

## **SPILANTHOL**

**BRI #255** 



Trigeminal tingling with numbing effects at higher levels.

## Use:

Oral care products, enhancing mint/menthol cooling. Adds a unique tingling effect to novelty confections like chewing gum, gummy and hard candies. Can also be used in a variety of novelty beverages, including flavored waters, juices, sports drinks, teas, etc. Adds "zing" to spice & savory flavors.

## **FLAVOR INGREDIENT**

**CAS Number:** 25394-57-4

**FEMA Number:** 4668 **FLAVIS Number:** 16.121 **GB Number:** Not Listed

**TECHNICAL** 

**DETAILS** 

**Chemical Name:** 2,6,8-Decatrienamide, N-(2-methylpropyl)-, (2E,6Z,8E)- **Molecular Weight:** 221.35

Molecular Formula: **Suggested Use Level:** 5.00 - 50.00 PPM C<sub>14</sub>H<sub>22</sub>NO

**SPECIFICATIONS** 

**Minimum Purity:** Log P: 95.0% (sum of isomers)

3.987 453°F (CC) Flash Point: **Main Isomer:** 75.0% min. **Boiling Point:** 364.76°C (EPI 4.0)

Secondary Isomer: Not applicable **Vapor Pressure:** 0.000003 mmHg at 20°C

Appearance: Yellow viscous liquid Not available **Solubility:** 

**Additives:** synthetic alpha Nature Identical: Yes tocopherol at 0.50% Yes **Kosher:** Yes Halal:

Federal Food Drug & Cosmetic Act (FFDCA) Uses Only

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