



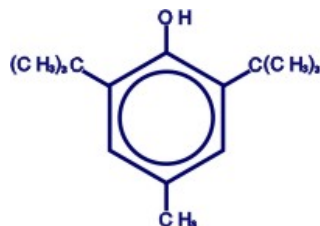
BHT FOOD GRADE

EMPIRICAL FORMULA: $C_{15}H_{24}O$

CAS NUMBER: 128-37-0

butyl-hydroxy toluene
(BHT);

CHEMICAL NAME: 4-methyl-2,6-di-tert-butyl-phenol;
2,6-di-tert-butyl-p-cresol



ANALOGUE: Ionol, Naugard BHT (food)

It is used to protect polymers from oxidation contacting with food-stuffs, as well as to stabilize and improve the quality of edible oils, fats, cosmetic oils and creams.. It is also used in pharmaceuticals industry It is water-insoluble and soluble in oils, vegetable and animal fats, partly in alcohol. Registration certificate is available.

PHYSICAL AND CHEMICAL PROPERTIES:	
Characteristics	Standard
1. Appearance	Colorless crystals without admixtures
2. End melting point, °C	70.0±0.2
3. Difference between the initial and end melting points, °C, within the range of	0.3±0.1
4. APHA color, units of color, no more than	20 *
5. Purity content, wt. %, no less than	99.8
6. Other alkyl phenols content, wt. %, no more than	0.2
7. Water content, wt. %, no more than	0.2
8. Heavy metals content, mg/kg, no more than: lead arsenic	5 3
9. Ash content, wt. %, no more than	0.005