

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

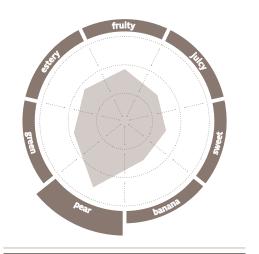
600218

Hexyl Acetate Natural

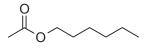
EC Flavoring Regulation 1334/2008	natural flavoring substance
FEMA	2565
FLAVIS	09.006
JECFA	128
CAS	142-92-7
Kosher Status	certified
Halal Status	approved

2 Taste

> Pear, Estery, Green, Fruity



> Hexyl acetate



C ₈ H ₁₆ O ₂		
C ₈ ⊓ ₁₆ U ₂	$C \coprod C$	
8 16 2	C,H,,U,	
	8 16 2	

05	lavor	Uses

>	Dosage in 5% Sugar Solution	25 ppm
>	Useful in	pear, apple and other fruits
>	Use Level in Food	0.1 - 30 ppm

04 Product Data

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> GC Purity	min. 98 %
> Appearance	clear, colorless to light yellow liquid
› Flash Point	approx. 45 °C
> Relative Density D20/4	0.867 - 0.881
> Refractive Index n20/D	1.406 - 1.412
> Boiling Point	approx. 171 °C
› Molecular Weight	144.21
> Stabilizer	no
› Natural Occurrence	apple, pear, strawberry, etc.

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