

Acetoin

Art. ID TRC-A163775-25G
Unit 25 g
Deliverydetails ADR Excepted Quantity (EQ) / AIR Excepted Quantity (EQ) UN2621 III E1

Description

Category: Aliphatics, Intermediates, Miscellaneous Reagents /// Appearance: Off-White to Pale Yellow Solid ///
Application Notes: Acetoin is a produced via fermentation of wines, dairy products and sugars by fermentive bacteria. Acetoin is used in food flavoring and fragrances and is also found in some fruits and vegetables. ///
References: Mayo, B. et al.: Biotechnol. Lact. Acid Bact., 3 (2010)| Oberman, H. et al.: Nahrung, 26, 615 (1982)| Dutta, S.M. et al.: Ind. J. Dairy Sci., 24, 107 (1971)|

Text/Information	Analyte/Parameter	CAS number	Concentration/Value	Unit	Method	Source
	Acetoin	[513-86-0]				