

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

690394

Allyl Phenoxyacetate

01 Identity

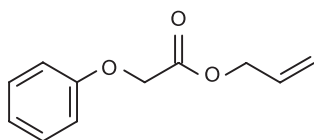
> EC Flavoring Regulation	1334/2008	flavoring substance
> FEMA	2038	
> FLAVIS	09.701	
> JECFA	18	
> CAS	7493-74-5	
> Kosher Status	certified	
> Halal Status	certified	

02 Taste

- > Sweet, Pineapple, Honey

03 Chemical Structure

- > Allyl phenoxyacetate



04 Product Data

> GC Purity	min. 98 %
> Appearance	clear, colorless to pale yellow liquid
> Flash Point	> 100 °C
> Relative Density D20/4	1.101 - 1.106
> Refractive Index n20/D	1.514 - 1.517
> Boiling Point	approx. 270 °C
> Molecular Weight	192.23
> Stabilizer	no

05 Flavor Uses

- > Dosage in 5% Sugar Solution: 10 ppm

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