



Natural Advantage, LLC

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QUALITY ASSURANCE STANDARD SPECIFICATIONS SHEET

ITEM: **2,4-UNDECADIENAL, NATURAL**

PRODUCT CODE: NA3422

CONTENTS: Natural Flavor

DATE: 09/18/2020 supersedes 09/13/2018

LEGAL STATUS: FEMA GRAS # 3422
Natural US 21 CFR 101.22, Kosher
Natural (EC) 1334/2008 Article 3(2) (c)
CAS: 30361-29-6
Hno: 2912.19.2000

STORAGE CONDITIONS: Cool dark area, < 70° F
Purge with Nitrogen after each opening

SHELF LIFE: 12 months

APPEARANCE: Oily Liquid

COLOR: Light Yellow to Yellow

FLAVOR/ODOR: Buttery, baked chicken notes

SPECIFIC GRAVITY, 20°C: 0.834 - 0.874

REFRACTIVE INDEX, 20°C: 1.5060 - 1.5140

GC PROFILE: Conforms to standard

GC PURITY: >95% mixed isomers

FLASH POINT °C (°F): 107°C (225°F)(CC)

**Our Quality Assurance Program includes
Isotopic Testing of our starting materials.**