

Botanical Safety Assessment Guiding Document *An Introduction*

Presented by the
ASEAN COSMETIC ASSOCIATION

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Botanical Safety Assessment Guidelines

Presentation content:

- What it is / what it is not;
- How was it created?
- The key guiding principles;
- The future;



WHAT IT IS/~~WHAT IT IS NOT~~

- It is a “guidance” document;
- It is a set of scientific recommendations for gathering data/ information;
- It is a compilation of various modern principles of toxicology to help describe the safety profile of a botanical;
- It is about “continuous improvement”;
- It is an effort to help ASEAN transition to a higher level of competitive advantage;



What it is

- It is an approach based on the principles of risk assessment:
 - Hazard identification;
 - Dose/Response considerations;
 - Exposure assessment;
 - Risk characterization;

WHAT IT IS NOT

- It is not a mandatory /rigid set of scientific rules;
- It is not a pointer to any current potentially unsafe situation or process;
- It is not a recommendation supporting anecdotal evidence alone;
- It is not a “second class” compilation of non-validated set of “work instructions”;
- It is not a hurdle to business or an unrealistic demand for an overnight change;



HOW WAS IT CREATED ?

- Involvement of practicing toxicologists & academic researchers (regional & global);
- A thorough evaluation of current practices and of use of botanicals in cosmetics;
- Adequately scoping the current guidelines to focus on cosmetics and their usage patterns;
- Thorough “research” of published *peer-reviewed* models of toxicity evaluations;
- Blending the same with use of “traditional wisdom / knowledge”;



THE KEY GUIDING PRINCIPLES

- History of safe use;
- Comparative approach or the similarity approach;
- Threshold of toxicity concern;
- Classical toxicology;



HISTORY OF SAFE USE



Available online at www.sciencedirect.com



Food and Chemical Toxicology 45 (2007) 2513–2525

www.elsevier.com/locate/foodchemtox

History of safe use as applied to the safety assessment of novel foods and foods derived from genetically modified organisms

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History of Safe Use

- Body of knowledge accumulated from the use and experience of that ingredient within its cultural context and conditions of use;
- A description of its safety profile;
- A good description of History of Safe Use can be used:
 - As a **STARTING** point in safety assessment;
 - Used for reference material;
 - Highlight knowledge;



History of Safe Use

Caution:

- May require intensive research/generation of data;
- Must consider the botanical ingredient as consumed: quality and quantity;



Comparative Approach



Pergamon

Food and Chemical Toxicology 34 (1996) 531–540



The Safety Assessment of Novel Foods

GUIDELINES PREPARED BY ILSI EUROPE NOVEL FOOD TASK FORCE

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and P. DE VOGEL¹²



PERGAMON

Food and Chemical Toxicology 41 (2003) 1625–1689



www.elsevier.com/locate/foodchemtox

Guidance for the safety assessment of botanicals and botanical preparations for use in food and food supplements

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A.G. Renwick^f, O. Korver^g, F. Smit^h, R. Walkerⁱ

Comparative Approach

- Determine what (if any) existing materials should be used as a comparison;
- If there is no comparison, the novel material is not necessarily unsafe, but an extensive safety assessment maybe required;
- Once a comparison(s) is identified, the assessment might be performed on the basis of botanical and phytochemical characterization, methods of processing, previous human exposure and intended exposure;
- Approach designed to highlight equivalence, similarity or differences between the new material and its traditional counterparts;



The Threshold of Toxicological Concern

The Threshold of Toxicological Concern

- **Threshold:** a dose at, or below which, a toxicologically significant response is not seen;
- *The Threshold of Toxicological Concern (TTC)* is the level of exposure to chemicals below which no significant risk to human health is expected to exist;
- Used by various regulatory bodies (FDA, JECFA, EU) for safety evaluation of low-level chemicals even in the absence of toxicological data;



Review Section

ESTIMATION OF TOXIC HAZARD—A DECISION TREE APPROACH

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(Received 28 October 1977)



Food and Chemical Toxicology 42 (2004) 65-83



www.elsevier.com/locate/foodchemtox

Structure-based thresholds of toxicological concern (TTC): guidance for application to substances present at low levels in the diet

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Classical toxicology / Clinical Safety

Classical toxicology / Clinical Safety

- Actual testing may be needed to assure the safety of a botanical;
- ACA does not recommend testing the raw materials or products on animals;
- ACA supports the use of validated non-animal tests, and / or clinical safety testing if supported ethically;
- Mutagenicity; Skin / Eye Irritation ; Sensitization ; UV absorption ;



QUESTIONS / SUGGESTIONS

