

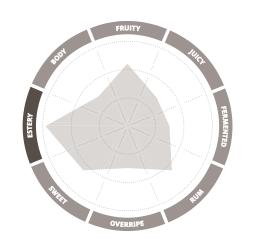
Caramel
Nuts
ocoa
9
row
Mint
Dairy
Vanilla
Vegetable
Spices/Herbs
Allium
Meat
Savory Others
Citrus
Red Fruit
Yellow Fruit
Tropical Fruit
Fruit Others
Sweet Others
Alcoholics

131341

ETHYL ACETATE NATURAL

Identity	
EC Flavoring Regulation	natural flavoring
1334/2008	substance
FEMA	2414
FLAVIS	09.001
JECFA	27
CAS	141-78-6
GB	S0364
Kosher Status	certified
Halal Status	suitable
•	

Taste	
Estery, Fruity, Rum, Sweet	



Chemical structure

Ethyl acetate



Flavor Use	
Dosage in 5 % Sugar Solution	25 ppm
Useful in	fruits, alcoholic, dairy
Use Level in Food	1-350 ppm

Product data	
GC Purity	min. 99%
Appearance	clear, colorless liquid
Flash Point	approx4 °C
Relative Density D20/4	0.894 - 0.903
Relative Density D20/D	1.370 - 1.375
Boiling Point	approx. 76 °C
Molecular Weight g/mol	88.11
Stabilizer	no
Natural Occurrence	yes

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