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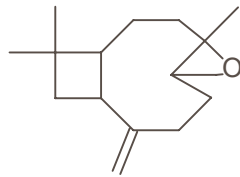
CARYOPHYLLENE OXIDE

Identity

<i>EC Flavoring Regulation</i>	1334/2008	flavoring substance
<i>FEMA</i>	4085	
<i>FLAVIS</i>	16.043	
<i>JECFA</i>	1575	
<i>CAS</i>	1139-30-6	
<i>GB</i>	S0684	
<i>Kosher Status</i>		certified
<i>Halal Status</i>		certified

Chemical structure

4,5-Epoxy-4,12,12,-trimethyl-8-methylene-bicyclo[8.2.0]-dodecane

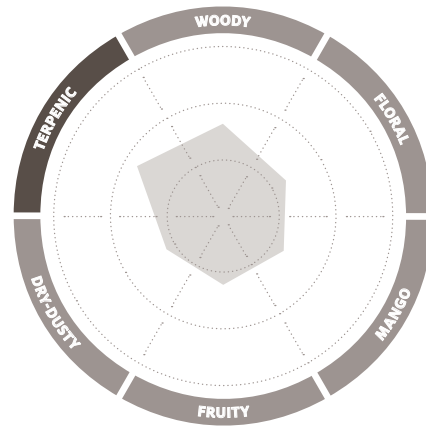


Flavor Use

<i>Dosage in 5% Sugar Solution</i>	4 ppm
<i>Useful in</i>	mango, black currant and other fruit flavors
<i>Use Level in Food</i>	50 ppb – 10 ppm

Taste

Terpenic, Woody, Floral, Fruity



Product data

<i>GC Purity</i>	min. 95% (sum of isomers)
<i>Appearance</i>	pale white to white crystals
<i>Flash Point</i>	> 100 °C
<i>Melting Point</i>	55.0 °C
<i>Boiling Point</i>	approx. 279 °C
<i>Molecular Weight g/mol</i>	220.39
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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