

## SPECIFICATION SHEET

**VERSION** 2,00      **VERSION DATE** 16/03/21      **PRINT DATE** 11/08/22

**PRODUCT** EXTRACTO DE VAINILLA 2X INDESSO  
**APPLICATIONS** Raw material for industrial use intended for the manufacture of flavours and/or fragrances.  
**IUPAC NAME** VANILLA EXTRACT  
**PLANT OF ORIGIN** Vanilla planifolia  
**PART OF THE PLANT** BEANS  
**SYNONYMS**

**CAS** 84650-63-5

**EINECS** 283-521-8

**FEMA** 3105  
**TARIFF NUMBER** 2912410000

**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** LIQUID  
**COLOUR** BROWN TO DARK BROWN  
**ODOUR** SWEET, CARAMELLIC, BEANY, WOODY  
**TASTE**  
**DENSITY AT 20°C (g / ml)** 0,910 - 0,960  
**DENSITY 25/25** -  
**REFRACTIVE INDEX nD20** 1,3000 - 1,4000  
**REFRACTIVE INDEX nD25** -  
**OPTICAL ROTATION (°)** /  
**BOILING POINT (°C)**  
**MELTING POINT (°C)**  
**FLASH POINT (°C)** 34,00  
**ASSAY (% GC)**  
**ACID VALUE (mg KOH/g)** -  
**SOLUBILITY** SOLUBLE IN WATER  
**VAPOUR PRESSURE** NOT DETERMINED  
**OTHER SOLUBILITIES** SOLUBLE IN ETHANOL, WATER, PG AND GLYCEROL.

**OTHER TECHNICAL DATA** VAINILLIN CONTENT: MIN. 0,06-0,15%

### 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): 30-40%

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.