

## **SPECIFICATION SHEET**

VERSION 1,00	VERSION DATE 18/12/20	PRINT DATE	19/04/24
PRODUCT APPLICATIONS IUPAC NAME PLANT OF ORIGIN PART OF THE PLANT SYNONYMS	VANILLA PLANIFOLIA ABS FIRMENICH 9900 Industrial raw material not intended for direct use. VANILLA ABSOLUTE Vanilla Planifolia BEANS	45	
CAS CAS 2 EINECS	84650-63-5 8024-06-4 283-521-8		
FEMA TARIFF NUMBER KOSHER CERTIFICATE FOOD GRADE CERTIFIC REACH REGISTRATION	······································	ton/year)	

## SPECIFICATIONS

ASPECT AT 20°C	PARTIALLY CRYSTALLIZED LIQUID
COLOUR	PALE BROWN TO BROWN
ODOUR	VAINILLA, WARM, ANISE
TASTE	VAINILLA, WARM, ANISE
-	0.070 1.040
DENSITY AT 20°C (g / ml)	0,970 - 1,040
DENSITY 25/25	-
<b>REFRACTIVE INDEX nD20</b>	1,4950 - 1,5250
<b>REFRACTIVE INDEX nD25</b>	-
<b>OPTICAL ROTATION (°)</b>	1
BOILING POINT (°C)	
MELTING POINT (°C)	
FLASH POINT (°C)	101,00
ASSAY (% GC)	
ACID VALUE (mg KOH/g)	
SOLUBILITY	INSOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL
o mek solobiernes	
OTHER TECHNICAL DATA	ETHANOL: 2,5% - TOTAL VANILLIN: 20%

## **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.

TO HOMOGENIZE BEFORE USING

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 TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.