

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

600311

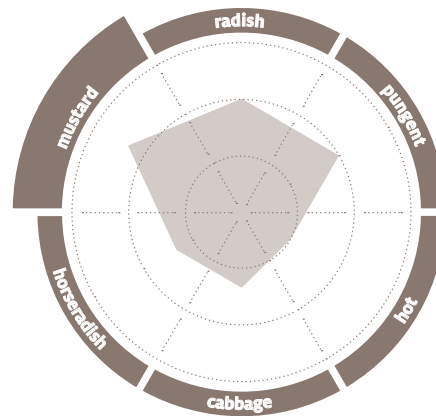
Allinat/Allyl Isothiocyanate Toco

01 Identity

> EC Flavoring Regulation 1334/2008	flavoring substance
> FEMA	2034
> FLAVIS	12.025
> JECFA	1560
> CAS	57-06-7
> Kosher Status	certified
> Halal Status	certified

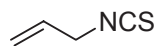
02 Taste

> Mustard, Radish, Pungent



03 Chemical Structure

> Allyl isothiocyanate



04 Product Data

> GC Purity	min. 95 %
> Appearance	clear, colorless to pale yellow liquid
> Flash Point	approx. 46 °C
> Relative Density D20/4	1.017 - 1.022
> Refractive Index n20/D	1.530 - 1.533
> Boiling Point	approx. 147 °C
> Molecular Weight	99.15
> Stabilizer	approx. 0.010 % alpha-tocopherol
> Natural Occurrence	mustard, cabbage, cauliflower, horseradish, etc.

05 Flavor Uses

> Dosage in 5% Sugar Solution	2 ppm
> Useful in	garlic, onion, mustard, horseradish, chives, leek
> Use Level in Food	1 ppb - 5 ppm

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