

## SPECIFICATION SHEET

**VERSION** 3,00 **VERSION DATE** 11/03/24 **PRINT DATE** 19/04/24

**PRODUCT** ALLYL ISOTHIOCYANATE (ALLINAT) SYNTHITE 4010001265 (MUS2018)  
**APPLICATIONS** Industrial raw material not intended for direct use.  
**IUPAC NAME** ALLYL ISOTHIOCYANATE, INHIBITED  
**SYNONYMS** ALLYL ISORHODANIDE, ALLYL ISOSULFOCYANATE, ALLINAT

**FORMULA** C4 H5 N S  
**MOLECULAR WEIGHT** 99,15  
**CAS** 57-06-7

**EINECS** 200-309-2

**FEMA** 2034  
**TARIFF NUMBER** 2930909838



**FOOD GRADE CERTIFICATE** AVAILABLE ON REQUEST  
**REACH REGISTRATION NO.** Exempt from registration (according to article 2.5 of REACH)

## SPECIFICATIONS

<b>ASPECT AT 20°C</b>	CLEAR MOBILE LIQUID
<b>COLOUR</b>	COLORLESS TO PALE YELLOW
<b>ODOUR</b>	PUNGENT, MUSTARD, HORSE-RADISH
<b>TASTE</b>	PUNGENT, SHARP, HORSE-RADISH
<b>DENSITY AT 20°C (g / ml)</b>	1,017 - 1,022
<b>DENSITY 25/25</b>	1,013 - 1,020
<b>REFRACTIVE INDEX nD20</b>	1,5290 - 1,5310
<b>REFRACTIVE INDEX nD25</b>	-
<b>OPTICAL ROTATION (°)</b>	/
<b>BOILING POINT (°C)</b>	151 - 153 (1013 mbar)
<b>MELTING POINT (°C)</b>	-80
<b>FLASH POINT (°C)</b>	46,00
<b>ASSAY (% GC)</b>	> 99 (REFER TO OTHER TECHNICAL DATA POINT)
<b>ACID VALUE (mg KOH/g)</b>	-
<b>SOLUBILITY</b>	SOLUBILITY IN WATER: 1 g/L
<b>VAPOUR PRESSURE</b>	5,3 mbar (20°C); 7 kPa (50°C)
<b>OTHER SOLUBILITIES</b>	1:20 v/v ETHANOL 65 VOL.%

**OTHER TECHNICAL DATA** PROTECT FROM FROST, HEAT AND SUNLIGHT. USE OPEN CONTAINERS QUICKLY. STORE UNDER NITROGEN. IN GC ANALYSIS IT APPEARS AS TWO PEAKS WHICH ARE FORMED DUE TO TEMPERATURE ANALYSIS, FOR OBTAINING THE PURITY THEY HAVE TO BE SUMED.

## STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 12 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 TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.