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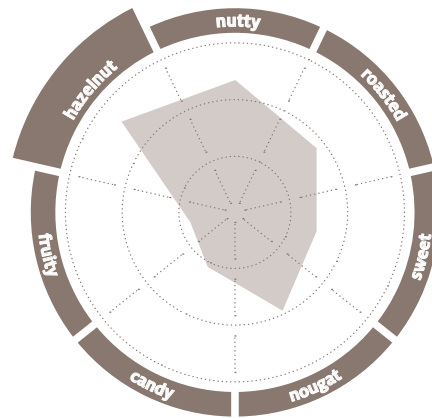
Filbertone

01 Identity

> EC Flavoring Regulation	flavoring substance
1334/2008	
> FEMA	3761
> FLAVIS	07.139
> JECFA	1133
> CAS	81925-81-7
	102322-83-8
> Kosher Status	certified
> Halal Status	certified

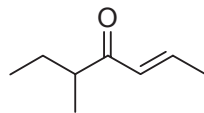
02 Taste

> Hazelnut, Nutty, Nougat, Roasted



03 Chemical Structure

> 5-Methylhept-2-en-4-one



$C_8H_{14}O$

04 Product Data

> GC Purity	min. 98 % (sum of isomers)
> Appearance	clear, colorless to light yellow liquid
> Flash Point	approx. 57 °C
> Relative Density D20/4	0.847 - 0.853
> Refractive Index n20/D	1.442 - 1.446
> Boiling Point	approx. 167 °C
> Molecular Weight	126.22
> Stabilizer	approx. 0.050 % alpha-tocopherol
> Natural Occurrence	roasted filberts (hazelnuts)

05 Flavor Uses

> Dosage in 5% Sugar Solution	0.1 ppm
> Useful in	hazelnut, brown flavors, meat, citrus
> Use Level in Food	1 ppb - 50 ppm

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