
Quality Assurance Standard Specifications Sheet

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| Product Name: | Furfural |
| Product Code: | NA2489 |
| Contents: | Natural Flavor |
| Legal Status: | FEMA GRAS# 2489 FL No. 13.018 Natural (EC) 1334/2008 Article 3(2)(c) Natural - US 21 CFR 101.22 CAS: 98-01-1 Hno: 2932.12.0000 |
| Storage Conditions: | Cool dark area, <70F, Purge with Nitrogen after each opening |
| Shelf Life: | 12 months |
| Appearance: | Oily Liquid |
| Color: | Yellow to Dark Brown |
| Flavor/Odor: | Sweet, bread-like, caramellic, cinnamon- almond-like flavor / Caramellic with a burnt astringent nuance |
| Specific Gravity, 20°C: | 1.158 - 1.164 |
| Refractive Index, 20°C: | 1.521 - 1.529 |
| GC Purity: | 95% minimum |
| Flash Point °C (°F): | 60 (140) |
| Boiling Point °C (°F): | 159 (318.2) |
| Flavor Use: | Roasted nuts, Bread flavors, Roasted Meat, Brown sugar, Popcorn |
| Use Level: | 8 - 30 ppm as consumed |
| Solubility: | Alcohol, Oil |