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

239467

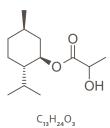
SYMCOOL® NATURAL

dentity	
EC Flavoring Regulation 1334/2008	natural flavoring
FEMA	3748
FLAVIS	09.551
IECFA	433
CAS	61597-98-6
	17162-29-7
GB.	S0990
Kosher Status	certified
Halal Status	certified

Taste	:				
Cooli	ng, Mei	nthol, Fre	sh, Minty		
Cooli	ng Long	gevity 30	ppm in 39	% sugar so	lution
Streng	th				
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6					
5					
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3					
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Min. →	0	5	10	15	20

Chemical structure

I-Menthyl-I-lactate



Flavor Use	
Dosage in 5% Sugar Solution	25 ppm
Useful in	mint, pepper, fruit flavors
Use Level in Food	1-2000 ppm

Product data	
GC Purity	min. 98%
	(sum of isomers)
Appearance	colorless liquid to solid
Flash Point	> 100 °C
Solidification Point	min. 40°C
Boiling Point	approx. 270°C
Molecular Weight g/mol	228.4
Stabilizer	no
Natural Occurrence	yes

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