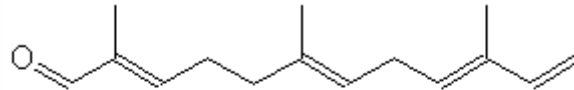
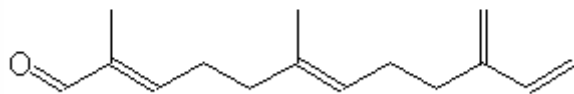


## SPECIFICATION SHEET

<b>VERSION</b>	2,00	<b>VERSION DATE</b>	23/09/21	<b>PRINT DATE</b>	23/01/22
<b>PRODUCT</b>	SINENSAL NATURAL TECHNICAL (EX ORANGE)				
<b>APPLICATIONS</b>	Raw material for industrial use intended for the manufacture of flavours and/or fragrances.				
<b>IUPAC NAME</b>	2,6-DIMETHYL-10-METHYLENE-2,6,11-DODECATRIENAL				
<b>SYNONYMS</b>					
<b>PLANT OF ORIGIN</b>	Citrus sinensis				
<b>PART OF THE PLANT</b>					
<b>FORMULA</b>	C15 H22 O				
<b>MOLECULAR WEIGHT</b>	218,34				
<b>CAS</b>	60066-88-8				
<b>EINECS</b>	262-043-3				
<b>FEMA</b>	3141				
<b>TARIFF NUMBER</b>	3301121000				
<b>KOSHER CERTIFICATE</b>	AVAILABLE ON REQUEST				
<b>FOOD GRADE CERTIFICATE</b>	AVAILABLE ON REQUEST				
<b>REACH REGISTRATION NO.</b>	Exempt from registration (imported/manufactured < 1 ton/year)				



alpha Sinensal



beta Sinensal

## SPECIFICATIONS

<b>ASPECT AT 20°C</b>	CLEAR MOBILE LIQUID	
<b>COLOUR</b>	YELLOW TO ORANGE-BROWN	
<b>ODOUR</b>	CITRIC, SWEET, OVERRIPE	
<b>TASTE</b>		
<b>DENSITY A 20°C (g / ml)</b>	0,905	- 0,935
<b>DENSITY 25/25</b>	-	
<b>REFRACTIVE INDEX nD20</b>	1,4840	- 1,4940
<b>REFRACTIVE INDEX nD25</b>	-	
<b>OPTICAL ROTATION (°)</b>	/	
<b>BOILING POINT (°C)</b>	-	
<b>MELTING POINT (°C)</b>		
<b>FLASH POINT (°C)</b>	89,00	
<b>ASSAY (% GC)</b>	ALPHA-SINENSAL: 4-9%; BETA-SINENSAL: 4-9%	
<b>ACID VALUE (mg KOH/g)</b>	-	
<b>SOLUBILITY</b>	INSOLUBLE IN WATER	
<b>VAPOUR PRESSURE</b>	NOT DETERMINED	
<b>OTHER SOLUBILITIES</b>	SOLUBLE IN ETHANOL	

### OTHER TECHNICAL DATA

## STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 9 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.  
STORE 0-10°C. NO SUNLIGHT. PURGE HEADSPACE WITH NITROGEN.

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.