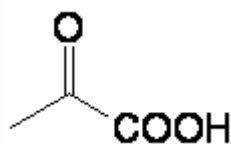


## SPECIFICATION SHEET

<b>VERSION</b>	1,00	<b>VERSION DATE</b>	19/09/22	<b>PRINT DATE</b>	03/05/24
<b>PRODUCT</b>	PYRUVIC ACID NATURAL				
<b>APPLICATIONS</b>	Industrial raw material not intended for direct use.				
<b>IUPAC NAME</b>	2-OXOPROPANOIC ACID				
<b>SYNONYMS</b>	ALPHA KETOPROPIONIC ACID, ACETYLFORMIC ACID, PYRORACEMIC ACID, 2-KETOPROPIONIC ACID				
<b>PLANT OF ORIGIN</b>					
<b>PART OF THE PLANT</b>					
<b>FORMULA</b>	C3 H4 O3				
<b>MOLECULAR WEIGHT</b>	88,00				
<b>CAS</b>	127-17-3				
<b>EINECS</b>	204-824-3				
<b>FEMA</b>	2970				
<b>TARIFF NUMBER</b>	2918300090				
<b>FOOD GRADE CERTIFICATE</b>	AVAILABLE ON REQUEST				
<b>REACH REGISTRATION NO.</b>	Not available. Substance lawfully placed in the EU market before 1 June 2018.				



## SPECIFICATIONS

<b>ASPECT AT 20°C</b>	CLEAR VISCOUS LIQUID / SOLID	
<b>COLOUR</b>	COLORLESS TO AMBER YELLOW	
<b>ODOUR</b>	ACIDIC, SHARP, SOUR	
<b>TASTE</b>	PLEASANT SOUR, MILDLY BURNT CARAMEL	
<b>DENSITY AT 20°C (g / ml)</b>	1,256	- 1,275
<b>DENSITY 25/25</b>	-	
<b>REFRACTIVE INDEX nD20</b>	1,4240	- 1,4350
<b>REFRACTIVE INDEX nD25</b>	-	
<b>OPTICAL ROTATION (°)</b>	/	
<b>BOILING POINT (°C)</b>	165°C	
<b>MELTING POINT (°C)</b>	11-12°C	
<b>FLASH POINT (°C)</b>	82,00	
<b>ASSAY (% GC)</b>	> 95	
<b>ACID VALUE (mg KOH/g)</b>		
<b>SOLUBILITY</b>	INSOLUBLE IN WATER	
<b>VAPOUR PRESSURE</b>	NOT DETERMINED	
<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 12 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.  
KEEP REFRIGERATED (2-8°C). PURGE HEADSPACE WITH NITROGEN.

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.