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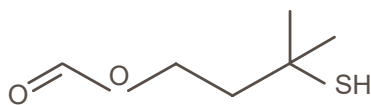
# METHYL THIOBUTYLFORMATE-3,3 1% TRIC

## Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	3855
FLAVIS	12.138
JECFA	549
CAS	50764-10-6
GB	S0821
Kosher Status	certified
Halal Status	certified

## Chemical structure

3-Mercapto-3-methyl-1-butyl formate

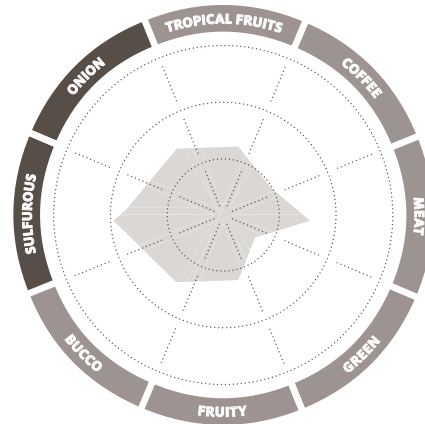


## Flavor Use

Dosage in 5% Sugar Solution	12.5 ppm
Useful in	chicken, meat, coffee, tropical fruits, grapefruit, black currant
Use Level in Food	100 ppb – 10 ppm

## Taste

Sulfurous, Onion, Bucco, Tropical Fruits, Meat



## Product data

Appearance	clear, colorless liquid
Flash Point	> 100°C
Relative Density D20/4	1.153 – 1.159
Refractive Index n20/D	1.428 – 1.434
Molecular Weight g/mol	148.06
Stabilizer	approx. 0.03% alpha-tocopherol
Solvent	approx. 99% glyceryl-triacetate (triacetin)
Natural Occurrence	yes

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