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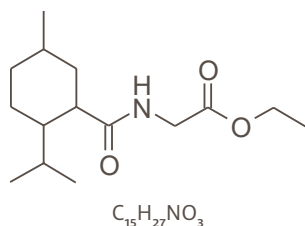
SYMCOOL® WS-5

Identity

<i>EC Flavoring Regulation</i> 1334/2008	flavoring substance
<i>FEMA</i>	4309
<i>FLAVIS</i>	16.111
<i>JECFA</i>	1776
<i>CAS</i>	68489-14-5 39668-74-1
<i>GB</i>	S1417
<i>Kosher Status</i>	certified
<i>Halal Status</i>	certified

Chemical structure

N-(Ethoxycarbonylmethyl)-3-p-menthanecarboxamide



Flavor Use

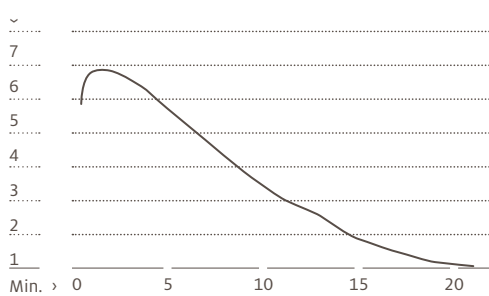
<i>Dosage</i> <i>in 3% Sugar Solution</i>	30 ppm
<i>Useful in</i>	mint, dairy, vanilla, spices/herbs, citrus, fruits, alcoholics
<i>Use Level in Food</i>	1 – 1500 ppm

Taste

High Intensity, Cooling, Fresh

Cooling Longevity 30 ppm in 3% sugar solution

Strength



Product data

<i>GC Purity</i>	min. 99% (sum of isomers)
<i>Appearance</i>	crystalline powder
<i>Flash Point</i>	approx. 100 °C
<i>Melting Point</i>	80.0 – 82.0 °C
<i>Boiling Point</i>	approx. 151 °C
<i>Molecular Weight g/mol</i>	269.38
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	no

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