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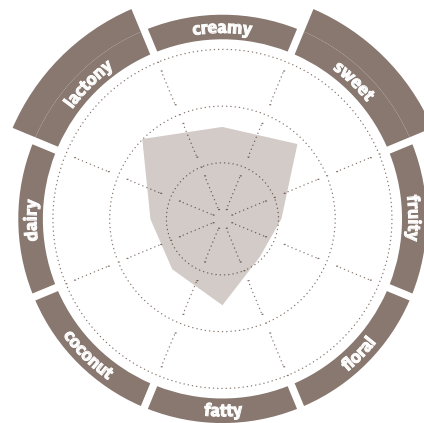
Lactojasmone

01 Identity

> EC Flavoring Regulation 1334/2008	flavoring substance
> FEMA	3786
> FLAVIS	10.051
> JECFA	250
> CAS	7011-83-8
> Kosher Status	certified
> Halal Status	approved

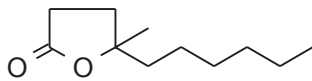
02 Taste

> Lactony, Sweet, Creamy, Fatty, Coconut, Dairy



03 Chemical Structure

> 5-Hexyldihydro-5-methylfuran-2(3H)-one



05 Flavor Uses

> Dosage in 5% Sugar Solution	15 ppm
> Useful in	fruit flavors, dairy flavors
> Use Level in Food	0.1 - 50 ppm

04 Product Data

> GC Purity	min. 98 %
> Appearance	clear, colorless liquid
> Flash Point	> 100 °C
> Relative Density D20/4	0.943 - 0.946
> Refractive Index n20/D	1.448 - 1.452
> Boiling Point	approx. 285 °C
> Molecular Weight	184.31
> Stabilizer	no
> Natural Occurrence	apple, banana, cheddar cheese, etc.

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