
Quality Assurance Standard Specifications Sheet

Product Name: Bacon Dithiazine 10% in Triacetin
Product Code: NA4017-10Tri
Contents: Natural Flavor
Legal Status: FEMA GRAS# 4017
FL No. 15.113
Natural (EC) 1334/2008 Article 3(2)(c)
Natural US 21 CFR 101.22
CAS: 74595-94-1
Hno: 2934.10.2000
Storage Conditions: Cool dark area, <70 F. Purge with Nitrogen after each opening.
Shelf Life: 12 months
Appearance: Clear to Hazy
Liquid
Color: Colorless to light yellow
Flavor/Odor: Fried or roasted fat from chicken, pork or beef, with roasted potato skin notes. / Roasted Meat
Specific Gravity, 20°C: 1.1284 - 1.1384
Refractive Index, 20°C: 1.4353 - 1.4413
GC Purity: 10% by wt.
Flash Point °C (°F): 139 (282.2)
Boiling Point °C (°F): 241 (465.8)
Flavor Use: Onion, savory roasted or grilled chicken, beef and bacon
Use Level: 0.1 to 1 ppm
Solubility: PG, Triacetin, Alcohol