>>**Entry Name: 4-Methyldecane**
ENTRY UNDER REVIEW

CAS Registry Number: 2847-72-5

$H_3C(CH_2)_5CH(CH_3)CH_2CH_2CH_3$

Molecular Formula: $C_{11}H_{24}$
Molecular Weight: 156.311
Accurate Mass: 156.1878
Percentage Composition: C 84.52%; H 15.48%

>>**Variant:** (±)-form

Molecular Formula: $C_{11}H_{24}$
Molecular Weight: 156.311
Accurate Mass: 156.1878
Percentage Composition: C 84.52%; H 15.48%
Boiling Point: Bp 187°. Bp_{12} 71-72°
Density: d_4^{20}0.742
Refractive Index: n_D^{20} 1.4175

>>**Variant:** (ξ)-form

Molecular Formula: $C_{11}H_{24}$
Molecular Weight: 156.311
Accurate Mass: 156.1878
Percentage Composition: C 84.52%; H 15.48%
Use/Importance: Constit. of the secretion of the Dufour's glands of ants. Also isol. from aroma volatiles of chick pea (*Cicer arietinum*), coconut flesh (*cocus nucifera*), cooked beef and wheat

References:

Letsinger, R.L. *et al.*, *J.A.C.S.*, 1948, **70**, 3342; 1950, **72**, 849, *(synth)*
Mann, G. *et al.*, *Tetrahedron*, 1967, **23**, 3393, *(conformn, props)*
Lehmkuhl, H. *et al.*, *Annalen*, 1975, 145, *(synth)*
Netzel, D.A. *et al.*, *Fuel*, 1981, **60**, 307, *(cmr)*
Lipshutz, B.H. *et al.*, *J.O.C.*, 1984, **49**, 3928, *(synth)*
Leed, G.M. *et al.*, *J. Food Sci.*, 1987, **52**, 42-45; 56, *(occur, beef)*
Rembold, H. *et al.*, *J. Agric. Food Chem.*, 1989, **37**, 659-662, *(occur, chick pea)*
Bagneres, A.G. *et al.*, *Biochem. Syst. Ecol.*, 1991, **19**, 25, *(isol)*