



Certificate of Analysis  
**192 PROOF IMPORTED POTATO ETHYL ALCOHOL**

Features	Parameters	
	actual	standard
Color and appearance of the product	Colorless, transparent, no deposit and mechanical impurities	Colorless, transparent, no deposit and mechanical impurities
Odor and Flavor	Unique, very gentle of pure ethyl alcohol, apart from characteristic odor of a particular raw material no other odor is detectable	Unique, very gentle of pure ethyl alcohol, apart from characteristic odor of a particular raw material no other odor is detectable
Proof at 20°C, % (v/v)	96.6	Min. 96.5
Total carbonyl compounds converted to acetaldehyde	0.001	Max. 0.001
Total grain oil converted to isobutyl alcohol g/l of alcohol at 100% vol.	0.001	Max. 0.001
Total methyl alcohol g/100 ml of alcohol at 100% vol.	Below 0.005	Max. 0.005
Total acids converted to acetic acid g/l of alcohol 100% vol.	Below 0.006	Max. 0.006
Total esters converted to ethyl acetate, g/l of alcohol at 100% vol.	Below 0.005	Max. 0.005
Total dry residue g/l of alcohol 100% vol.	Below 0.005	Max. 0.005
Total volatile nitric alkalines converted to nitrogen, g/l of alcohol 100% vol.	Below 0.001	Max. 0.001
Furfural presence	Not present	Not present
Alkaline spirits reaction	Not permissible	Not permissible
UV Absorbance @ 220 nm	Below 0.30	Below 0.30
@ 230 nm	Below 0.18	Below 0.18
@ 240 nm	Below 0.08	Below 0.08
@ 270 nm	Below 0.02	Below 0.02
Time of decoloring potassium permanganate solution (Lange test), min. in 20°C	25	Min. 25

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