

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 01/08/23 **PRINT DATE** 02/05/24

PRODUCT V-DIACETYL REPLACER OS NATURAL
APPLICATIONS Industrial raw material not intended for direct use.
CLASSIFICATION FLAVOR - RAW MATERIAL FOR THE MANUFACTURING OF FLAVORS
REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID
COLOUR STRONG YELLOW
ODOUR BUTTER, MILKY, STRONG, CREAMY

TENACITY
USAGE BUTTER ENHANCER. USEFULL IN BUTTER FLAVORS TO ENHANCE ITS ODOR-TASTE. THIS PRODUCT CAN BE USED AS DIACETL SUBSTITUTE

STABILITY SIMILAR TO DIACETYL

DENSITY AT 20°C (g / ml) 1,001 - 1,011
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4090 - 1,4170
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C)
MELTING POINT (°C)
FLASH POINT (°C) 27,00
ASSAY (% GC)
ACID VALUE (mg KOH/g) -
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES 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.