

## SPECIFICATION SHEET

**VERSION** 2,00 **VERSION DATE** 31/07/23 **PRINT DATE** 20/04/24

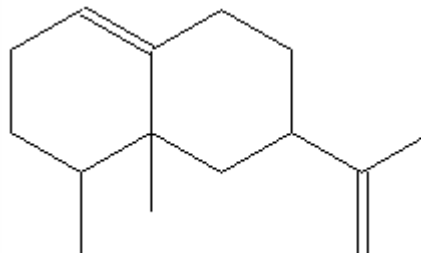
**PRODUCT** VALENCENE NATURAL 94% BIOTECH  
**APPLICATIONS** Industrial raw material not intended for direct use.  
**IUPAC NAME** 5,6-DIMETHYL-8-ISOPROPENYLBICICLO(4,4,0)3-DECENONE  
**SYNONYMS** VALENCENE

**PLANT OF ORIGIN**  
**PART OF THE PLANT** SUGARS FERMENTATION  
**FORMULA** C15 H24  
**MOLECULAR WEIGHT** 204,00  
**CAS** 4630-07-3

**EINECS** 225-047-6

**FEMA** 3443  
**TARIFF NUMBER** 2902190000  
**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** CLEAR MOBILE LIQUID  
**COLOUR** COLORLESS TO PALE YELLOW  
**ODOUR** ORANGE, SWEET, WOODY  
**TASTE**  
**DENSITY AT 20°C (g / ml)** 0,900 - 0,920  
**DENSITY 25/25** 0,910 - 0,920  
**REFRACTIVE INDEX nD20** 1,4980 - 1,5080  
**REFRACTIVE INDEX nD25** -  
**OPTICAL ROTATION (°)** /  
**BOILING POINT (°C)** 270°C (1 atm)  
**MELTING POINT (°C)** -  
**FLASH POINT (°C)** 100,00  
**ASSAY (% GC)** > 94  
**ACID VALUE (mg KOH/g)** -  
**SOLUBILITY** INSOLUBLE IN WATER  
**VAPOUR PRESSURE** NOT DETERMINED  
**OTHER SOLUBILITIES** SOLUBLE IN ETHANOL AND OILS.

**OTHER TECHNICAL DATA** OTHER SESQUITERPENES C15 H24 >1%. SUM OF VALENCENE+OTHER SESQUITERPENES C15 H24 >95%.

## STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 36 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.  
PURGE HEADSPACE WITH NITROGEN. REFRIGERATED <8°C. SENSITIVE TO AIR, LIGHT, HEAT AND HUMIDITY.

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.