

SPECIFICATION SHEET

VERSION 1,00 VER	SION DATE 07/06/22	PRINT DATE 02/05/24
PRODUCT	V-DIACETYL REPLACER OS	
APPLICATIONS	Industrial raw material not intended for dire	ect use.
CLASSIFICATION	FLAVOR - RAW MATERIAL FOR THE M	ANUFACTURING OF FLAVORS
REACH REGISTRATION NO.	Exempt from registration (according to artic	cle 2.5 of REACH)
SPECIFICATIONS		
ASPECT AT 20°C COLOUR ODOUR	CLEAR MOBILE LIQUID STRONG YELLOW BUTTER, MILKY, STRONG, CREAMY	(
TENACITY USAGE	BUTTER ENHANCER. USEFULL IN E PRODUCT CAN BE USED AS DIACE	BUTTER FLAVORS TO ENHANCE ITS ODOR-TASTE. THIS TL SUBSTITUTE
STABILITY	SIMILAR TO DIACETYL	
DENSITY AT 20°C (g / ml)	1,002 - 1,012	
DENSITY 25/25 REFRACTIVE INDEX nD20 REFRACTIVE INDEX nD25 OPTICAL ROTATION (°)	- 1,4110 - 1,4210 - /	
BOILING POINT (°C) MELTING POINT (°C) FLASH POINT (°C) ASSAY (% GC)	27,00	
ACID VALUE (mg KOH/g) SOLUBILITY VAPOUR PRESSURE OTHER SOLUBILITIES	- INSOLUBLE IN WATER NOT DETERMINED 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.