

## **SPECIFICATION SHEET**

**VERSION VERSION DATE 19/09/22 PRINT DATE** 20/04/24 3,00

2-METHYLBUTYRIC ACID NATURAL EU BESTALLY **PRODUCT** 

**APPLICATIONS** Industrial raw material not intended for direct use.

**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

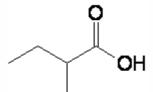
**EINECS** 204-145-2

FFMΔ 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** 

/ 21,00 **OPTICAL ROTATION (°)** 15,00 **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

CHIRAL QUALITY. **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.