

Caramel
Nuts
Cereals
Cocoa
Coffee
2
Mint
Dairy
Vanilla
Vegetable
Allium
Meat
Savory Others
Citrus
Red Fruit
Yellow Fruit
Tropical Fruit
Fruit Others
Sweet Others
Alcoholics

600300

PASSIFLORAN

Identity	
EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	3816
FLAVIS	12.278
JECFA	494
CAS	136954-25-1
GB	S1017
Kosher Status	certified
Halal Status	certified

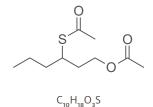
Taste

Sulfurous, Tropical Fruit, Passion Fruit



Chemical structure

Ethanethioic acid, S-[1-[2-(acetyloxy)ethyl] butyl]ester



Flavor Use	
Dosage in 5 % Sugar Solution	0.1 ppm
Useful in	passion fruit, tropical fruit, grapefruit
Use Level in Food	3 ppb – 8 ppm

Product data	
GC Purity	min. 98%
Appearance	clear, colorless to pale yellow liquid
Flash Point	> 100 °C
Boiling Point	approx. 212°C
Molecular Weight g/mol	218.10
Stabilizer	no
Natural Occurrence	yes

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