Caramel
Nuts
ಡ
Cocoa
Coffee
Brown Others
Mint
Dairy
Vanilla
Vegetable
Spices/Herbs
m E
Meat
Savory Others
Citrus
Red Fruit
Yellow Fruit
Tropical Fruit
Fruit Others
Sweet Others
Alcoholics

140247

## Melonal

02 Taste

01	Identity	
>	EC Flavoring Regulation 1334/2008	flavoring substance
>	FEMA	2389
>	FLAVIS	05.074
>	CAS	106-72-9
>	Kosher Status	certified
>	Halal Status	approved

> Fresh, Watery, Green, Fruity, Melon, Cucumber

## <sup>03</sup> Chemical Structure

> 2,6-Dimethylhept-5-enal

C <sub>9</sub> H <sub>16</sub> O					
	•				

04				
U#	Prod	uct	Data	

› GC Purity	min. 95 % (sum of isomers)
› Appearance	clear, light yellow to yellow liquid
› Flash Point	approx. 62 °C
> Relative Density D20/4	0.849 - 0.856
> Refractive Index n20/D	1.441 - 1.447
> Boiling Point	approx. 185 °C
› Molecular Weight	140.25
› Stabilizer	approx. 0.100 % alpha-tocopherol

## 05 Flavor Uses

> Dosage 2 ppm in 5% Sugar Solution