

## **SPECIFICATION SHEET**

**VERSION** 4,00 **VERSION DATE** 12/12/23 **PRINT DATE** 02/05/24

PRODUCT ACETYL METHYL CARBINOL, NATURAL EU
APPLICATIONS Industrial raw material not intended for direct use.

**IUPAC NAME** 3-HYDROXY-2-BUTANONE

SYNONYMS 3-HYDROXY-2-BUTANONE, ACETOIN, ACETYLMETHYLCARBINO

PLANT OF ORIGIN PART OF THE PLANT

 FORMULA
 C4 H8 O2

 MOLECULAR WEIGHT
 88,00

 CAS
 513-86-0

**EINECS** 208-174-1

**FEMA** 2008 **TARIFF NUMBER** 2914409090

**KOSHER CERTIFICATE** AVAILABLE ON REQUEST FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

**REACH REGISTRATION NO.** Exempt from registration (according to article 2.5 of REACH)

## **SPECIFICATIONS**

ASPECT AT 20°C MOBILE LIQUID TO SOLID COLORLESS TO YELLOW

 ODOUR
 BUTTER-LIKE

 TASTE
 BUTTER-LIKE

 DENSITY AT 20°C (g / ml)
 1,005 - 1,025

 DENSITY 25/25
 1,005 - 1,019

 REFRACTIVE INDEX nD20
 1,4170 - 1,4200

REFRACTIVE INDEX nD25

**OPTICAL ROTATION (°)** -39,40 / -20,00

**BOILING POINT (°C)** 140 - 148

MELTING POINT (°C) CA. 15 (MONOMER);110 (DIMER)

**FLASH POINT (°C)** 50,00

**ASSAY (% GC)** > 96. CHIRAL QUALITY APPROX. RATIO L:D 70:30.

ACID VALUE (mg KOH/g) -

SOLUBILITYSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE IN ETHANOL

OTHER TECHNICAL DATA
M.P. OF DIMER 115-125°C (IT DISSOCIATES AT T>20°C); MONOMER 15°C. FOR

MELTING THE PRODUCT, THE RECOMMENDED TEMPERATURE IS <60°C. IF THE PRODUCT APPEARS AS POWDER (DIMER), DO NOT HEAT NOR MELT. DO NOT

PACK IN STEEL DRUM.

## 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.

IT CHANGES TO MONOMER (LIQUID) AT T>20°C. STORE TEMPERATURE < 15°C. 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.