

SHIV SHAKTI TRADING CORPORATION**PRODUCT DATA SHEET****Specification**

- CAS no. :128-37-0
- White crystalline powder
- Purity : 99 %
- Gravity : 1.01
- Moisture%: 0.1 max
- Residue on Ignition Arsenic 3ppm max
- Heavy Metal (as lead) 10 ppm max
- Viscosity : 3.5 (80 c)
- Boiling point : 265 c
- Freezing point : 69 c
- Flash point : 118.3 C ASTM D93-73

Butylated Hydroxy Toluene**Introduction :**

SSTC BHT (Butylated Hydroxy Toluene) food grade antioxidant is offered to prevent rancidity. It can stabilize a variety of organic materials against deterioration due to oxidation and is particularly useful in preventing fat and fat containing foods from becoming rancid..Extensive lab and field tests have proved that this antioxidant even at extremely low concentration, prevents oxidation in a variety of substrates. It is particularly useful in preventing oxidation in prepared, backed fried or otherwise processed foods.

Solubility at 25 C (approx %)

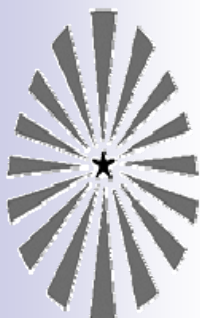
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|-----------------------|-----------|
| • Water | Insoluble |
| • Propylene glycol | insoluble |
| • Ethanol | 25 |
| • Glyceryl monooleate | 15 |
| • Soybean oil | 30 |

**Applications**

The antioxidant activity of BHT can be transferred to baked products if it is used as an antioxidant in the shortenings used in their manufacture. BHT acts as a synergist with BHA and mixtures of these antioxidants are commonly used for stabilising fats and oils as given weight of the mixture imparts a greater stability to the fat or oil than would the same weight of BHT or BHA if used individually.

BHT is particularly good antioxidant for stabilizing meat, fish and bone meals. BHT may be used, either alone or in combination with BHA, to stabilise edible tallow and fats, fish and fish liver oils, vitamins and essential oils.

The maximum usage levels weight % of fat or oil as permissible by FDA and USDA are 0.02 and 0.01 respectively.

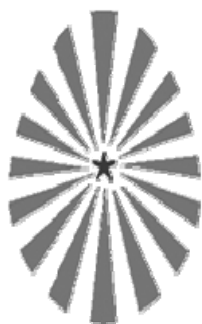
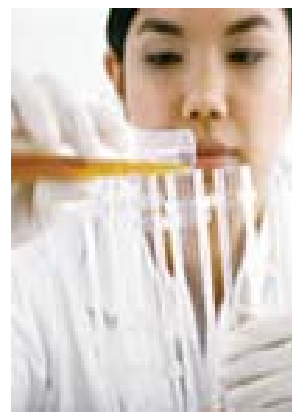




Oxidation (cause and Cure)

Natural fats, oils vitamins (especially Vitamins A, B, C, D, E and K), essential oils, cosmetics, perfumes and waxes contain varying amounts of unsaturation. These unsaturated sites are susceptible to oxidation. Light and Heat can start the oxidation process, which takes place in tow steps. During the first step, the or induction period, there is a slow accumulation of peroxide. At this point the flavor and odour of the substrate are only slightly affected. During the second step, the auto catalysed reaction of unsaturated hydrocarbons with oxygen causes a sharp build up of oxidation products of the unsaturated, which have a marked effect on odour and flavor, when this occurs within the fat content of a food product the quality of the food adversely affected .The antioxidant is used to provide phenoxy radical, which break the chain and

terminate auto-oxidation. However the antioxidant cannot reverse the action of oxidation nor can it generate a rancid product. Thus the antioxidant must be added to freshly produced oil or fat before the auto-oxidation reaction has a chance to start.



Synergism

Formulation of antioxidants offer a combination of the best properties of each antioxidant. The BHT and/or BHA content of formulation provides antioxidant potency and carry through. Synergism, between BHT and BHA ; BHA and TBHQ ; and between BHA and Propyl Gallate provides greater antioxidant potency than that which might be expected from the contribution of each individual antioxidant, in addition regulations for some use such as animal fat, permit greater concentrations of antioxidants combination than of any one individual antioxidant.



Methods of Applications

SSTC BHT antioxidant is readily soluble at use levels in fats and oils and in number of grade solvents. While applying antioxidants to food products one should ensure that the antioxidant thoroughly dissolves and dispersed in the fat or oil portions. Since incorporating the antioxidants may

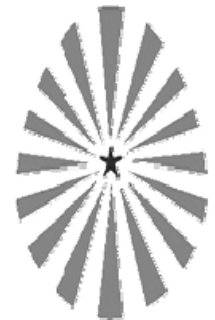
determine the success of stabilization. The method of processing depends upon the product and the available equipment.



Other applications

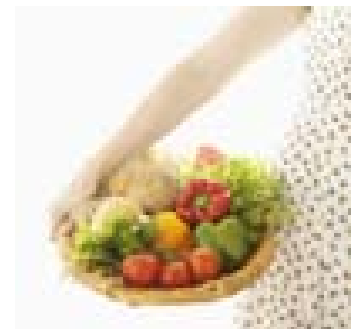


Technical grade BHT can be used effectively in plastics and rubber industry. It is also a very effective antioxidant for lubricating oil, synthetic lubricants, motor gasoline, aviation turbine fuels, transformer oils, feed and forage products, industrial fats, fatty acids, paraffin waxes etc.



Storage and Handling

Even though SSTC BHT is relatively non toxic and non irritating, practical safety measures should be observed during handling operation. Solid SSTC BHT can be satisfactorily stored in either metal or fiberboard container. SSTC BHT is non hygroscopic, but closed container are recommended to avoid a natural yellow discoloration. Molten SSTC BHT should be stored in stainless steel tanks at 80—85 C. SSTC BHT dust or vapor may create irritation of eyes, nose and throat or skin. Proper water rinse is sufficient for eyes and skin



Packing

SSTC BHT is available in 25 Kg paper packs.



YOUR QUALITATIVE GROWTH IS OUR SATISFACTION



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ABOUT US.

*The company was started in 1999, by two young entrepreneurs, **Pankaj Athanikar & Tushar Shah**, having engineering and commercial background.*

Through a proactive approach to address industry specific needs, we have earned reputation by providing best quality materials, which has resulted in achieving excellent growth without compromising on basics.

We are one of the leading manufacturer's representatives for Phenolic Products. These products are base materials for manufacturing of disinfectants. We have been catering to disinfectant industries in almost every state of India. We like to emphasize on supply of large quantities at given short notice.

We are on the web
www.shivshaktiindia.com