

trans-2-OCTEN-1-AL FCC

BRI #352

Description:

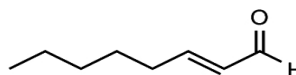
Sweet, fatty, citrus peel.

Use:

Good for citrus flavors, especially orange, and for fatty notes of nuts, especially hazelnut.

FLAVOR INGREDIENT

CAS Number: 2548-87-0
FEMA Number: 3215
FLAVIS Number: 05.190; 05.060
GB Number: S0142



DETAILS

Chemical Name: 2-Octenal, (2E)-
Suggested Use Level: 0.10 - 10.00 PPM

Molecular Weight: 126.20
Molecular Formula: C₈H₁₄O

SPECIFICATIONS

Minimum Purity: 97.0% (sum of isomers)
• **Main Isomer:** 96.0% min. (trans)
• **Secondary Isomer:** 0.1% - 3.0% (cis)
Appearance: Colorless to slightly yellow liquid
Additives: synthetic alpha tocopherol at 0.50%

TECHNICAL

Log P: 2.570
Flash Point: 160°F (CC)
Boiling Point: 182.37°C (EPI 4.0)
Vapor Pressure: 1.54 mmHg at 20°C
Solubility: Insoluble in water; soluble in alcohol
Nature Identical: Yes
Kosher: Yes
Halal: Yes