

trans-2-NONEN-AL FCC

BRI #353-SUS

Description:

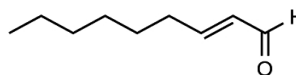
Waxy, citrus peel, melon, cucumber with fatty (tallow) notes.

Use:

Good for citrus, especially orange and melon flavors.

FLAVOR INGREDIENT

CAS Number: 18829-56-6
FEMA Number: 3213
FLAVIS Number: 05.072; 05.171
GB Number: S0147



DETAILS

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

Molecular Weight: 140.23
Molecular Formula: C₉H₁₆O

SPECIFICATIONS

Minimum Purity: 97.0% (sum of isomers)

- **Main Isomer:** 96.0% min. (trans)
- **Secondary Isomer:** 0.1% - 3.5% (cis)

Appearance: White to slightly yellow liquid

Additives: Synthetic alpha tocopherol at 0.50%

TECHNICAL

Log P: 3.060
Flash Point: 185°F (CC)
Boiling Point: 202.61°C (EPI 4.0)
Vapor Pressure: 0.21 mmHg at 20°C
Solubility: Insoluble in water; soluble in alcohol
Nature Identical: Yes
Kosher: Yes
Halal: Yes