

103202

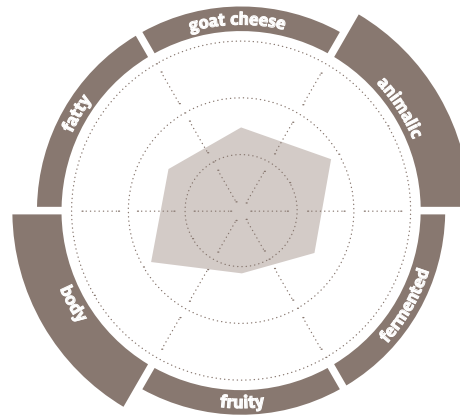
Caprylic Acid Natural

01 Identity

> EC Flavoring Regulation 1334/2008	natural flavoring substance
> FEMA	2799
> FLAVIS	08.010
> JECFA	99
> CAS	124-07-2
> Kosher Status	certified
> Halal Status	approved

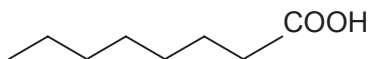
02 Taste

- > Animalic, Fatty, Fermented, Goat Cheese



03 Chemical Structure

- > Octanoic acid



04 Product Data

> GC Purity	min. 99 %
> Appearance	colorless to pale yellow liquid
> Flash Point	> 100 °C
> Relative Density D20/4	0.908 - 0.914
> Refractive Index n20/D	1.427 - 1.429
> Boiling Point	approx. 237 °C
> Molecular Weight	144.21
> Stabilizer	no
> Natural Occurrence	apple, cheese, butter, cocoa, milk, etc.

05 Flavor Uses

> Dosage in 5% Sugar Solution	20 ppm
> Useful in	dairy, meat, fruit, cocoa, vanilla
> Use Level in Food	0.1 - 20 ppm

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