

SPECIFICATION SHEET

VERSION 2,00 **VERSION DATE** 16/03/21 **PRINT DATE** 13/08/22

PRODUCT EXTRACTO DE VAINILLA 2X INDESSO
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME VANILLA EXTRACT
PLANT OF ORIGIN Vanilla planifolia
PART OF THE PLANT BEANS
SYNONYMS

CAS 84650-63-5

EINECS 283-521-8

FEMA 3105
TARIFF NUMBER 2912410000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. Not available. Substance lawfully placed in the EU market before 1 June 2018.

SPECIFICATIONS

ASPECT AT 20°C LIQUID
COLOUR BROWN TO DARK BROWN
ODOUR SWEET, CARAMELLIC, BEANY, WOODY
TASTE
DENSITY AT 20°C (g / ml) 0,910 - 0,960
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,3000 - 1,4000
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C)
MELTING POINT (°C)
FLASH POINT (°C) 34,00
ASSAY (% GC)
ACID VALUE (mg KOH/g) -
SOLUBILITY SOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL, WATER, PG AND GLYCEROL.

OTHER TECHNICAL DATA VAINILLIN CONTENT: MIN. 0,06-0,15%

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.

ALCOHOL CONTENT (% v/v): 30-40%

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.