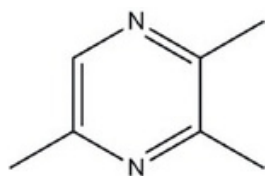


BROWN



Trimethylpyrazine

REFERENCES

Natural flavoring substance

(Regulation (EC) N° 1334/2008)

FEMA number **3244**

CAS number **14667-55-1**

FLAVIS number **14.019**

Stabilizer **none added**

Solvent **none added**

2,3,5-TRIMETHYLPYRAZINE NAT

988999

DESCRIPTORS

Powerful toasted, caramelized, roasted, chocolate, burnt and dark brown notes.

NATURAL OCCURENCE

Naturally found in roasted barley, cocoa, coffee, meat, peanut, potato, rum, shrimp, soy products and whisky.

FLAVOR USAGE

2,3,5-TRIMETHYLPYRAZINE brings a true chocolate note and is nicely toasted and roasted. It is used in all kind of brown note flavor, essential for chocolate, baked flavour, caramel... Very helpful too for a wide range of savory flavors, especially meat.

Recommended dosage in final application:

0.01 - 2 ppm.

PHYSICO-CHEMICAL PROPERTIES

Flash Point **56°C**

Appearance **Colourless to pale yellow**

Purity by GLC **min. 98%**

Specific Gravity (d20/20) **0.976 ... 0.982**

Refractive Index (Nd/20) **1.502 ... 1.506**

KOSHER & HALAL STATUS

Kosher Parve applications **yes**

Kosher Dairy applications **yes**

Kosher Meat applications **yes**

Halal applications **yes**

Firmenich inspiring!