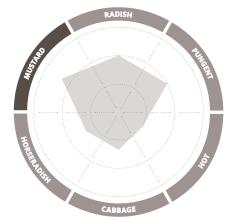
Caramel
Nuts
Cereals
Cocoa
Coffee
Brown Others
Mint
Dairy
Vanilla
Vegetable
Spices/Herbs
Allium
Meat
Savory Others
Citrus
Red Fruit
Yellow Fruit
Tropical Fruit
Fruit Others
Sweet Others
Alcoholics

653012

ALINAT/ALLYL ISOTHIO CYANATE UNSTAB.

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

Taste	
Mustard, Radish, Pungent	



Chemical structure Allyl isothiocyanate



C₄H₅NS

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

Product data	
GC Purity	min. 95%
Appearance	clear, colorless to pale
	yellow liquid
Flash Point	approx. 46°C
Relative Density D20/4	1.016 - 1.021
Refractive Index n20/D	1.530 - 1.533
Boiling Point	approx. 147°C
Molecular Weight g/mol	99.15
Stabilizer	no
Natural Occurrence	yes

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