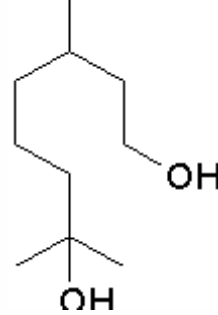


SPECIFICATION SHEET

VERSION 2,00 **VERSION DATE** 19/09/22 **PRINT DATE** 07/02/23

| | |
|-------------------------------|--|
| PRODUCT | HYDROXYCITRONELLOL (HYDROXYCIOL) BASF |
| APPLICATIONS | Industrial raw material not intended for direct use. |
| IUPAC NAME | 3,7-DIMETHYLOCTAN-1,7-DIOL |
| SYNONYMS | 3,7-DIMETILOCTAN-1,7-DIOL, HYDROXYCIOL, HYDROXYOL |
| FORMULA | C10 H22 O2 |
| MOLECULAR WEIGHT | 174,00 |
| CAS | 107-74-4 |
| EINECS | 203-517-1 |
| FEMA | 2586 |
| TARIFF NUMBER | 2905399590 |
| FOOD GRADE CERTIFICATE | AVAILABLE ON REQUEST |
| REACH REGISTRATION NO. | 01-2120765003-64 |



SPECIFICATIONS

| | |
|---------------------------------|-------------------------------|
| ASPECT AT 20°C | CLEAR VISCOUS LIQUID |
| COLOUR | COLORLESS |
| ODOUR | FLORAL, GREEN, SWEET |
| TASTE | SWEET, FLORAL, SLIGHTLY GREEN |
| DENSITY AT 20°C (g / ml) | 0,926 - 0,934 |
| DENSITY 25/25 | 0,922 - 0,930 |
| REFRACTIVE INDEX nD20 | 1,4570 - 1,4610 |
| REFRACTIVE INDEX nD25 | - |
| OPTICAL ROTATION (°) | / |
| BOILING POINT (°C) | - |
| MELTING POINT (°C) | - |
| FLASH POINT (°C) | 93,00 |
| ASSAY (% GC) | > 96 |
| ACID VALUE (mg KOH/g) | - |
| SOLUBILITY | SOLUBILITY IN WATER: 30,1 g/L |
| VAPOUR PRESSURE | < 1 hPa (50°C) |
| OTHER SOLUBILITIES | SOLUBLE IN ETHANOL |

OTHER TECHNICAL DATA

SHOWS A WEAK BUT LONG LASTING, SWEET-FLORAL ODOR, WHICH IS LESS REMINISCENT OF LILY-OF-THE-VALLEY THAN THE CORRESPONDING ALDEHYDE. IT GIVES EXCELLENT FIXATIVE EFFECTS TO FLORAL COMPOUNDS. SPARINGLY USED IN FLAVOR IN IMITATION OF CITRUS AND FRUITS.

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.