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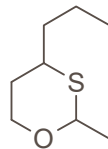
METHYLPROPYL OXATHIANE-2,4,1,3

Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	3578
FLAVIS	16.030
JECFA	464
CAS	67715-80-4 59323-76-1 59324-17-3
GB	S0739
Kosher Status	certified
Halal Status	certified

Chemical structure

2-Methyl-4-propyl-1,3-oxathiane



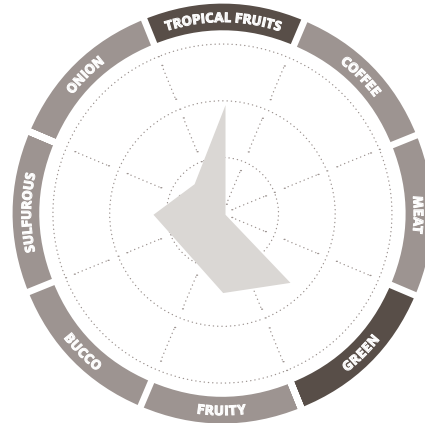
C₈H₁₆OS

Flavor Use

Dosage in 5% Sugar Solution	500 ppb
Useful in	tropical fruits, yellow fruits, citrus, coffee, onion, meat
Use Level in Food	10 ppb – 15 ppm

Taste

Tropical Fruits, Green, Fruity, Sulfurous



Product data

GC Purity	min. 98% (sum of isomers)
Appearance	clear, colorless to light yellow liquid
Flash Point	approx. 80°C
Relative Density D20/4	0.964 – 0.984
Refractive Index n20/D	1.469 – 1.489
Boiling Point	approx. 203°C
Molecular Weight g/mol	160.3
Stabilizer	no
Natural Occurrence	yes

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