE LEVEL ONLY

STUDY: 74 COMPLETENESS: C SOURCE: ECOTOXIC ENVIRON SAFETY
 10:173-183
 TYPE: CHRONIC RODENT
 SPECIES: RAT YEAR: 1985
 DURATION: 273 DAYS LEL: 2500 MG/KG BW/DAY
 EFFECTS: SOFT STOOL HNEL:
 NOTES:
 COMMENTS: TEST COMPOUND = UNDEGRADED CARRAGEENAN (GELCARIN HMR)
 ONE DOSE LEVEL ONLY

STUDY: 33 COMPLETENESS: C SOURCE: GRP 3T0107 13:3098
 TYPE: CHRONIC MAMMAL (NON-RODENT) YEAR: 1973
 SPECIES: MONKEY LEL: 50 MG/KG BW/DAY
 DURATION: 2190 DAYS HNEL:
 EFFECTS: SOFT STOOL
 NOTES:
 COMMENTS: NO HISTOPATH; LIVER BIOPSY ONLY
 TEST COMPOUND = NATIVE UNDEGRADED CARRAGEENAN

STUDY: 70 COMPLETENESS: B SOURCE: ECOTOXIC ENVIRON SAFETY
 10:173-183
 TYPE: SUBCHRONIC RODENT
 SPECIES: RAT YEAR: 1985
 DURATION: 91 DAYS LEL: 5000 MG/KG BW/DAY
 EFFECTS: SOFT STOOL HNEL: 1000 MG/KG BW/DAY
 NOTES:
 COMMENTS: TEST COMPOUND = NATIVE IRIDAEA
 COUNCILMAN BODIES IN LIVER
 NO CHARTS OR GRAPHS PROVIDED

STUDY: 71 COMPLETENESS: B SOURCE: ECOTOXIC ENVIRON SAFETY
 10:173-183
 TYPE: SUBCHRONIC RODENT
 SPECIES: RAT YEAR: 1985
 DURATION: 91 DAYS LEL: > MG/KG BW/DAY
 EFFECTS: NO EFFECTS HNEL: 5000 MG/KG BW/DAY
 NOTES:
 COMMENTS: TEST COMPOUND = KAPPA, IOTA AND LAMBDA NATIVE CARRAGEENANS
 NO ORGAN WEIGHTS
 NO CHARTS OR GRAPHS PROVIDED

ICNUM=199

STUDY: 26 COMPLETENESS: B SOURCE: GRP 3T0107 5:1026, 1111
 TYPE: SUBCHRONIC RODENT YEAR: 1974
 SPECIES: RAT LEL: > MG/KG BW/DAY
 DURATION: 90 DAYS HNEL: 4000 MG/KG BW/DAY
 EFFECTS: NO EFFECTS
 NOTES: ELEVATED TO B ALTHOUGH NO EFFECT AND NO ORGAN WEIGHT

STUDY: 29 COMPLETENESS: B SOURCE: GRP 3T0107 14:3214
 TYPE: SUBCHRONIC RODENT YEAR: 1978
 SPECIES: RAT LEL: > MG/KG BW/DAY
 DURATION: 90 DAYS HNEL: 5000 MG/KG BW/DAY
 EFFECTS: NO EFFECTS
 NOTES: ELEVATED TO B ALTHOUGH NO EFFECT

TEST COMPOUND = IRIDAEA CARRAGEENAN

STUDY: 49 COMPLETENESS: C SOURCE: GRP 3T0107 21:4930
 TYPE: SUBCHRONIC RODENT YEAR: 1974
 SPECIES: RAT LEL: > MG/KG BW/DAY
 DURATION: 90 DAYS HNEL: 2500 MG/KG BW/DAY
 EFFECTS: NO EFFECTS
 NOTES: 3 TYPES OF CARRAGEENAN TESTED

TEST COMPOUND = NATIVE KAPPA CARRAGEENAN

STUDY: 22 COMPLETENESS: C SOURCE: FOOD COSMET TOXICOL 11:565-575
 TYPE: SUBCHRONIC MAMMAL (NON-RODENT) YEAR: 1973
 SPECIES: MONKEY LEL: > MG/KG BW/DAY
 DURATION: 90 DAYS HNEL: 1300 MG/KG BW/DAY
 EFFECTS: NO EFFECTS
 NOTES: TEST COMPOUND = NATIVE KAPPA CARRAGEENAN

STUDY: 9 COMPLETENESS: B SOURCE: GRP 3T0107 5:1214
 TYPE: SUBCHRONIC MAMMAL (NON-RODENT) YEAR: 1973
 SPECIES: MONKEY LEL: > MG/KG BW/DAY
 DURATION: 112 DAYS HNEL: 400 MG/KG BW/DAY
 EFFECTS: NO EFFECTS
 NOTES: ELEVATED TO B ALTHOUGH NO EFFECT; INFANT BABOONS

STUDY: 36 COMPLETENESS: A SOURCE: FOOD COSMET TOXICOL 15:539
 TYPE: TERATOGENICITY YEAR: 1977
 SPECIES: RAT LEL: > MG/KG BW/DAY
 DURATION: 20 DAYS HNEL: 2500 MG/KG BW/DAY
 EFFECTS: NO EFFECTS
 NOTES: TEST COMPOUND = CA CARRAGEENAN

NUM=199

TESTS: TEST COMPOUND = CA CARRAGEENAN; GAVAGE ROUTE IN CORN OIL
COMMENTS: INCREASED RESORPTIONS, DECREASED NUMBER OF LIVE FETUSES, DECREASED PUP WEIGHT, SCOLOSIS, AND WAVY RIBS AT 600 MG/KG DAMS EXPOSED DAYS 6-15 OF GESTATION

JDY: 38A COMPLETENESS: A SOURCE: GRP 3T0107 2:480-494
PE: TERATOLOGY (GAVAGE) YEAR: 1972
SPECIES: MOUSE LEL: 45 MG/KG BW/DAY
RATION: 10 DAYS HNEL: 10 MG/KG BW/DAY
FACTS: GROSS SKELETAL ABNORMALITIES
TESTS: BONE
COMMENTS: TEST COMPOUND = CA CARRAGEENAN
EFFECT NOT REPRODUCED, NOT ENTERED IN BOX 8
DAMS EXPOSED DAYS 6-15 OF GESTATION
GAVAGE ROUTE IN CORN OIL

JDY: 37C COMPLETENESS: A SOURCE: GRP 3T0107 3:566-580
PE: TERATOLOGY (GAVAGE) YEAR: 470 MG/KG BW/DAY
SPECIES: MOUSE LEL: 45 MG/KG BW/DAY
RATION: 10 DAYS HNEL: 45
FACTS: RESORPTIONS INCREASE
LATE FETAL DEATHS INCREASE
TESTS: EFFECT NOT REPRODUCED, NOT ENTERED IN BOX 8
COMMENTS: TEST COMPOUND = NA CARRAGEENAN
DAMS EXPOSED DAYS 6-15 OF GESTATION
GAVAGE ROUTE IN CORN OIL

JDY: 40B COMPLETENESS: A SOURCE: GRP 3T0107 4:842-858
PE: TERATOLOGY (GAVAGE) YEAR: 1973
SPECIES: MOUSE LEL: 470 MG/KG BW/DAY
RATION: 10 DAYS HNEL: 45 MG/KG BW/DAY
FACTS: RESORPTIONS INCREASE
GROSS SKELETAL ABNORMALITIES
TESTS: BONE
COMMENTS: EFFECT NOT REPRODUCED, NOT ENTERED IN BOX 8
TEST COMPOUND = CA CARRAGEENAN
DAMS EXPOSED DAYS 6-15 OF GESTATION
GAVAGE ROUTE IN CORN OIL

JDY: 37B COMPLETENESS: A SOURCE: GRP 3T0107 3:553-564
PE: TERATOLOGY (GAVAGE) YEAR: 1972
SPECIES: HAMSTER LEL: > MG/KG BW/DAY
RATION: 5 DAYS HNEL: 900 MG/KG BW/DAY
FACTS: NO EFFECTS
TESTS: NO EFFECTS
COMMENTS: TEST COMPOUND = NA CARRAGEENAN
DAMS EXPOSED DAYS 6-10 OF GESTATION
GAVAGE ROUTE IN CORN OIL

ICNUM=199

40C COMPLETETENESS: A SOURCE: GRP 3T0107 4:878-898
 STUDY: TERATOLOGY (GAVAGE) YEAR: 1973
 SPECIES: HAMSTER LEL: > MG/KG BW/DAY
 DURATION: 5 DAYS HNEL: 600 MG/KG BW/DAY
 EFFECTS: NO EFFECTS
 NOTES:

COMMENTS: HAMSTER LEAST SENSITIVE SPECIES FOR TERATOLOGY
 TEST COMPOUND = CA CARRAGEENAN
 DAMS EXPOSED DAYS 6-10 OF GESTATION
 GAVAGE ROUTE IN CORN OIL

38C COMPLETETENESS: A SOURCE: GRP 3T0107 3:511-523
 STUDY: TERATOLOGY (GAVAGE) YEAR: 1972
 SPECIES: HAMSTER LEL: 600 MG/KG BW/DAY
 DURATION: 5 DAYS HNEL: 240 MG/KG BW/DAY
 EFFECTS: RESORPTIONS INCREASE
 NOTES:

COMMENTS: TEST COMPOUND = CA CARRAGEENAN
 EFFECT NOT REPRODUCED, NOT ENTERED IN BOX 8
 DAMS EXPOSED DAYS 6-10 OF GESTATION
 GAVAGE ROUTE IN CORN OIL

82 COMPLETETENESS: B SOURCE: FOOD COSMET TOXICOL 17:443-449
 STUDY: TERATOLOGY (GAVAGE) YEAR: 1979
 SPECIES: HAMSTER LEL: > MG/KG BW/DAY
 DURATION: 5 DAYS HNEL: 200 MG/KG BW/DAY
 EFFECTS: NO EFFECTS
 NOTES:

COMMENTS: TEST COMPOUND = CA CARRAGEENAN (KAPPA AND LAMBDA)
 DAMS EXPOSED DAYS 6-10 OF GESTATION
 GAVAGE ROUTE IN DISTILLED WATER

83 COMPLETETENESS: B SOURCE: FOOD COSMET TOXICOL 17:443-449
 STUDY: TERATOLOGY (GAVAGE) YEAR: 1979
 SPECIES: HAMSTER LEL: > MG/KG BW/DAY
 DURATION: 5 DAYS HNEL: 200 MG/KG BW/DAY
 EFFECTS: NO EFFECTS
 NOTES:

COMMENTS: TEST COMPOUND = NA CARRAGEENAN (KAPPA AND LAMBDA)
 DAMS EXPOSED DAYS 6-10 OF GESTATION
 GAVAGE ROUTE IN DISTILLED WATER

84 COMPLETETENESS: C SOURCE: FOOD COSMET TOXICOL 17:443-449
 STUDY: TERATOLOGY (GAVAGE) YEAR: 1979
 SPECIES: HAMSTER LEL: > MG/KG BW/DAY
 DURATION: 5 DAYS HNEL: 200 MG/KG BW/DAY
 EFFECTS: NO EFFECTS
 NOTES:

COMMENTS: TEST COMPOUND = IOTA CARRAGEENAN