

12-METHYLTRIDECANAL

(10% in MCT)

BRI #284MCT

Description:

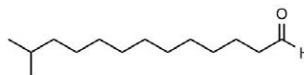
Fatty, greasy notes associated with grilled meat (tallow, lard, chicken fat).

Use:

Excellent for adding natural grilled fat notes associated with beef tallow, pork/bacon fat (lard) and chicken fat to a variety of savory products like broths, soups, etc. Can also be used to add authentic notes to reduced fat and/or fat free savory products, creating a fuller, more desirable taste.

FLAVOR INGREDIENT

CAS Number: MIXTURE
FEMA Number: 4005
FLAVIS Number: 05.169
GB Number: S0202; CNS 10.022



DETAILS

Chemical Name:	12-Methyltridecenal (10%MCT)	Molecular Weight:	212.38
Suggested Use Level:	10.00 -50.00 PPM	Molecular Formula:	MIXTURE

SPECIFICATIONS

Minimum Purity:	98.0%
• Main Isomer:	Not applicable
• Secondary Isomer:	Not applicable
Appearance:	Colorless to pale yellow liquid
Additives:	Synthetic alpha tocopherol at 0.05%

TECHNICAL

Log P:	Not available
Flash Point:	230°F (CC)
Boiling Point:	Not available
Vapor Pressure:	0.004 hPa estimated
Solubility:	Insoluble in water; soluble in alcohol
Nature Identical:	Yes
Kosher:	Yes
Halal:	Yes

Federal Food Drug & Cosmetic Act (FFDCA) Uses Only

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