

Certificate of Analysis – Extra Neutral Alcohol 96% Min.

PRODUCT DESCRIPTION

General description: Neutral ethyl alcohol produced from the yeast fermentation of sugarcane molasses followed by a distillation and a rectification. Limpid and colourless product.

Composition: Volume concentration of ethyl alcohol, at 20 °C, above 96,0%.

Method: Parameters are based on NEDSTAR internal quality standards.

MANUFACTURER DATE

X

EXPIRY DATE

X

REFERENCE NO.

X

BATCH NO.

X

ANALYTICAL CHARACTERISTICS

Parameters	Unit	Spec Limit	Results
Alcohol Strength by Vol. at 20°C	Vol.%	≥ 96.0	96.2
Dry Matter (Residue on evaporation)	G/HL	≤ 2.5	Conforms
Acidity (as Acetic Acid)	G/HL	≤ 3.0	Conforms
Esters as Ethyl Acetate	G/HL	≤ 1.3	Conforms
Aldehyde as Acetaldehydes	G/HL	≤ 1.0	Conforms
Methanol	G/HL	≤ 3.0	Conforms
Higher alcohols as 2-methyl-propanol	G/HL	≤ 1.0	Conforms
Furfural	G/HL	≤ 0.5	Conforms
Odor	-	Neutral	Conforms
Volatile Nitrogen Basis as N	G/HL	≤ 0.1	Conforms
UV scan 350 -200 nm (5 cm cell) (Methode USP 30)	-	Smooth Curve	Conforms

Note: All of the above is based on 100% vol. alcohol.

Your sourcing partner