

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

103822

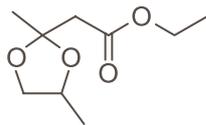
# FRAGOLANE®

## Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	4294
FLAVIS	06.087
JECFA	1715
CAS	6290-17-1
GB	S1149
Kosher Status	certified
Halal Status	certified

## Chemical structure

Ethyl 2,4-dimethyl-1,3-dioxolane-2-acetate

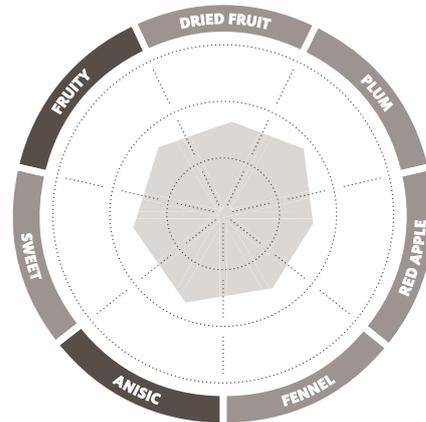


## Flavor Use

Dosage in 5% Sugar Solution	15 ppm
Useful in	strawberry, apple, red, yellow and tropical fruits
Use Level in Food	100 ppb – 50 ppm

## Taste

Anisic, Sweet, Fruity, Red Apple, Fennel



## Flavor Use

GC Purity	min. 98% (sum of isomers)
Appearance	clear, colorless liquid
Flash Point	approx. 98°C
Relative Density D20/4	1.037 – 1.046
Refractive Index n20/D	1.425 – 1.431
Boiling Point	approx. 214°C
Molecular Weight g/mol	188.22
Stabilizer	no
Natural Occurrence	no

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