

TERRASOL™ FCC

BRI #818-SUS

Description:

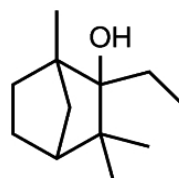
Characteristic of fresh “clean” dirt”, root vegetable notes, beets, carrots, mushroom, potatoes.

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.

FLAVOR INGREDIENT

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



DETAILS

Chemical Name: 2-Ethyl Frenchol FCC
Suggested Use Level: 5.00 PPB – 0.5 PPM

Molecular Weight: 182.30
Molecular Formula: C₁₂H₂₂O

SPECIFICATIONS

Minimum Purity: 99.0%(sums of isomers)
• **Main Isomer:** 97.0% min.
• **Secondary Isomer:** 3.0% max.
Appearance: Colorless to 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