



Technical Data Sheet Eastman Tenox™ 4B Food-Grade Antioxidant, Kosher

Chemical Synonym

Zea Mays (Corn) Oil (and) BHA

Applications

- Beverage ingredients
- · Food ingredients
- · Food preservatives

Product Description

Antioxidants stabilize various fats, oils, food, and cosmetics against oxidative deterioration, thus extending product shelf life. Eastman TenoxTM 4B is a formulation of Eastman TenoxTM BHA.

Typical Properties

Property	Typical Value, Units
General	
Color	Light straw
Viscosity, Brookfield ^a	
@ 25°C	69 cP
Specific Gravity	
@ 20°C/20°C	0.951
Solubility	
in Fats and Oils	Excellent
Effectiveness in Vegetable Oils	Good
Carry Through in Baked Foods	Excellent
Composition ^b	
BHA	20 %

^aModel RVT, using Spindle 2 @ 20 rpm.

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.

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

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