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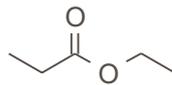
ETHYL PROPIONATE

Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	2456
FLAVIS	09.121
JECFA	28
CAS	105-37-3
GB	S0402
Kosher Status	certified
Halal Status	certified

Chemical structure

Ethyl propionate

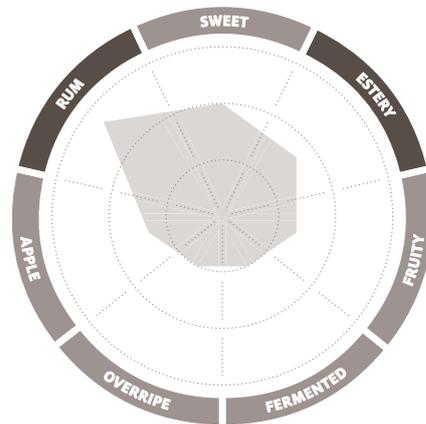


Flavor Use

Dosage in 5% Sugar Solution	25 ppm
Useful in	rum and other alcohols, fruit flavors, caramel, nuts, vanilla
Use Level in Food	1 – 1000 ppm

Taste

Rum, Sweet, Estery, Fruity



Product data

GC Purity	min. 99%
Appearance	clear, colorless liquid
Flash Point	approx. 7 °C
Relative Density D20/4	0.888 – 0.891
Refractive Index n20/D	1.383 – 1.385
Boiling Point	approx. 99 °C
Molecular Weight g/mol	102.13
Stabilizer	no
Natural Occurrence	yes

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