

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

130301

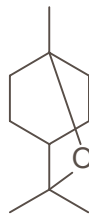
EUCALYPTOL NATURAL

Identity

EC Flavoring Regulation 1334/2008	natural flavoring substance
FEMA	2465
FLAVIS	03.001
JECFA	1234
CAS	470-82-6
GB	S0660
Kosher Status	certified
Halal Status	approved

Chemical structure

Cineole



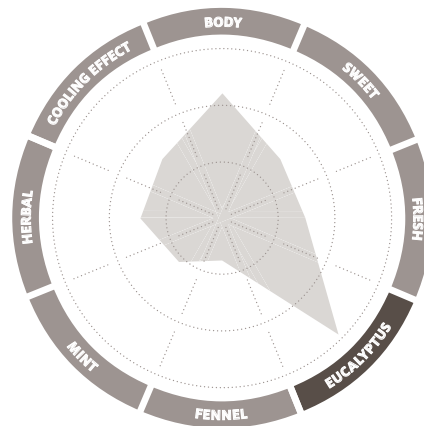
$C_{10}H_{18}O$

Flavor Use

Dosage in 5% Sugar Solution	4 ppm
Useful in	mint, herbs
Use Level in Food	0.01 – 15 ppm

Taste

Eucalyptus, Fresh, Cooling, Herbal



Product data

GC Purity	min. 98.5%
Appearance	clear, colorless liquid
Flash Point	approx. 48°C
Relative Density D20/4	0.923 – 0.928
Refractive Index n20/D	1.455 – 1.469
Boiling Point	approx. 177°C
Molecular Weight g/mol	154.28
Stabilizer	no
Natural Occurrence	yes

These suggestions and data are based on information we believe to be reliable. They are offered in good faith, but without guarantee, as conditions and methods of use of our products are beyond our control. Symrise makes no warranties, either expressed or implied, as to the accuracy or appropriateness of this data. Symrise expressly disclaims any implied warranty of fitness for a particular use. We recommend that prospective users determine for themselves the suitability of Symrise materials and suggestions for any use prior to their adoption. We also recommend that prospective users, as required, obtain approval from appropriate regulatory authorities. Suggestions for uses of our products or the inclusion of descriptive material from patents and the citation of specific patents in this publication should not be understood as recommending the use of our products in violation of any patent or as a permission or licence to use any patent of Symrise.