



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: C₁₄H₂₈O
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
