



CAS Number: 35158-25-9
FEMA Number: 3406
FLAVIS Number: 05.107
GB Number: S0134



APPLICATION

Taste Description: Rich, dry, woody cocoa powder notes.

Flavor Use: Excellent for adding natural cocoa powder notes to chocolate; characteristic of notes found in dark cocoa powder used in well-known baked products. Imparts dry, woody notes for blueberry and cranberry flavors. Can also be used to add lavender notes to beverages like tea and other herbal drinks.

DETAILS

Molecular Weight: 154.24
Molecular Formula: C₁₀H₁₈O
Chemical Name: 2-Hexenal, 5-Methyl-2-(1-Methylethyl)
Suggested Use Level: 0.5 – 50 PPM

SPECIFICATIONS

Minimum Purity: 96.0% (sums of isomers)
• **Main Isomer:** 60.0% min.
• **Secondary Isomer:** 20.0% – 40.0%
Appearance: Pale yellow liquid

Additives: Synthetic alpha tocopherol at 0.50%

TECHNICAL

Log P: 3.46
Flash Point: 155 °F (CC)
Boiling Point: 193.04 °C (EPI 4.0)
Solubility: Insoluble in water; soluble in alcohol
Vapor Pressure: 0.35 mmHg at 20 °C
Nature Identical: Yes
Kosher: Yes
Halal: Yes

NOTES