

## **SPECIFICATION SHEET**

/ERSION DATE 31/05/22		PRINT DATE	27/07/24
Industrial raw material not intende TETRAHYDRO-6-PENTYL-2H-P	ed for direct use. YRAN-2-ONE		2-ONE
FERMENTATION OF CORN GER C10 H18 O2 170,25 705-86-2	MOIL	$\sim$	
211-889-1			
2361 2932209025 AVAILABLE ON REQUEST TE AVAILABLE ON REQUEST O. Exempt from registration (importe	$CH_3(CH_2)_4$	/vear)	<sup>≫</sup> 0
	DELTA-DECALACTONE CHI Industrial raw material not intende TETRAHYDRO-6-PENTYL-2H-PY (1,5)-DECANOLIDE, AMYL-DEL FERMENTATION OF CORN GER C10 H18 O2 170,25 705-86-2 211-889-1 2361 2932209025 AVAILABLE ON REQUEST <b>TE</b> AVAILABLE ON REQUEST	DELTA-DECALACTONE CHIRAL NATURAL EU E Industrial raw material not intended for direct use. TETRAHYDRO-6-PENTYL-2H-PYRAN-2-ONE (1,5)-DECANOLIDE, AMYL-DELTA-VALEROLACTONE FERMENTATION OF CORN GERM OIL C10 H18 O2 170,25 705-86-2 211-889-1 2361 2932209025 AVAILABLE ON REQUEST <b>CH</b> <sub>3</sub> (CH <sub>2</sub> ) <sub>4</sub>	DELTA-DECALACTONE CHIRAL NATURAL EU BESTALLY Industrial raw material not intended for direct use. TETRAHYDRO-6-PENTYL-2H-PYRAN-2-ONE (1,5)-DECANOLIDE, AMYL-DELTA-VALEROLACTONE, 6-PENTYLOXAN- FERMENTATION OF CORN GERM OIL C10 H18 O2 170,25 705-86-2 211-889-1 2361 2932209025 AVAILABLE ON REQUEST <b>CH</b> <sub>3</sub> (CH <sub>2</sub> ) <sub>4</sub>

## SPECIFICATIONS

ASPECT AT 20°C COLOUR ODOUR TASTE DENSITY AT 20°C (g / ml) DENSITY 25/25 **REFRACTIVE INDEX nD20 REFRACTIVE INDEX nD25 OPTICAL ROTATION (°) BOILING POINT (°C)** MELTING POINT (°C) FLASH POINT (°C) ASSAY (% GC) ACID VALUE (mg KOH/g) SOLUBILITY VAPOUR PRESSURE **OTHER SOLUBILITIES** 

CLEAR MOBILE LIQUID COLORLESS NUT, FRUITY, COCONUT, BUTTERY COCONUT, CREAMY, BUTTERY, MILKY, PEACH 0,966 - 0,973 0,964 - 0,971 - 1,4590 1,4560 35,00 / 56,00 281 -27 113,00 > 98 < 5 INSOLUBLE IN WATER NOT DETERMINED SOLUBLE 1:1 IN ETHANOL 95%

OTHER TECHNICAL DATA

CHIRAL QUALITY. RATIO CHIRAL APPROX. (R)-(+)-D >95 : (S)-(-)-L <5.

## **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. EXPOSED TO WATER, THE LACTONE WILL HYDROLYSE AND IT MAY POLYMERIZE.

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