1. PRODUCT NAME: Butylated Hydroxyanisole FCC (BHA)

2. APPEARANCE: BHA is a white to slightly yellow waxy flakes having characteristic odour. The product has a tendency to form soft lumps over time due to its nature.

3. CHEMICAL NAME: Butylated Hydroxyanisole

4. MOLECULAR FORMULA: C₁₁H₁₆O₂

5. MOLECULAR WEIGHT: 180.3

6. IDENTIFICATION: CAS Number 25013-16-5, E number: 320

7. FUNCTIONAL CLASS: Antioxidant

8. ABBREVIATIONS: FCC = Food Chemical Codex. CFSL = Camlin Fine Sciences Ltd.

9. IDENTIFICATION

   a) Description: White to slightly yellow waxy solid.
   b) Solubility: Freely soluble in alcohol, propylene glycol. Insoluble in water.
   c) Melting Range: Between 48°C to 63°C.
   d) Colour Test: To Comply

10. PURITY

    a) Assay (HPLC): Minimum 98.5% of C₁₁H₁₆O₂
    b) Residue on Ignition: Maximum 0.05% (use 10 g)
    c) Arsenic content: Maximum 3 ppm
    d) Lead content: Maximum 2 ppm
    e) Phenolic Impurities: Maximum 0.5%
    f) Mercury content: NMT 1 mg/kg
    g) Heavy Metals (as Pb): NMT 10 ppm
    h) Specific Absorption (1% ethanol at 290nm): Between 190 and 210
    i) Specific Absorption (1% ethanol at 228nm): Between 326 and 345

*To be analysed randomly in between every 25th batch.

11. CONFORMITY:

    a) FCC, JECFA and EU: Butylated Hydroxyanisole conforms with FCC, JECFA and EU specifications.
    b) Genetically Modified Organisms: Butylated Hydroxyanisole is not produced from ingredients or processing aids derived by genetic modification. Butylated Hydroxyanisole does not contain any genetically modified organisms.
    c) BSE/TSE: No animal derived ingredients whatsoever are used in the production of Butylated Hydroxyanisole. Further there is no animal derived ingredient used in the facility where Butylated Hydroxyanisole is produced.
    e) KOSHER: Butylated Hydroxyanisole is Kosher & Pareve and can be used in Kosher food industry, pharmaceuticals & other Kosher products.
    f) HALAL: Butylated Hydroxyanisole is Halal certified.

12. APPLICATIONS: Shortenings, Butter, Cereals, Chewing gum, Lard.

13. SHELF LIFE: 2 years from the date of manufacture, when properly stored in sealed original container in cool dry place.

14. STORAGE: Store in cool dry place away from moisture, oxidizing agents and alkaline atmosphere. Keep container closed when not in use.

15. PACKAGING: 2 x 12.5 kg packed in LDPE bag in fibre drums.

16. LABELLING: The label includes product name, batch number, gross weight, net weight, manufacturer name, manufacturing date and expiration date.