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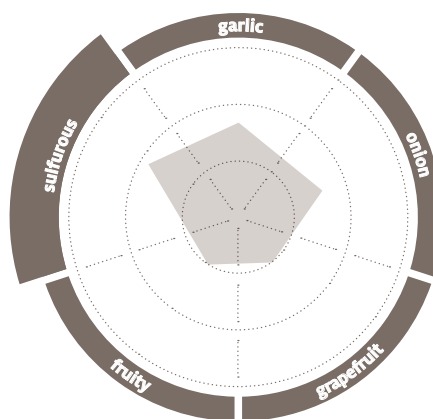
Carvyl Acetate Cis L

01 Identity

> EC Flavoring Regulation 1334/2008	flavoring substance
> FEMA	2250
> FLAVIS	09.215
> JECFA	382
> CAS	97-42-7
> Kosher Status	certified
> Halal Status	approved

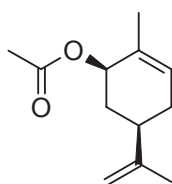
02 Taste

> Sulfurous, Garlic, Grapefruit



03 Chemical Structure

> p-Mentha-1(6),8-dien-2-yl acetate (1R-cis)-2-Methyl-5-(1-methylvinyl)cyclohex-2-en-1-yl acetate (main component)



04 Product Data

> GC Purity	min. 98 % (sum of isomers)
> Appearance	clear, colorless to light yellow liquid
> Flash Point	> 100 °C
> Relative Density D20/4	0.966 - 0.976
> Refractive Index n20/D	1.471 - 1.481
> Boiling Point	approx. 300 °C
> Molecular Weight	194.3
> Stabilizer	no
> Natural Occurrence	orange, grapefruit

05 Flavor Uses

> Dosage in 5% Sugar Solution	0.06 ppm
> Useful in	mint, citrus, fruits
> Use Level in Food	0.5 ppb - 10 ppm

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