Myrazine
Naturally, we do what we can

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SPECIFICATION SHEET

Product Name	**2,5-Dimethylpyrazine (Min. 95%), EU Natural / Kosher**	Product Code	**M3272**
CAS Number	123-32-0	FEMA Number	3272
Molecular Formula	$C_6H_8N_2$	Molecular Weight	108.14 g/mol

Specifications

Parameter	Specification	Method
Appearance	Colorless to pale yellow clear liquid	Visual
Odor (Organoleptic)	Roasted, nutty	Organoleptic
Assay	≥ 95.0%	GC
Refractive Index (n20/D)	1.4970 – 1.5030 @ 20 °C	Refractometer
Specific Gravity	0.980 – 1.000 @ 25 °C	Densitometer
Boiling Point (reference)	154 – 156 °C @ 760 mm Hg	Literature
Flash Point (reference)	64 °C (147 °F), closed cup	Literature

Odor description: Cocoa, roasted nut, roast beef, woody, baked potato.

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 3272. 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.