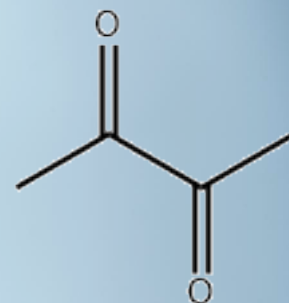




CAS 431-03-8



2,3-Butanedione

2,3-丁二酮

2,3-Diacetyl is a well-known flavor ingredient with a strong buttery aroma, even at very low dilution. It is widely recognized for its rich, creamy, and buttery character, making it an important raw material in flavor creation.

ODOWELL

2,3-Butanedione Brochure

Product Name: 2,3-Butanedione

CAS No.: 431-03-8

Type: Synthetic / Natural

Odor:strong butter-like

Purity:99%

Product Advantages

- ◆Delivers a strong buttery aroma even at very low dilution.
- ◆Adds rich, creamy, and smooth sensory depth.
- ◆Suitable for synthetic and natural-origin positioning depending on grade and source.
- ◆Useful for butter, dairy, cream, bakery, and snack-style flavor profiles.
- ◆Provides high impact with excellent aroma recognition.

Key Applications

- ◆Butter flavor systems.
- ◆Dairy and cream flavors.
- ◆Bakery and dessert applications.
- ◆Snack and seasoning flavor design.
- ◆Fermented and yeast-style flavor profiles.

Recommended Usage Levels

Butter flavor applications	0.01%– 0.10%
Dairy and cream flavors	0.005%– 0.05%
Bakery and dessert systems	0.002%– 0.03%
Snack and seasoning applications	0.001%– 0.02%
Compound flavor formulations	Adjust according to target profile and final sensory balance

Packaging and Storage

Packaging: 180 kg / 25 kg

Storage: Store in a cool, dry, and well-ventilated place, away from heat and direct sunlight.

Shelf Life: 2 years under proper storage conditions.