
Quality Assurance Standard Specifications Sheet

Product Name: Cresol, p-, 10% in Triacetin
Product Code: NA2337-10-Tri
Contents: Natural Flavor
Legal Status: FEMA GRAS# 2337
FL No. 4.028
Natural (EC) 1334/2008 Article 3(2)(c)
Natural US 21 CFR 101.22
CAS: 106-44-5
Hno: 2907.12.0000
Storage Conditions: Cool dark area, <70 F. Purge with Nitrogen after opening.
Shelf Life: 12 months
Appearance: Clear
Liquid
Color: Colorless to light yellow
Flavor/Odor: Tarry, Smoky, Barn-yard, Animal-like Character / Tarry, Smoky
Specific Gravity, 20°C: 1.1334 - 1.1734
Refractive Index, 20°C: 1.4419 - 1.4459
GC Purity: 10% minimum
Flash Point °C (°F): 130 (266)
Boiling Point °C (°F): 256 (492.8)
Flavor Use: Butter, Cheese, Milk, Rum, Smoke, Vanilla and Whiskey flavors
Use Level: 0.001-0.5 ppm as consumed
Solubility: Alcohol, Oil, PG