

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 11/02/09 **PRINT DATE** 01/12/20

PRODUCT VANILLIN NATURAL (EX BEANS) FIRMENICH 146509
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME VANILLIN
SYNONYMS

PLANT OF ORIGIN Vanilla Planifolia
PART OF THE PLANT BEANS

FORMULA

MOLECULAR WEIGHT 0,00
CAS 84650-63-5
CAS 2 8024-06-4
EINECS 283-521-8

FEMA 3105
TARIFF NUMBER 2912410000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. On request. REACH and non-REACH material available for this product.

SPECIFICATIONS

ASPECT AT 20° C SOLID
COLOUR OFF-WHITE TO PALE YELLOW
ODOUR VANILLA
TASTE
DENSITY A 20° C (g / ml) -
DENSITY 25/25 -
REFRACTIVE INDEX nD20 -
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C)
MELTING POINT (°C)
FLASH POINT (°C) 101,00
ASSAY (% GC) 92% TO 97%
ACID VALUE (mg KOH/g) -
SOLUBILITY PARTLY SOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA

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.

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.