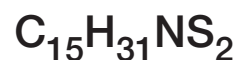
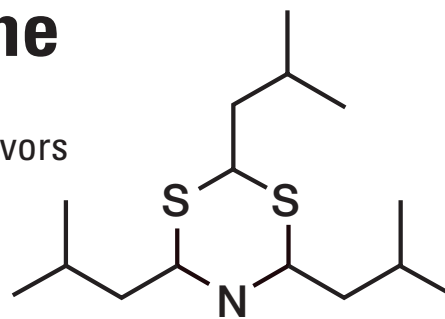


# Ingredient Profile: 2,4,6-Triisobutyl-5,6-dihydro-4H-1,3,5-dithiazine

Use in meat, seafood, vegetable and even chocolate flavors

Cyndie Lipka, Sethness Greenleaf



*Ingredient Profile is an occasional feature from the Chemical Sources Association (www.chemicalsources.org), providing insights into specific flavor compounds. -Editor*

United States Patent 4,235,938 by Shu, et.al. (Nov. 25, 1980) and assigned to IFF discloses the use of 2,4,6-triisobutyl-5,6-dihydro-4H-1,3,5-dithiazine (listed as: 5,6-dihydro-2,4,6-triisobutyl-4H-1,3,5-dithiazine), which has bacon, caramel, roasted meat, roasted nut or fowl flavor and aroma.

The material has use in roasted and/or fried meat flavors including beef, pork, chicken, duck, turkey; seafood flavors including scallop, lobster and shrimp; fried vegetable flavors such as potato, onion and garlic; and oily and fatty notes.

Interestingly, at very low dilutions (0.01%) the material takes on a distinct dark chocolate, cocoa aroma.

For information on upcoming meetings, visit [www.chemicalsources.org](http://www.chemicalsources.org).

## 2,4,6-Triisobutyl-5,6-dihydro-4H-1,3,5-dithiazine

Synonyms:

- Bacon thiazole
- Bacon dithiazine

FEMA# 4017

CAS# 74595-94-1

Molecular formula:  $C_{15}H_{31}NS_2$

**Coming in March: hexy 2-methyl-3-pentenoate.**

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