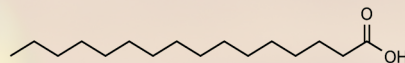


PALMITIC ACID (NATURAL)

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: C₁₆H₃₂O₂

FRAGRANCE APPLICATION

Olfactive Description: A faint, oily aroma.

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

DETAILS

Suggested Use Level: 0.50% - 2.00%

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: 6.960
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: 10.00 - 100.00 PPM

SPECIFICATIONS

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

Appearance: White crystalline solid

Additives: None

TECHNICAL

Log P: 6.960
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