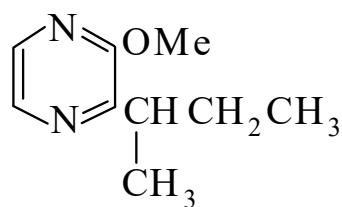




>>Entry Name: 2-Methoxy-3-(1-methylpropyl)pyrazine, 9CI
ENTRY UNDER REVIEW



CAS Registry Number: 24168-70-5

Molecular Formula: C₉H₁₄N₂O

Molecular Weight: 166.222

Accurate Mass: 166.110613

Percentage Composition: C 65.03%; H 8.49%; N 16.85%; O 9.63%

Biological Source: Volatile component of many vegetables, e.g. asparagus, carrot, celery, cucumber, parsnip, bell peppers *Pisum sativum* (pea). Found in galbanum and petitgrain oils, ginger and white wine

Use/Importance: Fragrance and flavour ingredient

Aldrich: 24311-6

>>Variant: (±)-form

Molecular Formula: C₉H₁₄N₂O

Molecular Weight: 166.222

Accurate Mass: 166.110613

Percentage Composition: C 65.03%; H 8.49%; N 16.85%; O 9.63%

Boiling Point: Bp₁₀ 78-83°

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