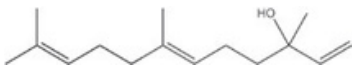


NEROLIDOL NAT

966875



Dodecatriene
Peruvial
Methyl vinyl homogeranyl carbinol

DESCRIPTORS

A delicate floral note, mild, fruity, vegetal stem.

FLAVOR USAGE

NEROLIDOL brings a nice floral and fruity profile to all kinds of fruit flavors.

NATURAL OCCURENCE

Naturally found in beer, grapefruit, jasmin, neroli, orange, petitgrain, strawberry and green tea.

Recommended dosage in final application:

up to 5 ppm.

REFERENCES

Natural flavoring substance

(Regulation (EC) N° 1334/2008)

FEMA number **2772**

CAS number **7212-44-4**

FLAVIS number **02.018**

Stabilizer **none added**

Solvent **none added**

PHYSICO-CHEMICAL PROPERTIES

Flash Point **>100°C**

Appearance **Colourless**

liquid

Purity by GLC **min. 97%**

Specific Gravity (d20/20) **0.875 ... 0.881**

Refractive Index (Nd/20) **1.478 ... 1.482**

KOSHER & HALAL STATUS

Kosher Parve applications **yes**

Kosher Dairy applications **yes**

Kosher Meat applications **yes**

Halal applications **yes**

Firmenich inspiring!