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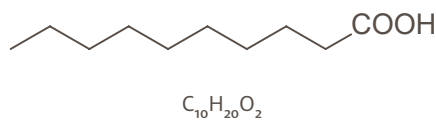
CAPRIC ACID NATURAL

Identity

<i>EC Flavoring Regulation 1334/2008</i>	natural flavoring substance
<i>FEMA</i>	2364
<i>FLAVIS</i>	08.011
<i>JECFA</i>	105
<i>CAS</i>	334-48-5
<i>GB</i>	S0311
<i>Kosher Status</i>	certified
<i>Halal Status</i>	approved

Chemical structure

Decanoic acid

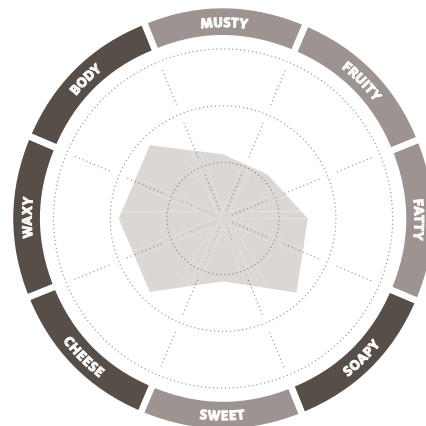


Flavor Use

<i>Dosage in 5% Sugar Solution</i>	20 ppm
<i>Useful in</i>	butter, cheese, cooked meat, fruit, alcohols
<i>Use Level in Food</i>	0.1 – 20 ppm

Taste

Soapy, Waxy, Cheesy, Fatty



Product data

<i>GC Purity</i>	min. 98.5%
<i>Appearance</i>	white to pale yellow liquid to crystalline
<i>Flash Point</i>	> 100°C
<i>Boiling Point</i>	approx. 268°C
<i>Molecular Weight g/mol</i>	172.30
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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