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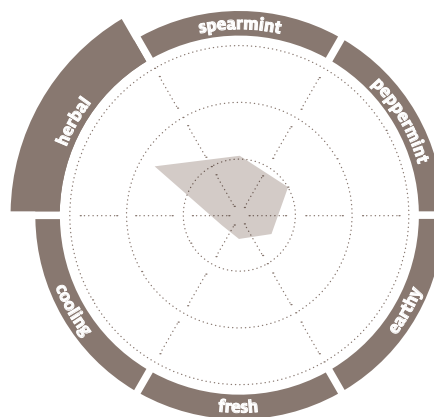
Menthone/Isomenthone Rac.

01 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

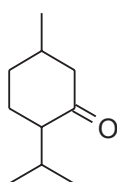
02 Taste

> Herbal, Spearmint, Peppermint



03 Chemical Structure

> trans-Menthone;
Isomenthone



04 Product Data

> GC Purity	73 - 80 % (Menthone) 18 - 26 % (Isomenthone)
> Appearance	clear, colorless to pale yellow liquid
> Flash Point	approx. 74 °C
> Relative Density D20/4	0.893 - 0.897
> Refractive Index n20/D	1.449 - 1.452
> Boiling Point	approx. 215 °C
> Molecular Weight	154.25
> Stabilizer	no
> Natural Occurrence	mentha species
> Remarks	various grades available

05 Flavor Uses

> Dosage in 5% Sugar Solution	50 ppm
> Useful in	mint
> Use Level in Food	1 - 1000 ppm

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