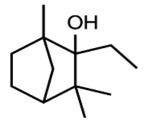
CAS Number: 18368-91-7

FEMA Number: 3491 FLAVIS Number: 02.095 GB Number: \$1366

Molecular Weight: 182.30 Molecular Formula: C₁₂H₂₂O

Chemical Name: 2-Ethyl Fenchol



APPLICATION

Taste Description: Earthy, characteristic fresh "clean" dirt, root vegetable notes (i.e., beets,

carrots, potatoes), mushroom.

Flavor Use: Excellent for a variety of root vegetables including, but not limited to,

beets, potatoes, carrots and parsnip when used at higher levels. Adds an authentic, fresh squeezed juice character to lemon and lime flavors when used at lower levels. Also interesting for root beer, cola, and mushroom flavors as well as adding earthy notes to characteristic pepper flavors.

Suggested Use Level: 0.005 - 0.5 PPM

SPECIFICATIONS

Minimum Purity: 99.8% (sum of isomers)

Main Isomer: 97.0% min.Secondary Isomer: 3.0% max.

Appearance: Pale yellow liquid

Additives: None

TECHNICAL

Log P: 3.796

Flash Point: 200°F (CC)

Boiling Point: 229.08°C (EPI 4.0) **Vapor Pressure:** 0.0043 mmHg at 20°C

Solubility: Insoluble in water; soluble in alcohol

Nature Identical: Yes Kosher: Yes Halal: Yes

NOTES