
Quality Assurance Standard Specifications Sheet

Product Name:	trans-2-Heptenal-US, 1% in Triacetin-USOC
Product Code:	NA3165-1Tri-USOC-US
Contents:	Natural Flavor
Legal Status:	FEMA GRAS# 3165
	FL No. 05.150
	Natural US 21 CFR 101.22
	CAS: 18829-55-5
	Hno: 2912.19.5000
Storage Conditions:	Refrigerated, 2-8°C Nitrogen Purge After Each Opening
Shelf Life:	12 months
Appearance:	Clear
	Liquid
Color:	Colorless
Flavor/Odor:	Green, fruity, apple skin, fatty, poultry, meaty / Aldehydic, fatty, vegetable, orange peel, apple, waxy, citrus, green
Specific Gravity, 20°C:	1.1499 - 1.1599
Refractive Index, 20°C:	1.4285 - 1.4345
GC Purity:	1% by wt.
Flash Point °C (°F):	132 (269.6)
Boiling Point °C (°F):	259 (498.2)
Flavor Use:	White grape, apple, orange, lemon, cucumber, vegetable, meat, dairy, and fish flavors
Use Level:	0.01 - 1ppm
Solubility:	Alcohol, Oil, PG, Triacetin, EtOAc