

## **SPECIFICATION SHEET**

<b>VERSION</b> 5,00	<b>VERSION DATE</b> 19/09/22	PRINT DATE	25/04/24
PRODUCT APPLICATIONS IUPAC NAME PLANT OF ORIGIN PART OF THE PLANT SYNONYMS	VANILLA BOURBON OLEORESIN FIRME Industrial raw material not intended for direct us VANILLA OLEORESIN Vanilla planifolia BERRYS		
CAS CAS 2 EINECS	8047-24-3 8024-06-4 232-463-1		
FEMA TARIFF NUMBER KOSHER CERTIFICATE FOOD GRADE CERTIFICA REACH REGISTRATION		5 of REACH)	

## SPECIFICATIONS

ASPECT AT 20°C	LIQUID
COLOUR	DARK BROWN
ODOUR	VANILLA, SWEET.
TASTE	
DENSITY AT 20°C (g / ml)	1,155 - 1,375
DENSITY 25/25	1,177 - 1,379
<b>REFRACTIVE INDEX nD20</b>	-
<b>REFRACTIVE INDEX nD25</b>	-
OPTICAL ROTATION (°)	1
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** 

VAINILLIN CONTENT > 3,56% - MAXIMUM ETANOL CONTENT: 0,9%

## **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.

TO HOMOGENIZE BEFORE USING

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.