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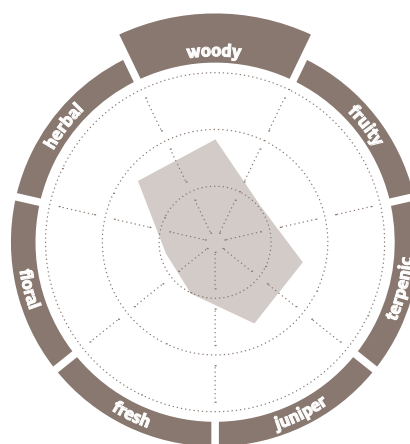
Myrtenyl Acetate

01 Identity

> EC Flavoring Regulation 1334/2008	flavoring substance
> FEMA	3765
> FLAVIS	09.302
> JECFA	982
> CAS	1079-01-2
> Kosher Status	certified
> Halal Status	approved

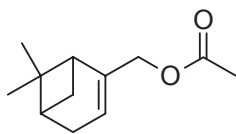
02 Taste

> Woody, Herbal, Juniper, Terpenic



03 Chemical Structure

> (1S)-(6,6-Dimethylbicyclo[3.1.1]hept-2-en-2-yl) methyl acetate



04 Product Data

> GC Purity	min. 95 %
> Appearance	clear, colorless liquid
> Flash Point	approx. 94 °C
> Relative Density D20/4	0.986 - 1.005
> Refractive Index n20/D	1.465 - 1.476
> Boiling Point	approx. 243 °C
> Molecular Weight	194.28
> Stabilizer	no
> Natural Occurrence	buchu, peppermint

05 Flavor Uses

> Dosage in 5% Sugar Solution	5 ppm
> Useful in	raspberry, blueberry, mint, lemon
> Use Level in Food	100 ppb - 100 ppm

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