

## SPECIFICATION SHEET

**VERSION** 1,00      **VERSION DATE** 01/08/23      **PRINT DATE** 03/01/25

**PRODUCT** V-DIACETYL REPLACER OS NATURAL  
**APPLICATIONS** Industrial raw material not intended for direct use.  
**CLASSIFICATION** FLAVOR - RAW MATERIAL FOR THE MANUFACTURING OF FLAVORS  
**REACH REGISTRATION NO.** Exempt from registration (according to article 2.5 of REACH)

### SPECIFICATIONS

**ASPECT AT 20°C** CLEAR MOBILE LIQUID  
**COLOUR** STRONG YELLOW  
**ODOUR** BUTTER, MILKY, STRONG, CREAMY

**TENACITY**  
**USAGE** BUTTER ENHANCER. USEFULL IN BUTTER FLAVORS TO ENHANCE ITS ODOR-TASTE. THIS PRODUCT CAN BE USED AS DIACETL SUBSTITUTE

**STABILITY** SIMILAR TO DIACETYL

**DENSITY AT 20°C (g / ml)** 1,001 - 1,011  
**DENSITY 25/25** -  
**REFRACTIVE INDEX nD20** 1,4090 - 1,4170  
**REFRACTIVE INDEX nD25** -  
**OPTICAL ROTATION (°)** /  
**BOILING POINT (°C)**  
**MELTING POINT (°C)**  
**FLASH POINT (°C)** 27,00  
**ASSAY (% GC)**  
**ACID VALUE (mg KOH/g)** -  
**SOLUBILITY** INSOLUBLE IN WATER  
**VAPOUR PRESSURE** NOT DETERMINED  
**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 9 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

KEEP REFRIGERATED.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.