

Technical Data Sheet

Eastman Tenox™ 25 Food-Grade Antioxidant, Kosher

Chemical Synonym

Canola Oil Glyceride (and) Zea Mays (Corn) Oil (and) Propylene Glycol (and) BHT (and) TBHQ (and) Citric Acid

Applications

- Beverage ingredients
- Food ingredients
- Food preservatives

Product Description

Eastman Tenox™ antioxidants stabilize various fats, oils, food, and cosmetics against oxidative deterioration, thus extending product shelf life. Eastman Tenox™ 25 is a formulation of Eastman Tenox™ BHT, Eastman Tenox™ TBHQ and citric acid.

Typical Properties

| Property | Typical Value, Units |
|----------------------------------------------|----------------------|
| General | |
| Color | Golden brown |
| Viscosity, Brookfield ^a @ 25°C | 190 cP |
| Specific Gravity @ 20°C/20°C | 0.938 |
| Solubility in Fats and Oils | Excellent |
| Effectiveness in Vegetable Oils | Excellent |
| Carry Through in Baked Foods | Excellent |
| Composition ^b | |
| BHT | 10 % |
| Citric Acid | 3 % |
| TBHQ | 10 % |

^aModel RVT, using Spindle 2 @ 20 rpm.

^bCarriers used in solution formulations include vegetable oil, propylene glycol, and/or mono- and diglycerides.

Comments

Properties reported here are typical of average lots. Eastman makes no representation that the material in any particular shipment will conform exactly to the values given.

Eastman and its marketing affiliates shall not be responsible for the use of this information, or of any product, method, or apparatus mentioned, and you must make your own determination of its suitability and completeness for your own use, for the protection of the environment, and for the health and safety of your employees and purchasers of your products. No warranty is made of the merchantability of fitness of any product, and nothing herein waives any of the Seller's conditions of sale.

© 2019 Eastman Chemical Company or its subsidiaries. All rights reserved. As used herein, ® denotes registered trademark status in the U.S. only.