

**Trimethylamine, Natural**  
**Natural Advantage, LLC**  
www.natadv.com

Natural Advantage introduces **Natural Trimethylamine, (FEMA 3241, CAS 75-50-3)**. Natural Trimethylamine occurs naturally in beer and cocoa, but most importantly in fish, where it gives that fishy taste and odor. Other uses are seafood and pork. Natural Trimethylamine can be used in fruit flavors at low levels to impart a pulpy flesh impression. Available in water soluble and oil soluble and low odor Trimethylamine at 25%.

Used at 0.001 to 0.1 ppm as consumed.

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