



CAS: 60-01-5

# Tributyrin

三丁酸甘油酯

Tributyrin is a synthetic triglyceride with a buttery aroma used as a flavoring and aroma ingredient. It serves as a feed additive and a carrier for flavors in edible formulations. It can function as a solvent or carrier in fragrance and flavor applications.

ODOWELL

# Tributyrin brochure

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Name: Tributyrin

CAS: 60-01-5

Source: Synthetic

Type: Triester of glycerol and butyric acid (glyceryl tributyrate)

Appearance: Colorless to pale yellow oily liquid

Odor/Flavor: Cheese/buttery aroma

Solubility: Soluble in alcohol and most organic solvents; limited in water

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## Key Applications

**Flavor and aroma industry:** Used as a flavoring agent and aroma carrier in edible formulations

**Feed additives:** Used as a carrier/flavoring component in animal feeds

**Fragrance formulations:** Acts as a solvent or carrier for aroma compounds in certain perfumery applications

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## Product Advantage

Consistent, cheese-like buttery aroma with supporting nuances

Acts as a versatile carrier and solvent for flavor/fragrance systems

Suitable for both food-grade flavoring applications and fragrance formulations

Helps modulate texture and mouthfeel in certain edible products when used within regulatory limits

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## Packaging and Storage

Typical packing: 1000kgs IBC Light-protective containers (amber glass or equivalent) t

Storage conditions: Store in a cool, dry place away from heat and direct light

Shelf life: Typically 2– 3 years under proper storage