

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

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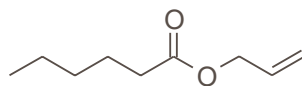
ALLYL CAPROATE

Identity

EC Flavoring Regulation 1334/2008	flavoring substance
FEMA	2032
FLAVIS	09.244
JECFA	3
CAS	123-68-2
GB	S0545
Kosher Status	certified
Halal Status	certified

Chemical structure

Allyl hexanoate

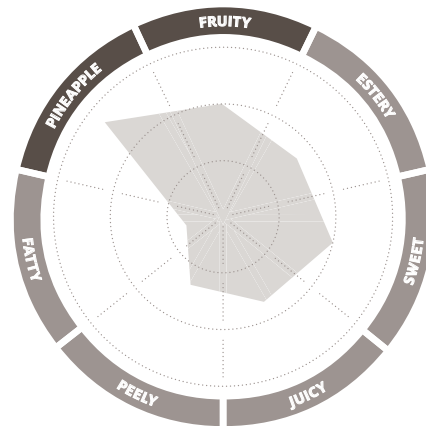


Flavor Use

Dosage in 5% Sugar Solution	5 ppm
Useful in	pineapple and other tropical fruit flavors, citrus, red, yellow and other fruits
Use Level in Food	100 ppb – 100 ppm

Taste

Pineapple, Fruity, Sweet, Juicy



Product data

GC Purity	min. 98%
Appearance	clear, colorless to pale yellow liquid
Flash Point	approx. 63°C
Relative Density D20/4	0.886 – 0.892
Refractive Index n20/D	1.422 – 1.426
Boiling Point	approx. 187°C
Molecular Weight g/mol	156.25
Stabilizer	no
Natural Occurrence	yes

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