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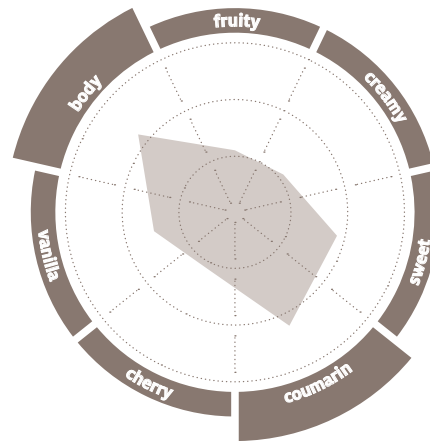
Acetanisole Cryst.

01 Identity

> EC Flavoring Regulation 1334/2008	flavoring substance
> FEMA	2005
> FLAVIS	07.038
> JECFA	810
> CAS	100-06-1
> Kosher Status	certified
> Halal Status	certified

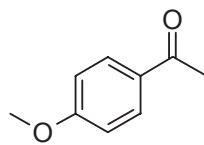
02 Taste

> Coumarin, Sweet, Fruity, Creamy



03 Chemical Structure

> 4'-Methoxyacetophenone



04 Product Data

> GC Purity	min. 99 %
> Appearance	pale white to white crystals
> Flash Point	> 100 °C
> Melting Point	min. 36 °C
> Boiling Point	approx. 260 °C
> Molecular Weight	150.18
> Stabilizer	no
> Natural Occurrence	anise seed, grape, mango

05 Flavor Uses

> Dosage in 5% Sugar Solution	1 ppm
> Useful in	cherry, vanilla, fruit, chocolate
> Use Level in Food	0.05 - 50 ppm

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