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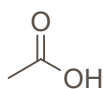
ACETIC ACID NATURAL

Identity

<i>EC Flavoring Regulation 1334/2008</i>	natural flavoring substance
<i>FEMA</i>	2006
<i>FLAVIS</i>	08.002
<i>JECFA</i>	81
<i>CAS</i>	64-19-7
<i>GB</i>	S0293
<i>Kosher Status</i>	certified
<i>Halal Status</i>	approved

Chemical structure

Acetic acid

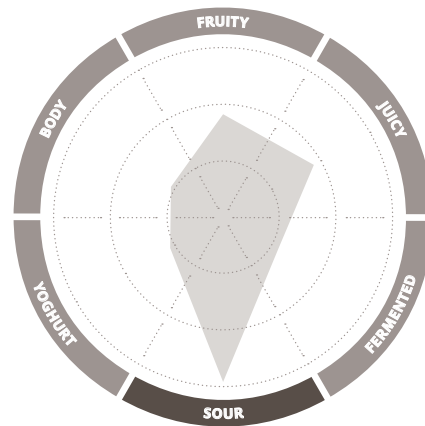


Flavor Use

<i>Dosage in 5% Sugar Solution</i>	750 ppm
<i>Useful in</i>	vinegar, fruit, cheese, meat
<i>Use Level in Food</i>	1 – 300 ppm

Taste

Sour, Fruity, Juicy



Product data

<i>GC Purity</i>	min. 99.5%
<i>Appearance</i>	clear, colorless liquid
<i>Flash Point</i>	approx. 43°C
<i>Relative Density D20/4</i>	1.043 – 1.053
<i>Boiling Point</i>	approx. 117°C
<i>Molecular Weight g/mol</i>	60.06
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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