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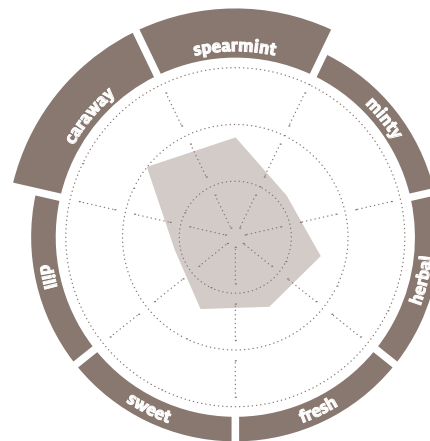
## Carvomenthone

### 01 Identity

> EC Flavoring Regulation 1334/2008	flavoring substance
> FEMA	3176
> FLAVIS	07.092
> JECFA	375
> CAS	499-70-7 59471-80-6
> Kosher Status	certified
> Halal Status	certified

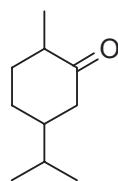
### 02 Taste

> Caraway, Spearmint, Herbal, Fresh



### 03 Chemical Structure

> 5-Isopropyl-2-methylcyclohexan-1-one



### 05 Flavor Uses

> Dosage in 5% Sugar Solution	5 ppm
> Useful in	mint, tea, peach, citrus
> Use Level in Food	10 ppb - 40 ppm

### 04 Product Data

> GC Purity	min. 97 % (sum of isomers)
> Appearance	clear, colorless liquid
> Flash Point	approx. 90 °C
> Relative Density D20/4	0.901 - 0.908
> Refractive Index n20/D	1.452 - 1.458
> Boiling Point	approx. 219 °C
> Molecular Weight	154.25
> Stabilizer	no
> Natural Occurrence	mentha arvensis, spearmint

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