

660590

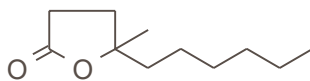
LACTOJASMONE

Identity

| | |
|-----------------------------------|---------------------|
| EC Flavoring Regulation 1334/2008 | flavoring substance |
| FEMA | 3786 |
| FLAVIS | 10.051 |
| JECFA | 250 |
| CAS | 7011-83-8 |
| GB | S0650 |
| Kosher Status | certified |
| Halal Status | certified |

Chemical structure

5-Hexyldihydro-5-methylfuran-2(3H)-one

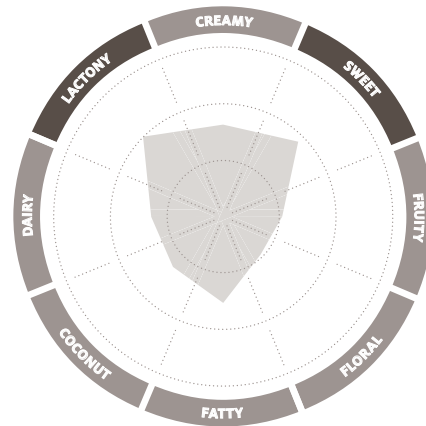


Flavor Use

| | |
|-----------------------------|--|
| Dosage in 5% Sugar Solution | 15 ppm |
| Useful in | fruits, dairy, cocoa, caramel, coriander |
| Use Level in Food | 0.1 – 50 ppm |

Taste

Lactony, Sweet, Creamy, Fatty, Coconut, Dairy



Product data

| | |
|------------------------|-------------------------|
| GC Purity | min. 98% |
| Appearance | clear, colorless liquid |
| Flash Point | > 100°C |
| Relative Density D20/4 | 0.943 – 0.946 |
| Refractive Index n20/D | 1.448 – 1.452 |
| Boiling Point | approx. 285°C |
| Molecular Weight g/mol | 184.31 |
| Stabilizer | no |
| Natural Occurrence | yes |

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