

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

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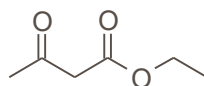
ETHYL ACETOACETATE FG

Identity

<i>EC Flavoring Regulation</i> 1334/2008	flavoring substance
<i>FEMA</i>	2415
<i>FLAVIS</i>	09.402
<i>JECFA</i>	595
<i>CAS</i>	141-97-9
<i>GB</i>	S0365
<i>Kosher Status</i>	certified
<i>Halal Status</i>	certified

Chemical structure

Ethyl acetoacetate



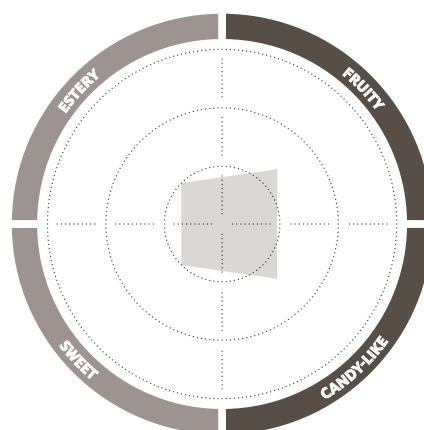
C₆H₁₀O₃

Flavor Use

<i>Dosage</i> in 5% Sugar Solution	20 ppm
<i>Useful in</i>	all kind of fruits
<i>Use Level in Food</i>	1 – 1000 ppm

Taste

Fruity, Candy-Like, Sweet, Estery



Product data

<i>GC Purity</i>	min. 98%
<i>Appearance</i>	clear, colorless liquid
<i>Flash Point</i>	approx. 64°C
<i>Relative Density D20/4</i>	1.025 – 1.030
<i>Refractive Index n20/D</i>	1.417 – 1.422
<i>Boiling Point</i>	approx. 180°C
<i>Molecular Weight g/mol</i>	130.16
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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