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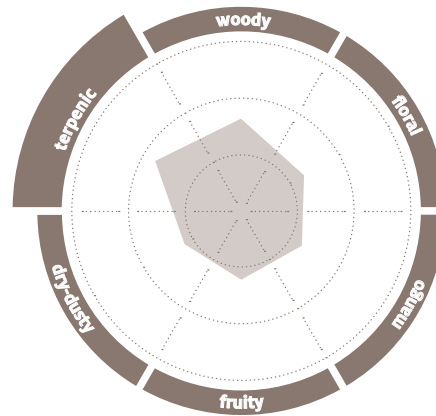
Caryophyllene Oxide

01 Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	4085
FLAVIS	16.043
JECFA	1575
CAS	1139-30-6
Kosher Status	certified
Halal Status	certified

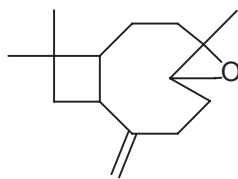
02 Taste

Terpenic, Woody, Floral, Fruity



03 Chemical Structure

4,5-Epoxy-4,12,12-trimethyl-8-methylene-bicyclo[8.2.0]-dodecane



04 Product Data

GC Purity	min. 95 % (sum of isomers)
Appearance	pale white to white crystals
Flash Point	> 100 °C
Relative Density D20/4	min. 55.0 °C
Refractive Index n20/D	approx. 279 °C
Boiling Point	220.39
Molecular Weight	no
Stabilizer	allspice oil, clove, cinnamon bark
Natural Occurrence	apple, banana, cheddar cheese, etc.

05 Flavor Uses

Dosage in 5% Sugar Solution	4 ppm
Useful in	mango, black currant and other fruit flavors
Use Level in Food	50 ppb - 10 ppm

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