

6-Methyl-5-hepten-2-ol, Natural
Natural Advantage, LLC
www.natadv.com

Natural Advantage introduces **Natural 6-Methyl-5-hepten-2-ol (FEMA 4884; CAS 1569-60-4)**. This material occurs naturally in tomato, strawberry, and raspberry. Natural 6-Methyl-5-hepten-2-ol is typically known for its importance in tropical and citrus flavors; however, it also performs exceptionally well in dairy products. This product can be used for butter, cheese, milk and cream; while softening the effects of harsh saturated ketones, 6-Methyl-5-hepten-2-ol also adds creaminess and can enhance cheese flavors, particularly cheddar and blue cheese.

Recommended use levels: 5-200ppm

EU and US Natural, Kosher, Non-GMO, Vegetarian