

# CEREZOATE<sup>™</sup>

**BRI #512**

## Description:

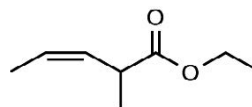
Fruity and sweet notes reminiscent of apple, cherry, and strawberry.

## Use:

Fresh, natural, red fruit notes for apple, black cherry, and other fruits. Very useful in berry flavors, especially strawberry. Can also be used for general fruity notes in pineapple and other tropical fruit flavors.

## FLAVOR INGREDIENT

**CAS Number:** 1617-23-8  
**FEMA Number:** 3456  
**FLAVIS Number:** 09.524  
**GB Number:** S1212



## DETAILS

**Chemical Name:** Ethyl-2-Methyl-3-Pentenoate  
**Suggested Use Level:** 1.0 – 10.0 PPM

**Molecular Weight:** 142.19  
**Molecular Formula:** C<sub>8</sub>H<sub>14</sub>O<sub>2</sub>

## SPECIFICATIONS

**Minimum Purity:** 99.0% (sum of isomers)  
• **Main Isomer:** 98.5% min. (cis)  
• **Secondary Isomer:** 0.1%–1.5% (trans)  
**Appearance:** Colorless liquid  
**Additives:** synthetic alpha tocopherol at 0.10%

## TECHNICAL

**Log P:** 2.540  
**Flash Point:** 110°F (CC)  
**Boiling Point:** 163.76°C (EPI 4.0)  
**Vapor Pressure:** 1.49 mmHg at 20°C  
**Solubility:** Insoluble in water; soluble in alcohol  
**Nature Identical:** No  
**Kosher:** Yes  
**Halal:** Yes