



Natural Advantage, LLC

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QUALITY ASSURANCE STANDARD SPECIFICATIONS SHEET

ITEM: **TRIACETIN-USOC, NATURAL**

PRODUCT CODE: NA2007

CONTENTS: Natural Flavor

DATE: 11/19/2019 supersedes 12/07/2018

LEGAL STATUS: FEMA GRAS# 2007
Natural US 21 CFR 101.22, Kosher
Natural (EC) 1334/2008 Article 3(2)(c)
CAS: 102-76-1
Hno: 2915.39.9000

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

SHELF LIFE: 12 Months

APPEARANCE: Clear Oily Liquid

COLOR: Colorless

FLAVOR/ODOR: Very Slightly Sweet, Creamy; Oily Mouthfeel/
Odorless

SPECIFIC GRAVITY, 20°C (68°F): 1.144 - 1.164

REFRACTIVE INDEX, 20°C (68°F): 1.4240 -1 .4320

GC PURITY: 99% Minimum

FLASH POINT °C (°F): 138°C (280°F)(CC)

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