

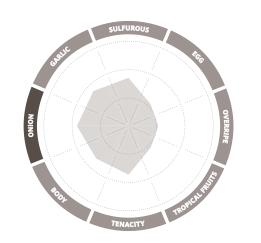
Caramel
Cereals
Cocoa
Brown Others
Mint
Dairy
Vanilla
Vegetable
Spices/Herbs
Allium
Savory Others
Citrus
p
Yellow Fruit
Tropical Fruit
Fruit Others
Sweet Others
Alcoholics

600116

TETRAHYDRO THIOPHENONE-3

Identity	
EC Flavoring Regulation	flavoring
1334/2008	substance
FEMA	3266
FLAVIS	15.012
JECFA	498
CAS	1003-04-9
GB	S0243
Kosher Status	certified
Halal Status	approved

Taste	
Onion, Garlic, Sulfurous.	Egg



Chemical structure

Dihydrothiophen-3(2H)-one



Flavor Use	
Dosage in 5 % Sugar Solution	5 ppm
Useful in	meat, vegetable, dairy, vanilla, brown, yellow fruit
Use Level in Food	50 ppb – 30 ppm

Product data	
GC Purity	min. 99%
Appearance	clear, colorless to
	yellow-brown liquid
Flash Point	approx. 79°C
Relative Density D20/4	1.194 – 1.204
Refractive Index n20/D	1.523 – 1.530
Boiling Point	approx. 73°C
Molecular Weight g/mol	102.15
Stabilizer	no
Natural Occurrence	yes

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