



CAS:928-96-1

Leaf Alcohol

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Leaf alcohol enhances natural flavors and scents in food and cosmetics, serving as an antioxidant with a fresh, green aroma.

ODOWELL

Leaf Alcohol Brochure

Product Name:Leaf Alcohol

Chemical Name:(Z)-3-Hexen-1-ol

CAS Number:928-96-1

Purity: 98%

Odor:Intense grassy, green odor

Key Applications

Food Flavorings:Used in formulating various food flavorings, such as fruit flavors like banana, strawberry, citrus, and apple, as well as spice flavors like ginger and cinnamon.

Beverages:Used in refreshing beverages and juices to suppress lingering sweetness and enhance the refreshing taste.

Food Additives:Can be used as an antioxidant and coloring agent to extend the shelf life of food and impart unique colors.

Fragrance Formulas:An indispensable fragrance ingredient in many famous fragrance formulas, often used to blend floral fragrances such as clove, geranium oil, oakmoss, lavender, and mint, providing a fresh top note.

Cosmetics:Can be used to formulate artificial essential oils similar to natural fragrances, such as lily of the valley, clove, oakmoss, mint, and lavender essential oils, and can also be used in skincare products, with certain antioxidant and anti-aging effects.

Product Advantages

Leaf Alcohol imparts a fresh, green note. It enhances flavors and fragrances, providing a natural and refreshing scent.

Packaging and Storage

Packaging: Available in various sizes, including 10ml for sampling and 170kgs drum

Storage: Store in a tightly closed container, protected from light and heat. Keep in a well-ventilated, cool, dry place.