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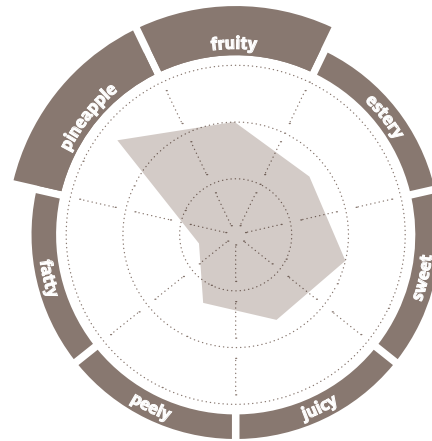
Allyl Caproate

01 Identity

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

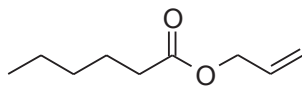
02 Taste

› Pineapple, Fruity, Sweet, Juicy



03 Chemical Structure

› Allyl hexanoate



04 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	156.25
› Stabilizer	no
› Natural Occurrence	garlic, cheese, potato

05 Flavor Uses

› 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

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