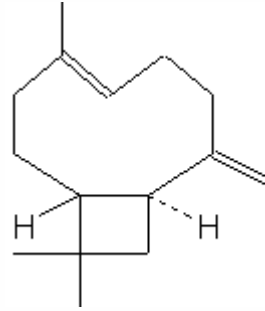


## SPECIFICATION SHEET

<b>VERSION</b>	1,00	<b>VERSION DATE</b>	03/05/18	<b>PRINT DATE</b>	23/02/20
<b>PRODUCT</b>	CARYOPHYLLENE BETA NATURAL				
<b>APPLICATIONS</b>	Raw material for industrial use intended for the manufacture of flavours and/or fragrances.				
<b>IUPAC NAME</b>	BETA-CARYOPHYLLENE				
<b>SYNONYMS</b>	TRANS-CARYOPHYLLENE, BETA-CARYOPHYLLENE				
<b>PLANT OF ORIGIN</b>	Eugenia caryophyllata Thunb.				
<b>PART OF THE PLANT</b>	LEAVES				
<b>FORMULA</b>	C15 H24				
<b>MOLECULAR WEIGHT</b>	204,00				
<b>CAS</b>	87-44-5				
<b>EINECS</b>	201-746-1				
<b>FEMA</b>	2252				
<b>TARIFF NUMBER</b>	2902190000				
<b>FOOD GRADE CERTIFICATE</b>	AVAILABLE ON REQUEST				
<b>REACH REGISTRATION NO.</b>	On request. REACH and non-REACH material available for this product.				



## SPECIFICATIONS

<b>ASPECT AT 20° C</b>	CLEAR SLIGHTLY VISCOUS OILY LIQUID	
<b>COLOUR</b>	COLORLESS TO PALE YELLOW	
<b>ODOUR</b>	WOODY, SPICY, DRY, TENACIOUS	
<b>TASTE</b>	DRY-WOODY, SOMEWHAT BITTER	
<b>DENSITY A 20° C (g / ml)</b>	0,899	- 0,909
<b>DENSITY 25/25</b>	0,899	- 0,908
<b>REFRACTIVE INDEX nD20</b>	1,4980	- 1,5040
<b>REFRACTIVE INDEX nD25</b>	-	
<b>OPTICAL ROTATION (°)</b>	-12,00	/ -2,00
<b>BOILING POINT (°C)</b>	254 - 257	
<b>MELTING POINT (°C)</b>	-	
<b>FLASH POINT (°C)</b>	114,00	
<b>ASSAY (% GC)</b>	BETA-CARYOPHYLLENE > 85	
<b>ACID VALUE (mg KOH/g)</b>	-	
<b>SOLUBILITY</b>	INSOLUBLE IN WATER	
<b>VAPOUR PRESSURE</b>	NOT DETERMINED	
<b>OTHER SOLUBILITIES</b>	SOLUBLE 1:6 APPROX. IN ETHANOL 96%	
<b>OTHER TECHNICAL DATA</b>	SYNONYM: 4,11,11-TRIMETHYL-8-METHYLENE-BICYCLO[7.2.0]UNDEC-4-ENE.	

## STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.