



**CAS Number:** 18368-91-7  
**FEMA Number:** 3491  
**FLAVIS Number:** 02.095  
**GB Number:** S1366

## APPLICATION

**Taste Description:** Characteristic of fresh “clean” dirt”, root vegetable notes, beets, carrots, mushroom, potatoes.

**Flavor Use:** Earthy notes of root vegetable flavors like beets, potatoes, and carrots. Adds fresh squeezed notes to lemon and lime flavors. Interesting for cola, and mushroom flavors. Enhances woody notes associated with spices like patchouli and cinnamon. Adds camphoraceous notes to oral care products.

## DETAILS

**Molecular Weight:** 182.30  
**Molecular Formula:** C<sub>12</sub>H<sub>22</sub>O  
**Chemical Name:** 2-Ethyl Fenchol  
**Suggested Use Level:** 5 PPB - 0.5 PPM

## SPECIFICATIONS

**Minimum Purity:** 99.8%(sums 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)  
**Solubility:** Insoluble in water; soluble in alcohol  
**Vapor Pressure:** 0.0043 mmHg @  
**Nature Identical:** Yes  
**Kosher:** Yes  
**Halal:** Yes

## NOTES

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