

SPECIFICATION SHEET

VERSION 4,00 **VERSION DATE** 12/12/23 **PRINT DATE** 15/01/25

PRODUCT ACETYL METHYL CARBINOL, NATURAL EU
APPLICATIONS Industrial raw material not intended for direct use.
IUPAC NAME 3-HYDROXY-2-BUTANONE
SYNONYMS 3-HYDROXY-2-BUTANONE, ACETOIN, ACETYLMETHYLCARBINO

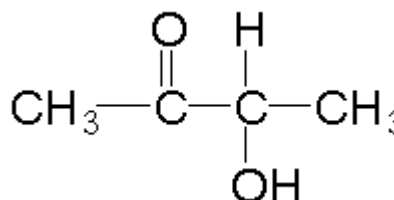
PLANT OF ORIGIN
PART OF THE PLANT

FORMULA C4 H8 O2
MOLECULAR WEIGHT 88,00
CAS 513-86-0

EINECS 208-174-1

FEMA 2008
TARIFF NUMBER 2914409090
KOSHER CERTIFICATE AVAILABLE ON REQUEST
FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)



SPECIFICATIONS

ASPECT AT 20°C	MOBILE LIQUID TO SOLID
COLOUR	COLORLESS TO YELLOW
ODOUR	BUTTER-LIKE
TASTE	BUTTER-LIKE
DENSITY AT 20°C (g / ml)	1,005 - 1,025
DENSITY 25/25	1,005 - 1,019
REFRACTIVE INDEX nD20	1,4170 - 1,4200
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	-39,40 / -20,00
BOILING POINT (°C)	140 - 148
MELTING POINT (°C)	CA. 15 (MONOMER);110 (DIMER)
FLASH POINT (°C)	50,00
ASSAY (% GC)	> 96. CHIRAL QUALITY APPROX. RATIO L:D 70:30.
ACID VALUE (mg KOH/g)	-
SOLUBILITY	SOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA M.P. OF DIMER 115-125°C (IT DISSOCIATES AT T>20°C); MONOMER 15°C. FOR MELTING THE PRODUCT, THE RECOMMENDED TEMPERATURE IS <60°C. IF THE PRODUCT APPEARS AS POWDER (DIMER), DO NOT HEAT NOR MELT. DO NOT PACK IN STEEL DRUM.

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.
 IT CHANGES TO MONOMER (LIQUID) AT T>20°C. STORE TEMPERATURE < 15°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.