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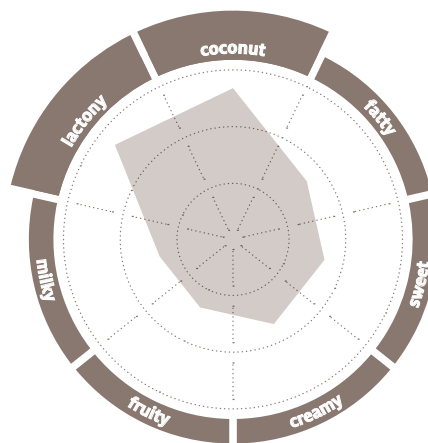
## Aldehyde C18 So-Called

### 01 Identity

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

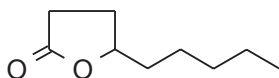
### 02 Taste

> Coconut, Lactony, Cream, Apricot



### 03 Chemical Structure

> Nonan-4-olide



### 04 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	156.25
> Stabilizer	no
> Natural Occurrence	asparagus, beer, peach, vanilla, whisky

### 05 Flavor Uses

> 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

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