

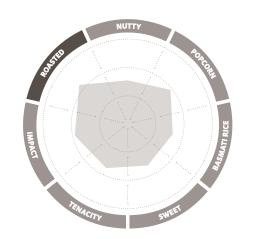
Car	ıramel
Nuts	
Cereals	S
Cocoa	
Coffee	
Brown	Others
M	int
Dai	uiry
Va	anilla
\ align*	Vegetable
Sp	ices/H
A	llium
Meat	
Sa	Savory Others
Citr	Citrus
Re	Red Fruit
Ye	Yellow Fruit
Tr	Fropical Fruit
표	Fruit Others
SW	Sweet Others
Ā	Alcoholics
	Ĭ

105948

ACETYL THIAZOLINE-2

Identity	
EC Flavoring Regulation	flavoring
1334/2008	substance
FEMA	3817
FLAVIS	15.010
JECFA	1759
CAS	29926-41-8
GB	S0901
Kosher Status	certified
Halal Status	certified

Taste				
Pastad	Doncorn	Rasmati Rice	Strong Ir	n



Chemical structure

Acetyl thiazoline-2



Flavor Use	
Dosage in 5% Sugar Solution	0.25 ppm
Useful in	roasted flavors
Use Level in Food	3 ppb – 20 ppm

Product data	
GC Purity	min. 98%
Appearance	pale yellow to red-brown fused-in crystals
Flash Point Boiling Point	approx. 98°C approx. 222°C
Molecular Weight g/mol Stabilizer	129.18 no
Natural Occurrence	yes

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