

SPECIFICATION SHEET

| VERSION 5,00 | VERSION DATE 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 |
| REFRACTIVE INDEX nD20 | - |
| REFRACTIVE INDEX nD25 | - |
| 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.