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Lieferung & Zahlungsart

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Zuschläge

- Mindermengenzuschlag
- Trockeneiszuschlag
- Gefahrgutzuschlag
- Expressversand

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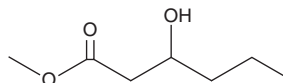
PRODUCT INFORMATION



3-hydroxy Hexanoic Acid methyl ester

Item No. 24608

CAS Registry No.: 21188-58-9
Formal Name: 3-hydroxy-hexanoic acid, methyl ester
Synonym: Methyl 3-Hydroxyhexanoate
MF: C₇H₁₄O₃
FW: 146.2
Purity: ≥98%
Supplied as: A liquid
Storage: -20°C
Stability: ≥2 years



Information represents the product specifications. Batch specific analytical results are provided on each certificate of analysis.

Laboratory Procedures

3-hydroxy Hexanoic acid methyl ester is supplied as a liquid. 3-hydroxy Hexanoic acid methyl ester is soluble in organic solvents such as ethanol, methanol, and chloroform, which should be purged with an inert gas.

Description

3-hydroxy Hexanoic acid methyl ester is a hydroxylated fatty acid that is a volatile component and aromatic agent that has been found in Moro and Sanguinello blood orange juices, cape gooseberry flesh, papaya fruit, and pineapple.¹⁻⁴ It is used as a flavoring agent in the food industry.

References

1. Selli, S. and Kelebek, H. Aromatic profile and odour-activity value of blood orange juices obtained from Moro and Sanguinello (*Citrus sinensis* L. Osbeck). *Ind. Crops Prod.* **33(3)**, 727-733 (2011).
2. Yilmaztekin, M. Characterization of potent aroma compounds of cape gooseberry (*Physalis Peruviana* L.) fruits grown in Antalya through the determination of odor activity values. *Int. J. Food Prop.* **17(3)**, 469-480 (2014).
3. Pino, J.A., Almora, K., and Marbot, R. Volatile components of papaya (*Carica papaya* L., Maradol variety) fruit. *Flavour Fragr. J.* **18(6)**, 492-496 (2003).
4. Takeoka, G., Buttery, R.G., Flath, R.A., et al. Guentert, M. *Flavor Chemistry ACS Symposium series.* (38), 223-237, Washington D.C.: American Chemical Society (1989).

WARNING

THIS PRODUCT IS FOR RESEARCH ONLY - NOT FOR HUMAN OR VETERINARY DIAGNOSTIC OR THERAPEUTIC USE.

SAFETY DATA

This material should be considered hazardous until further information becomes available. Do not ingest, inhale, get in eyes, on skin, or on clothing. Wash thoroughly after handling. Before use, the user must review the [complete](#) Safety Data Sheet, which has been sent via email to your institution.

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