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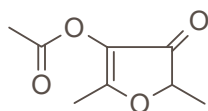
CARAMEL ACETATE

Identity

<i>EC Flavoring Regulation</i>	1334/2008	flavoring substance
<i>FEMA</i>	3797	
<i>FLAVIS</i>	13.099	
<i>JECFA</i>	1456	
<i>CAS</i>	4166-20-5	
<i>GB</i>	S0288	
<i>Kosher Status</i>		certified
<i>Halal Status</i>		certified

Chemical structure

3(2H)-Furanone, 4-(acetyloxy)-2,5-dimethyl

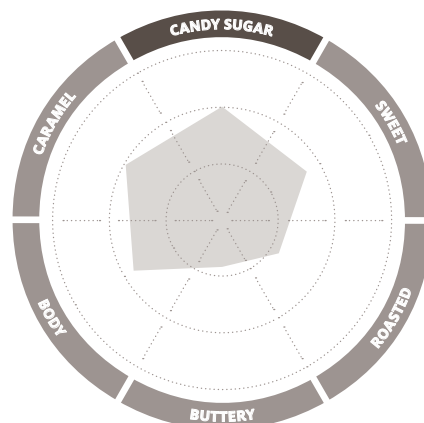


Flavor Use

<i>Dosage in 5% Sugar Solution</i>	20 ppm
<i>Useful in</i>	strawberry, meat, caramel, vanilla
<i>Use Level in Food</i>	100 ppb – 50 ppm

Taste

Candy Sugar, Caramel, Sweet



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>	1.158 – 1.166
<i>Refractive Index n20/D</i>	1.477 – 1.482
<i>Boiling Point</i>	approx. 243°C
<i>Molecular Weight g/mol</i>	170.20
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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