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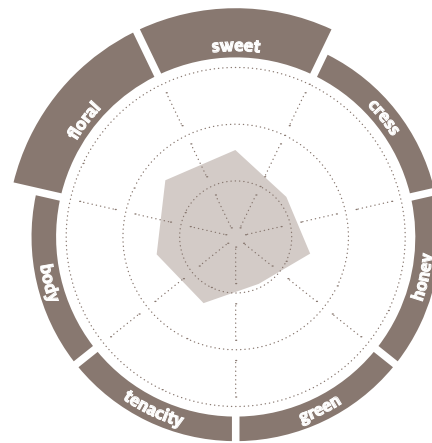
Phenylbutenal Trans-2,2

01 Identity

> EC Flavoring Regulation	flavoring substance
1334/2008	
> FEMA	3224
> FLAVIS	05.062
> JECFA	1474
> CAS	4411-89-6
> Kosher Status	certified
> Halal Status	approved

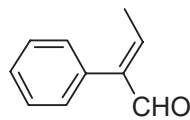
02 Taste

- > Floral, Sweet, Honey, Green



03 Chemical Structure

- > 2-Phenylcrotonaldehyde



05 Flavor Uses

> Dosage in 5% Sugar Solution	10 ppm
> Useful in	honey, cocoa, fruit
> Use Level in Food	10 ppb - 10 ppm

04 Product Data

> GC Purity	min. 97 % (sum of isomers)
> Appearance	clear, colorless to yellow liquid
> Flash Point	approx. 100 °C
> Relative Density D20/4	1.025 - 1.039
> Refractive Index n20/D	1.555 - 1.566
> Boiling Point	approx. 302 °C
> Molecular Weight	146
> Stabilizer	no
> Natural Occurrence	cocoa, coffee, tea, peanut, mushroom

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