

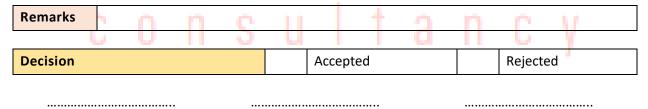
Ameera Consultancy





Name of Material		Acid - Glacial Acetic Acid [E 260]
Manufacturer	:	NA
Supplier	:	NA
Country of Origin	:	NA
Batch/Lot No.	:	NA
MFG Date	:	NA
EXP Date	:	NA
Challan No.	:	NA
QA Ref. No.	:	NA
QRN Ref. No.	:	NA
Qty. Supplied		NA
Date of Received	:	NA
Date of Testing	:	NA
Date of Reporting	:	NA

SN	Description	Specification	Results
01	Physical appearance	A clear, colorless volatile solution with pungent odor	
02	Identification	Must be comply to BP	
03	Solubility	Miscible with ethanol (96%), ether, glycerin, water and other fixed and volatile oils.	
04	Reducing substances	Must be comply to BP	
05	Residue evaporation in 20 gm	Not more than 2.0 mg	
06	Assay	99.00 % - 100.50 %	



..... **Tested By**

Checked By

..... Approved By

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Sample Copy to Boost You on Another Way



Other Related Information

Name of Material	Acid - Glacial Acetic Acid [E 260]		
	Acetic Acid		
Others Name	Ethanoic Acid		
	Vinegar [4% Acetic Acid];		
	СНЗСООН		
	C2H4O2		
Chemical Composition	H = O $H = C = C$ $H = O$ $H = O$ $H = O$		
Molar Mass	60.052 gm/mol		
Density	1.049 gm/cm3 [Liquid]		
Density	1.27 gm/cm3 [Solid]		
Me <mark>lt</mark> ing Point	16 – 17 C		
Boiling Point	118 – 119 C		
	- Acetic acid that contains a very low amount of water [less than		
	1%] is called "Anhydrous Acetic Acid or Glacial Acetic Acid".		
	- The reason is calling Glacial is because, it solidifies into solid		
	acetic acid crystals at a cooler temperature as 16.7 C.		
Others Information	 Acetic acid is produced industrially both Synthetically & Bacterial Fermentation. 		
	 Although acetic acid is considered a weak acid, its safe enough 		
	to drink in vinegar form.		
	- But acetic acid is corrosive and can cause skin injury.		
	- Acetic acid is used in pickle production.		
	- Provides an acidic taste and flavor in food.		
Function in Food	- Vinegar is used for food stuff preservation [Vinegar is 4% Acetic		
Process	Acid]. Vinegar is used directly as a condiment and in the		
L U	pickling of vegetables and other foods.		
	- Table Vinegar tends to be more diluted [4% - 8% Acetic Acid].		