

DESCRIPTION

Danox 100 is a food grade antioxidant (Tertiary Butyl Hydroquinone) for stabilising various oils, fats and food products against oxidative deterioration thus extending their storage life. It exhibits an excellent stabilising effect in unsaturated fats and oils, particularly in polyunsaturated vegetable oils and in edible animal fats.

The typical concentration range of use of **Danox 100** in fats and oils is 100 to 200 ppm.

PHYSICAL AND CHEMICAL PROPERTIES

SPECIFICATIONS

Emperical formula	$C_{10}H_{14}O_2$
Appearance	White to light tan crystalline powder
Melting range	126,5-128,5°C
Assay	Min 99 %
Hydroquinone content	Max. 0,1 %
2,5 ditertiary butyl hydroquinone content	Max 0,2 %
Heavy metals (as Pb)	Max 10 ppm
Arsenic (as As)	Max 3 ppm
t-butyl-p-benzoquinone	Max 0,2 %
Toluene content	Max 0,0025 %

SOLUBILITY

Water	Less than 1%
Ethyl alcohol	60%
Soybean oil	10%
Corn oil	10%
Propylene Glycol	30%

PACKAGING AND SHELF LIFE

Packaging: Available in 25 kg fibre drums.

Shelf life: Min. 36 months if stored in original packing in a cool, dry and odour free area.