



GREEN

FRUITY



Caproic aldehyde
Aldehyde C-6

REFERENCES

Natural flavoring substance

(Regulation (EC) N° 1334/2008)

FEMA number **2557**

CAS number **66-25-1**

FLAVIS number **05.008**

Stabilizer **none added**

Solvent **none added**

DESCRIPTORS

Classic aldehyde notes, fatty-green, grassy, sharp, unripe or raw fruit and green vegetable (apple, green pea).

NATURAL OCCURENCE

Naturally found in apple, banana, carrot, citrus, coconut, coffee, cranberry, cucumber, strawberry and tomato.

PHYSICO-CHEMICAL PROPERTIES

Flash Point	23°C
Appearance	Colourless liquid
Purity by GLC	min. 97%
Specific Gravity (d20/20)	0.814 ... 0.824
Refractive Index (Nd/20)	1.400 ... 1.408

FLAVOR USAGE

HEXANAL NAT is used in a wide applications spectrum. It can bring a fresh raw note in fruit and vegetable flavors, but also fatty ground note for brown, dairy or meat flavors.

Recommended dosage in final application:

0.005 - 5ppm.

KOSHER & HALAL STATUS

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

Firmenich inspiring!