

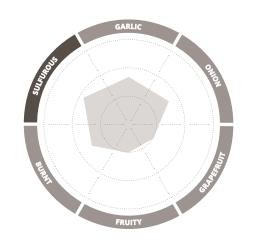
Caramel Nuts
Cereals
Cocoa
Coffee
Brown Others
Mint
Dairy
Vanilla
Vegetable
Spices/Herbs
Allium
Savory Others
Citrus
Red Fruit
Yellow Fruit
Tropical Fruit
Fruit Others
Sweet Others
Alcoholics

611468

CARVYL ACETATE CIS L

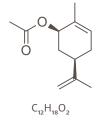
Identity	
EC Flavoring Regulation	flavoring
1334/2008	substance
FEMA	2250
FLAVIS	09.215
JECFA	382
CAS	97-42-7
GB	S0399
Kosher Status	certified
Halal Status	certified

Taste	_
Sulfurous, Garlic, Grapefruit	



Chemical structure

p-Mentha-1(6),8-dien-2-yl acetate (1R-cis)-2-Methyl-5-(1-methylvinyl)cyclohex 2-en-1-yl acetate (main component)



Flavor Use	
Dosage in 5 % Sugar Solution	0.06 ppm
Useful in	mint, citrus, fruits, melissa, onion
Use Level in Food	2 ppb – 10 ppm

Product data	
GC Purity	min. 98% (sum of isomers)
Appearance	clear, colorless to light yellow liquid
Flash Point	> 100 °C
Relative Density D20/4	0.966 - 0.976
Refractive Index n20/D	1.471 - 1.481
Boiling Point	approx. 300°C
Molecular Weight g/mol	194.3
Stabilizer	no
Natural Occurrence	yes

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