
Quality Assurance Standard Specifications Sheet

Product Name:	3-Mercapto-1-Hexanol 1% in Triacetin
Product Code:	NA3850-1Tri
Contents:	Natural Flavor
Legal Status:	FEMA GRAS# 3850 FL No. 12.217 Natural (EC) 1334/2008 Article 3(2)(c) Natural US 21 CFR 101.22 CAS: 51755-83-0 Hno: 2930.90.9251
Storage Conditions:	Cool dark area, <70 F. Purge with Nitrogen after each opening.
Shelf Life:	12 months
Appearance:	Clear Liquid
Color:	Colorless to light yellow
Flavor/Odor:	sulfurous, initially fruity then becoming savory and chicken meaty with a slight roasted coffee nuance and a hint of fruitiness / fruity, sulphurus, tropical
Specific Gravity, 20°C:	1.135 - 1.181
Refractive Index, 20°C:	1.4274 - 1.432
GC Purity:	1% by wt.
Flash Point °C (°F):	138 (280.4)
Boiling Point °C (°F):	258 (496.4)
Flavor Use:	Tropical fruits; Roasted savory notes in chicken and pork
Use Level:	0.1 -2.0 ppm as consumed
Solubility:	Alcohol, Oil, PG