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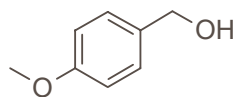
# ANISYL ALCOHOL

## Identity

<i>EC Flavoring Regulation</i>	1334/2008	flavoring substance
<i>FEMA</i>	2099	
<i>FLAVIS</i>	02.128	
<i>JECFA</i>	871	
<i>CAS</i>	105-13-5	
<i>GB</i>	S0041	
<i>Kosher Status</i>	certified	
<i>Halal Status</i>	certified	

## Chemical structure

4-Methoxybenzyl alcohol

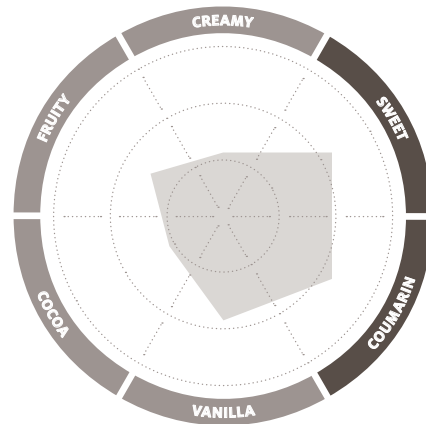


## Flavor Use

<i>Dosage in 5% Sugar Solution</i>	10 ppm
<i>Useful in</i>	vanilla, fruit, chocolate, cream, honey
<i>Use Level in Food</i>	1 – 100 ppm

## Taste

Sweet, Coumarin, Vanilla, Fruity



## Product data

<i>GC Purity</i>	min. 98%
<i>Appearance</i>	colorless to pale yellow liquid to crystalline
<i>Flash Point</i>	> 100°C
<i>Relative Density D20/4</i>	1.111 – 1.115
<i>Refractive Index n20/D</i>	1.543 – 1.547
<i>Solidification Point</i>	min. 24°C
<i>Boiling Point</i>	approx. 257°C
<i>Molecular Weight g/mol</i>	138.18
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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