

## **Quality Assurance Standard Specifications Sheet**

Product Code:NA3241-10-H2OContents:Natural FlavorLegal Status:FEMA GRAS# 3241FL No. 11.009Natural (EC) 1334/2008 Article 3(2)(c)Natural US 21 CFR 101.22CAS: 75-50-3Hno: 2921.11.0000Kefrigerated, 2-8 C. Purge with Nitrogen after opening.Shelf Life:12 monthsAppearance:Clear to turbidLiquidColor:Color:SolorilessFlavor/Odor:Pungent, ammoniacal, fishy odor and flavor. /Pungent, fishySpecific Gravity, 20°C:0.9478 - 0.9878Refractive Index, 20°C:3 (37.4)Boiling Point °C (°F):39 (192.2)Flavor Use:Fish, shellfish, seafood and pork. Use Level:0.001-0.1ppm as consumed Solubility:Alcohol	Product Name:	Trimethylamine, 10% in Water
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	Flavor Use:	Fish, shellfish, seafood and pork.
Solubility: Alcohol	Use Level:	0.001-0.1ppm as consumed
	Solubility:	Alcohol

Last review date 2/20/2025 supercedes previous review on 12/17/2024

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