

L-Carnitine

Handling/Processing

Identification of Petitioned Substance

Chemical Names:

1-Propanaminium, 3-carboxy-2-hydroxy-N,N,N-trimethyl-, hydroxide, inner salt
3-Carboxy-2-hydroxy-N,N,N-trimethyl-1-propanaminium hydroxide, inner salt
3-hydroxy-4-(trimethylazaniumyl)butanoate
 β -hydroxy- γ -trimethyl-amino-butyric acid

Other Names:

L-Carnitine
Carnitine
Levocarnitine

Trade Names:

Carnitor® SF
Carnovis
L-Carnitine-300
Carnipure

CAS Number:

541-15-1

Other Codes:

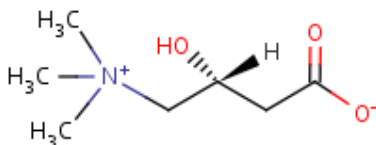
BP2980000 (RTECS number)
208-768-0 (EINECS number)

Characterization of Petitioned Substance

Composition of the Substance:

Carnitine is a quaternary ammonium compound that is synthesized in the body from the amino acids lysine and methionine (Rebouche, 1992). Carnitine is found as two stereoisomers – L-carnitine and D-carnitine – which have the same molecular formula ($C_7H_{15}NO_3$), but different three-dimensional shapes. L-carnitine is the biologically active isomer. L-carnitine is naturally found at relatively high concentrations in certain foods such as red meat, beans, and avocado. However, depending upon diet, age, and other factors, supplementation of carnitine may be needed to maintain adequate levels in the body (Lango et al., 2001). The molecular structure of L-carnitine is provided as Figure 1.

Figure 1. Molecular Structure of L-Carnitine



Source: ChemIDplus Lite (2012)

36 Properties of the Substance:

37
38 L-carnitine is a white crystalline, hygroscopic (moisture-retaining) powder. It is available commercially as
39 oral L-carnitine; intravenous (iv) L-carnitine, acetyl-L-carnitine, or propionyl-L-carnitine; and the salts L-
40 carnitine HCl, L-carnitine tartrate, and L-carnitine fumarate (HSDB, 2008). It is readily soluble in water
41 and hot alcohol, but almost insoluble in acetone, ether, and benzene. Physical and chemical properties of
42 L-carnitine are summarized in Table 1.
43

Table 1. Physicochemical Properties of L-Carnitine

Physical or Chemical Property	Value ^a
Physical state	Solid
Appearance	White crystalline, hygroscopic powder
Odor	Characteristic
Molecular weight (g/mol)	161.2
Boiling point	ND
Melting point	197°C
Solubility in water (mg/L)	1.0 × 10 ⁶ at 25°C
Vapor pressure (hPa)	ND
Density (g/cm ³)	ND

^aSources: ChemIDplus Lite (2012); HSDB (2008)

ND = no data

44 Specific Uses of the Substance:

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47 While it is not an amino acid, L-carnitine is an important compound in human metabolism because it
48 facilitates the entry of long-chain fatty acids, necessary for energy generation, into mitochondria. It is
49 considered “conditionally essential” because some humans, including infants, are unable to synthesize the
50 compound endogenously at adequate levels (Rebouche, 1992). L-carnitine is available as a supplement to
51 treat carnitine deficiency and as a therapeutic treatment for various ailments such as myocardial injury
52 after ischemia (a condition in which there is restricted blood supply to tissues). It is available in many
53 forms, including capsule, injection, liquid, solution, and tablet forms (HSDB, 2008). It is also provided as a
54 supplement in infant formulas, particularly in soy-based formulas that contain very low levels of carnitine
55 when unsupplemented.

56
57 Although L-carnitine is present in cow’s milk, the petitioner has proposed the use of L-carnitine in dairy-
58 based formulas as well as soy-based formulas. According to a scientific panel advising the European Food
59 Safety authority, L-carnitine is found naturally in dairy-based formulas and is not considered a necessary
60 supplement for this type of formula (EFSA, 2003a). Moreover, the European Commission’s Scientific
61 Committee on Food affirmed that the addition of L-carnitine to cows’ milk-based formula or to follow-on
62 formula is unnecessary because cow’s milk is naturally rich in carnitine (around 5 mg/100 kcal). The
63 Committee also concluded that L-carnitine supply from appropriate complementary food and from
64 endogeneous synthesis should be sufficient in older infants. Only the liver butyrobetaine hydroxylase, the
65 last enzyme in carnitine biosynthesis, shows age-dependent low activity in young infants. The activity of
66 the kidney enzyme and the other three biosynthetic enzymes in the liver and other tissues are not age-
67 dependent (EFSA, 2003b). The petitioner contends, however, that additional L-carnitine should be added
68 to dairy-based formulas because the carnitine in dairy-based infant formula has reduced bioavailability
69 and because cow’s milk must be diluted prior to its use in infant formula. While the petitioner agrees that
70 cow’s milk initially contains adequate levels of L-carnitine, they report that dilution is necessary to attain a
71 more appropriate protein level for infants (IFC, 2011). This dilution step has been verified (USDA, 2012);
72 however the impact on L-carnitine levels in milk-based infant formulas could not be confirmed.

73 L-carnitine is used as a treatment for nervous system degenerative diseases, brain/heart ischemia, chronic
74 fatigue syndrome, Alzheimer's disease, and AIDS. Carnitine supplementation has also been shown to
75 improve erythrocyte function in hemodialysis patients (Lango et al., 2001). The effectiveness of L-carnitine
76 for some of these conditions is unclear and requires further research (Linus Pauling Institute, 2007).

77
78 L-carnitine is added to some pet foods, such as Iams brand conventional dog food (P&G Pet Care, 2012)
79 and Organix Weight Management dog food (Castor and Pollux, 2012), as a dietary supplement for weight
80 control purposes. Although its effectiveness as a weight loss therapy has not been scientifically verified in
81 humans (EFSA, 2003a), there is some indication that L-carnitine may be useful in treating obese pets
82 (Center et al., 2008).

83 84 **Approved Legal Uses of the Substance:**

85 86 *Food Additive/Dietary Supplement*

87 L-carnitine (synthetic or nonsynthetic) is not currently included on the National List of Allowed and
88 Prohibited Substances (hereafter referred to as the National List) of nonagricultural (nonorganic)
89 substances allowed as ingredients in or on processed products labeled as "organic" or "made with organic
90 (specified ingredients or food group(s))" (7 CFR 205.605).

91
92 FDA regulations on the nutrient requirements of infant formula (21 CFR 107.100(a)) do not require the
93 addition of L-carnitine. L-carnitine has not been affirmed as GRAS by the FDA as a nutrient and/or
94 dietary supplement (21 CFR 582; FDA, 2012). However, L-carnitine may have been self-affirmed as GRAS.
95 See Evaluation Question #4 for more information on the GRAS status of L-carnitine.

96
97 L-carnitine can be used legally as a human dietary supplement, but it is not registered with the FDA for
98 this use. The FDA does not regulate human dietary supplements in the same way it regulates drugs or
99 animal feed additives; generally, manufacturers do not need to register their products with FDA or get
100 approval before producing and selling supplements for human consumption. The FDA is responsible for
101 taking action regarding an unsafe product after it reaches the market and making sure the supplement's
102 label is accurate and not misleading (FDA, 2005).

103
104 Pet foods do not need to be approved by the FDA before they enter the market; however, additives
105 including minerals, vitamins or other nutrients, flavorings, preservatives, or processing aids must be
106 generally recognized as safe (GRAS) for their intended use (21 CFR 582 and 584) or have approval as food
107 additives in animal feed (21 CFR 570, 571 and 573). Although L-carnitine does not appear in any of this
108 legislation, the FDA's Center for Veterinary Medicine (CVM) has reviewed safety information for L-
109 carnitine and allowed it to be used in dog food, even though it is officially an "unapproved food additive"
110 (Dzanic, 1999). While not a regulatory body, the Association of American Feed Control Officials (AAFCO)
111 has approved L-carnitine for use in swine feed, in chicken and turkey feed, in fish feed, in ruminant milk
112 replacer, and in pet food (AAFCO, 2012; Zoran, 2002).

113 114 *Therapeutic Uses*

115 Levocarnitine (L-carnitine) injection (200 mg/mL) is approved by the FDA for therapeutic use in patients
116 with carnitine deficiency (FDA, 2001). L-carnitine is often administered intravenously to hemodialysis
117 patients following a dialysis treatment in order to replenish the free carnitine removed from blood during
118 the procedure and to combat malnutrition common in these patients (Flanagan et al., 2010). In March 2007,
119 Carnitor® SF oral solution was approved by the FDA to treat primary systemic carnitine deficiency and for
120 acute and chronic treatment of patients with genetic metabolic disorder that results in a secondary carnitine
121 deficiency (FDA, 2007; MNT, 2007). FDA has listed a maximum recommended therapeutic dose of
122 16.7 mg/kg-bw/day for carnitine and 49.5 mg/kg-bw/day for levocarnitine (equivalent to roughly 1 and
123 3 g per day, based on an average 60-kg person as used by FDA) (FDA, 2009). While no verification was
124 provided on the website, based on the differing structures listed and the CASRNs associated with each
125 structure, FDA has likely provided a recommended maximum dose for each of two forms, L-carnitine,
126 CASRN 541-15-1 ("levocarnitine"), and D,L-carnitine, CASRN 461-06-3 ("carnitine").

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Action of the Substance:

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Status

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Historic Use:

L-carnitine was first isolated from muscle tissue in 1905; its structure was determined in 1927 (Held, 2007). It has been promoted as a beneficial nutritional supplement and therapeutic agent since the 1960s (Flanagan et al., 2010). Carnitine was first linked to treatment of circulatory disorders in 1973 when

181 researchers found that patients with lipid cardiomyopathy and reduced fatty acid oxidation were deficient
182 in L-carnitine (Lango et al., 2001).

183
184 According to the petitioners, L-carnitine has been added to soy-based infant formula since 1986 and milk-
185 based formula since the 1990s (IFC, 2011). The history of the legal use of L-carnitine in organic
186 handling/processing has revolved around uncertainty over the nutritional status of L-carnitine because it
187 is neither a vitamin nor a mineral. Originally, the National Organic Program (NOP) interpreted that under
188 21 CFR 104.20(f), which states that “nutrient(s) may be added to foods as permitted or required by
189 applicable regulations established elsewhere in this chapter,” L-carnitine and other nutrients not
190 specifically listed in the regulation were permissible. However, after further discussion with the FDA, a
191 memorandum (USDA, 2010) from NOP to the NOSB clarified that 21 CFR 104.20(f) pertained only to
192 substances listed in 21 CFR 104.20(d)(3), which does not include L-carnitine. See “OFPA, USDA Final
193 Rule” for more information.

194
195 **OFPA, USDA Final Rule:**

196
197 L-carnitine (synthetic or nonsynthetic) is not currently listed under 7 CFR 205.605 as a nonagricultural
198 (nonorganic) substance allowed in or on processed products labeled as “organic” or “made with organic
199 (specified ingredients or food group(s)).”

200
201 The NOP final rule limits "vitamins and minerals" allowed for use in organic products to those in the FDA
202 Nutritional Quality Guidelines for Food (21 CFR § 104.20(d)(3)), which does not include L-carnitine.
203 However, due to a previous misinterpretation of the regulations, some organic infant formulas do contain
204 synthetic L-carnitine and other nutrient additives. Brands with added L-carnitine include dairy-based
205 Similac Organic (IFC, 2011), soy-based Earth’s Best Organic Soy Infant formula (Earth’s Best Organic, 2012),
206 and soy-based Baby’s Only Organic Soy Formula (Nature’s One, 2012). However, it appears not all infant
207 formulas are supplemented with L-carnitine, including a dairy-based organic formula from Vermont
208 Organics (IFC, 2011), Baby’s Only Organic® Dairy formula with DHA & ARA (Nature’s One, 2012), and
209 Earth’s Best Organic Infant Formula with DHA & ARA (Earth’s Best Organic, 2012).

210
211 To clarify the regulatory applicability for nutrient additives, the NOP published a proposed rule in January
212 2012 (77 FR 1980) that would clarify the required nutrients under the NOP regulations. Nutrients which are
213 not required, including L-carnitine, would no longer be allowed unless the NOSB issues recommendations
214 to add them to the National List and such recommendations are codified through rulemaking. If
215 promulgated as a final rule, this amendment would clarify that L-carnitine is not one of the required
216 nutrients allowed in organic products (USDA, 2012).

217
218 **International:**

219
220 L-carnitine is not included on the Canadian General Standards Board’s (CGSB’s) Permitted Substances List
221 for Processing. However, the CGSB’s General Principles and Management Standards (CAN/CGSB-32.310-
222 2006), Section 8.3.4, provides the following information related to the use of food additives and processing
223 aids (CGSB, 2009).

224
225 *Food additives and processing aids shall only be used to maintain:*
226 *a. nutritional value;*
227 *b. food quality or stability;*
228 *c. composition, consistency and appearance, provided that their use does not mislead the consumer*
229 *concerning the nature, substance and quality of the food; and*
230 *i. there is no possibility of producing a similar product without the use of additives or processing*
231 *aids;*
232 *ii. they are not included in amounts greater than the minimum required to achieve the function for*
233 *which they are permitted.*
234

235 Based on this information, it is assumed that organic soy-based infant formula could legally be fortified
236 with L-carnitine for nutritional purposes. However, L-carnitine is not legally required in infant formulas
237 per Section B.25.054 of Health Canada's Food and Drug Regulations.
238

239 Section 3.5 of the Codex Standards for organically-raised foods includes the following information related
240 to essential fatty and amino acids in food products (Codex Alimentarius Commission, 2010).

241
242 *Minerals (including trace elements), vitamins, essential fatty and amino acids, and other nitrogen*
243 *compounds [are] only approved in so far as their use is legally required in the food products in which they are*
244 *incorporated.*
245

246 The Codex Alimentarius Commission's "Advisory Lists of Nutrient Compounds for Use in Foods for
247 Special Dietary Uses Intended for Infants and Young Children" requires a minimum content of
248 1.2 mg/100 kcal of L-carnitine in infant formula (Codex Alimentarius Commission, 2011).

249
250 The European Commission Regulation EC No. 889/2008, Article 27, provides information related to the use
251 of certain products and substances in the processing of food (European Commission, 2008).

252
253 *For the purpose of Article 19(2)(b) of Regulation (EC) No 834/2007, only the following substances can be*
254 *used in the processing of organic food, with the exception of wine: (a) substances listed in Annex VIII to this*
255 *Regulation;... (f) minerals (trace elements included), vitamins, amino acids, and micronutrients, only*
256 *authorised as far their use is legally required in the foodstuffs in which they are incorporated.*
257

258 L-carnitine does not appear on the list of products in Annex VIII of EC No. 889/2008. However, the
259 Commission Directive 91/321/EEC from May 14, 1991, on infant formula and follow-on formula states that
260 soy protein infant formula must contain a minimum of 7.5 µmoles of L-carnitine/100 kcal of formula; there
261 is no maximum amount recommended. Thus, it appears that L-carnitine is required in organic infant
262 formula, but other foods do not have legal requirements for the inclusion of L-carnitine. L-carnitine and L-
263 carnitine hydrochloride are also permitted in Europe for use in conventional foods for infants and young
264 children including processed cereal-based foods and baby foods (EFSA, 2003a).

265
266 The International Federation of Organic Agriculture Movements (IFOAM) does not list L-carnitine within
267 its "Norms for Organic Production and Processing" (IFOAM, 2006) but, relative to organic food processing,
268 provides the following information (IFOAM, 2010).

269
270 *Minerals (including trace elements), vitamins and similar isolated ingredients shall not be used unless their*
271 *use is legally required or where severe dietary or nutritional deficiency can be demonstrated in the market to*
272 *which the particular batch of product is destined.*
273

274 The Japan Agricultural Standard (JAS) for Organic Processed Foods (JMAFF, 2006) does not mention the
275 use of L-carnitine in organic foods. General principles state that organic processed food should be made
276 "avoiding the use of chemically synthesized food additives and chemical agents" (JMAFF, 2006). No other
277 relevant information is provided.
278

Evaluation Questions for Substances to be used in Organic Handling

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280
281 **Evaluation Question #1: Describe the most prevalent processes used to manufacture or formulate the**
282 **petitioned substance. Further, describe any chemical change that may occur during manufacture or**
283 **formulation of the petitioned substance when this substance is extracted from naturally occurring plant,**
284 **animal, or mineral sources (7 U.S.C. § 6502 (21)).**
285

286 L-carnitine can be manufactured in nonsynthetic and synthetic forms. There are several chemical
287 manufacturing processes for L-carnitine. L-carnitine is usually synthesized using epichlorhydrine or
288 trimethylamine, and racemate separation by fractionated crystallization or other methods (Meyer and
289 Robins, 2005). L-carnitine can also be obtained from industrially-produced D-mannitol (Fiorini et al., 1983).

290 Sigma-Aldrich produces a synthetic form of L-carnitine hydrochloride (Sigma Aldrich, 2012). L-carnitine
291 can also be manufactured through enantioselective synthesis from glycerol (HSDB, 2008); it is assumed that
292 this is a synthetic, chemical process. The acetyl ester of L-carnitine, acetyl-L-carnitine, is produced from
293 acetylation of L-carnitine (Technical Resources International, 2004).

294
295 L-carnitine can also be produced using commercially available biosynthetic or fermentative methods;
296 however, it is not always clear if the L-carnitine produced would be considered nonsynthetic. Using
297 biosynthetic methods, L-carnitine is obtained via microorganisms (e.g., *Escherichia coli*, *Proteus mirabilis*)
298 cultivated in a bioreactor with crotonobetaine, crotonobetaine salts, or its derivatives (IFC, 2011; Büchner
299 and Paradies, 2011). For this method, however, the required precursors may be chemically synthesized
300 (Naidu et al., 2000) so the final product could be considered synthetic. For example, crotonobetaine is often
301 used as a precursor, but this substance is most easily obtained from racemic DL-carnitine, which is
302 synthetic.

303
304 Another microbiological process involves depleting a cultured solution of pure L-carnitine by
305 electro dialysis followed by recrystallization of the L-carnitine. No D-carnitine is produced in this method
306 and thus separation of the enantiomers is not necessary (Büchner and Paradies, 2011). It is apparent that
307 some biosynthetic production methods utilize biotechnology (requiring genetically-modified bacteria;
308 Meyer and Robins, 2005), which is not allowed in organic processing and handling (7 CFR 205.105(e)). It is
309 unclear which biosynthetic producers of L-carnitine use genetically-modified microorganisms, but it
310 appears biosynthetic methods that do not use genetically-modified organisms are available (Held, 2007).
311 Fermentative processes do not use L-carnitine precursor substrates (e.g., crotonobetaine), but involve the
312 cultivation of bacterial or fungal cells incubated with sugar, oils, starch, molasses, or other media. Several
313 Japanese companies, including Nippon Pet Food, Yakult Honsha, and Takeda Chemical, claim to utilize
314 fermentative methods to produce L-carnitine (Naidu et al., 2000). It appears that while these processes
315 would produce nonsynthetic L-carnitine, the companies using these fermentative methods are not the main
316 suppliers of L-carnitine in the United States. Companies that use biosynthetic methods, including Lonza
317 Group, Ltd., are the predominant manufacturers for the U.S. market (IFC, 2011).

318
319 Although L-carnitine can also be extracted from natural sources like red meat, this nonsynthetic form of
320 production is not commercially economically viable. Furthermore, if production is not adequately
321 controlled, animal-derived products may have the potential to contain bacteria, viruses, and other
322 contaminants (Meyer and Robins, 2005).

323
324 **Evaluation Question #2: Is the substance synthetic? Discuss whether the petitioned substance is**
325 **formulated or manufactured by a chemical process, or created by naturally occurring biological**
326 **processes (7 U.S.C. § 6502 (21)).**

327
328 L-carnitine can be manufactured in synthetic and nonsynthetic forms. As discussed under Evaluation
329 Question #1, L-carnitine can be produced from chemical synthesis, but may also be produced from
330 microbial, enzymatic, or fermentative processes. Based on information provided by Held (2007), it is
331 possible to produce L-carnitine nonsynthetically through biosynthesis without using genetically-modified
332 organisms; however, in some cases, biotechnology is used, which would not be allowed in organic
333 processing and handling.

334
335 **Evaluation Question #3: Provide a list of non-synthetic or natural source(s) of the petitioned substance**
336 **(7 CFR § 205.600 (b) (1)).**

337
338 L-carnitine can be obtained from the diet. It is present in a variety of foods, including beef steak and
339 ground beef (80–81 mg/3 oz.), pork (24 mg/3 oz.), milk (8 mg/8 fl. oz.), chicken breast (3 mg/3 oz.),
340 avocado (2 mg/1 medium fruit), and asparagus (0.2 mg/0.5 cups) (Linus Pauling Institute, 2007).

341
342 As described under Evaluation Question #2, bacteria may also produce L-carnitine through fermentation—
343 a nonsynthetic process (Held, 2007). Biosynthetic processes like those described by Lonza Group, Ltd.
344 would also be considered nonsynthetic (Held, 2007; Meyer and Robins, 2005).

345
346 **Evaluation Question #4: Specify whether the petitioned substance is categorized as generally**
347 **recognized as safe (GRAS) when used according to FDA’s good manufacturing practices (7 CFR §**
348 **205.600 (b)(5)). If not categorized as GRAS, describe the regulatory status. What is the technical function**
349 **of the substance?**

350
351 L-carnitine has not been categorized as GRAS by the FDA as a nutrient and/or dietary supplement (21 CFR
352 582; FDA, 2012). In November of 2010, Northeast Pharmaceutical Group (2010) petitioned the FDA to
353 consider levocarnitine (L-carnitine) as GRAS for use as a food ingredient. The company expressed the
354 intention of using it in chewable tablets and capsules, milk powder, formula, sports drinks, and fruit or
355 fruit-flavored beverages. The company based its GRAS identification on “published scientific data,
356 including pharmacokinetic studies, toxicity studies, and studies in humans that suggested the safety of L-
357 carnitine.” However, for an unknown reason, the company requested on March 8, 2011, that FDA cease to
358 evaluate the GRAS notice, and FDA complied (FDA, 2011). The European Food Safety Authority claimed
359 in a report that L-carnitine-L-tartrate (produced by Lonza Group, Ltd.) was “self-determined” as GRAS
360 and has been sold under the GRAS status since 1993, but this information could not be substantiated
361 (EFSA, 2003a). An internet news source also reported that “an external scientific panel” determined that
362 Lonza Group, Ltd.’s products, crystalline L-carnitine, and L-carnitine-L-tartrate, were considered GRAS for
363 use in food (Nutra Ingredients, 2002), but again this could not be confirmed by another source. No further
364 information about the GRAS status of L-carnitine was identified.

365
366 **Evaluation Question #5: Describe whether the primary function/purpose of the petitioned substance is**
367 **a preservative. If so, provide a detailed description of its mechanism as a preservative (7 CFR § 205.600**
368 **(b)(4)).**

369
370 There are no data indicating that L-carnitine has preservative properties. Its main function is as a dietary
371 supplement or therapeutic agent.

372
373 **Evaluation Question #6: Describe whether the petitioned substance will be used primarily to recreate**
374 **or improve flavors, colors, textures, or nutritive values lost in processing (except when required by law)**
375 **and how the substance recreates or improves any of these food/feed characteristics (7 CFR § 205.600**
376 **(b)(4)).**

377
378 L-carnitine is not used to recreate or improve flavors, colors, or textures of food. While its purpose is to
379 increase the nutritional value of foods or provide supplemental nutrition, it is not intended to replace
380 nutrients lost during processing.

381
382 **Evaluation Question #7: Describe any effect or potential effect on the nutritional quality of the food or**
383 **feed when the petitioned substance is used (7 CFR § 205.600 (b)(3)).**

384
385 L-carnitine is used to improve the nutritional quality of food and pet food or as a dietary supplement to
386 provide additional L-carnitine to adults with insufficient dietary intake or endogenous production. In
387 general, healthy individuals (other than infants) can synthesize sufficient amounts of L-carnitine
388 endogenously; thus, supplementation is usually intended for those with primary and secondary L-carnitine
389 deficiencies (Linus Pauling Institute, 2007). When added to infant formula, L-carnitine is intended to
390 improve the nutritional content of the formula, in particular for soy-based formulas that are naturally low
391 in L-carnitine. Infants cannot endogenously synthesize adequate amounts of L-carnitine and must obtain
392 much of the required L-carnitine from their diet (British Pediatric Association, 1996).

393
394 **Evaluation Question #8: List any reported residues of heavy metals or other contaminants in excess of**
395 **FDA tolerances that are present or have been reported in the petitioned substance (7 CFR § 205.600**
396 **(b)(5)).**

397
398 No information regarding residues of heavy metals or contaminants in L-carnitine was identified. It
399 should be noted, however, that makers of dietary supplements can voluntarily apply for verification by
400 U.S. Pharmacopeia (USP), which has strict requirements for purity, potency, and quality of dietary

401 supplements (USP, 2012). A dietary supplement marked with a “USP Verified” label reportedly “does not
402 contain harmful levels of specified contaminant” including heavy metals (e.g., lead and mercury),
403 pesticides, bacteria, molds, toxins, or other contaminants (USP, 2012). USP dietary supplements cannot
404 contain more than 10 µg of lead, 15 µg of arsenic or total mercury, 2 µg of methyl mercury (as Hg), or 5 µg
405 of cadmium (USP, 2010), suggesting that any L-carnitine supplement that is USP verified would not
406 contain metals at levels above these limits.

407

408 **Evaluation Question #9: Discuss and summarize findings on whether the manufacture and use of the**
409 **petitioned substance may be harmful to the environment or biodiversity (7 U.S.C. § 6517 (c) (1) (A) (i)**
410 **and 7 U.S.C. § 6517 (c) (2) (A) (i)).**

411

412 The manufacture of L-carnitine through chemical synthesis and biosynthetic processes produce waste
413 products that can enter the environment. According to Meyer and Robins (2005), the biosynthetic
414 processes like those used by Lonza Group, Ltd. produce less waste than chemical synthesis. It was
415 estimated that Lonza’s biosynthetic process generates around 0.5 tons of waste per ton of L-carnitine
416 produced, while chemical synthesis generates about 4.5 tons of waste per ton of L-carnitine produced.
417 Furthermore, it was estimated that biosynthesis yields approximately 40 m³ of wastewater per ton of L-
418 carnitine produced, while chemical synthesis yields around 220 m³ of wastewater per ton of L-carnitine
419 produced (Meyer and Robins, 2005).

420

421 Workers in L-carnitine production may be exposed to chemical intermediates and final products with some
422 risk of health effects either during normal manufacturing processes or accidents. For example, accidental
423 fire of L-carnitine hydrochloride can cause hazardous decomposition products including carbon oxides,
424 nitrogen oxides (NO_x), and hydrogen chloride gas (Sigma Aldrich, 2012). Hydrogen chloride is irritating
425 and corrosive to the eyes, skin, and mucous membranes, and exposure to high concentrations can cause
426 pulmonary edema, burns of the skin and mucous membranes, and blindness (if the solution comes in
427 contact with eyes) (OSHA, undated).

428

429 No other information on the environmental fate or ecological effects of L-carnitine was found.

430

431 **Evaluation Question #10: Describe and summarize any reported effects upon human health from use of**
432 **the petitioned substance (7 U.S.C. § 6517 (c) (1) (A) (i), 7 U.S.C. § 6517 (c) (2) (A) (i) and 7 U.S.C. § 6518**
433 **(m) (4)).**

434

435 L-carnitine deficiency is well characterized in the literature, and it may be caused by a number of genetic
436 and metabolic disorders. For example, primary carnitine deficiency syndrome occurs in children aged 1 to
437 7 years old; it is the result of a rare autosomal recessive disorder of fatty acid oxidation. Secondary
438 carnitine deficiency occurs for a variety of reasons, including metabolic disorders or hemodialysis, and is
439 characterized by increased carnitine excretion in the urine (Flanagan et al., 2010). In these cases, L-carnitine
440 supplementation is recommended to improve health.

441

442 Due to the low content of L-carnitine in soy-based infant formulas and an apparent inability of infants
443 (particularly premature infants) to synthesize adequate amounts of L-carnitine endogenously, L-carnitine is
444 often recommended as a nutritional supplement in these types of infant formulas (British Pediatric
445 Association, 1996). L-carnitine is found naturally in dairy-based formulas. Advisory studies published by
446 the European Food Safety Authority state that L-carnitine supplementation is not necessary for these
447 formulas (EFSA, 2003a; IFC, 2011). However, as discussed under “Specific Uses of the Substance,” the
448 petitioner contends that L-carnitine supplementation of dairy-based formulas is appropriate due to
449 dilution and bioavailability issues. i

450

451 In one study, the benefits of L-carnitine supplementation were not apparent for some common challenges
452 in preterm infants. O’Donnell et al. (2002) performed a prospective, blinded trial on 44 preterm infants in
453 which L-carnitine was administered at doses of 30 mg/kg-day from ≤32–34 weeks of gestational age.
454 Despite earlier reports to the contrary, O’Donnell et al. (2002) found that supplemental L-carnitine did not
455 reduce apnea of prematurity (short episodes of stopped breathing), the number of days in which a

456 ventilator or nasal continuous positive airway pressure was needed, or the need for supplemental oxygen.
457 Although the benefits are somewhat contested, the European Food Safety Authority has reviewed available
458 data and determined that common forms of L-carnitine, including L-carnitine-L-tartrate, are “not of
459 concern from the safety point of view as a source of L-carnitine for use in foods for particular nutritional
460 uses [e.g., in infant formula], provided the Acceptable Daily Intake for tartaric acid from all sources in the
461 diet [0–30 mg/kg-bw] is not regularly exceeded” (EFSA, 2003a).

462
463 L-carnitine may be used as a therapeutic agent in several of its forms. One of its common therapeutic uses
464 is to treat heart conditions such as coronary heart disease, chronic heart failure, and peripheral vascular
465 disease. In addition, L-carnitine can help reduce myocardial injury in patients with heart ischemia
466 (Flanagan et al., 2010; Lango et al., 2001). L-carnitine is also being investigated as a treatment for numerous
467 other conditions. Data from a number of studies suggest that L-carnitine supplementation may be useful
468 in treating men with infertility and/or sperm motility disorders (Linus Pauling Institute, 2007). Other
469 studies have indicated that acetyl-L-carnitine, the acetyl ester of L-carnitine, is a promising treatment for
470 neurodegenerative diseases such as hepatic encephalopathy, dementia, and Alzheimer’s disease (Flanagan
471 et al., 2010). Youle et al. (2007) found that administration of acetyl-L-carnitine significantly reduced weekly
472 mean pain ratings in HIV-infected patients and improved their symptoms as a whole compared with a
473 placebo. These authors also reported that this supplement, at doses of 500 mg twice a day, was well
474 tolerated and “generally safe.” No significant side effects were reported (Youle et al., 2007). Some research
475 also suggests that L-carnitine supplementation may be used to treat obesity as well as decreased immune
476 function in diabetics, but additional research to support these claims is required (Flanagan et al., 2010).

477
478 In general, therapeutic doses of L-carnitine are not toxic; adverse effects are infrequent and not severe.
479 High doses (~4,000–6000 mg/kg-day) can cause nausea, vomiting, abdominal cramping, and diarrhea
480 (EFSA, 2003a). Doses of greater than 3,000 mg/kg-day can cause unpleasant, fishy body odor, but these
481 effects go away when the dose is reduced (British Pediatric Association, 1996; Linus Pauling Institute,
482 2007). The D-isomer of carnitine may compete with L-carnitine for absorption and transport and has been
483 associated with deleterious effects; thus, D-carnitine and D,L-carnitine mixtures should be avoided (Linus
484 Pauling Institute, 2007).

485
486 L-carnitine supplement makers often claim that L-carnitine supplementation use is beneficial to athletic
487 performance; however, data currently do not support this claim. According to a review by the Scientific
488 Committee on Food, “available information, including controlled studies in humans during exercise, did
489 not support commercial claims that carnitine supplementation helps weight loss and improves physical
490 performance” (EFSA, 2003a).

491
492 **Evaluation Question #11: Provide a list of organic agricultural products that could be alternatives for**
493 **the petitioned substance (7 CFR § 205.600 (b)(1)).**

494
495 No organic agricultural products have been identified that could serve as alternatives to L-carnitine for use
496 in dietary supplements, therapeutic agents, infant formulas, and foods. Specifically, no organic alternative
497 for soy-based infant formula capable of supplying sufficient amounts of L-carnitine to infants was
498 identified.

499
500 Diet is an important source of L-carnitine. As discussed under Evaluation Question #3, L-carnitine is
501 present in a variety of foods, including beef steak and ground beef (80–81 mg/3 oz.), pork (24 mg/3 oz.),
502 milk (8 mg/8 fl. oz.), chicken breast (3 mg/3 oz.), avocado (2 mg/1 medium fruit), and asparagus
503 (0.2 mg/0.5 cups) (Linus Pauling Institute, 2007). These products all are available from organic producers,
504 however these products would not be suitable for the diets of infants and sufficient levels of L-carnitine
505 would not be obtained.

506
507 Although vegetarians do not eat meat, which is one of the best dietary sources of L-carnitine, research
508 indicates that vegetarians can sustain sufficient levels of L-carnitine through diet and from endogenous
509 production, making L-carnitine supplementation unnecessary (Linus Pauling Institute, 2007). This

510 suggests that endogenous production of L-carnitine plus dietary intake of L-carnitine from food provide
511 adequate levels for most healthy adults.

512

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