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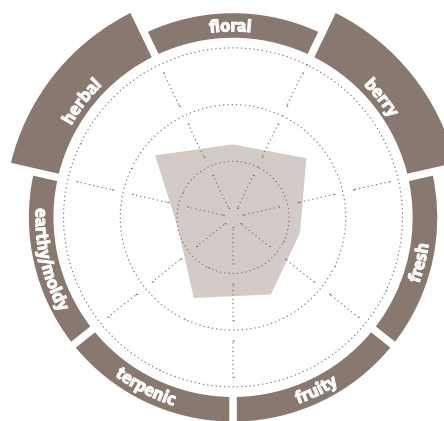
## Myrtenol

### 01 Identity

> EC Flavoring Regulation 1334/2008	flavoring substance
> FEMA	3439
> FLAVIS	02.091
> JECFA	981
> CAS	515-00-4
> Kosher Status	certified
> Halal Status	certified

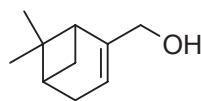
### 02 Taste

> Herbal, Berry, Terpenic, Fruity



### 03 Chemical Structure

> (-)-Pin-2-ene-10-ol



$C_{10}H_{16}O$

### 04 Product Data

> GC Purity	min. 95 %
> Appearance	clear, colorless to light yellow liquid
> Flash Point	approx. 89 °C
> Relative Density D20/4	0.979 - 0.985
> Refractive Index n20/D	1.494 - 1.499
> Boiling Point	approx. 222 °C
> Molecular Weight	152.24
> Stabilizer	no
> Natural Occurrence	raspberry, black-berry, kiwi

### 05 Flavor Uses

> Dosage in 5% Sugar Solution	10 ppm
> Useful in	berry, blueberry, mint, orange
> Use Level in Food	100 ppb - 50 ppm

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