

611157

## Ethyl Heptoate

### 01 Identity

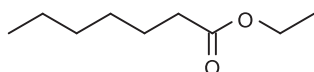
> EC Flavoring Regulation	1334/2008	flavoring substance
> FEMA	2437	
> FLAVIS	09.093	
> JECFA	32	
> CAS	106-30-9	
> Kosher Status	certified	
> Halal Status	approved	

### 02 Taste

> Sweet, Fruity, Fermented, Pineapple, Honey

### 03 Chemical Structure

> Ethyl heptanoate



### 04 Product Data

> GC Purity	min. 98 %
> Appearance	clear, colorless liquid
> Flash Point	approx. 70 °C
> Relative Density D20/4	0.867 - 0.871
> Refractive Index n20/D	1.411 - 1.415
> Boiling Point	approx. 187.5 °C
> Molecular Weight	158.24
> Stabilizer	no

### 05 Flavor Uses

> Dosage in 5% Sugar Solution 5 ppm

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