

LAVENDER ALDEHYDE™ FCC

BRI #857-SUS

Description:

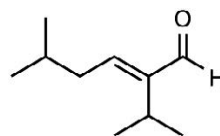
Rich, dry, woody, cocoa powder notes.

Use:

Excellent for adding natural cocoa powder notes to chocolate; characteristic of notes found in dark cocoa powder used in well-known baked products. Imparts dry, woody notes for blueberry and cranberry flavors. Can also be used to add lavender notes to beverages like tea and other herbal drinks.

FLAVOR INGREDIENT

CAS Number: 35158-25-9
FEMA Number: 3406
FLAVIS Number: 05.107
GB Number: S0134



DETAILS

Chemical Name: 2-Isopropyl-5-Methyl-2-Hexenal
Suggested Use Level: 0.50 - 50.00 PPM

Molecular Weight: 154.24
Molecular Formula: C₁₀H₁₈O

SPECIFICATIONS

Minimum Purity: 96.0% (sum of isomers)

- **Main Isomer:** 60.0% min. (trans)
- **Secondary Isomer:** 20.0% - 40.0% (cis isomer)

Appearance: Pale yellow liquid

Additives: Synthetic alpha tocopherol at 0.50%

TECHNICAL

Log P: 3.460
Flash Point: 155°F (CC)
Boiling Point: 193.04°C (EPI 4.0)
Vapor Pressure: 0.35 mmHg at 20°C
Solubility: Insoluble in water; soluble in alcohol
Nature Identical: Yes
Kosher: Yes
Halal: Yes