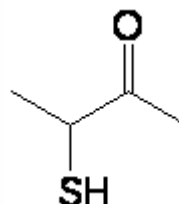


SPECIFICATION SHEET

VERSION	1,00	VERSION DATE	19/09/22	PRINT DATE	07/05/24
PRODUCT	MERCAPTOBUTANONE NAT 10 NB 958031 FIRMENICH				
APPLICATIONS	Industrial raw material not intended for direct use.				
IUPAC NAME	2-MERCAPTO-3-BUTANONE IN VEGETAL OIL				
SYNONYMS	3-MERCAPTO-2-BUTANONE				
PLANT OF ORIGIN					
PART OF THE PLANT					
FORMULA	C ₄ H ₈ O S				
MOLECULAR WEIGHT	104,17				
CAS	40789-98-8				
EINECS	255-082-2				
FEMA	3298				
TARIFF NUMBER	3302909000				
KOSHER CERTIFICATE	AVAILABLE ON REQUEST				
FOOD GRADE CERTIFICATE	AVAILABLE ON REQUEST				
REACH REGISTRATION NO.	All the ingredients of the mixture have been registered or they are exempt from registration.				



SPECIFICATIONS

ASPECT AT 20°C	CLEAR TO SLIGHTLY CLOUDY LIQUID		
COLOUR	COLORLESS TO PALE YELLOW		
ODOUR	MEAT, EGG, DAIRY, MILK (HIGH DILUTION)		
TASTE			
DENSITY AT 20°C (g / ml)	0,943	-	0,963
DENSITY 25/25	0,942	-	0,962
REFRACTIVE INDEX n_{D20}	1,4460	-	1,4560
REFRACTIVE INDEX n_{D25}	1,4440	-	1,4540
OPTICAL ROTATION (°)	/		
BOILING POINT (°C)	-		
MELTING POINT (°C)	-		
FLASH POINT (°C)	71,00		
ASSAY (% GC)	-		
ACID VALUE (mg KOH/g)	-		
SOLUBILITY	INSOLUBLE IN WATER		
VAPOUR PRESSURE	NOT DETERMINED		
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL		
OTHER TECHNICAL DATA	IT IS KEY FOR BOILED MEAT TONALITIES. IN VERY LOW DOSAGES, IT BRINGS A NICE CREAMY AND DAIRY CHARACTER TO FLAVORS. RECOMMENDED FINAL DOSAGE: 0,1-100 ppm. NATURALLY FOUND IN PEANUT, HAZELNUT, PUMPKIN AND COOKED BEEF LIVER.		

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.
IT CONTAINS 90% OF SOLVENT VEGETABLE OIL DERIVED (MCT CAS 73398-61-5). KEEP COOL <5°C.

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.