

Nuezate™ BRI #728



CAS Number: 26516-27-8 FEMA Number: 4903 FLAVIS Number: Not Listed Not Listed



APPLICATION

Taste Description: Fresh, black walnut, woody.

Flavor Use: Enhances brown and nutty flavors, particularly maple, walnut,

and caramel. Blends well with banana, apple, and pineapple especially when being used for baked goods. Adds interesting effects when combined with other fruit flavors like blueberry

and strawberry, or in dark spirits like rum and whiskey.

DETAILS

Molecular Weight: 158.20 Molecular Formula: $C_8H_{14}O_3$

Chemical Name: Ethyl 3-Methyl-2-oxo-Pentanoate

Suggested Use Level: 0.2 - 20.0 PPM

SPECIFICATIONS

Minimum Purity: 95.0%

Main Isomer: Not applicableSecondary Isomer: Not applicable

Appearance: Pale yellow to yellow

liquid

Additives: None

TECHNICAL

Log P: 0.934

Flash Point: 157°F (CC)

Boiling Point: 197.90°C (EPI 4.0)
Vapor Pressure: 0.27 mmHg at 20°C

Solubility: Insoluble in water;

soluble in alcohol

Nature Identical: No Kosher: Yes Halal: Yes

NOTES