



>>Entry Name: Tridecanal
ENTRY UNDER REVIEW
Synonym(s): Tridecyl aldehyde

CAS Registry Number: 10486-19-8

$\text{H}_3\text{C}(\text{CH}_2)_{11}\text{CHO}$

Molecular Formula: $\text{C}_{13}\text{H}_{26}\text{O}$
Molecular Weight: 198.348
Accurate Mass: 198.198365
Percentage Composition: C 78.72%; H 13.21%; O 8.07%
Biological Source: Volatile flavour component of coriander leaf. Also in lemon and cucumber oils
Use/Importance: Used in perfumery to add fresh notes
Physical Description: Liq. with waxy-citrus odour
Melting Point: Mp 14°
Boiling Point: Bp₁₀ 126-128°
Refractive Index: n_D¹⁸ 1.4384

Aldrich: 26923-9

>>Derivative: Oxime

Molecular Formula: $\text{C}_{13}\text{H}_{27}\text{NO}$
Molecular Weight: 213.362
Accurate Mass: 213.209264
Percentage Composition: C 73.18%; H 12.75%; N 6.56%; O 7.50%
Physical Description: Cryst. (EtOH aq.)
Melting Point: Mp 80.5°

>>Derivative: Semicarbazone

Physical Description: Cryst. (EtOH)
Melting Point: Mp 113-114°

References:

Aldrich Library of FT-IR Spectra, 1st edn., 1985, **1**, 470A, (*ir*)
Aldrich Library of FT-IR Spectra: Vapor Phase, 1989, **3**, 556C, (*ir*)
Stoll, M., *Helv. Chim. Acta*, 1947, **30**, 122, (*synth*)
Kummer, R. *et al.*, *CA*, 1974, **80**, 14569f, (*isol*)
Bott, K., *Fette, Seifen, Anstrichm.*, 1974, **76**, 443, (*synth*)
Kemp, T.R. *et al.*, *J. Agric. Food Chem.*, 1974, **22**, 717, (*isol*)
Mac Leod, A.J. *et al.*, *J. Sci. Food Agric.*, 1976, **27**, 721, (*isol*)