

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

658961

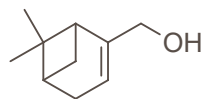
MYRTENOL

Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	3439
FLAVIS	02.091
JECFA	981
CAS	515-00-4
GB	S0840
Kosher Status	certified
Halal Status	certified

Chemical structure

(-)-Pin-2-ene-10-ol



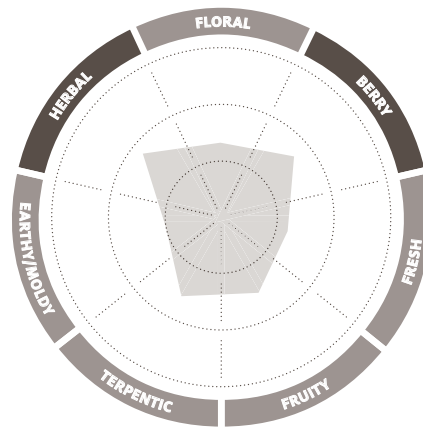
C₁₀H₁₆O

Flavor Use

Dosage in 5% Sugar Solution	10 ppm
Useful in	berry, blueberry, mint, orange
Use Level in Food	100 ppb – 50 ppm

Taste

Herbal, Berry, Terpenic, Fruity



Product data

GC Purity	min. 95%
Appearance	clear, colorless to light yellow liquid
Flash Point	approx. 89°C
Relative Density D20/4	0.979 – 0.985
Refractive Index n20/D	1.494 – 1.499
Boiling Point	approx. 222°C
Molecular Weight g/mol	152.24
Stabilizer	no
Natural Occurrence	yes

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