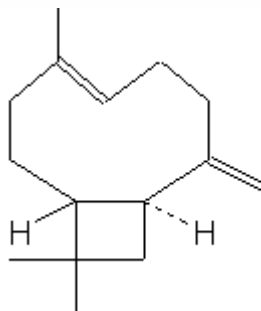


## SPECIFICATION SHEET

<b>VERSION</b>	2,00	<b>VERSION DATE</b>	19/09/22	<b>PRINT DATE</b>	19/04/24
<b>PRODUCT</b>	CARYOPHYLLENE BETA NATURAL				
<b>APPLICATIONS</b>	Industrial raw material not intended for direct use.				
<b>IUPAC NAME</b>	BETA-CARYOPHYLLENE				
<b>SYNONYMS</b>	TRANS-CARYOPHYLLENE, BETA-CARYOPHYLLENE				
<b>PLANT OF ORIGIN</b>	Syzygium aromaticum (Eugenia caryophyllata)				
<b>PART OF THE PLANT</b>	LEAVES				
<b>FORMULA</b>	C <sub>15</sub> H <sub>24</sub>				
<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 MOBILE LIQUID	
<b>COLOUR</b>	COLORLESS TO PALE YELLOW	
<b>ODOUR</b>	WOODY, SPICY, DRY, TENACIOUS	
<b>TASTE</b>	DRY-WOODY, SOMEWHAT BITTER	
<b>DENSITY AT 20°C (g / ml)</b>	0,895	- 0,905
<b>DENSITY 25/25</b>	-	
<b>REFRACTIVE INDEX n<sub>D</sub>20</b>	1,4980	- 1,5000
<b>REFRACTIVE INDEX n<sub>D</sub>25</b>	-	
<b>OPTICAL ROTATION (°)</b>	-12,00	/ -5,00
<b>BOILING POINT (°C)</b>	254 - 257	
<b>MELTING POINT (°C)</b>	-	
<b>FLASH POINT (°C)</b>	116,00	
<b>ASSAY (% GC)</b>	BETA > 95	
<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 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 TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.