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## Quality Assurance Standard Specifications Sheet

Product Name: d-Hazeltone, 1% in Triacetin  
Product Code: NA3761-d-1Tri  
Contents: Natural Flavor  
Legal Status: FEMA GRAS# 3761  
FL No. 7.139  
Natural (EC) 1334/2008 Article 3(2)(c)  
Natural US 21 CFR 101.22  
CAS: 81925-81-7  
Hno: 2914.19.0000  
Storage Conditions: Cool dark area, <70 F. Purge with Nitrogen after each opening.  
Shelf Life: 12 months  
Appearance: Clear  
Liquid  
Color: Colorless  
Flavor/Odor: Powerful roasted Hazelnut, Filbert Nut Flavor, Characteristic Hazelnut / Nutty, Roasted  
Specific Gravity, 20°C: 1.1354 - 1.1754  
Refractive Index, 20°C: 1.429 - 1.433  
GC Purity: 1% by wt.  
Flash Point °C (°F): >130 (>266)  
Boiling Point °C (°F): 259 (498.2)  
Flavor Use: Alcoholic and non-alcoholic beverages, Dairy, Confectionery, Snack foods and Soups  
Use Level: 0.001% - 0.003% (1 drop per liter of sugar wa  
Solubility: Alcohol, Oil, PG

Last review date 2/19/2025

**Our Quality Assurance Program includes Isotropic Testing of our starting materials.**