
Quality Assurance Standard Specifications Sheet

Product Name:	2,4 Decadienal
Product Code:	NA3135-US
Contents:	Natural Flavor
Legal Status:	FEMA GRAS# 3135 FI No. 05.081 Natural US 21 CFR 101.22 CAS: 2363-88-4 Hno: 2905.29.9000
Storage Conditions:	Cool dark area, <70 F. Purge with Nitrogen after each opening.
Shelf Life:	12 months
Appearance:	Clear Oily Liquid
Color:	Light Yellow to Light Orange
Flavor/Odor:	Deep fat flavor, characteristic chicken aroma @10ppmCitrus/orange/grapefruit character at lower dilution / Fatty
Specific Gravity, 20°C:	0.866 - 0.876
Refractive Index, 20°C:	1.49 - 1.52
GC Purity:	t,t isomer >80%;sum of all isomers >95%
Flash Point °C (°F):	107 (224.6)
Boiling Point °C (°F):	237 (458.6)
Flavor Use:	@ 10 ppm use to impart a deep fat flavor in beef, lamb, chicken, potato chips and french fries@ 1 ppm use to fortify orange-grapefruit flavors
Use Level:	0.005-10 ppm as consumed
Solubility:	Alcohol, Oil, PG