

600224

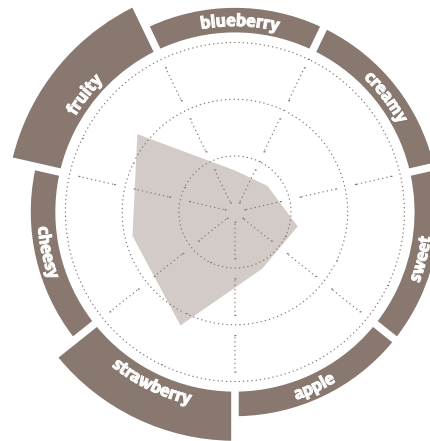
Methylbutyric Acid-2 Natural

01 Identity

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

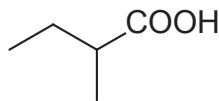
02 Taste

> Fruity, Strawberry, Cheesy



03 Chemical Structure

> 2-Methylbutyric acid



04 Product Data

> GC Purity	min. 98 %
> Appearance	clear, colorless to light yellow liquid
> Flash Point	approx. 78 °C
> Relative Density D20/4	0.930 - 0.946
> Refractive Index n20/D	1.402 - 1.408
> Boiling Point	approx. 176 °C
> Molecular Weight	102.13
> Stabilizer	no
> Natural Occurrence	apple, apricot, cocoa, cranberry, etc.

05 Flavor Uses

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

These suggestions and data are based on information we believe to be reliable. They are offered in good faith, but without guarantee, as conditions and methods of use of our products are beyond our control. Symrise makes no warranties, either expressed or implied, as to the accuracy or appropriateness of this data. Symrise expressly disclaims any implied warranty of fitness for a particular use. We recommend that prospective users determine for themselves the suitability of Symrise materials and suggestions for any use prior to their adoption. We also recommend that prospective users, as required, obtain approval from appropriate regulatory authorities. Suggestions for uses of our products or the inclusion of descriptive material from patents and the citation of specific patents in this publication should not be understood as recommending the use of our products in violation of any patent or as a permission or licence to use any patent of Symrise.