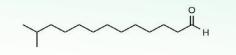


12-METHYLTRIDECANAL (10% MCT) BRI #284MCT



CAS Number: 75853-49-5; 73398-61-5 FEMA Number: 4005 FLAVIS Number: 05.169 GB Number: \$0202; 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 ₁₄ H ₂₈ O
Chemical Name:	12-Methyltridecanal
Suggested Use Level:	10.0 - 50.0 PPM

SPECIFICATIONS

TECHNICAL

Minimum Purity: Main Isomer: Secondary Isomer: 	97.0% Not applicable Not applicable	Log P: Flash Point: Boiling Point:	Not available 230°F (CC) Not available
Appearance:	Colorless to pale yellow liquid Synthetic alpha	Vapor Pressure: Solubility:	0.00405 hPa estimated Insoluble in water; soluble in alcohol
NOTES	tocopherol at 0.05%	Nature Identical: Kosher: Halal:	Yes Yes Yes