

CARDAMOM ALDEHYDE[®] FCC

BRI #381

Description:

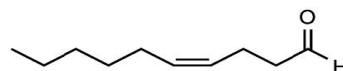
Strong, zesty, citrus peel, fresh cardamom.

Use:

Has various applications in citrus flavors, especially orange, tangerine, grapefruit and yuzu. Also a great ingredient for cardamom, cilantro, ginger, Asian pear and some seafood flavors.

FLAVOR INGREDIENT

CAS Number: 21662-09-9
FEMA Number: 3264
FLAVIS Number: 05.137; 05.096
GB Number: Not approved



DETAILS

Chemical Name: cis-4-Decenal
Suggested Use Level: 1.00 PPB - 0.10 PPM

Molecular Weight: 154.25
Molecular Formula: C₁₀H₁₈O

SPECIFICATIONS

Minimum Purity: 98.0% (sum of isomers)

- Main Isomer:** 93.0% min. (cis)
- Secondary Isomer:** 0.1% -6.0% (trans)

Appearance: Colorless to slightly yellow liquid

Additives: Synthetic alpha tocopherol at 0.50%

TECHNICAL

Log P: 3.550
Flash Point: 185°F (CC)
Boiling Point: 221.95°C (EPI 4.0)
Vapor Pressure: 0.08 mmHg at 20°C
Solubility: Insoluble in water; soluble in alcohol
Nature Identical: Yes
Kosher: Yes
Halal: Yes