

Technical Data Sheet

Eastman Tenox™ BHA Food Grade Antioxidant, Kosher

Chemical Synonym

BHA

Applications

- Beverage ingredients
- Food ingredients
- Food preservatives
- Personal care ingredients
- Pharmaceutical chemicals

Product Description

Chemically, BHA is a mixture of two isomers, 2-tertiary-butyl-4-hydroxy-anisole and 3-tertiary-butyl-4-hydroxy-anisole. This mixture is commonly referred to as butylated hydroxyanisole (BHA). It has outstanding solubility in fats and oils and is known for its carry through effect in baked foods. Tenox™ BHA imparts excellent stability to an array of food products, fats, oils, pet foods, vitamins, and packaging materials.

Typical Properties

| Property | Typical Value, Units |
|------------------|--------------------------------|
| General | |
| Molecular Weight | 180.25 |
| Appearance | White to slightly yellow solid |
| Boiling Point | |
| @ 733 mm Hg | 264-270 °C |
| Melt point | 48-63 °C |
| Odor | Slight |
| Solubility | |
| in Lipids | Soluble |
| in Water | Insoluble |
| in Ethanol | Soluble |
| Form | Waxy solid |

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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