



Name of Material	:	Butylated Hydroxy Anisole or Embanox [E 320]
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 State	White or white crystalline powder. May be in Liquid form or yellowish white waxy solid.	
02	Color	White or Pale Yellow	
03	Taste	Confirm the standard	
04	Flavor	Confirm the standard	
05	Solubility in water	Insoluble in water	
06	Solubility	Freely soluble in ethanol, methanol. Soluble in fat & oils.	
07	Flash Point	>100C	

Remarks	
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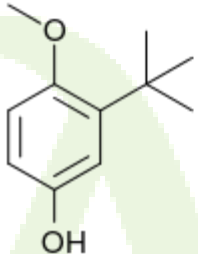
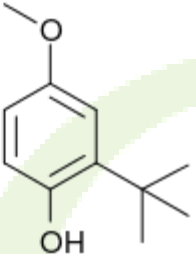
Decision	<input type="checkbox"/>	Accepted	<input type="checkbox"/>	Rejected
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Tested By

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Checked By

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Approved By

Other Related Information

Name of Material	Butylated Hydroxy Anisole or Embanox [E 320]
Others Name	Butylated Hydroxy Anisole BHA Embanox
Chemical Composition	C ₁₁ H ₁₆ O ₂ <div style="display: flex; justify-content: space-around; align-items: center;">   </div>
Molar Mass	180.247 gm/mol
Density	1.0587 gm/cm ³
Melting Point	48 – 55 C
Boiling Point	264 – 270 C
Others Information	<ul style="list-style-type: none"> - It is an anti-oxidant. - BHA is widely used in food. - It is a fat or oil stabilizer. - Butylated Hydroxy Anisole & Butylated Hydroxy Toluene are monohydric phenolic antioxidant. - Both BHA & BHT assert a good carry through effect. - Although BHA is slightly better than BHT in the respect. - BHA is used in petroleum products. - BHA is used in cosmetics. - Used in rubber.
Function in Food Process	<ul style="list-style-type: none"> - Used as Anti-Oxidant. - Use to stabilize fats & oil. - It apparently blocks the propagation reaction by donating hydrogen atom to free radicals and terminating the auto oxidation. - Removes off odor of oil. - BHT is more effective in suppressing oxidation of animal fats than vegetable oil. - Butylated Hydroxy Anisole is particularly useful in protecting the flavors and colors of essential oils and is considered the most effective of all food approved antioxidants for its application. - BHA is particularly effective in controlling the oxidation of short chain fatty acids. - BHA is used in animal feed.