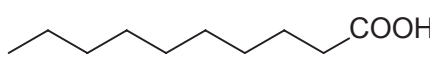


164184

Capric Acid Natural

01 Identity		02 Taste	
> EC Flavoring Regulation 1334/2008	natural flavoring substance	> Soapy, Waxy, Cheesy, Fatty	
> FEMA	2364		
> FLAVIS	08.011		
> JECFA	105		
> CAS	334-48-5		
> Kosher Status	certified		
> Halal Status	approved		
03 Chemical Structure		04 Product Data	
> Decanoic acid		> GC Purity	min. 98.5 %
		> Appearance	white to pale yellow liquid to crystalline
	$C_{10}H_{20}O_2$	> Flash Point	> 100 °C
		> Boiling Point	approx. 268 °C
		> Molecular Weight	172.30
		> Stabilizer	no
		> Natural Occurrence	cheese, butter, coconut, milk, etc.
05 Flavor Uses			
> Dosage in 5% Sugar Solution	20 ppm		
> Useful in	butter, cheese, cooked meat, fruit, alcohols		
> Use Level in Food	0.1 - 20 ppm		

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