

NUEZATE[™]

BRI #728

Description:

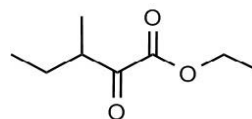
Fresh, black walnut, woody.

Use:

Enhances brown and nutty flavors, particularly maple, walnut, and caramel. Blends well with banana, apple, and pineapple especially when being used for baked goods. Adds interesting effects when combined with other fruit flavors like blueberry and strawberry, or in dark spirits like rum and whiskey.

FLAVOR INGREDIENT

CAS Number: 26516-27-8
FEMA Number: 4903
FLAVIS Number: Not Listed
GB Number: Not Listed



DETAILS

Chemical Name:	Pentanoic acid, 3-methyl-2-oxo-, ethyl ester	Molecular Weight:	158.20
Suggested Use Level:	0.2 – 20.0 PPM	Molecular Formula:	C ₈ H ₁₄ O ₃

SPECIFICATIONS

Minimum Purity:	95.0%
• Main Isomer:	Not applicable
• Secondary Isomer:	Not applicable
Appearance:	Pale yellow to yellow liquid
Additives:	None

TECHNICAL

Log P:	0.934
Flash Point:	157°F (CC)
Boiling Point:	197.90°C (EPI 4.0)
Vapor Pressure:	0.27 mmHg at 20°C
Solubility:	Insoluble in water; soluble in alcohol
Nature Identical:	No
Kosher:	Yes
Halal:	Yes