

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

620009

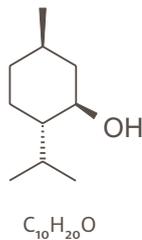
MENTHOL L PELLETS

Identity

<i>EC Flavoring Regulation 1334/2008</i>	flavoring substance
<i>FEMA</i>	2665
<i>FLAVIS</i>	02.015
<i>JECFA</i>	427
<i>CAS</i>	2216-51-5 89-78-1
<i>GB</i>	S0066
<i>Kosher Status</i>	certified
<i>Halal Status</i>	certified

Chemical structure

l-Menthol

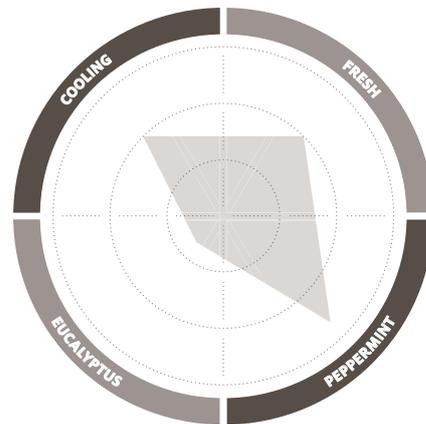


Flavor Use

<i>Dosage in 5% Sugar Solution</i>	10 ppm
<i>Useful in</i>	mint
<i>Use Level in Food</i>	1 – 1000 ppm

Taste

Peppermint, Cooling, Fresh, Eucalyptus



Product data

<i>GC Purity</i>	min. 99.7%
<i>Appearance</i>	pale white to white pelletized crystals
<i>Flash Point</i>	approx. 94°C
<i>Melting Point</i>	42.0 – 43.0°C
<i>Boiling Point</i>	approx. 212°C
<i>Molecular Weight g/mol</i>	156.3
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes
<i>Remarks</i>	various grades available

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