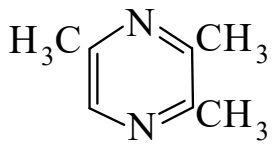
>>**Entry Name: Trimethylpyrazine,** 9CI
ENTRY UNDER REVIEW
Synonym(s): FEMA 3244



CAS Registry Number: 14667-55-1

Molecular Formula: $C_7H_{10}N_2$
Molecular Weight: 122.169
Accurate Mass: 122.084398
Percentage Composition: C 68.82%; H 8.25%; N 22.93%
Biological Source: Urinary signalling pheromone in tree shrews *Tupaia belangeri* and pine vole *Microtus pinetorum*
Use/Importance: Flavouring ingredient. Found in many foodstuffs e.g. asparagus, baked potato, wheat bread, Swiss cheese, coffee, black tea, roasted filberts and peanuts, soy bean etc.
Physical Description: Liq. with roast coffee odour
Boiling Point: Bp_{735} 171-172°
pKa Value: pK_{a1} 2.65; pK_{a2} –3.6 (25°, H_2O)
Other Data: Steam-volatile. Odour threshold 9000ppb in H_2O
Hazard & Toxicity: LD_{50} (rat, orl) 806 mg/kg

Aldrich: 19941-9

References:

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