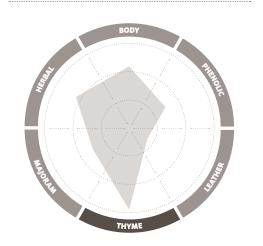
Caramel	
Nuts	
Cereals	
Cocoa	
Coffee	
Mint	
Dairy	
Vanilla	
Vegetable	
Spices/Herbs	
Allium	
eat	
Savory Others	
Citrus	
Red Fruit	
Yellow Fruit	
Tropical Fruit	
Fruit Others	
Sweet Others	
Alcoholics	

620050

## THYMOL CRYST.

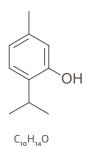
Identity	
EC Flavoring Regulation	flavoring
1334/2008	substance
FEMA	3066
FLAVIS	04.006
JECFA	709
CAS	89-83-8
GB	S0097
Kosher Status	certified
Halal Status	certified

Taste		
Thymo	Horbal	Phanolic



## **Chemical structure**

2-Isopropyl-5-methyl-phenol



Flavor Use	
Dosage in 5 % Sugar Solution	5 ppm
Useful in	thyme, citrus, spice, mint
Use Level in Food	0.1 – 100 ppm

min. 99%
colorless to white
crystals
> 100 °C
49.5 – 51.0 °C
approx. 231°C
150.24
no
yes

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