

Bis(2-methyl-3-furyl) disulfide, Natural
Natural Advantage, LLC
www.natadv.com

Natural Advantage introduces **Natural Bis(2-methyl-3-furyl) disulfide (FEMA 3259, CAS 28588-75-2)**. This material occurs naturally in cooked beef and tea. It can be described as bloody, seared beef, pork, and chicken with sauerkraut and onion nuances that give it a full meat flavor. Although typically used for meats, Bis(2-methyl-3-furyl) disulfide can also be used to add fatty notes to material as well as add creamy and milky effects at low dosage.

Recommended use level: 0.05-10 ppm in finished products.

EU and US Natural, Kosher, Non-GMO, Vegetarian