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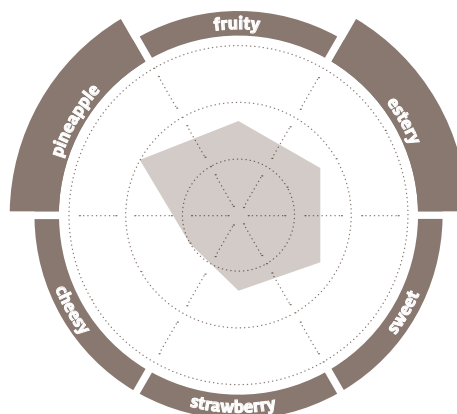
Ethyl Caproate

01 Identity

› EC Flavoring Regulation 1334/2008	flavoring substance
› FEMA	2439
› FLAVIS	09.060
› JECFA	31
› CAS	123-66-0
› Kosher Status	certified
› Halal Status	approved

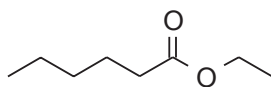
02 Taste

› Pineapple, Estery, Fruity, Sweet



03 Chemical Structure

› Ethyl hexanoate



04 Product Data

› GC Purity	min. 99 %
› Appearance	clear, colorless liquid
› Flash Point	approx. 45 °C
› Relative Density D20/4	0.869 - 0.873
› Refractive Index n20/D	1.406 - 1.409
› Boiling Point	approx. 167 °C
› Molecular Weight	144.24
› Stabilizer	no
› Natural Occurrence	apple, kiwi, pineapple

05 Flavor Uses

› Dosage in 5% Sugar Solution	10 ppm
› Useful in	all kind of fruits, dairy, alcoholics
› Use Level in Food	100 ppb - 100 ppm

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