



CAS Number: 6750-03-4
FEMA Number: 3212
FLAVIS Number: 05.071; 05.194
GB Number: S0149

APPLICATION

Taste Description: Strong chicken fat with citrus notes with waxy, melon, and cucumber back notes.

Flavor Use: Adds chicken fat notes to a variety of savory products including broths, soups, and prepared meals. Also useful for enhancing citrus, peely notes, especially for orange, tangerine, and mandarin. It can also be used to impart fatty notes for peanut butter, as well as waxy notes of melon and cucumber.

DETAILS

Molecular Weight: 138.20
Molecular Formula: C₉H₁₄O
Chemical Name: 2,4-Nonadien-1-al
Suggested Use Level: 10 PPB - 1 PPM

SPECIFICATIONS

Minimum Purity: 95.0% (sum of isomers)
• **Main Isomer:** 90.0% min. (e,e)
• **Secondary Isomer:** 0.1% - 9.0% (e,z)
Appearance: slightly yellow to yellow liquid
Additives: Synthetic alpha tocopherol @ 0.50%

TECHNICAL

Log P: 2.84
Flash Point: 203°F (CC)
Boiling Point: 208.67°C (EPI 4.0)
Vapor Pressure: 1.56 mmHg at 20°C
Solubility: Insoluble in water; soluble in alcohol
Nature Identical: Yes
Kosher: Yes
Halal: Yes

NOTES
