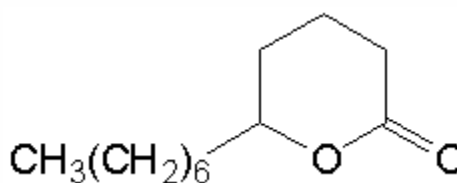


SPECIFICATION SHEET

| | | | | | |
|-------------------------------|--|---------------------|----------|-------------------|----------|
| VERSION | 2,00 | VERSION DATE | 31/05/22 | PRINT DATE | 29/04/24 |
| PRODUCT | DELTA-DODECALACTONE CHIRAL NATURAL EU BESTALLY | | | | |
| APPLICATIONS | Industrial raw material not intended for direct use. | | | | |
| IUPAC NAME | N-HEPTYL-DELTA-VALEROLACTONE | | | | |
| SYNONYMS | 1,5-DODECANOLIDE, 5-HYDROXYDODECANOIC ACID DELTA LACTONE | | | | |
| PLANT OF ORIGIN | | | | | |
| PART OF THE PLANT | | | | | |
| FORMULA | C ₁₂ H ₂₂ O ₂ | | | | |
| MOLECULAR WEIGHT | 198,30 | | | | |
| CAS | 713-95-1 | | | | |
| EINECS | 211-932-4 | | | | |
| FEMA | 2401 | | | | |
| TARIFF NUMBER | 2932209030 | | | | |
| KOSHER CERTIFICATE | AVAILABLE ON REQUEST | | | | |
| FOOD GRADE CERTIFICATE | AVAILABLE ON REQUEST | | | | |
| REACH REGISTRATION NO. | On request. REACH and non-REACH material available for this product. | | | | |



SPECIFICATIONS

| | | |
|---|---|----------|
| ASPECT AT 20°C | CLEAR VISCOUS LIQUID | |
| COLOUR | COLORLESS TO YELLOW | |
| ODOUR | FRUITY, COCONUT, BUTTER, PEACH, APRICOT | |
| TASTE | CREAMY, DAIRY, BUTTERY, PEACH, NUTTY | |
| DENSITY AT 20°C (g / ml) | 0,944 | - 0,952 |
| DENSITY 25/25 | 0,942 | - 0,950 |
| REFRACTIVE INDEX n_D20 | 1,4580 | - 1,4610 |
| REFRACTIVE INDEX n_D25 | - | |
| OPTICAL ROTATION (°) | 35,00 | / 50,00 |
| BOILING POINT (°C) | 140 - 141 (1,3 hPa) | |
| MELTING POINT (°C) | -12 | |
| FLASH POINT (°C) | 113,00 | |
| ASSAY (% GC) | > 98 | |
| ACID VALUE (mg KOH/g) | < 8 | |
| SOLUBILITY | INSOLUBLE IN WATER | |
| VAPOUR PRESSURE | NOT DETERMINED | |
| OTHER SOLUBILITIES | SOLUBLE 1:1 IN ETHANOL 95% | |

OTHER TECHNICAL DATA CHIRAL QUALITY.

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. EXPOSED TO WATER, THE LACTONE WILL HYDROLYSE AND IT MAY POLYMERIZE.

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.