

Taste

620020

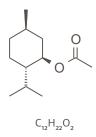
MENTHYL ACETATE L

Identity	
EC Flavoring Regulation	flavoring
1334/2008	substance
FEMA	2668
FLAVIS	09.016
JECFA	431
CAS	16409-45-3
	2623-23-6
GB	S0386
Kosher Status	certified
Halal Status	certified

Mint, Fresh, Herbal, Fruity

Chemical structure

I-Menthyl acetate



Flavor Use	
Dosage in 5 % Sugar Solution	20 ppm
Useful in	mint, fruits (apple, apricot), floral
Use Level in Food	1-1000 ppm

Product data		
GC Purity	min. 98%	
Appearance	clear, colorless liquid	
Flash Point	approx. 99 °C	
Relative Density D20/4	0.924 - 0.926	
Refractive Index n20/D	1.444 – 1.447	
Boiling Point	approx. 229°C	
Molecular Weight g/mol	198.34	
Stabilizer	no	
Natural Occurrence	yes	
Remarks	various grades	
	available	

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