



Natural Advantage, LLC

1050 Cypress Creek Road • Oakdale, Louisiana 71463
318-215-1456 • fax 318-335-1579 • customerservice@natadv.com

QUALITY ASSURANCE SPECIFICATIONS SHEET

**ITEM: 2-METHYL-3-FURANTHIOL NATURAL,
5% IN TRIACETIN**

CONTENTS: Natural Flavor

PRODUCT CODE: NA3188-5-Tri

DATE: 02/02/2022 supersedes 10/01/2021

LEGAL STATUS: FEMAGRAS# 3188
Natural US 21 CFR 101.22, Kosher
Natural (EC) 1334/2008 Article 3(2)(c)
CAS: 28588-74-1
Hno: 2930.90.9250

STORAGE CONDITIONS: Cool dark area, <21C (< 70° F)
Nitrogen Purge After Each Opening

SHELF LIFE: 12 Months

APPEARANCE: Clear Liquid

COLOR: Colorless to Pale Pink

FLAVOR/ODOR: Roasted meat, sweet beef broth

SPECIFIC GRAVITY, 20°C (68°F): 1.1528 - 1.1628

REFRACTIVE INDEX, 20°C (68°F): 1.4326 - 1.4386

GC PROFILE: Conforms to standard

GC PURITY: 5% by weight

FLASH POINT °C (°F): 92°C (197.6°F)

**Our Quality Assurance Program includes
Isotopic Testing of our starting materials.**