

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 16/06/22 **PRINT DATE** 22/12/24

PRODUCT V-DIACETYL REPLACER WS

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 YELLOW

ODOUR BUTTER, MILKY, CREAMY

TENACITY

USAGE BUTTER ENHANCER WATER SOLUBLE. USEFULL IN BUTTER FLAVORS TO ENHANCE ITS

ODOR-TASTE. THIS PRODUCT CAN BE USED AS DIACETYL SUBSTITUTE

STABILITY

DENSITY AT 20°C (g / ml) 1,148 - 1,158

DENSITY 25/25 -

REFRACTIVE INDEX nD20 1,4150 - 1,4230

REFRACTIVE INDEX nD25

OPTICAL ROTATION (°) -4,10 / -3,50

BOILING POINT (°C)

MELTING POINT (°C)

FLASH POINT (°C) 60,00

ASSAY (% GC)

ACID VALUE (mg KOH/g) -

SOLUBILITYSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE 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.