

MENTHONE/ISOMENTHONE RAC.

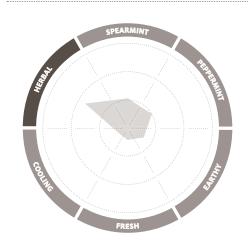
Identity

EC Flavoring Regulation	flavoring
1334/2008	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

Taste

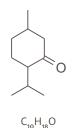
Product data

Herbal, Spearmint, Peppermint



Chemical structure

trans-Menthone; Isomenthone



Flavor Use

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

	-
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 g/mol	154.25
Stabilizer	no
Natural Occurrence	yes
Remarks	various grades
	available

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