Myrazine
Naturally, we do what we can

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SPECIFICATION SHEET

Product Name	**2,3,5-Trimethylpyrazine (Min. 95%), EU Natural / Kosher**	Product Code	**M3244**
CAS Number	14667-55-1	FEMA Number	3244
Molecular Formula	$C_7H_{10}N_2$	Molecular Weight	122.17 g/mol

Specifications

Parameter	Specification	Method
Appearance	Colorless to pale yellow clear liquid	Visual
Odor (Organoleptic)	Nutty, roasted	Organoleptic
Assay	≥ 95.0%	GC
Refractive Index (n20/D)	1.4900 – 1.5100 @ 20 °C	Refractometer
Specific Gravity	0.965 – 0.985 @ 25 °C	Densitometer
Boiling Point (reference)	171 – 172 °C @ 760 mm Hg	Literature
Flash Point (reference)	54 °C (129 °F), closed cup	Literature

Odor description: Baked potato, roasted peanut, hazelnut, cocoa.

Ingredient Source

The ingredient is a distillate from fermentation broth. The fermentation starting materials are sorghum, grains, sweet potato, wheat, and Tibet barley.

Process Methods

The process is a physical and continuous distillation and separation.

Regulatory Status

EU Natural flavoring substance per Regulation (EC) No 1334/2008, Article 22(2)(c). FEMA GRAS 3244. OU Kosher (Pareve).

Storage Conditions

Keep container tightly closed in a cool, dry and well-ventilated place, protected from light and heat. Containers which are opened must be carefully resealed and kept upright to prevent leakage.

Shelf Life

2 years from the date of manufacture if stored properly.