

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 21/06/18 **PRINT DATE** 29/06/22

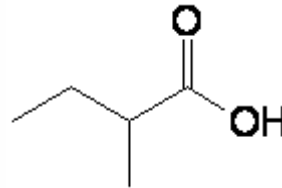
PRODUCT 2-METHYLBUTYRIC ACID NATURAL EXTRA BESTALLY
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME 2-METHYLBUTYRIC ACID
SYNONYMS

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

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