

## **SPECIFICATION SHEET**

VERSION 1,00 VER	RSION DATE 26/07/23	PRINT DATE	09/05/24
PRODUCT	V-DIACETYL REPLACER PREMIUM NATURAL		
APPLICATIONS	Industrial raw material not intended for direct use.		
CLASSIFICATION	FLAVOR - RAW MATERIAL FOR THE MANUFACTU	RING OF FLAVORS	
REACH REGISTRATION NO.	Exempt from registration (according to article 2.5 of RI	ACH)	

## SPECIFICATIONS

ASPECT AT 20°C	CLEAR MOBILE LIQUID.
COLOUR	YELLOW
ODOUR	BUTTER, MILKY, MARGUERINE, CREAMY
TENACITY USAGE	SIMILAR TO DIACETYL BUTTER ENHANCER. USEFULL IN BUTTER FLAVORS TO ENHANCE ITS ODOR-TASTE. THIS PRODUCT CAN BE USE AS DIACETYL SUBSTITUTE

## STABILITY

DENSITY AT 20°C (g / ml)	0,996	- 1,006
DENSITY 25/25		-
<b>REFRACTIVE INDEX nD20</b>	1,4150	- 1,4230
REFRACTIVE INDEX nD25		-
OPTICAL ROTATION (°)		1
BOILING POINT (°C)		
MELTING POINT (°C)		
FLASH POINT (°C)	48,00	
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 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

STORE AT ROOM TEMPERATURE. 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.