

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.

Use levels 1ppm as consumed.

EU and US Natural, Kosher, Non-GMO.

Natural Advantage

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