

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
Legal Status: FEMA GRAS# 3241 FL No. 11.009 Natural (EC) 1334/2008 Article 3(2)(c) Natural US 21 CFR 101.22 CAS: 75-50-3 Hno: 2921.11.0000 Storage Conditions: Refrigerated, 2-8 C. Purge with Nitrogen after opening. Shelf Life: 12 months Appearance: Clear to turbid Liquid Color: Colorless Flavor/Odor: Pungent, ammoniacal, fishy odor and flavor. / Pungent, fishy Specific Gravity, 20°C: 0.9478 - 0.9878 Refractive Index, 20°C: 1.3404 - 1.3464 GC Purity: 8-11.6% by titration Flash Point °C (°F): 3 (37.4) Boiling Point °C (°F): 89 (192.2) Flavor Use: Fish, shellfish, seafood and pork. Use Level: 0.001-0.1ppm as consumed	Product Code:	NA3241-10-H2O
FL No. 11.009Natural (EC) 1334/2008 Article 3(2)(c)Natural US 21 CFR 101.22CAS: 75-50-3Hno: 2921.11.0000Storage Conditions:Refrigerated, 2-8 C. Purge with Nitrogen after opening.Shelf Life:12 monthsAppearance:Clear to turbid LiquidColor:ColorlessFlavor/Odor:Pungent, ammoniacal, fishy odor and flavor. / Pungent, fishySpecific Gravity, 20°C:0.9478 - 0.9878Refractive Index, 20°C:1.3404 - 1.3464 GC Purity:8-11.6% by titrationFlash Point °C (°F):3 (37.4)Boiling Point °C (°F):89 (192.2)Flavor Use:Fish, shellfish, seafood and pork. Use Level:Use Level:0.001-0.1ppm as consumed	Contents:	Natural Flavor
Natural (EC) 1334/2008 Article 3(2)(c)Natural US 21 CFR 101.22CAS: 75-50-3Hno: 2921.11.0000Storage Conditions:Refrigerated, 2-8 C. Purge with Nitrogen after opening.Shelf Life:12 monthsAppearance:Clear to turbid LiquidColor:ColorlessFlavor/Odor:Pungent, ammoniacal, fishy odor and flavor. / Pungent, fishySpecific Gravity, 20°C:0.9478 - 0.9878Refractive Index, 20°C:1.3404 - 1.3464 GC Purity:8-11.6% by titrationFlash Point °C (°F):3 (37.4)Boiling Point °C (°F):89 (192.2)Flavor Use:Fish, shellfish, seafood and pork. Use Level:Use Level:0.001-0.1ppm as consumed	Legal Status:	FEMA GRAS# 3241
Natural US 21 CFR 101.22CAS: 75-50-3Hno: 2921.11.0000Storage Conditions:Refrigerated, 2-8 C. Purge with Nitrogen after opening.Shelf Life:12 monthsAppearance:Clear to turbid LiquidColor:ColorlessFlavor/Odor:Pungent, ammoniacal, fishy odor and flavor. / Pungent, fishySpecific Gravity, 20°C:0.9478 - 0.9878Refractive Index, 20°C:1.3404 - 1.3464GC Purity:8-11.6% by titrationFlash Point °C (°F):3 (37.4)Boiling Point °C (°F):89 (192.2)Flavor Use:Fish, shellfish, seafood and pork. Use Level:0.001-0.1ppm as consumed		FL No. 11.009
CAS: 75-50-3 Hno: 2921.11.0000 Storage Conditions: Refrigerated, 2-8 C. Purge with Nitrogen after opening. Shelf Life: 12 months Appearance: Clear to turbid Liquid Color: Colorless Flavor/Odor: Pungent, ammoniacal, fishy odor and flavor. / Pungent, fishy Specific Gravity, 20°C: 0.9478 - 0.9878 Refractive Index, 20°C: 1.3404 - 1.3464 GC Purity: 8-11.6% by titration Flash Point °C (°F): 3 (37.4) Boiling Point °C (°F): 89 (192.2) Flavor Use: Fish, shellfish, seafood and pork. Use Level: 0.001-0.1ppm as consumed		Natural (EC) 1334/2008 Article 3(2)(c)
Hno: 2921.11.0000 Storage Conditions: Refrigerated, 2-8 C. Purge with Nitrogen after opening. Shelf Life: 12 months Appearance: Clear to turbid Liquid Color: Colorless Flavor/Odor: Pungent, ammoniacal, fishy odor and flavor. / Pungent, fishy Specific Gravity, 20°C: 0.9478 - 0.9878 Refractive Index, 20°C: 1.3404 - 1.3464 GC Purity: 8-11.6% by titration Flash Point °C (°F): 3 (37.4) Boiling Point °C (°F): 89 (192.2) Flavor Use: Fish, shellfish, seafood and pork. Use Level: 0.001-0.1ppm as consumed		Natural US 21 CFR 101.22
Storage Conditions:Refrigerated, 2-8 C. Purge with Nitrogen after opening.Shelf Life:12 monthsAppearance:Clear to turbid LiquidColor:ColorlessFlavor/Odor:Pungent, ammoniacal, fishy odor and flavor. / Pungent, fishySpecific Gravity, 20°C:0.9478 - 0.9878Refractive Index, 20°C:1.3404 - 1.3464GC Purity:8-11.6% by titrationFlash Point °C (°F):3 (37.4)Boiling Point °C (°F):89 (192.2)Flavor Use:Fish, shellfish, seafood and pork. Use Level:0.001-0.1ppm as consumed		CAS: 75-50-3
after opening.Shelf Life:12 monthsAppearance:Clear to turbidLiquidColor:Color:ColorlessFlavor/Odor:Pungent, ammoniacal, fishy odor and flavor. / Pungent, fishySpecific Gravity, 20°C:0.9478 - 0.9878Refractive Index, 20°C:1.3404 - 1.3464GC Purity:8-11.6% by titrationFlash Point °C (°F):3 (37.4)Boiling Point °C (°F):89 (192.2)Flavor Use:Fish, shellfish, seafood and pork. Use Level:Use Level:0.001-0.1ppm as consumed		Hno: 2921.11.0000
Appearance:Clear to turbid LiquidColor:ColorlessFlavor/Odor:Pungent, ammoniacal, fishy odor and flavor. / Pungent, fishySpecific Gravity, 20°C:0.9478 - 0.9878Refractive Index, 20°C:1.3404 - 1.3464GC Purity:8-11.6% by titrationFlash Point °C (°F):3 (37.4)Boiling Point °C (°F):89 (192.2)Flavor Use:Fish, shellfish, seafood and pork.Use Level:0.001-0.1ppm as consumed	Storage Conditions:	
Liquid Color: Colorless Flavor/Odor: Pungent, ammoniacal, fishy odor and flavor. / Pungent, fishy Specific Gravity, 20°C: 0.9478 - 0.9878 Refractive Index, 20°C: 1.3404 - 1.3464 GC Purity: 8-11.6% by titration Flash Point °C (°F): 3 (37.4) Boiling Point °C (°F): 89 (192.2) Flavor Use: Fish, shellfish, seafood and pork. Use Level: 0.001-0.1ppm as consumed	Shelf Life:	12 months
Color:ColorlessFlavor/Odor:Pungent, ammoniacal, fishy odor and flavor. / Pungent, fishySpecific Gravity, 20°C:0.9478 - 0.9878Refractive Index, 20°C:1.3404 - 1.3464GC Purity:8-11.6% by titrationFlash Point °C (°F):3 (37.4)Boiling Point °C (°F):89 (192.2)Flavor Use:Fish, shellfish, seafood and pork.Use Level:0.001-0.1ppm as consumed	Appearance:	Clear to turbid
Flavor/Odor:Pungent, ammoniacal, fishy odor and flavor. / Pungent, fishySpecific Gravity, 20°C:0.9478 - 0.9878Refractive Index, 20°C:1.3404 - 1.3464GC Purity:8-11.6% by titrationFlash Point °C (°F):3 (37.4)Boiling Point °C (°F):89 (192.2)Flavor Use:Fish, shellfish, seafood and pork.Use Level:0.001-0.1ppm as consumed		Liquid
 / Pungent, fishy Specific Gravity, 20°C: 0.9478 - 0.9878 Refractive Index, 20°C: 1.3404 - 1.3464 GC Purity: 8-11.6% by titration Flash Point °C (°F): 3 (37.4) Boiling Point °C (°F): 89 (192.2) Flavor Use: Fish, shellfish, seafood and pork. Use Level: 0.001-0.1ppm as consumed 	Color:	Colorless
Refractive Index, 20°C: 1.3404 - 1.3464 GC Purity: 8-11.6% by titration Flash Point °C (°F): 3 (37.4) Boiling Point °C (°F): 89 (192.2) Flavor Use: Fish, shellfish, seafood and pork. Use Level: 0.001-0.1ppm as consumed	Flavor/Odor:	
GC Purity: 8-11.6% by titration Flash Point °C (°F): 3 (37.4) Boiling Point °C (°F): 89 (192.2) Flavor Use: Fish, shellfish, seafood and pork. Use Level: 0.001-0.1ppm as consumed	Specific Gravity, 20°C:	0.9478 - 0.9878
Flash Point °C (°F): 3 (37.4) Boiling Point °C (°F): 89 (192.2) Flavor Use: Fish, shellfish, seafood and pork. Use Level: 0.001-0.1ppm as consumed	Refractive Index, 20°C:	1.3404 - 1.3464
Boiling Point °C (°F): 89 (192.2) Flavor Use: Fish, shellfish, seafood and pork. Use Level: 0.001-0.1ppm as consumed	GC Purity:	8-11.6% by titration
Flavor Use: Fish, shellfish, seafood and pork. Use Level: 0.001-0.1ppm as consumed	Flash Point °C (°F):	3 (37.4)
Use Level: 0.001-0.1ppm as consumed	Boiling Point °C (°F):	89 (192.2)
	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.