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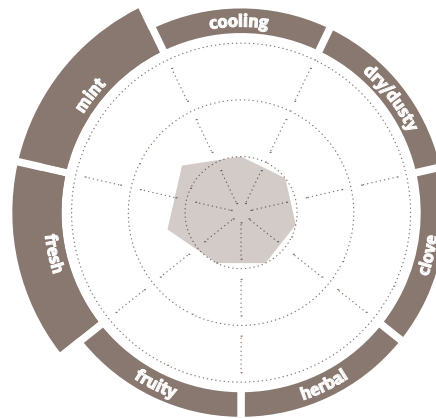
Menthyl Acetate I

01 Identity

> EC Flavoring Regulation 1334/2008	flavoring substance
> FEMA	2668
> FLAVIS	09.016
> JECFA	431
> CAS	16409-45-3 2623-23-6
> Kosher Status	certified
> Halal Status	certified

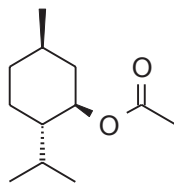
02 Taste

> Mint, Fresh, Herbal, Fruity



03 Chemical Structure

> l-Menthyl acetate



04 Product Data

> GC Purity	min. 98 %
> Appearance	clear, colorless liquid
> Flash Point	approx. 99 °C
> Relative Density D20/4	0.924 - 0.926
> Refractive Index n20/D	1.444 - 1.447
> Boiling Point	approx. 229 °C
> Molecular Weight	198.34
> Stabilizer	no
> Natural Occurrence	peppermint
> Remarks	various grades available

05 Flavor Uses

> Dosage in 5% Sugar Solution	20 ppm
> Useful in	mint, fruits (apple, apricot), floral
> Use Level in Food	1 - 1000 ppm

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