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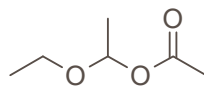
ETHOXYETHYL ACETATE-1

Identity

<i>EC Flavoring Regulation</i>	1334/2008	flavoring substance
<i>FEMA</i>	4069	
<i>FLAVIS</i>	03.023	
<i>JECFA</i>	1726	
<i>CAS</i>	1608-72-6	
<i>GB</i>	S01397	
<i>Kosher Status</i>		certified
<i>Halal Status</i>		certified

Chemical structure

1-Ethoxyethyl acetate



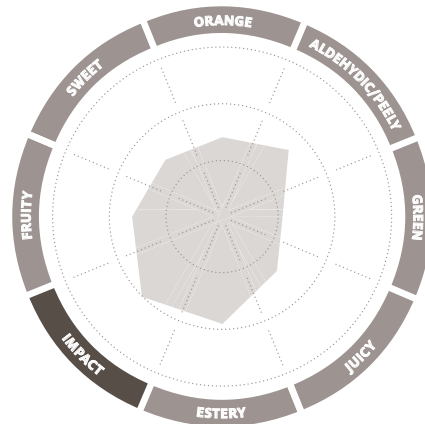
C₆H₁₂O₃

Flavor Use

<i>Dosage in 5% Sugar Solution</i>	75 ppm
<i>Useful in</i>	citrus, other fruits, alcohols, dairy, rosemary, onion
<i>Use Level in Food</i>	1 – 600 ppm

Taste

Estery, Peely, Fruity, Sweet



Product data

<i>GC Purity</i>	min. 95%
<i>Appearance</i>	clear, colorless liquid
<i>Flash Point</i>	approx. 28 °C
<i>Relative Density D20/4</i>	0.940 – 0.950
<i>Refractive Index n20/D</i>	1.385 – 1.395
<i>Boiling Point</i>	approx. 136 °C
<i>Molecular Weight g/mol</i>	132
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	no

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