

Quality Assurance Standard Specifications Sheet

| Product Name: | 3-Mercapto-2-Methyl-1-Pentanol, 1% in |
|-------------------------|---|
| | Triacetin |
| Product Code: | NA3996-1Tri |
| Contents: | Natural Flavor |
| Legal Status: | FEMA GRAS# 3996 |
| | FL No. 12.238 |
| | Natural (EC) 1334/2008 Article 3(2) |
| | Natural US 21 CFR 101.22 |
| | CAS: 227456-27-1 |
| | 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: | Pleasant broth-like, slightly sweaty, onion- and leek-like flavor / Onion-like |
| Specific Gravity, 20°C: | 1.1352 - 1.1752 |
| Refractive Index, 20°C: | 1.43 - 1.434 |
| GC Purity: | 1% by wt. |
| Flash Point °C (°F): | 138 (280.4) |
| Boiling Point °C (°F): | 262 (503.6) |
| Flavor Use: | Gravy, meat, meat sauces, soups |
| Use Level: | 0.5 - 1 ppm as consumed |
| Solubility: | Alcohol, Oil |