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|---------|------|---------|-------|--------|--------------|------|-------|---------|-----------|--------------|--------|------|---------------|--------|-----------|--------------|----------------|--------------|--------------|------------|
| 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 |
|---------|------|---------|-------|--------|--------------|------|-------|---------|-----------|--------------|--------|------|---------------|--------|-----------|--------------|----------------|--------------|--------------|------------|

633696

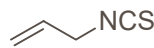
ALLINAT / ALLYL ISOTHIOCYANATE 98 TO 100

Identity

| | |
|---|------------------------|
| <i>EC Flavoring Regulation</i> 1334/2008 | flavoring substance |
| <i>FEMA</i> | 2034 |
| <i>FLAVIS</i> | 12.025 |
| <i>JECFA</i> | 1560 |
| <i>CAS</i> | 57-06-7 |
| <i>GB</i> | S0762 |
| <i>Kosher Status</i> | certified |
| <i>Halal Status</i> | certified |

Chemical structure

Allyl isothiocyanate



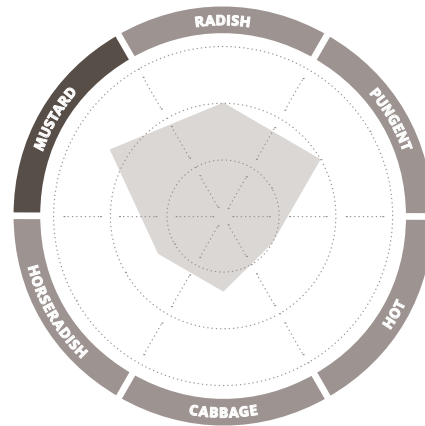
C₄H₅NS

Flavor Use

| | |
|---------------------------------------|---|
| <i>Dosage</i> in 5% Sugar Solution | 2 ppm |
| <i>Useful in</i> | garlic, onion, mustard, horseradish, chives, leek |
| <i>Use Level in Food</i> | 1 ppb – 5 ppm |

Taste

Mustard, Radish, Pungent



Product data

| | |
|-------------------------------|---|
| <i>GC Purity</i> | min. 98% |
| <i>Appearance</i> | clear, colorless to pale yellow liquid |
| <i>Flash Point</i> | approx. 46°C |
| <i>Relative Density D20/4</i> | 1.017 – 1.022 |
| <i>Refractive Index n20/D</i> | 1.530 – 1.533 |
| <i>Boiling Point</i> | approx. 147°C |
| <i>Molecular Weight g/mol</i> | 99.15 |
| <i>Stabilizer</i> | approx. 0.010% alpha-tocopherol |
| <i>Natural Occurrence</i> | yes |

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