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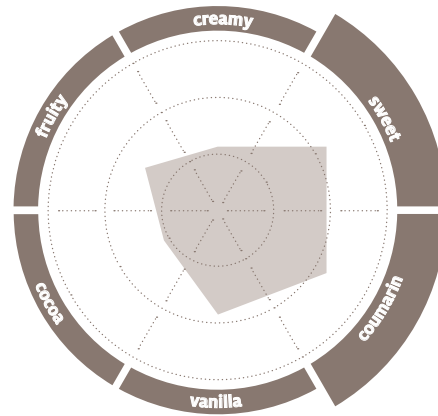
## Anisyl Alcohol

### 01 Identity

> EC Flavoring Regulation 1334/2008	flavoring substance
> FEMA	2099
> FLAVIS	02.128
> JECFA	871
> CAS	105-13-5
> Kosher Status	certified
> Halal Status	certified

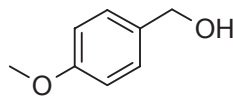
### 02 Taste

> Sweet, Coumarin, Vanilla, Fruity



### 03 Chemical Structure

> 4-Methoxybenzyl alcohol



### 04 Product Data

> GC Purity	min. 98 %
> Appearance	colorless to pale yellow liquid to crystalline
> Flash Point	> 100 °C
> Relative Density D20/4	1.111 - 1.115
> Refractive Index n20/D	1.543 - 1.547
> Solidification Point	min. 24 °C
> Boiling Point	approx. 257 °C
> Molecular Weight	138.18
> Stabilizer	no
Natural Occurrence	anise seed, honey, tomato, vanilla

### 05 Flavor Uses

> Dosage in 5% Sugar Solution	10 ppm
> Useful in	vanilla, fruit, chocolate, cream, honey
> Use Level in Food	1 - 100 ppm

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