



Natural Advantage, LLC

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QUALITY ASSURANCE STANDARD SPECIFICATIONS SHEET

ITEM: *d*-HAZELTONE, NATURAL 1% in TRIACETIN-USOC
[5-Methyl-2-hepten-4-one]

PRODUCT CODE: NA3761-d-1Tri-USOC

CONTENTS: Natural Flavor

DATE: 04/23/2021 supersedes 04/02/2018

LEGAL STATUS: FEMA GRAS#3761
Natural US 21 CFR 101.22, Kosher
Natural (EC) 1334/2008 Article 3(2)(c)
CAS: 81925-81-7
Hno: 2914.19.0000

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

SHELF LIFE: 12 Months

APPEARANCE: Clear Liquid

COLOR: Colorless

FLAVOR/ODOR: Powerful roasted Hazelnut, Filbert Nut Flavor,
Characteristic Hazelnut

SPECIFIC GRAVITY, 20°C (68°F): 1.1354 - 1.1754

REFRACTIVE INDEX, 20°C (68°F): 1.4290 - 1.4330

GC PROFILE: Conforms to standard

GC PURITY: 1% by wt.

FLASH POINT °C (°F): >100°C (>212°F)(CC)

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