

SPECIFICATION SHEET

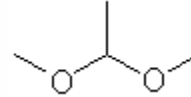
VERSION 1,00 **VERSION DATE** 20/07/11 **PRINT DATE** 13/05/21

PRODUCT 1,1-DIMETHOXYETHANE FIRMENICH 938740
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME DIMETHYL ACETAL
SYNONYMS ACETALDEHYDE DIMETHYL ACETAL, 1,1-DIMETHOXYETHANE, DIMETHYL ALDEHYDE

FORMULA C4 H10 O2
MOLECULAR WEIGHT 90,12
CAS 534-15-6

EINECS 208-589-8

FEMA 3426
TARIFF NUMBER 2911000000



FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. Exempt from registration (imported/manufactured < 1 ton/year)

SPECIFICATIONS

ASPECT AT 20° C CLEAR MOBILE LIQUID
COLOUR COLORLESS
ODOUR ETHEREAL, GREEN, FRUITY
TASTE
DENSITY A 20° C (g / ml) 0,851 - 0,861
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,3650 - 1,3700
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C) 64
MELTING POINT (°C) -
FLASH POINT (°C) -2,00
ASSAY (% GC) > 98; METHANOL < 0,5%; PARALDEHYDE < 0,2%
ACID VALUE (mg KOH/g) < 0,5
SOLUBILITY SLIGHTLY SOLUBLE IN WATER
VAPOUR PRESSURE 18931,8092 (Pa)
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA 1,1-DIMETHOXYETHANE ADDS FRESHNESS, JUICY, FRUITY AN GREEN CHARACTER TO CITRUS, LYCHEE, POMEGRANATE AND OTHER FRUIT FLAVORS. RECOMMENDED FINAL DOSAGE: < 15 ppm. NATURALLY FOUND IN BLACKBERRY, COFFEE, HOP, RASPBERRY, RUM, STRAWBERRY AND TEA.

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 18 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.