

|                |
|----------------|
| Caramel        |
| Nuts           |
| Cereals        |
| Cocoa          |
| Coffee         |
| Brown Others   |
| Mint           |
| Dairy          |
| Vanilla        |
| Vegetable      |
| Spices/Herbs   |
| Allium         |
| Meat           |
| Savory Others  |
| Citrus         |
| Red Fruit      |
| Yellow Fruit   |
| Tropical Fruit |
| Fruit Others   |
| Sweet Others   |
| Alcoholics     |

611089

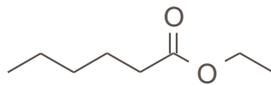
# ETHYL CAPROATE

## Identity

|  |                     |
|--|---------------------|
| <i>EC Flavoring Regulation 1334/2008</i> | flavoring substance |
| <i>FEMA</i>                              | 2439                |
| <i>FLAVIS</i>                            | 09.060              |
| <i>JECFA</i>                             | 31                  |
| <i>CAS</i>                               | 123-66-0            |
| <i>BG</i>                                | S0459               |
| <i>Kosher Status</i>                     | certified           |
| <i>Halal Status</i>                      | certified           |

## Chemical structure

Ethyl hexanoate

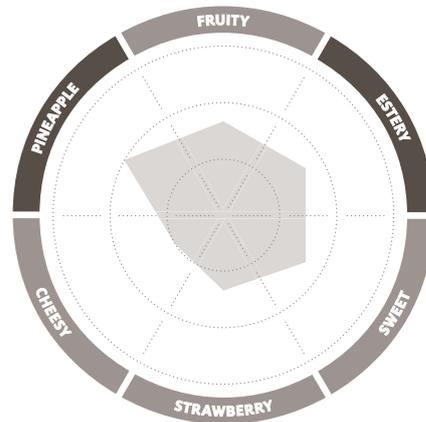


## Flavor Use

|                                    |                                       |
|------------------------------------|---------------------------------------|
| <i>Dosage in 5% Sugar Solution</i> | 10 ppm                                |
| <i>Useful in</i>                   | all kind of fruits, dairy, alcoholics |
| <i>Use Level in Food</i>           | 100 ppb – 100 ppm                     |

## Taste

Pineapple, Estery, Fruity, Sweet



## Product data

|                               |                         |
|-------------------------------|-------------------------|
| <i>GC Purity</i>              | min. 99%                |
| <i>Appearance</i>             | clear, colorless liquid |
| <i>Flash Point</i>            | approx. 45°C            |
| <i>Relative Density D20/4</i> | 0.869 – 0.873           |
| <i>Refractive Index n20/D</i> | 1.406 – 1.409           |
| <i>Boiling Point</i>          | approx. 167°C           |
| <i>Molecular Weight g/mol</i> | 144.24                  |
| <i>Stabilizer</i>             | no                      |
| <i>Natural Occurrence</i>     | yes                     |

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