

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

762303

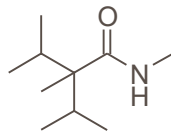
SYMCOOL® WS-23

Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	3804
FLAVIS	16.053
JECFA	1595
CAS	51115-67-4
GB	S1294
Kosher Status	certified
Halal Status	certified

Chemical structure

2-Isopropyl-N,2,3-trimethylbutyramide



C₁₀H₂₁NO

Flavor Use

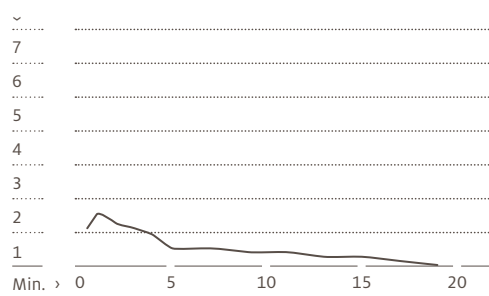
Dosage in 3% Sugar Solution	30 ppm
Useful in	mint, red fruit, other fruits
Use Level in Food	1 – 3000 ppm

Taste

Fresh, Cool

Cooling Longevity 30 ppm in 3% sugar solution

Strength



Product data

GC Purity	min. 99.5%
Appearance	white crystals
Flash Point	approx. 100 °C
Melting Point	62.0 – 64.0 °C
Boiling Point	approx. 252 °C
Molecular Weight g/mol	171.28
Stabilizer	no
Natural Occurrence	no

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