

2,4-Dithiapentane, Natural
Natural Advantage, LLC
www.natadv.com

Natural Advantage introduces **Natural 2,4-Dithiapentane (FEMA 3878, CAS 1618-26-4)**. This material occurs naturally in Camembert cheese, Gruyere de comte cheese, milk, and truffles. **2,4-Dithiapentane** can be described as having the enchanting taste of savory, earthy, mushroom specifically white truffle with nuances of onion and garlic as well. With a very pungent alliaceous horseradish and truffle aroma, this product would be great for truffle, onion, garlic, meat, gravies, mushroom, tomato, cheese and cream sauce.

Recommended use levels are 1.7-1,000ppb.

US Natural, Kosher, Non-GMO, Vegetarian