

Technical Data Sheet

Eastman Tenox™ TBHQ Food Grade Antioxidant, Kosher

Chemical Synonym

TBHQ

Applications

- Beverage ingredients
- Food ingredients
- Food preservatives
- Personal care ingredients

Product Description

Eastman Tenox™ TBHQ is highly refined tertiary-butylhydroquinone. Tenox™ TBHQ food-grade antioxidant was developed for use in stabilizing various oils, fats, foods, and cosmetics against oxidative deterioration, thus retarding development of rancidity in these products and extending shelf life. TBHQ is the most effective antioxidant for highly unsaturated vegetable oils and many edible animal fats. TBHQ shows no discoloration when used in the presence of iron and produces no discernible odor or flavor when added to various oils, fats, and foods. It has good solubility in food fats and oils and can be combined with other antioxidants such as Tenox™ BHA to produce highly effective antioxidant combinations.

Typical Properties

Property	Typical Value, Units
General	
Molecular Weight	166.22
Appearance	White to light tan powder
Boiling Point	
@ 760 mm Hg	300 °C
Melting Point	≥ 126.5 °C
Odor	Very slight
Assay	99 wt % min.
Form	Solid
Color	White to light tan

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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