

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

762305

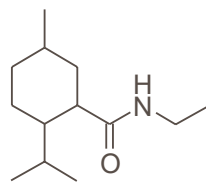
SYMCOOL® WS-3

Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	3455
FLAVIS	16.013
JECFA	1601
CAS	39711-79-0
GB	S1295
Kosher Status	certified
Halal Status	certified

Chemical structure

N-Ethyl-2-(isopropyl)-5-methylcyclohexanecarboxamide

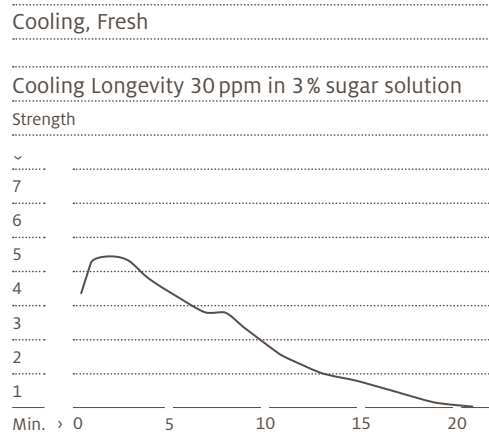


C₁₃H₂₅NO

Flavor Use

Dosage in 3% Sugar Solution	30 ppm
Useful in	mint, red fruit, other fruits
Use Level in Food	1 – 2000 ppm

Taste



Product data

GC Purity	min. 99%
Appearance	white crystals
Flash Point	approx. 100 °C
Melting Point	87.0 – 102.0 °C
Boiling Point	approx. 300 °C
Molecular Weight g/mol	211.34
Stabilizer	no
Natural Occurrence	no

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