

# TERRASOL™ FCC

BRI #818

## Description:

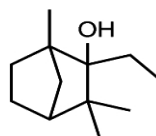
Characteristic of fresh “clean” dirt”, root vegetable notes, beets, carrots, mushroom, potatoes.

## 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. Also 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 – 0.50 PPM

**Molecular Weight:** 182.30  
**Molecular Formula:** C<sub>12</sub>H<sub>22</sub>O

## 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