

Caramel	Citrus
Nuts	Red Fruit
Cereals	Yellow Fruit
Cocoa	Tropical Fruit
Coffee	Fruit Others
Brown Others	Sweet Others
Mint	Alcoholics
Dairy	
Vanilla	
Vegetable	
Spices/Herbs	
Allium	
Meat	
Savory Others	

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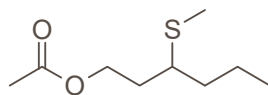
# METHYLTHIO HEXYLACETATE-3

## Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	3789
FLAVIS	12.236
JECFA	481
CAS	51755-85-2
GB	S0826
Kosher Status	certified
Halal Status	certified

## Chemical structure

1-Hexanol, 3-(methylthio)-, acetate



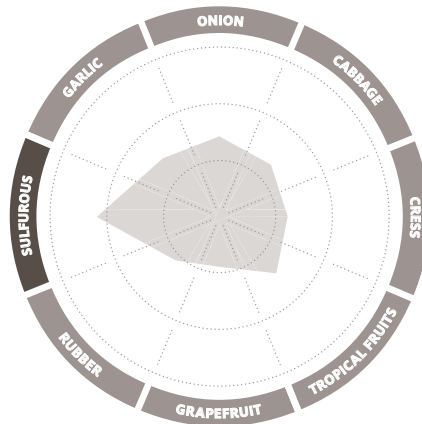
C<sub>9</sub>H<sub>18</sub>O<sub>2</sub>S

## Flavor Use

Dosage in 5% Sugar Solution	7 ppm
Useful in	tropical fruits, yellow fruits, citrus
Use Level in Food	40 ppb – 10 ppm

## Taste

Sulfurous, Garlic, Onion, Tropical Fruits



## Product data

GC Purity	min. 98%
Appearance	clear, colorless to pale yellow liquid
Flash Point	> 100°C
Boiling Point	approx. 239°C
Molecular Weight g/mol	190.33
Stabilizer	no
Natural Occurrence	yes

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