

# LAVENDER ALDEHYDE™ FCC

## BRI #857

### Description:

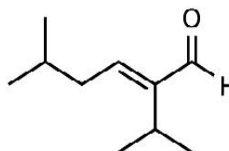
Rich, dry, woody, cocoa powder notes.

### 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-Hexenal, 5-methyl-2-(1-methylethyl)-  
**Suggested Use Level:** 0.5 - 50.00 PPM

**Molecular Weight:** 154.24  
**Molecular Formula:** C<sub>10</sub>H<sub>18</sub>O

### 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