

GUAVANATE[™]

BRI #493

Description:

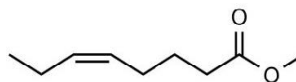
Exotic, musty, tropical note, characteristic of pink guava and creamy notes of mango.

Use:

Excellent for mango, guava, the sweet part of durian, longan, grapefruit, melon, apple, banana, pineapple, and other tropical fruit flavors. Can also be used for creamy notes of coconut and sweet dairy flavors.

FLAVOR INGREDIENT

CAS Number: 41654-15-3
FEMA Number: 4165
FLAVIS Number: 09.934
GB Number: S0941



DETAILS

Chemical Name: Methyl-cis-5-Octenoate
Suggested Use Level: 1.00 - 10.00 PPM

Molecular Weight: 156.22
Molecular Formula: C₉H₁₆O₂

SPECIFICATIONS

Minimum Purity: 98.0% (sum of isomers)
• **Main Isomer:** 97.0% min. (cis)
• **Secondary Isomer:** 1.0% - 2.9% (trans)
Appearance: Colorless liquid
Additives: None

TECHNICAL

Log P: 3.105
Flash Point: 159°F (CC)
Boiling Point: 197.05°C (EPI 4.0)
Vapor Pressure: 0.28 mmHg at 20°C
Solubility: Insoluble in water; soluble in alcohol
Nature Identical: Yes
Kosher: Yes
Halal: Yes