



CAS No.: 123-66-0

Ethyl Caproate

己酸乙酯

Ethyl Caproate is a flavor ingredient with a pleasant fruity and wine-like note. It is widely used to bring a fresh, sweet, and juicy character to flavor compositions.

ODOWELL

Ethyl Caproate Brochure

Product Name: Ethyl Caproate
CAS No.: 123-66-0
Source: Synthetic / US Natural
Odor: Fruity, wine-like aroma
Purity:>99%

Product Advantages

- ◆Delivers a distinct wine-like and fruity aroma.
 - ◆Adds fresh, ripe, and juicy nuances to flavor systems.
 - ◆Helps enhance the overall realism of fruit and beverage profiles.
 - ◆Suitable for blending with other fruity esters to build complexity.
 - ◆Offers stable performance in formulated applications.
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Key Applications

- ◆Fruit flavors.
 - ◆Beverage flavors.
 - ◆Candy and confectionery.
 - ◆Wine-type flavor compositions.
 - ◆Fragrance and aroma blending.
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Recommended Usage Levels

Flavor applications: 0.01% – 0.20%.
Beverage systems: 0.005% – 0.05%.
Compound flavor formulations: adjusted according to target profile.
Fragrance blending: used at low levels for fruity top-note effects.

Packaging and Storage

Packaging: 180 kg/drum
Storage: Store in a cool, dry, and well-ventilated place, away from heat and direct sunlight.
Shelf Life: Stable under proper storage conditions.