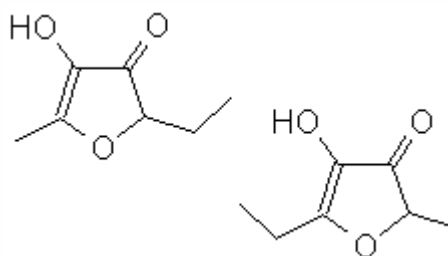


## SPECIFICATION SHEET

VERSION	5,00	VERSION DATE	22/02/24	PRINT DATE	15/05/24
<b>PRODUCT</b>	ETHYL FURANEOL (SOY FURANONE)				
<b>APPLICATIONS</b>	Industrial raw material not intended for direct use.				
<b>IUPAC NAME</b>	2(or 5)-ETHYL-4-HYDROXY-5(or 2)-METHYL-3(2H)FURANONE				
<b>SYNONYMS</b>	ETHYL FURANEOL (SOY FURANONE), HOMOFURONOL, HOMOFURANEOL, SUGARONE				
<b>FORMULA</b>	C7 H10 O3				
<b>MOLECULAR WEIGHT</b>	142,00				
<b>CAS</b>	27538-09-6				
<b>CAS 2</b>	27538-10-9				
<b>EINECS</b>	248-513-0				
<b>EINECS 2</b>	248-514-6				
<b>FEMA</b>	3623				
<b>TARIFF NUMBER</b>	2914409090				
<b>KOSHER CERTIFICATE</b>	AVAILABLE ON REQUEST				
<b>FOOD GRADE CERTIFICATE</b>	AVAILABLE ON REQUEST				
<b>REACH REGISTRATION NO.</b>	On request. REACH and non-REACH material available for this product.				



## SPECIFICATIONS

<b>ASPECT AT 20°C</b>	CLEAR VISCOUS LIQUID / SOLID	
<b>COLOUR</b>	COLORLESS, PALE YELLOW, BROWN	
<b>ODOUR</b>	FRUITY, BURNT SUGAR, ROASTED FOOD	
<b>TASTE</b>		
<b>DENSITY AT 20°C (g / ml)</b>	1,134	- 1,144
<b>DENSITY 25/25</b>	1,133	- 1,143
<b>REFRACTIVE INDEX nD20</b>	1,5090	- 1,5140
<b>REFRACTIVE INDEX nD25</b>		-
<b>OPTICAL ROTATION (°)</b>		/
<b>BOILING POINT (°C)</b>	103 (15 mm Hg)	
<b>MELTING POINT (°C)</b>	-	
<b>FLASH POINT (°C)</b>	101,00	
<b>ASSAY (% GC)</b>	SUM OF TWO ISOMERS > 97	
<b>ACID VALUE (mg KOH/g)</b>		
<b>SOLUBILITY</b>	INSOLUBLE IN WATER	
<b>VAPOUR PRESSURE</b>	NOT DETERMINED	
<b>OTHER SOLUBILITIES</b>	SOLUBLE IN ETHANOL	

## OTHER TECHNICAL DATA

Due to keto-enol tautomerism, there is an equilibrium between the two isomers 2-ETHYL-4-HYDROXY-5-METHYL-3(2H)FURANONE (CAS 27538-10-9) and 5-ETHYL-4-HYDROXY-2-METHYL-3(2H)FURANONE (CAS 27538-09-6). PHOTSENSITIVE PRODUCT, IT CAN BE PINK MOMENTARILY.

## STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 12 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.  
STORE IN NITROGEN ATMOSPHERE OR WITH PROPYLEGLYCOL AT 20%. ARSENIC < 2 ppm. LEAD < 10 ppm

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.