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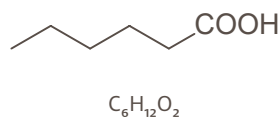
CAPROIC ACID NATURAL

Identity

<i>EC Flavoring Regulation 1334/2008</i>	natural flavoring substance
<i>FEMA</i>	2559
<i>FLAVIS</i>	08.009
<i>JECFA</i>	93
<i>CAS</i>	142-62-1
<i>GB</i>	S0304
<i>Kosher Status</i>	certified
<i>Halal Status</i>	approved

Chemical structure

Hexanoic acid

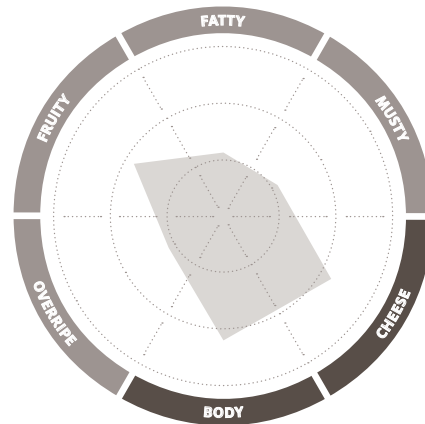


Flavor Use

<i>Dosage in 5% Sugar Solution</i>	20 ppm
<i>Useful in</i>	dairy, fruit, meat, vegetable
<i>Use Level in Food</i>	0.3 – 100 ppm

Taste

Cheesy, Fruity, Fatty



Product data

<i>GC Purity</i>	min. 98%
<i>Appearance</i>	clear, colorless to light yellow liquid
<i>Flash Point</i>	> 100 °C
<i>Relative Density D20/4</i>	0.921 – 0.932
<i>Refractive Index n20/D</i>	1.410 – 1.420
<i>Boiling Point</i>	approx. 205 °C
<i>Molecular Weight g/mol</i>	116.16
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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