

Natural Advantage introduces **Natural Fenchol (FEMA 2480, CAS 1632-73-1)**. Fenchol occurs naturally in beer, lime oil, grape, brandy, hops, nutmeg, pine oil, and rosemary. **Natural Fenchol** can be described as having a camphoraceous dry odor that is both powerful and diffusive with woody and cooling nuances reminiscent of cedar, pine, and eucalyptus. It provides flavors that are slightly bitter, spicy, citrus and earthy. This product is great in application for spice nuances for black pepper, parsley, basil, thyme, oregano, and rosemary. It can also contribute to citrus lemon/lime flavors as well as enhance mint notes. Used at 0.01 - 1 ppm in finished goods.

EU and US Natural, Kosher, Vegetarian, Non-GMO.

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www.NatAdv.com