



Name of Material	:	Butylated Hydroxy Toluene [E 321]
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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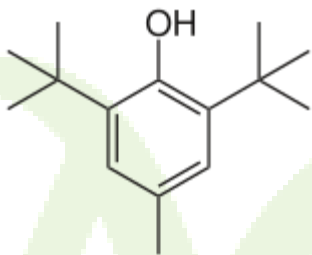
Decision	<input type="checkbox"/>	Accepted	<input type="checkbox"/>	Rejected
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Tested By

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Checked By

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Approved By

Other Related Information

Name of Material	Butylated Hydroxy Toluene [E 321]
Others Name	Butylated Hydroxy Toluene BHT
Chemical Composition	C ₁₅ H ₂₄ O 
Molar Mass	220.356 gm/mol
Density	1.048 gm/cm ³
Melting Point	70 C
Boiling Point	265 C
Others Information	<ul style="list-style-type: none"> - It is an anti-oxidant. - BHT is lipophilic organic compound, chemically derivative of phenol. - This phenolic structure is useful for anti oxidant properties. - BHA is widely used to prevent free radicals mediated oxidation in fluids [fuels and oils] - 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. - BHT is not supported by the scientific literature and it has not been approved by any drug regulatory agency for use as an antiviral.
Function in Food Process	<ul style="list-style-type: none"> - Used as Anti-Oxidant. - Use to stabilize fats & oil. - 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.