

SPECIFICATION SHEET

VERSION 1,00	/ERSION DATE 19/09/22	PRINT DATE 21/12/24
PRODUCT APPLICATIONS IUPAC NAME SYNONYMS	2,6-DIMETHYLPYRAZINE, NATURAL BESTAL Industrial raw material not intended for direct use 2,6-DIMETHYLPYRAZINE 2,6-DIMETHYLPYRAZINE, 2,6-DIMETHYL-1,4	2.
PLANT OF ORIGIN PART OF THE PLANT FORMULA MOLECULAR WEIGHT CAS	C6 H8 N2 108,14 108-50-9	N
EINECS	203-589-4	
FEMA TARIFF NUMBER	3273 2933998090	N '
FOOD GRADE CERTIFICA	TE AVAILABLE ON REQUEST	14
REACH REGISTRATION N	On request. REACH and non-REACH material available for this product.	

SPECIFICATIONS

ASPECT AT 20°C COLOUR ODOUR TASTE	SOLID WHITE TO PALE YELLOW ROAST BEEF, COCOA, COFFEE, NUTTY	
DENSITY AT 20°C (g / ml) DENSITY 25/25	-	
REFRACTIVE INDEX nD20 REFRACTIVE INDEX nD25 OPTICAL ROTATION (°) BOILING POINT (°C) MELTING POINT (°C)	- / / 154 (760 mm Hg) 35 - 40	
FLASH POINT (°C) ASSAY (% GC) ACID VALUE (mg KOH/g) SOLUBILITY VAPOUR PRESSURE OTHER SOLUBILITIES	53,00 2,6-DIMETHYLPYRAZINE >98;ISOMER 2,5- <3; SUM >99 INSOLUBLE IN WATER NOT DETERMINED SOLUBLE IN ETHANOL	
OTHER SOLUBILITIES		

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 TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.