

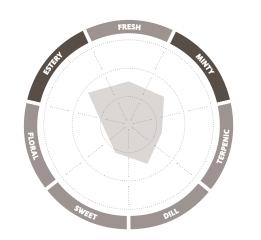
Caramel
Nuts
Cereals
Cocoa
Coffee
\sim
Mint
Dairy
Vanilla
Vegetable
Spices/Herbs
Allium
Savory Others
Citrus
Red Fruit
Yellow Fruit
Tropical Fruit
ruit
Sweet Others
Alcoholics

60118

ISOPULEGOL FRACTION EX EUCALYPTUS OIL

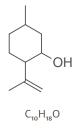
Identity	
EC Flavoring Regulation 1334/2008	flavoring preparation
FEMA	2962
JECFA	755
CAS	7786-67-6 8000-48-4
GB	S0031
Kosher Status	certified
Halal Status	certified

Taste	
Herbal, Minty, Fresh, Dill	••



Chemical structure

Isopulegol (main component)



Flavor Use	
Dosage in 5% Sugar Solution	10 ppm
Useful in	mint, peppermint, citrus, yellow fruits
Use Level in Food	0.1 – 50 ppm

Product data	
GC Purity	min. 95% (sum of isomers)
Appearance	clear, colorless to pale yellow liquid
Flash Point	approx. 80°C
Relative Density D20/4	0.912 - 0.916
Refractive Index n20/D	1.469 – 1.475
Boiling Point	approx. 212°C
Molecular Weight g/mol	154.28
Stabilizer	no
Natural Occurrence	yes

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