

## SPECIFICATION SHEET

**VERSION** 3,00      **VERSION DATE** 21/06/18      **PRINT DATE** 30/11/21

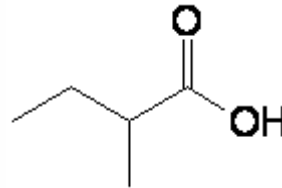
**PRODUCT** 2-METHYLBUTYRIC ACID NATURAL EXTRA BESTALLY  
**APPLICATIONS** Raw material for industrial use intended for the manufacture of flavours and/or fragrances.  
**IUPAC NAME** 2-METHYLBUTYRIC ACID  
**SYNONYMS**

**PLANT OF ORIGIN**  
**PART OF THE PLANT**

**FORMULA** C5 H10 O2  
**MOLECULAR WEIGHT** 102,13  
**CAS** 116-53-0

**EINECS** 204-145-2

**FEMA** 2695  
**TARIFF NUMBER** 2915609000  
**KOSHER CERTIFICATE** AVAILABLE ON REQUEST  
**FOOD GRADE CERTIFICATE** AVAILABLE ON REQUEST  
**REACH REGISTRATION NO.** 01-2119959862-23



## SPECIFICATIONS

|                                |                                |
|--------------------------------|--------------------------------|
| <b>ASPECT AT 20°C</b>          | CLEAR MOBILE LIQUID            |
| <b>COLOUR</b>                  | COLORLESS TO PALE YELLOW       |
| <b>ODOUR</b>                   | ACRID, ROQUEFORT CHEESE, APPLE |
| <b>TASTE</b>                   |                                |
| <b>DENSITY A 20°C (g / ml)</b> | 0,932 - 0,941                  |
| <b>DENSITY 25/25</b>           | 0,932 - 0,936                  |
| <b>REFRACTIVE INDEX nD20</b>   | 1,4040 - 1,4080                |
| <b>REFRACTIVE INDEX nD25</b>   | -                              |
| <b>OPTICAL ROTATION (°)</b>    | 15,00 / 21,00                  |
| <b>BOILING POINT (°C)</b>      | 175-177°C (1 atm)              |
| <b>MELTING POINT (°C)</b>      |                                |
| <b>FLASH POINT (°C)</b>        | 74,00                          |
| <b>ASSAY (% GC)</b>            | > 99                           |
| <b>ACID VALUE (mg KOH/g)</b>   | -                              |
| <b>SOLUBILITY</b>              | INSOLUBLE IN WATER             |
| <b>VAPOUR PRESSURE</b>         | 0,7 hPa (20°C)                 |
| <b>OTHER SOLUBILITIES</b>      | SOLUBLE IN ETHANOL             |

## OTHER TECHNICAL DATA

## 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.