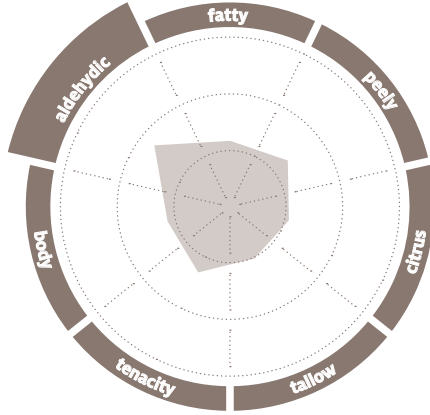
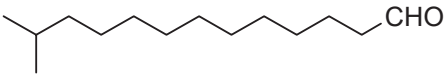


600333

Methyl Tridecanal-12 10% VTG

01 Identity		02 Taste	
> EC Flavoring Regulation 1334/2008	flavoring substance	> Aldehydic, Peely, Fatty	
> FEMA	4005		
> FLAVIS	05.169		
> JECFA	1229		
> CAS	75853-49-5		
> Kosher Status	certified		
> Halal Status	approved		
03 Chemical Structure		04 Product Data	
> 12-Methyltridecanal		> Appearance	clear, colorless to yellow liquid
		> Flash Point	> 100 °C
	$C_{14}H_{28}O$	> Relative Density D20/4	0.927 - 0.937
		> Refractive Index n20/D	1.447 - 1.450
		> Boiling Point	212.37
		> Molecular Weight	no
		> Stabilizer	approx. 90 % vegetable oil triglyceride
		> Natural Occurrence	beef, lamb, pork
05 Flavor Uses			
> Dosage in 5% Sugar Solution	0.75 ppm		
> Useful in	meat, fat, citrus		
> Use Level in Food	3 ppb - 5 ppm		

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