



CAS: 107-92-6

Natural Butyric Acid

天然丁酸

Natural Butyric Acid is a colorless, clear liquid known for its characteristic creamy, buttery, and cheese-like aroma reminiscent of vinegar and dairy products. It is a highly versatile ingredient widely used as a flavor enhancer and aromatic compound in food, fragrance, and daily chemical industries.

ODOWELL

Natural Butyric Acid Brochure

Product Name: Natural Butyric Acid

CAS Number: 107-92-6

Certification: Natural Standard (US Natural)

Purity : $\geq$ 99%

Appearance: Colorless, clear liquid

Odor: Characteristic vinegar, buttery, creamy dairy aroma

Key Applications

Food Industry:

Dairy Flavor Enhancer: At low concentrations, it delivers the iconic creamy, buttery flavors in butter, cheese, yogurt, and ice cream. Artificial butter and cheese flavorings commonly rely on butyric acid.

Fruit Flavoring: Esters of butyric acid like ethyl butyrate provide strong pineapple, banana, and apple fruit notes, widely used in candies, beverages, jellies, and baked goods.

Alcohol and Seasonings: Small amounts are added to enrich flavor complexity in rum and various seasoning blends.

Flavor Precursors: It acts as a key precursor in the development of complex flavor compounds during cheese ripening processes.

Fragrance and Daily Chemicals:

Perfumes and Fragrances: Its esters are broadly used to formulate fruit and creamy dairy-type fragrances.

Daily Chemicals: At very low concentrations, used in cosmetics, soaps, and detergents to add unique aromatic notes.

Packaging and Storage

Packaging: Available in 200 kg plastic drum

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

Typically 2 years under recommended storage conditions.