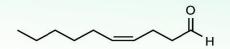


# CARDAMOM ALDEHYDE™ FCC BRI #381



FLAVIS Number: 05.137; 05.096 GB Number: Not approved





## **APPLICATION**

**Taste Description:** Strong, zesty, citrus peel, fresh cardamom.

Flavor Use: Has various applications in citrus flavors, especially orange,

tangerine, grapefruit and yuzu. Also a great ingredient for carda-

mom, cilantro, ginger, Asian pear and some seafood flavors.

## **DETAILS**

Molecular Weight: 154.25 Molecular Formula:  $C_{10}H_{18}O$ 

Chemical Name: Cis-4-Decenal Suggested Use Level: 1 PPB - 0.1 PPM

#### **SPECIFICATIONS**

Minimum Purity: 98.0% (sum of isomers) Log P:

Main Isomer: 93.0% min. (cis)
Secondary Isomer: 0.1% - 6.0% (trans)
Appearance: Colorless to slightly

yellow liquid

Additives: Synthetic alpha to-

copherol @ 0.50%

#### **TECHNICAL**

**Log P:** 3.55

Flash Point: 185°F (CC)

**Boiling Point:** 221.95°C (EPI 4.0) **Vapor Pressure:** 0.08 mmHg at 20°C

**Solubility:** Insoluble in water; soluble in alcohol

soluble in al

Nature Identical: Yes Kosher: Yes Halal: Yes

**NOTES**