

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 26/04/24

PRODUCT	VANILLA BOURBON EXTRACT FIRMENICH 990091
APPLICATIONS	Industrial raw material not intended for direct use.
IUPAC NAME	VANILLA BOURBON EXTRACT
PLANT OF ORIGIN	Vanilla planifolia
PART OF THE PLANT	BEANS
SYNONYMS	
CAS	8047-24-3
CAS 2	8024-06-4
EINECS	232-463-1
FEMA	3105
TARIFF NUMBER	1302190500
KOSHER CERTIFICATE	AVAILABLE ON REQUEST
FOOD GRADE CERTIFICATE	AVAILABLE ON REQUEST
REACH REGISTRATION NO.	Exempt from registration (imported/manufactured < 1 ton/year)

SPECIFICATIONS

ASPECT AT 20°C	LIQUID
COLOUR	BROWN TO DARK BROWN
ODOUR	SWEET, CARAMELLIC, BEANY, WOODY
TASTE	
DENSITY AT 20°C (g / ml)	1,130 - 1,280
DENSITY 25/25	-
REFRACTIVE INDEX nD20	1,3900 - 1,4600
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	/
BOILING POINT (°C)	
MELTING POINT (°C)	
FLASH POINT (°C)	43,00
ASSAY (% GC)	
ACID VALUE (mg KOH/g)	-
SOLUBILITY	INSOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA VANILLIN CONTENT > 1,7% - TOTAL ETHANOL CONTENT (w/w): 12,7%

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.

ALCOHOL CONTENT (% v/v): 18-22%

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.