



## SPECIFICATION:

### BUTYLATED HYDROXY TOLUENE:

Product Name	Butylated Hydroxy Toluene (BHT)
Chemical Name	2,6 Di-tert-butyl-para cresol ( 2,6 DBPC)
Synonyms	2,6 - Di tert-butyl - 4 - methyl phenol
CAS No	128-37-0
Appearance	White Crystal/Powder
Purity wt% (Chromatographic)	99.0 min
Color (APHA) 50% Soln. in Acetone	Clear & 40 Unit Max.
Ash Content	0.01 max
Moisture % wt	0.50% max
Melting Point	69°C to 70°C
Phenol Content	NIL
Arsenic (as AS)	3 PPM Max
Heavy Metals (As Pb)	10 mg/KG

#### Applications:

- The antioxidant activity of BHT (Food Grade) can be transferred to baked products if it is used as an antioxidant in the shortenings used in their manufacture.
- BHT (Food Grade) acts as a synergist with BHA and mixtures of these antioxidants are commonly used for stabilizing fats and oils as given weight of the mixture imparts a greater stability to the fat or oil than would the same weight of BHT (Food Grade) or BHA if used individually.
- BHT (Food Grade) is a particularly good antioxidant for stabilizing meat, fish and bone meals. BHT (Food Grade) may be used, either alone or in combination with BHA, to stabilize edible tallows and fats, fish and fish liver oils, vitamins and essential oils.

The maximum usage levels weight % of fat or oil as permissible by FDA and USDA are 0.02 and 0.01 respectively.

**Packaging Specification** : 25 Kgs in Paper Bags with LDPE liner inside.  
**Storage Condition** : Dry & Cool (Ambient Tem. 25°C.)

#### Shelf life :

**When the container is intact** : 2 years from date of Manufacturing  
**When the container is open** : Subject to external environment