

Foreverest Resources Ltd

柠檬醛 [CAS 5392-40-5]

96%

天然柠檬醛天然存在于柠檬草油（70%至80%）和山苍子油（约70%）中。它看起来是带有强烈柠檬味的液体。天然柠檬醛是通过柠檬草油或山苍子油的真空蒸馏过程获得的。天然柠檬醛主要用于调味。

Substance Identification

Synonyms	橙花醛 柑醛 枸橼醛
CAS	N/A
EINECS	226-394-6
FEMA	N/A

HS.CODE	2912
Molecular Formula	C10H16O
Moleclar Weight	152.23

Application & Uses

- 用于制备草莓、苹果、杏子、橙子和柠檬等水果口味
- 用于香精、人工配制的柠檬油、佛手柑油和橙叶油
- 用作合成紫罗兰酮、甲基紫罗兰酮类和维生素A的原料
- 用于掩盖工业生产中的臭味
- 用于生姜、柠檬、酸橙、甜橙、圆柚、苹果、樱桃、葡萄、草莓和辛辣口味
- 也可以使用葡萄酒香料

Sales Specification

ITEM	VALUE
外观	无色至淡黄色澄清液体
气味	柠檬果香
柠檬醛含量@GC, %	96 min
口服 LD50(大鼠)	4960mg/kg

ITEM	VALUE
皮试 LD50(兔子)	2250mg/kg

Package

- 钢桶，170公斤

GHS Hazard Statements

Storage

- 单独贮存于独立仓库
- 仓库地面铺有接地材料
- 远离火苗、明火、火源
- 密封贮存于通风、阴凉、干燥处

Relation Products

- Methylationone

Relation Articles

- [The benefits of Terpenes on health and well-being](#)
- [ANTI-VIRUS FUNCTION of ESSENTIAL OILS and PLANT EXTRACTS](#)
- [Citronella-More Than Spices](#)
- [Essential oils in preventing and controlling crop diseases](#)
- [What are the natural terpenes](#)

Remark

The above information is believed to be accurate and presents the best explanation currently available to us. We assume no liability resulting from above content. The technical standards are formulated and revised by customers' requirement and us, if there are any changes, the latest specification will be executed and confirmed in the contract.