



690986

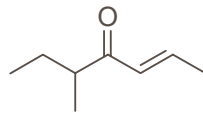
FILBERTONE

Identity

<i>EC Flavoring Regulation</i>	1334/2008	flavoring substance
<i>FEMA</i>	3761	
<i>FLAVIS</i>	07.139	
<i>JECFA</i>	1133	
<i>CAS</i>	81925-81-7	102322-83-8
<i>GB</i>	S0256	
<i>Kosher Status</i>		certified
<i>Halal Status</i>		certified

Chemical structure

5-Methylhept-2-en-4-one



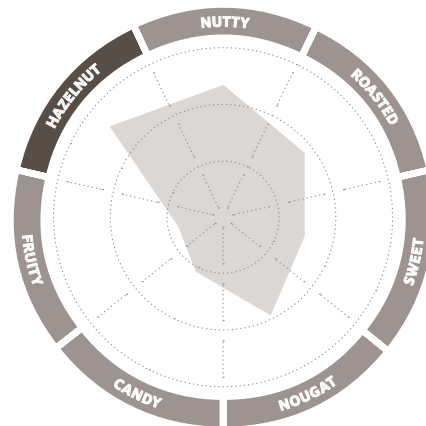
C₈H₁₄O

Flavor Use

<i>Dosage in 5% Sugar Solution</i>	0.1 ppm
<i>Useful in</i>	hazelnut, brown flavors, meat, citrus
<i>Use Level in Food</i>	1 ppb – 50 ppm

Taste

Hazelnut, Nutty, Nougat, Roasted



Product data

<i>GC Purity</i>	min. 98% (sum of isomers)
<i>Appearance</i>	clear, colorless to light yellow liquid
<i>Flash Point</i>	approx. 57 °C
<i>Relative Density D20/4</i>	0.847 – 0.853
<i>Refractive Index n20/D</i>	1.442 – 1.446
<i>Boiling Point</i>	approx. 167 °C
<i>Molecular Weight g/mol</i>	126.22
<i>Stabilizer</i>	approx. 0.050% alpha-tocopherol
<i>Natural Occurrence</i>	yes

These suggestions and data are based on information we believe to be reliable. They are offered in good faith, but without guarantee, as conditions and methods of use of our products are beyond our control. Symrise makes no warranties, either expressed or implied, as to the accuracy or appropriateness of this data. Symrise expressly disclaims any implied warranty of fitness for a particular use. We recommend that prospective users determine for themselves the suitability of Symrise materials and suggestions for any use prior to their adoption. We also recommend that prospective users, as required, obtain approval from appropriate regulatory authorities. Suggestions for uses of our products or the inclusion of descriptive material from patents and the citation of specific patents in this publication should not be understood as recommending the use of our products in violation of any patent or as a permission or licence to use any patent of Symrise.