

103866

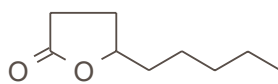
# ALDEHYDE C18 SO-CALLED

## Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	2781
FLAVIS	10.001
JECFA	229
CAS	104-61-0
GB	S0627
Kosher Status	certified
Halal Status	approved

## Chemical structure

Nonan-4-olide

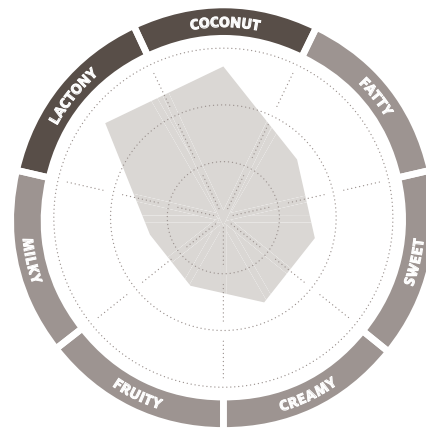


## Flavor Use

Dosage in 5% Sugar Solution	5 ppm
Useful in	coconut, dairy, yellow, red and tropical fruits, brown flavors, vanilla, alcohols
Use Level in Food	50 ppb – 100 ppm

## Taste

Coconut, Lactony, Creamy, Apricot



## Product data

GC Purity	min. 98%
Appearance	clear, colorless to pale yellow liquid
Flash Point	> 100°C
Relative Density D20/4	0.960 – 0.970
Refractive Index n20/D	1.442 – 1.452
Boiling Point	approx. 270°C
Molecular Weight g/mol	156.25
Stabilizer	no
Natural Occurrence	yes

These suggestions and data are based on information we believe to be reliable. They are offered in good faith, but without guarantee, as conditions and methods of use of our products are beyond our control. Symrise makes no warranties, either expressed or implied, as to the accuracy or appropriateness of this data. Symrise expressly disclaims any implied warranty of fitness for a particular use. We recommend that prospective users determine for themselves the suitability of Symrise materials and suggestions for any use prior to their adoption. We also recommend that prospective users, as required, obtain approval from appropriate regulatory authorities. Suggestions for uses of our products or the inclusion of descriptive material from patents and the citation of specific patents in this publication should not be understood as recommending the use of our products in violation of any patent or as a permission or licence to use any patent of Symrise.