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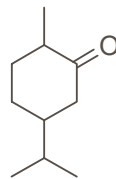
CARVOMENTHONE

Identity

<i>EC Flavoring Regulation</i>	1334/2008	flavoring substance
<i>FEMA</i>	3176	
<i>FLAVIS</i>	07.092	
<i>JECFA</i>	375	
<i>CAS</i>	499-70-7	59471-80-6
<i>GB</i>	S0868	
<i>Kosher Status</i>		certified
<i>Halal Status</i>		certified

Chemical structure

5-Isopropyl-2-methylcyclohexan-1-one



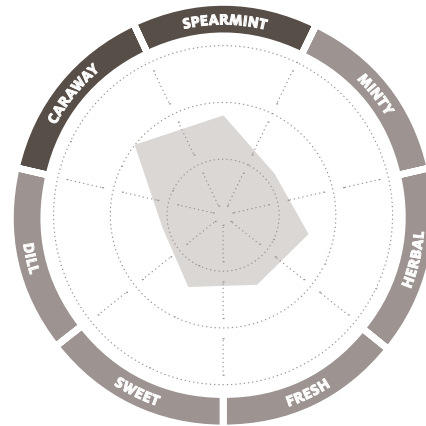
$C_{10}H_{18}O$

Flavor Use

<i>Dosage in 5% Sugar Solution</i>	5 ppm
<i>Useful in</i>	mint, tea, peach, citrus
<i>Use Level in Food</i>	10 ppb – 40 ppm

Taste

Caraway, Spearmint, Herbal, Fresh



Product data

<i>GC Purity</i>	min. 97% (sum of isomers)
<i>Appearance</i>	clear, colorless liquid
<i>Flash Point</i>	approx. 90°C
<i>Relative Density D20/4</i>	0.901 – 0.908
<i>Refractive Index n20/D</i>	1.452 – 1.458
<i>Boiling Point</i>	approx. 219°C
<i>Molecular Weight g/mol</i>	154.25
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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