

## PALMITIC ACID (NATURAL) Hexadecanoic acid



**BRI Number:** 885-SUS  
**CAS Number:** 57-10-3  
**FEMA Number:** 2832  
**FLAVIS Number:** 08.014  
**GB Number:** S0314

**Molecular Weight:** 256.43  
**Molecular Formula:** C<sub>16</sub>H<sub>32</sub>O<sub>2</sub>

### FRAGRANCE APPLICATION

**Olfactive Description:** A faint, oily aroma.

**Fragrance Use:** Can be used as a fatty note in various applications.

### DETAILS

**Suggested Use Level:** 0.5% - 2%

**Tenacity on Blotter:** >2 Weeks

### SPECIFICATIONS

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

**Appearance:** White crystalline solid

**Additives:** None

### TECHNICAL

**Log P:** 6.96  
**Flash Point:** 235 °F (CC)  
**Boiling Point:** 351.50 °C (EPI 4.0)  
**Vapor Pressure:** 0.00003 mmHg at 20 °C

**Solubility:** Insoluble in water

**Nature Identical:** Yes

### FLAVOR APPLICATION

**Taste Description:** Fatty, waxy, acidic.

**Flavor Use:** Fatty, waxy, mild acidic notes for a variety of dairy products including cheese, butter, and milk. Also adds acidic, grilled notes to lard & tallow type flavors.

### DETAILS

**Suggested Use Level:** 10 - 100 PPM

### SPECIFICATIONS

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

**Appearance:** White crystalline solid

**Additives:** None

### TECHNICAL

**Log P:** 6.96  
**Flash Point:** 235 °F (CC)  
**Boiling Point:** 351.50 °C (EPI 4.0)  
**Vapor Pressure:** 0.00003 mmHg at 20 °C

**Solubility:** Insoluble in water

**Nature Identical:** Yes

**Kosher:** Yes

**Halal:** Yes