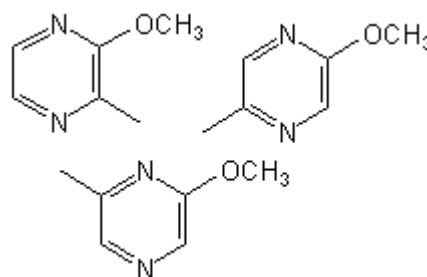


## SPECIFICATION SHEET

**VERSION** 5,00 **VERSION DATE** 07/03/22 **PRINT DATE** 15/01/25

**PRODUCT** 2-METHOXY-3(5/6)-METHYLPYRAZINE  
**APPLICATIONS** Industrial raw material not intended for direct use.  
**IUPAC NAME** 2-METHOXY-3(5/6)-METHYLPYRAZINE  
**SYNONYMS** 2(5/6)-METHOXY-3-METHYLPYRAZINE

**FORMULA** C6 H8 N2 O  
**MOLECULAR WEIGHT** 124,14  
**CAS** 68378-13-2  
**CAS 2** 2847-30-5  
**EINECS** 269-881-9  
**EINECS 2** 220-651-6  
**FEMA** 3183  
**TARIFF NUMBER** 2933998090



**FOOD GRADE CERTIFICATE** AVAILABLE ON REQUEST  
**REACH REGISTRATION NO.** On request. REACH and non-REACH material available for this product.

## SPECIFICATIONS

<b>ASPECT AT 20°C</b>	CLEAR MOBILE LIQUID
<b>COLOUR</b>	COLORLESS TO GREENISH PALE YELLOW
<b>ODOUR</b>	HAZELNUT,CARAMEL,MUSHROOM,EARTHY
<b>TASTE</b>	
<b>DENSITY AT 20°C (g / ml)</b>	1,070 - 1,087
<b>DENSITY 25/25</b>	-
<b>REFRACTIVE INDEX nD20</b>	1,5060 - 1,5100
<b>REFRACTIVE INDEX nD25</b>	-
<b>OPTICAL ROTATION (°)</b>	/
<b>BOILING POINT (°C)</b>	159 - 160
<b>MELTING POINT (°C)</b>	-
<b>FLASH POINT (°C)</b>	55,00
<b>ASSAY (% GC)</b>	MIXTURE OF ISOMERS > 99
<b>ACID VALUE (mg KOH/g)</b>	-
<b>SOLUBILITY</b>	SLIGHTLY SOLUBLE IN WATER
<b>VAPOUR PRESSURE</b>	NOT DETERMINED
<b>OTHER SOLUBILITIES</b>	SOLUBLE IN ETHANOL

**OTHER TECHNICAL DATA** MAIN ISOMER 2-METHOXY-3-METHYLPYRAZINE (CAS 2847-30-5) > 70%. SECONDARY ISOMER 2-METHOXY-5-METHYLPYRAZINE. USEFUL IN NUTTY FLAVOURS (HAZELNUT, ALMOND, PEANUT), CHOCOLATE AND BAKERY. ORIENTATIVE DOSAGE IN THE FINAL PRODUCT 0,01-4 ppm.

## 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.  
 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.