

Calallel
Nuts
Cereals
COCOA
3 3
Collee
4
Mint
Dairy
Vanilla
Vegetable
0
Allıum
1ca/
Savory Others
Citrus
Ked Fruit
Vellow Friiit
Tropical Fruit
Fruit Others
Sweet Others
Alcoholics

620002

Menthol L Dist.

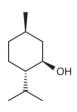
flavoring substance
2665
02.015
427
2216-51-5 89-78-1
certified
certified

02 Taste

> Cool, Fresh, Peppermint

⁰³ Chemical Structure

> (1R,2S,5R)-2-Isopropyl-5-methylcyclohexanol



 $C_{10}H_{20}O$

	_			_	
4	Pro	du	ct	Da	ta

>	GC Purity	min. 99.7 %
>	Appearance	pale white to white fused-in crystals
>	Flash Point	approx. 94 °C
>	Melting Point	41 - 44 °C
>	Boiling Point	approx. 219 °C
>	Molecular Weight	156.27
>	Stabilizer	no

os Flavor Uses

Dosage 10 ppm in 5% Sugar Solution

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