

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

611049

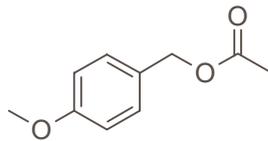
ANISYL ACETATE

Identity

<i>EC Flavoring Regulation</i>	1334/2008	flavoring substance
<i>FEMA</i>	2098	
<i>FLAVIS</i>	09.019	
<i>JECFA</i>	873	
<i>CAS</i>	104-21-2	
<i>GB</i>	S0384	
<i>Kosher Status</i>	certified	
<i>Halal Status</i>	certified	

Chemical structure

4-Methoxybenzyl acetate

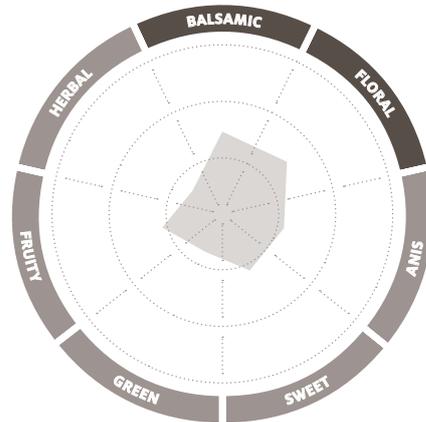


Flavor Use

<i>Dosage in 5% Sugar Solution</i>	5 ppm
<i>Useful in</i>	cherry, berries, vanilla, honey
<i>Use Level in Food</i>	0.1 – 50 ppm

Taste

Balsamic, Floral, Sweet, Fruity



Product data

<i>GC Purity</i>	min. 97%
<i>Appearance</i>	clear, colorless to pale yellow liquid
<i>Flash Point</i>	> 100 °C
<i>Relative Density D20/4</i>	1.105 – 1.112
<i>Refractive Index n20/D</i>	1.511 – 1.516
<i>Boiling Point</i>	approx. 263 °C
<i>Molecular Weight g/mol</i>	180.22
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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