

# 9-DECENOIC ACID

## BRI #891

### Description:

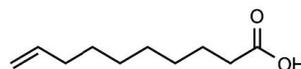
Waxy, milky, fatty, creamy.

### Use:

Great for dairy-type flavors, especially creamy notes in milk and milk chocolate. Excellent for butter and enhancing waxy notes for cheese flavors.

## FLAVOR INGREDIENT

**CAS Number:** 14436-32-9  
**FEMA Number:** 3660  
**FLAVIS Number:** 08.065  
**GB Number:** S0334



### DETAILS

**Chemical Name:** 9-Decenoic acid  
**Suggested Use Level:** 0.50 - 30.00 PPM

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

### SPECIFICATIONS

**Minimum Purity:** 95.0%

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

**Appearance:** Colorless to pale yellow liquid

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

### TECHNICAL

**Log P:** 3.880  
**Flash Point:** 291°F (CC)  
**Boiling Point:** 277.55°C (EPI 4.0)  
**Vapor Pressure:** 0.001 mmHg at 20°C  
**Solubility:** Insoluble in water; soluble in alcohol  
**Nature Identical:** Yes  
**Kosher:** Yes  
**Halal:** Yes