

Caramel	Mint	Citrus
Nuts	Dairy	Red Fruit
Cereals	Vanilla	Yellow Fruit
Cocoa	Vegetable	Tropical Fruit
Coffee	Spices/Herbs	Fruit Others
Brown Others	Allium	Sweet Others
	Meat	Alcoholics
	Savory Others	

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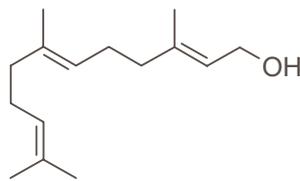
# FARNESOL SPECIAL

## Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	2478
FLAVIS	02.029
JECFA	1230
CAS	4602-84-0
GB	S0038
Kosher Status	certified
Halal Status	certified

## Chemical structure

3,7,11-Trimethyl-2,6,10-dodecatrien-1-ol



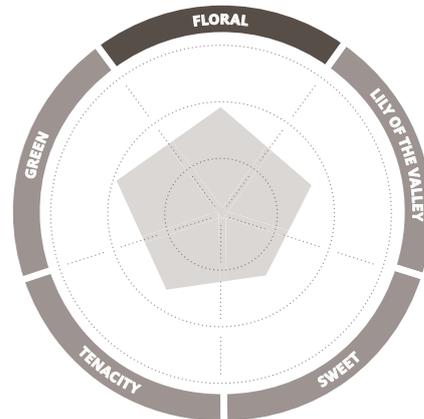
$C_{15}H_{26}O$

## Flavor Use

Dosage in 5% Sugar Solution	30 ppm
Useful in	fruits, floral, mint
Use Level in Food	20 ppb – 5 ppm

## Taste

Floral, Green, Lily of the Valley



## Product data

GC Purity	min. 96% (sum of isomers)
Appearance	clear, colorless liquid
Flash Point	> 100°C
Relative Density D20/4	0.884 – 0.890
Refractive Index n20/D	1.487 – 1.492
Boiling Point	approx. 298°C
Molecular Weight g/mol	222.41
Stabilizer	no
Natural Occurrence	yes

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