

SPECIFICATION SHEET

VERSION 3,00	VERSION DATE 19/09/22	PRINT DATE	25/04/24
PRODUCT APPLICATIONS IUPAC NAME SYNONYMS	2-METHYLBUTYRIC ACID NATURAL EU BE Industrial raw material not intended for direct use. 2-METHYLBUTYRIC ACID	ESTALLY	
PLANT OF ORIGIN PART OF THE PLANT FORMULA MOLECULAR WEIGHT CAS	C5 H10 O2 102,13 116-53-0	Ģ	
EINECS	204-145-2		
	2695		
TARIFF NUMBER KOSHER CERTIFICATE FOOD GRADE CERTIFICA	2915609000 AVAILABLE ON REQUEST ATE AVAILABLE ON REQUEST	I	
REACH REGISTRATION	NO. 01-2119959862-23		

SPECIFICATIONS

ASPECT AT 20°C COLOUR ODOUR TASTE DENSITY AT 20°C (g / ml) DENSITY 25/25 **REFRACTIVE INDEX nD20 REFRACTIVE INDEX nD25 OPTICAL ROTATION (°) BOILING POINT (°C)** MELTING POINT (°C) FLASH POINT (°C) ASSAY (% GC) ACID VALUE (mg KOH/g) SOLUBILITY VAPOUR PRESSURE **OTHER SOLUBILITIES**

COLORLESS TO PALE YELLOW ACRID, ROQUEFORT CHEESE, APPLE 0,932 - 0,936 1,4040 - 1,4080 -15,00 / 21,00 175-177°C (1 atm) 74,00 > 99 -INSOLUBLE IN WATER 0,7 hPa (20°C)

CLEAR MOBILE LIQUID

OTHER TECHNICAL DATA

CHIRAL QUALITY.

SOLUBLE IN ETHANOL

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.