

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

613617

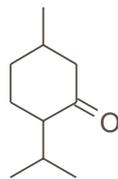
MENTHONE-L / ISOMENTHONE-D 8020

Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	2667, 3460
FLAVIS	07.176, 07.078
JECFA	429, 430
CAS	89-80-5 491-07-6
Kosher Status	certified
Halal Status	certified

Chemical structure

trans-Menthone; dl-Isomenthone



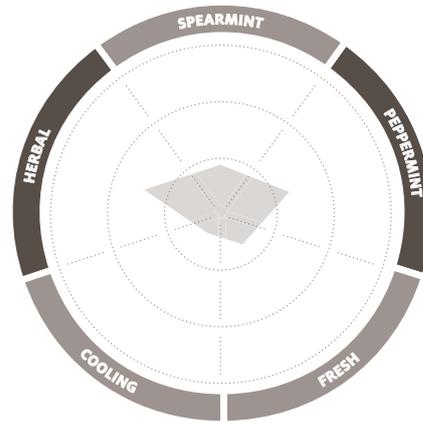
C₁₀H₁₈O

Flavor Use

Dosage in 5% Sugar Solution	50 ppm (in fondant)
Useful in	mint
Use Level in Food	1 – 1000 ppm

Taste

Herbal, Peppermint, Spearmint



Product data

GC Purity	80 – 86% (Menthone) 12 – 18% (Isomenthone)
Appearance	clear, colorless liquid
Flash Point	approx. 74 °C
Relative Density D20/4	0.894 – 0.899
Refractive Index n20/D	1.449 – 1.453
Boiling Point	approx. 210 °C
Molecular Weight g/mol	154.25
Stabilizer	no
Natural Occurrence	yes
Remarks	various grades available

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