Caramel	
Nuts	
Cereals	
Cocoa	
-	
Brown Others	
Mint	
Dairy	
Vanilla	
Vegetable	
Spices/Herbs	
Allium	
Meat	
11000000	
savory others	
Citrus	
Red Fruit	
Vellow Fruit	
- A	
Tropical Fruit	
Fruit Others	
Sweet Others	
Alcoholics	

131136

Menthol Rac.

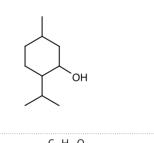
EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	2665
FLAVIS	02.015
JECFA	89-78-1
CAS	427
Kosher Status	certified
Halal Status	certified

02 Taste

> Minty-Cooling

⁰³ Chemical Structure

> 2-Isopropyl-5-methylcyclohexanol



04 Product Data

> GC Purity	min. 99 %
› Appearance	colorless to white liquid to crystalline
› Flash Point	approx. 91 °C
> Solidification Point	min. 27 °C
> Boiling Point	approx. 216 °C
› Molecular Weight	156.69
> Stabilizer	no

05 Flavor Uses

> Dosage 10 ppm in 5 % Sugar Solution

These suggestions and data are based on information we believe to be reliable. They are offered in good faith, but without guarantee, as conditions and methods of use of our products are beyond our control. Symrise makes no warranties, either expressed or implied, as to the accuracy or appropriateness of this data. Symrise expressly disclaims any implied warranty of fitness for a particular use. We recommend that prospective users determine for themselves the suitability of Symrise materials and suggestions for any use prior to their adoption. We also recommend that prospective users, as required, obtain approval from appropriate regulatory authorities. Suggestions for uses of our products or the inclusion of descriptive material from patents and the citation of specific patents in this publication should not be understood as recommending the use of our products in violation of any patent or as a permission or licence to use any patent of Symrise.