

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 10/06/09 **PRINT DATE** 20/08/22

PRODUCT VANILLA NATURAL FLAVOUR FIRMENICH 990082
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME VANILA
PLANT OF ORIGIN Vanilla Planifoli
PART OF THE PLANT FRUIT
SYNONYMS

CAS 84650-63-5
CAS 2 8024-06-4
EINECS 283-521-8

FEMA 3106
TARIFF NUMBER 3301903000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. Not available. Substance lawfully placed in the EU market before 1 June 2018.

SPECIFICATIONS

ASPECT AT 20°C PASTY
COLOUR PALE BROWN TO DARK BROWN
ODOUR RICH, SWEET, VANILLA BEANS
TASTE
DENSITY AT 20°C (g / ml) 1,290 - 1,330
DENSITY 25/25 1,287 - 1,327
REFRACTIVE INDEX nD20 1,3530 - 1,4530
REFRACTIVE INDEX nD25 1,3510 - 1,4510
OPTICAL ROTATION (°) /
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

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