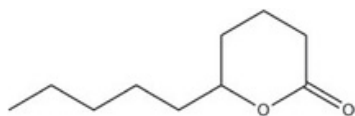


CREAMY

COCONUT

DECALACTONE DELTA

914504



Tetrahydro-6-pentyl-2H-Pyran-2-one
Decano-1,5-lactone
5-Hydroxy-decanoic acid lactone

REFERENCES

Flavoring substance

(Regulation (EC) N° 1334/2008)

FEMA number **2361**

CAS number **705-86-2**

FLAVIS number **10.007**

Stabilizer **none added**

Solvent **none added**

DESCRIPTORS

Milky, creamy, buttery, coconut, very tenacious.

NATURAL OCCURENCE

Naturally found in butter, cheese, peach, apricot, coconut, strawberry, raspberry, mango and tea.

PHYSICO-CHEMICAL PROPERTIES

Flash Point	>100°C
Appearance	Colourless liquid
Purity by GLC	min. 98%
Specific Gravity (d20/20)	0.969 ... 0.975
Refractive Index (Nd/20)	1.456 ... 1.459

FLAVOR USAGE

DECALACTONE DELTA is an indispensable lactone for the whole dairy flavors range, the pillar of buttery and creamy notes. Widely used in coconut, brown notes or fruit flavors such as peach, exotic fruits... it brings some roundness, creaminess or fleshy character.

Recommended dosage in final application:

0.01 - 20 ppm .

KOSHER & HALAL STATUS

Kosher Parve applications	yes
Kosher Dairy applications	yes
Kosher Meat applications	yes
Halal applications	yes

Firmenich inspiring!