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## **Quality Assurance Standard Specifications Sheet**

Product Name: Bacon Dithiazine 10% in Triacetin-USOC  
Product Code: NA4017-10Tri-USOC  
Contents: Natural Flavor  
Legal Status: FEMA GRAS# 4017  
FL No. 15.113  
Natural (EC) 1334/2008 Article 3(2)(c)  
Natural US 21 CFR 101.22  
CAS: 74595-94-1  
Hno: 2934.10.2000  
Storage Conditions: Cool dark area, <70 F. Purge with Nitrogen  
after each opening.  
Shelf Life: 12 months  
Appearance: Clear to Hazy  
Liquid  
Color: Colorless to light yellow  
Flavor/Odor: Fried or roasted fat from chicken, pork or  
beef, with roasted potato skin notes. /  
Roasted Meat  
Specific Gravity, 20°C: 1.1284 - 1.1384  
Refractive Index, 20°C: 1.4353 - 1.4413  
GC Purity: 10% by wt.  
Flash Point °C (°F): 139 (282.2)  
Boiling Point °C (°F): 241 (465.8)  
Flavor Use: Onion, savory roasted or grilled chicken,  
beef and bacon  
Use Level: 0.1 to 1 ppm  
Solubility: PG, Triacetin, Alcohol