

Natural Advantage introduces **Natural 2-Ethyl-4-Hydroxy-5-Methyl-3(2H)-Furanone (FEMA 3623; CAS 27538-09-6)**. 2-Ethyl-4-Hydroxy-5-Methyl-3(2H)-Furanone is also known as HomoFuraneol and occurs naturally in coffee and fermented soy sauce. While flavor can be described as sweet and sugar-like, the aroma has very brown, caramellic, maple-like properties as well as savory soy sauce and bread notes. HomoFuraneol reminds you of caramel covered fruit and smokey ham at holiday gatherings. This material can be used in fruit, tropical, meat, coffee, candy, cola flavors and baked goods. Recommended use level: 0.005-5 ppm as consumed.

EU and US Natural, Kosher, Non-GMO, Vegetarian.

Natural Advantage

www.natadv.com