

# 3-METHYL-2,4-NONANEDIONE

## BRI #841

### Description:

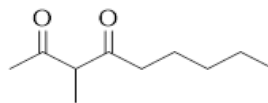
Sweet, hay character, reminiscent of green and black tea.  
Cream notes at lower levels.

### Use:

A versatile chemical. With its dry, hay character, it contributes to the flavors of green and black teas. Sweet, cream notes for caramel, milk and other dairy flavors. Dry green notes for use in dried parsley, chive, and dried spinach. It works well for seafood flavors such as anchovy and seaweed.

## FLAVOR INGREDIENT

**CAS Number:** 113486-29-6  
**FEMA Number:** 4057  
**FLAVIS Number:** 07.184  
**GB Number:** S1339



### DETAILS

**Chemical Name:** 3-Methyl-2,4-Nonanedione  
**Suggested Use Level:** 0.02 - 2.00 PPM

**Molecular Weight:** 170.25  
**Molecular Formula:** C<sub>10</sub>H<sub>18</sub>O<sub>2</sub>

### SPECIFICATIONS

**Minimum Purity:** 97.0%

- **Main Isomer:** Not applicable
- **Secondary Isomer:** Not applicable

**Appearance:** Colorless to yellow liquid

**Additives:** Synthetic alpha tocopherol at 0.10%

### TECHNICAL

**Log P:** 2.370  
**Flash Point:** 210°F (CC)  
**Boiling Point:** 230.56°C (EPI 4.0)  
**Vapor Pressure:** 0.0777 mmHg at 20°C  
**Solubility:** H<sub>2</sub>O 1.4 g/L at 20 C

**Nature Identical:** Yes  
**Kosher:** Yes  
**Halal:** Yes

Federal Food Drug & Cosmetic Act (FFDCA) Uses Only