

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 18/12/20 **PRINT DATE** 15/08/22

PRODUCT VANILLA PLANIFOLIA ABS FIRMENICH 990045
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME VANILLA ABSOLUTE
PLANT OF ORIGIN Vanilla Planifolia
PART OF THE PLANT BEANS
SYNONYMS

CAS 84650-63-5
CAS 2 8024-06-4
EINECS 283-521-8

FEMA 3105
TARIFF NUMBER 3301294900
KOSHER CERTIFICATE AVAILABLE ON REQUEST
FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. Exempt from registration (imported/manufactured < 1 ton/year)

SPECIFICATIONS

ASPECT AT 20°C PARTIALLY CRYSTALLIZED LIQUID
COLOUR PALE BROWN TO BROWN
ODOUR VAINILLA, WARM, ANISE
TASTE

DENSITY AT 20°C (g / ml) 0,970 - 1,040
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4950 - 1,5250
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
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 ETHANOL: 2,5% - TOTAL VANILLIN: 20%

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.