

Natural Advantage introduces **Natural 2-Isopropyl-5-methyl-2-hexenal (FEMA 3406, CAS 35158-25-9)**.

This material occurs naturally in cocoa and has a very woody, chocolate aroma. With a fruity, bitter chocolate taste, it works well in concert with other chocolate ingredients. 2-Isopropyl-5-methyl-2-hexenal can be used in chocolate, cocoa, tea, nut, tobacco, and fruity flavors.

Use levels 0.02-2ppm as consumed.

EU and US Natural, Kosher, Non-GMO.

**Natural Advantage**

[www.natadv.com](http://www.natadv.com)