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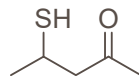
THIOPENTANONE-4,2 5% TRI

Identity

<i>EC Flavoring Regulation</i>	1334/2008	flavoring substance
<i>FEMA</i>	4157	
<i>FLAVIS</i>	12.264	
<i>JECFA</i>	1670	
<i>CAS</i>	92585-08-5	
<i>GB</i>	S1428	
<i>Kosher Status</i>		certified
<i>Halal Status</i>		certified

Chemical structure

4-Mercaptopentan-2-one



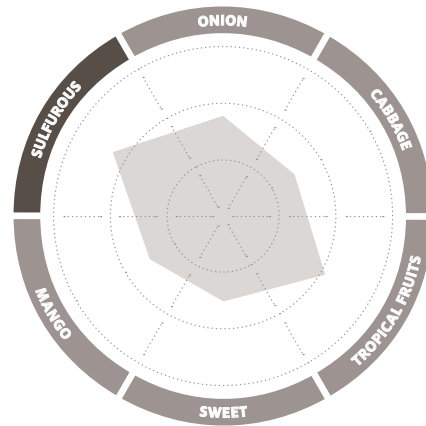
C₅H₁₀OS

Flavor Use

<i>Dosage in 5% Sugar Solution</i>	0.25 ppm
<i>Useful in</i>	tropical fruit, grape-fruit, onion, meat
<i>Use Level in Food</i>	10 ppb – 20 ppm

Taste

Sulfurous, Tropical Fruits, Onion, Mango



Product data

<i>Appearance</i>	clear, colorless to light yellow liquid
<i>Flash Point</i>	> 100 °C
<i>Refractive Index n₂₀/D</i>	1.430 – 1.436
<i>Molecular Weight g/mol</i>	134.23
<i>Stabilizer</i>	approx. 0.030% alpha-tocopherol
<i>Solvent</i>	approx. 95% glyceryl triacetate (triacetin)
<i>Natural Occurrence</i>	no

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