

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 06/04/22 **PRINT DATE** 17/08/22

PRODUCT TAMARIND EXTRACT 702 INDESSO
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME TAMARIND EXTRACT
PLANT OF ORIGIN Tamarindus indica L. (Leguminosae)
PART OF THE PLANT FRUITS
SYNONYMS

CAS 84961-62-6
CAS 2 72968-49-1
EINECS 284-651-8

TARIFF NUMBER 3301294900

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 VISCOUS LIQUID
COLOUR BROWN TO DARK BROWN
ODOUR FRESH, SWEET, SOUR
TASTE SWEET
DENSITY AT 20°C (g / ml) 1,320 - 1,425
DENSITY 25/25 -
REFRACTIVE INDEX nD20 -
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C) -
MELTING POINT (°C) -
FLASH POINT (°C) 121,00
ASSAY (% GC)
ACID VALUE (mg KOH/g)
SOLUBILITY SOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN 50% ETHANOL, IN PROPYLENE GLYCOL, IN GLYCEROL AND IN WATER

OTHER TECHNICAL DATA 80-85% TAMARIND EXTRACT + 10-12% PROPYLENGLYCOL + 5-7% d-SORBITOL

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 12 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.