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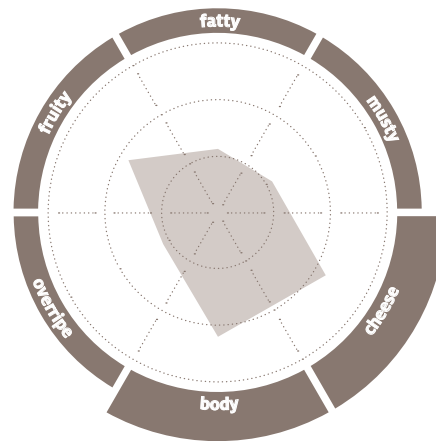
Caproic Acid Natural

01 Identity

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

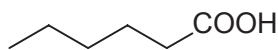
02 Taste

- > Cheesy, Fruity, Fatty



03 Chemical Structure

- > Hexanoic acid



04 Product Data

> GC Purity	min. 98 %
> Appearance	clear, colorless to light yellow liquid
> Flash Point	> 100 °C
> Relative Density D20/4	0.921 - 0.932
> Refractive Index n20/D	1.410 - 1.420
> Boiling Point	approx. 205 °C
> Molecular Weight	116.16
> Stabilizer	no
> Natural Occurrence	apple, apricot, cheese, butter, etc.

05 Flavor Uses

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

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