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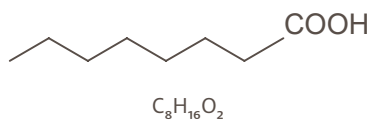
CAPRYLIC ACID NATURAL

Identity

<i>EC Flavoring Regulation 1334/2008</i>	natural flavoring substance
<i>FEMA</i>	2799
<i>FLAVIS</i>	08.010
<i>JECFA</i>	99
<i>CAS</i>	124-07-2
<i>GB</i>	S0309
<i>Kosher Status</i>	certified
<i>Halal Status</i>	approved

Chemical structure

Octanoic acid

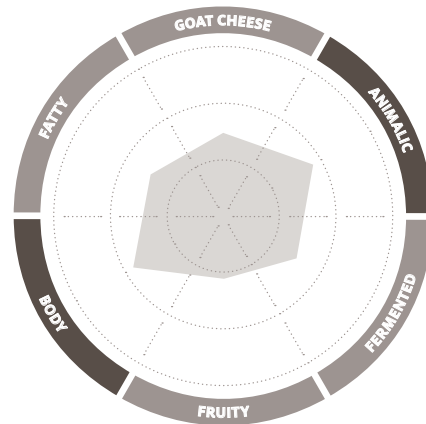


Flavor Use

<i>Dosage in 5% Sugar Solution</i>	20 ppm
<i>Useful in</i>	dairy, meat, fruit, cocoa, vanilla
<i>Use Level in Food</i>	0.1 – 20 ppm

Taste

Animalic, Fatty, Fermented, Goat Cheese



Product data

<i>GC Purity</i>	min. 99%
<i>Appearance</i>	colorless to pale yellow liquid
<i>Flash Point</i>	> 100°C
<i>Relative Density D20/4</i>	0.908 – 0.914
<i>Refractive Index n20/D</i>	1.427 – 1.429
<i>Boiling Point</i>	approx. 237°C
<i>Molecular Weight g/mol</i>	144.21
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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