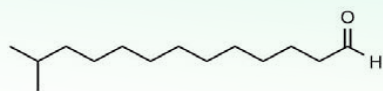


**12-METHYLTRIDECANAL**  
**(10% IN MCT)**  
**BRI #284MCT**



**CAS Number:** 75853-49-5; 73398-61-5  
**FEMA Number:** 4005  
**FLAVIS Number:** 05.169  
**GB Number:** S0202; CNS 10.022

## APPLICATION

**Taste Description:** Fatty, greasy notes associated with grilled meat (tallow, lard, chicken fat).

**Flavor Use:** Excellent for adding natural grilled fat notes associated with beef tallow, pork/bacon fat (lard) and chicken fat to a variety of savory products like broths, soups, etc. Can also be used to add authentic notes to reduced fat and/or fat free savory products - creating a fuller, more desirable taste.

## DETAILS

**Molecular Weight:** 212.38  
**Molecular Formula:** C<sub>14</sub>H<sub>28</sub>O  
**Chemical Name:** 12-Methyltridecanal  
**Suggested Use Level:** 10.0 - 50.0 PPM

## SPECIFICATIONS

**Minimum Purity:** 97.0%  
**• Main Isomer:** Not applicable  
**• Secondary Isomer:** Not applicable  
**Appearance:** Colorless to pale yellow liquid  
**Additives:** Synthetic alpha tocopherol at 0.05%

## TECHNICAL

**Log P:** Not available  
**Flash Point:** 230°F (CC)  
**Boiling Point:** Not available  
**Vapor Pressure:** 0.00405 hPa estimated  
**Solubility:** Insoluble in water; soluble in alcohol  
**Nature Identical:** Yes  
**Kosher:** Yes  
**Halal:** Yes

## NOTES

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