



600204

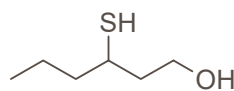
# THIOHEXANOLE-3 5% TRIC

## Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	3850
FLAVIS	12.217
JECFA	545
CAS	51755-83-0
GB	S0786
Kosher Status	certified
Halal Status	certified

## Chemical structure

3-Thiohexan-1-ol



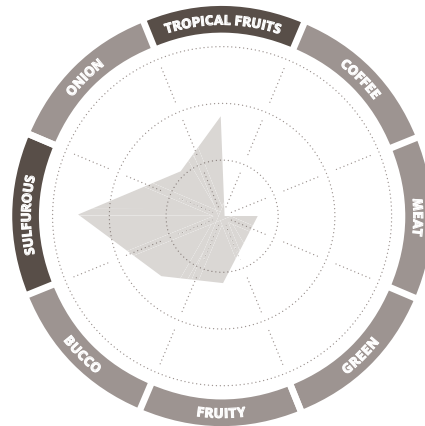
C<sub>6</sub>H<sub>14</sub>O<sub>2</sub>S

## Flavor Use

Dosage in 5% Sugar Solution	5 ppm
Useful in	tropical fruit, grape-fruit, yellow fruit, onion, meat, coffee
Use Level in Food	5 ppb – 8 ppm

## Taste

Sulfurous, Tropical Fruits, Bucco, Fruity



## Product data

Appearance	clear, colorless to pale yellow liquid
Flash Point	> 100°C
Relative Density D20/4	1.141 – 1.149
Refractive Index n20/D	1.430 – 1.438
Molecular Weight g/mol	134.23
Stabilizer	approx. 0.030% alpha-tocopherol
Solvent	approx. 95% glyceryl triacetate (triacetin)
Natural Occurrence	yes

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