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

660002

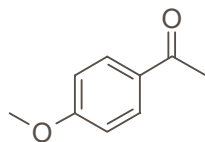
ACETANISOLE CRYST.

Identity

| | |
|---|------------------------|
| <i>EC Flavoring Regulation</i> 1334/2008 | flavoring substance |
| <i>FEMA</i> | 2005 |
| <i>FLAVIS</i> | 07.038 |
| <i>JECFA</i> | 810 |
| <i>CAS</i> | 100-06-1 |
| <i>GB</i> | S0227 |
| <i>Kosher Status</i> | certified |
| <i>Halal Status</i> | certified |

Chemical structure

4'-Methoxyacetophenone



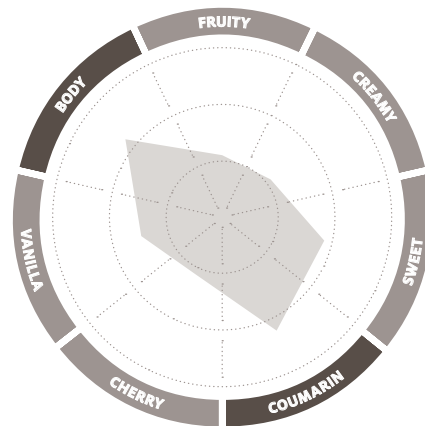
$C_9H_{10}O_2$

Flavor Use

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

Taste

Coumarin, Sweet, Fruity, Creamy



Product data

| | |
|-------------------------------|---------------------------------|
| <i>GC Purity</i> | min. 99% |
| <i>Appearance</i> | pale white to white crystals |
| <i>Flash Point</i> | > 100°C |
| <i>Melting Point</i> | min. 36°C |
| <i>Boiling Point</i> | approx. 260°C |
| <i>Molecular Weight g/mol</i> | 150.18 |
| <i>Stabilizer</i> | no |
| <i>Natural Occurrence</i> | yes |

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