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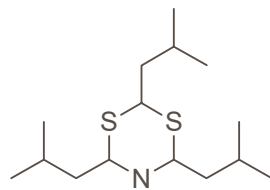
TRIIsoBuTYL DIHyDRoDIThIAZINE

Identity

<i>EC Flavoring Regulation</i> 1334/2008	flavoring substance
<i>FEMA</i>	4017
<i>FLAVIS</i>	15.113
<i>JECFA</i>	1048
<i>CAS</i>	74595-94-1
<i>GB</i>	S0917
<i>Kosher Status</i>	certified
<i>Halal Status</i>	certified

Chemical structure

4H-1,3,5-Dithiazine, dihydro-2,4,6-tris
(2-methylpropyl)-

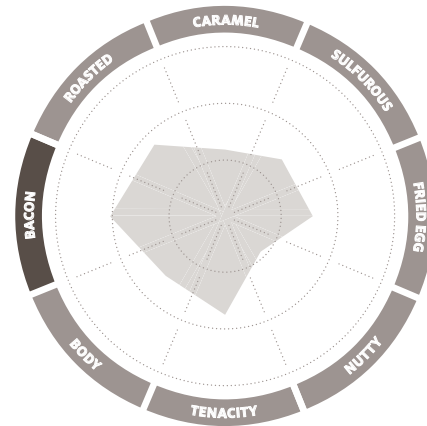


Flavor Use

<i>Dosage</i> in 5% Sugar Solution	0.1 ppm
<i>Useful in</i>	roasted meat and onion, cocoa, nut
<i>Use Level in Food</i>	1 ppb – 1 ppm

Taste

Bacon, Roasted, Fried Egg, Sulfurous



Product data

<i>GC Purity</i>	min. 95%
<i>Appearance</i>	colorless to yellow viscous liquid
<i>Flash Point</i>	> 100°C
<i>Relative Density D20/4</i>	0.949 – 0.969
<i>Refractive Index n20/D</i>	1.493 – 1.513
<i>Boiling Point</i>	approx. 385°C
<i>Molecular Weight g/mol</i>	289.5
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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