

2,5-DIMETHYLPYRAZINE

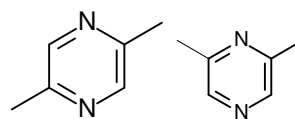
2,5-Dimethyl-1,4-diazine

 $C_6H_8N_2$

M.W. 108.13

CAS No. [123-32-0]

Product No. 2311202410


OCCURENCE

: Found in a wide range of foods, both natural and Processed; Bakery, roasted barley, cocoa, roasted Coffee, dairy products, soy products, as well as in Rum and whisky.

DESCRIPTION
APPEARANCE

: Almost colorless to slightly yellowish transparent liquid.

ODOUR & FLAVOUR

: Earthy, nut-like, raw potato, musty.

PHYSICAL & CHEMICAL DATA

 SPECIFIC GRAVITY D_{25/25}

: 0.986 - 0.990

 REFRACTIVE INDEX n_D²⁰

: 1.497 - 1.501

PURITY by GC

: 98.0% min. (Sum of isomers)

SOLUBILITY

: Soluble in water and in alcohol

GENERAL INFORMATION
USES

: Particularly effective when used in trace quantities in flavor compositions of cooked, roasted or baked character.

STORAGE CONDITIONS

: In full, tightly closed aluminum or suitably lined containers. Protected from heat and light.

SHELF LIFE

: 24 months if stored properly.

LEGAL STATUS

 : Nature identical (EEC 88/388)
 Flavoring Substance (1334/2008)
 FEMA GRAS 3272 ;CoE 2210.

PRODUCT SAFETY

: Material Safety Data Sheet available on request.

10/2013

(Supersedes 01/2002)

DISCLAIMER:

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