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Product Specification

Product code:	1698
Product name:	Natural 2-Methyl-3-Furanthiol 5% in Ethyl Acetate
Chemical name or synonyms:	N/a
Empirical formula:	N/a
Declaration in USA: EU:	Natural Natural Flavoring Substance
Appearance:	Colorless to pale yellow liquid
Odor:	Roasted Meat
Melting point (for solids only):	N/a
Boiling point:	N/a
Flash point:	10.5°C
Specific gravity @ 20°/20°C:	0.900 – 0.925
Refractive index @ 20°C:	1.370 – 1.395
Assay (by GLC/FID):	5% min.
Solubility:	Insoluble in water; soluble in most organic solvents.
Storage and shelf life:	In tightly closed container away from light and source of ignition in the refrigerator. <u>Store at max</u> <u>4°C under N₂. Prior to use, warm up to 20°C and</u> <u>shake to regain homogeneity</u> ; 12 months
FEMA No.:	3188
CFR No.:	172.510
EINECS No.:	249-094-7/205-500-4
CAS No.:	28588-74-1/141-78-6
CoE No.:	N/a
HS code:	3302.10.1000
FLAVIS No.:	13.055/2.078

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