
Quality Assurance Standard Specifications Sheet

Product Name:	Methyl Mercaptan, 1% in Neobee Oil
Product Code:	NA2716-1-Ne
Contents:	Natural Flavor
Legal Status:	FEMA GRAS# 2716 FL No. 12.003 Natural (EC) 1334/2008 Article 3(2)(c) Natural US 21 CFR 101.22 CAS: 74-93-1 Hno: 2930.90.9251
Storage Conditions:	Cool dark area, <70 F. Purge with Nitrogen after opening.
Shelf Life:	12 months
Appearance:	Clear Liquid
Color:	Colorless to Pale Yellow
Flavor/Odor:	Freshness Component in many foods / Rotten Cabbage
Specific Gravity, 20°C:	0.943 - 0.953
Refractive Index, 20°C:	1.445 - 1.453
GC Purity:	1% by wt.
Flash Point °C (°F):	23 (73.4)
Boiling Point °C (°F):	350 (662)
Flavor Use:	Sweet Butter, Freshly Roasted Beef, Fresh Brewed Coffee, Peanut, Shellfish, and Savory Flavors containing Garlic and Sulfur Compounds
Use Level:	0.02 ppm Methyl Mercaptan as consume
Solubility:	Alcohol, Oil