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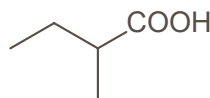
# METHYLBUTYRIC ACID-2 NATURAL

## Identity

<i>EC Flavoring Regulation</i> 1334/2008	natural flavoring substance
<i>FEMA</i>	2695
<i>FLAVIS</i>	08.046
<i>JECFA</i>	255
<i>CAS</i>	116-53-0
<i>GB</i>	S0298
<i>Kosher Status</i>	certified
<i>Halal Status</i>	approved

## Chemical structure

2-Methylbutyric acid

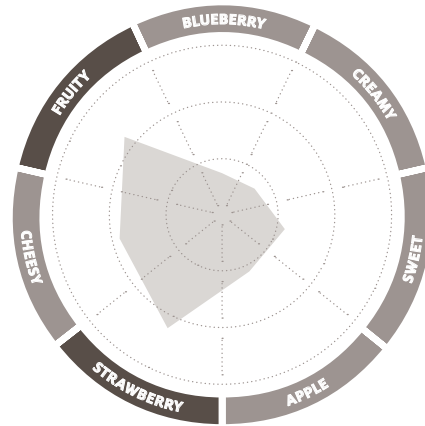


## Flavor Use

<i>Dosage</i> in 5% Sugar Solution	100 ppm
<i>Useful in</i>	fruit, cocoa, coffee, cheese
<i>Use Level in Food</i>	0.1 – 90 ppm

## Taste

Fruity, Strawberry, Cheesy



## Product data

<i>GC Purity</i>	min. 98%
<i>Appearance</i>	clear, colorless to light yellow liquid
<i>Flash Point</i>	approx. 78°C
<i>Relative Density D20/4</i>	0.930 – 0.946
<i>Refractive Index n20/D</i>	1.402 – 1.408
<i>Boiling Point</i>	approx. 176°C
<i>Molecular Weight g/mol</i>	102.13
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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