

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

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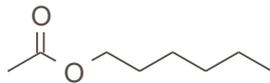
HEXYL ACETATE

Identity

<i>EC Flavoring Regulation 1334/2008</i>	flavoring substance
<i>FEMA</i>	2565
<i>FLAVIS</i>	09.006
<i>JECFA</i>	128
<i>CAS</i>	142-92-7
<i>GB</i>	S0373
<i>Kosher Status</i>	certified
<i>Halal Status</i>	certified

Chemical structure

Hexyl acetate

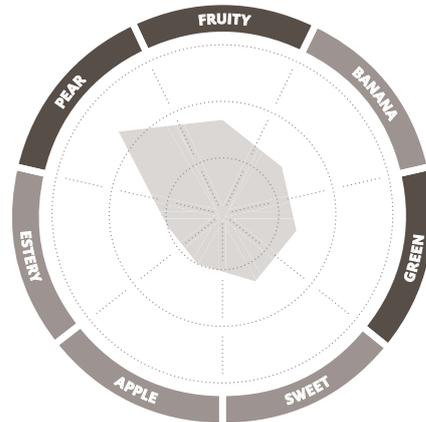


Flavor Use

<i>Dosage in 5% Sugar Solution</i>	25 ppm
<i>Useful in</i>	pear, apple and other fruits
<i>Use Level in Food</i>	100 ppb – 500 ppm

Taste

Pear, Fruity, Green, Banana



Product data

<i>GC Purity</i>	min. 98%
<i>Appearance</i>	clear, colorless liquid
<i>Flash Point</i>	approx. 55°C
<i>Relative Density D20/4</i>	0.870 – 0.874
<i>Refractive Index n20/D</i>	1.407 – 1.411
<i>Boiling Point</i>	approx. 171°C
<i>Molecular Weight g/mol</i>	144.24
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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