

## SPECIFICATION SHEET

**VERSION** 2,00      **VERSION DATE** 15/01/20      **PRINT DATE** 12/08/22

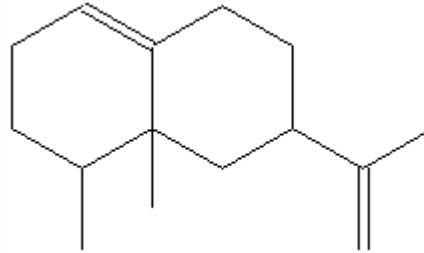
**PRODUCT** VALENCENE NATURAL 75% BIOTECH  
**APPLICATIONS** Raw material for industrial use intended for the manufacture of flavours and/or fragrances.  
**IUPAC NAME** 5,6-DIMETHYL-8-ISOPROPENYLBICICLO(4,4,0)3-DECENONE  
**SYNONYMS** VALENCENE

**PLANT OF ORIGIN**  
**PART OF THE PLANT** SUGARS FERMENTATION  
**FORMULA** C15 H24  
**MOLECULAR WEIGHT** 204,00  
**CAS** 4630-07-3

**EINECS** 225-047-6

**FEMA** 4838  
**TARIFF NUMBER** 3302909000  
**KOSHER CERTIFICATE** AVAILABLE ON REQUEST  
**FOOD GRADE CERTIFICATE** AVAILABLE ON REQUEST

**REACH REGISTRATION NO.** All the ingredients of the mixture have been registered or they are exempt from registration.



## SPECIFICATIONS

**ASPECT AT 20°C** CLEAR MOBILE LIQUID  
**COLOUR** COLORLESS TO PALE YELLOW  
**ODOUR** STRONG, ORANGE, JUICY, HERBAL  
**TASTE** SWEET ORANGE, FRESH, FUITY  
**DENSITY AT 20°C (g / ml)** 0,880 - 0,940  
**DENSITY 25/25** -  
**REFRACTIVE INDEX nD20** 1,4900 - 1,5200  
**REFRACTIVE INDEX nD25** -  
**OPTICAL ROTATION (°)** /  
**BOILING POINT (°C)** 270-274°C (1 atm)  
**MELTING POINT (°C)** -  
**FLASH POINT (°C)** 100,00  
**ASSAY (% GC)** > 75  
**ACID VALUE (mg KOH/g)** -  
**SOLUBILITY** INSOLUBLE IN WATER  
**VAPOUR PRESSURE** <0,013 kPa (20°C)  
**OTHER SOLUBILITIES** SOLUBLE IN ETHANOL, TRIACETIN AND OILS

**OTHER TECHNICAL DATA** BLEND OF NATURAL FLAVORINGS WITH NATURAL VALENCENE OBTAINED BY BIOTECHNOLOGY.

## 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.  
 PURGE HEADSPACE WITH NITROGEN. REFRIGERATED <8°C. SENSITIVE TO AIR, LIGHT, HEAT AND HUMIDITY.

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.