



CAS: 39212-23-2

Whiskey Lactone

威士忌内酯

Whiskey Lactone is a flavor ingredient known for its warm, sweet, and woody aroma profile. It is recognized for its tonka-like, coumarinic, coconut, toasted nutty, celery, and lightly burnt nuances, giving it a complex and distinctive sensory character.

ODOWELL

Whiskey Lactone Brochure

Product Name: Whiskey Lactone
CAS No.: 39212-23-2
Odor: Tonka, coumarin, coconut, toasted, nutty, celery, burnt
Type: Synthetic
Purity: $\geq 98\%$

Product Advantages

- ◆Distinct tonka and coumarin-like aroma profile.
- ◆Coconut, toasted nutty, celery, and burnt nuances.
- ◆Rich lactonic and woody warmth.
- ◆Suitable for synthetic formulation needs.
- ◆High purity grade available at $\geq 98\%$.

Key Applications

- ◆Whiskey and spirit-style flavor systems.
- ◆Coconut and creamy flavor compositions.
- ◆Woody and barrel-aged profiles.
- ◆Nutty and gourmand accords.
- ◆Complex flavor and aroma blending.

Recommended Usage Levels

Whiskey and spirit-style flavors	0.01%– 0.10%
Coconut and creamy flavor systems	0.005%– 0.05%
Woody and barrel-aged profiles	0.005%– 0.03%
Nutty and gourmand accords	0.002%– 0.02%
Compound flavor formulations	Adjust according to target profile and final sensory balance

Packaging and Storage

Packaging: 5 kg
Storage: Store in a cool, dry, and well-ventilated place, away from heat and direct sunlight.
Shelf Life: 2 years under proper storage conditions.