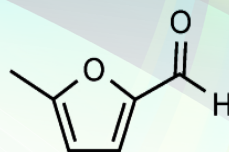


## 5-METHYL FURFURAL 2-Furancarboxaldehyde, 5-methyl-



**BRI Number:** 846-SUS  
**CAS Number:** 620-02-0  
**FEMA Number:** 2702  
**FLAVIS Number:** 13.001  
**GB Number:** S0181

**Molecular Weight:** 110.11  
**Molecular Formula:** C<sub>6</sub>H<sub>6</sub>O<sub>2</sub>

### FRAGRANCE APPLICATION

**Olfactive Description:** A spicy, caramel, cherry, almond odor.  
**Fragrance Use:** Useful in providing a cherry topnote to fruity complexes.

### DETAILS

**Suggested Use Level:** Traces - 0.5%  
**Tenacity on Blotter:** >1 Hour

### SPECIFICATIONS

**Minimum Purity:** 99.0%  
• **Main Isomer:** Not applicable  
• **Secondary Isomer:** Not applicable

**Appearance:** Yellow to amber liquid

**Additives:** synthetic alpha tocopherol at 0.50%

### TECHNICAL

**Log P:** 1.380  
**Flash Point:** 168°F (CC)  
**Boiling Point:** 187°C (EPI 4.0)  
**Vapor Pressure:** 0.47 mmHg at 20°C  
**Solubility:** Insoluble in water; soluble in alcohol  
**Nature Identical:** Yes

### FLAVOR APPLICATION

**Taste Description:** Characteristic sweet almond, black cherry. Nuttier than benzaldehyde and not as drying as furfural.  
**Flavor Use:** Used for cherry and other fruits, almond and other nuts, cocoa, coffee and amaretto type flavors.

### DETAILS

**Suggested Use Level:** 1 PPB - 50 PPM

### SPECIFICATIONS

**Minimum Purity:** 99.0%  
• **Main Isomer:** Not applicable  
• **Secondary Isomer:** Not applicable

**Appearance:** Yellow to amber liquid

**Additives:** synthetic alpha tocopherol at 0.50%

### TECHNICAL

**Log P:** 1.380  
**Flash Point:** 168°F (CC)  
**Boiling Point:** 187°C (EPI 4.0)  
**Vapor Pressure:** 0.47 mmHg at 20°C  
**Solubility:** Insoluble in water; soluble in alcohol  
**Nature Identical:** Yes  
**Kosher:** No  
**Halal:** No