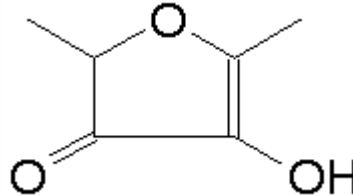


SPECIFICATION SHEET

VERSION 4,00 **VERSION DATE** 28/08/15 **PRINT DATE** 25/09/22

PRODUCT	STRAWBERRY FURANONE 99,5% MIN. BESTALLY
APPLICATIONS	Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME	4-HYDROXY-2,5-DIMETHYL-3(2H)-FURANONE
SYNONYMS	FRAISION, FURANEOL, PINEAPPLE KETONE
FORMULA	C6 H8 O3
MOLECULAR WEIGHT	128,00
CAS	3658-77-3
EINECS	222-908-8
FEMA	3174
TARIFF NUMBER	2932190090
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	SOLID
COLOUR	WHITE TO PALE YELLOW
ODOUR	FRUITY, CARAMEL OR BURNT PINEAPPLE
TASTE	SWEET, FRUITY
DENSITY AT 20°C (g / ml)	-
DENSITY 25/25	-
REFRACTIVE INDEX nD20	-
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	/
BOILING POINT (°C)	-
MELTING POINT (°C)	75-83
FLASH POINT (°C)	101,00
ASSAY (% GC)	> 99,5
ACID VALUE (mg KOH/g)	
SOLUBILITY	INSOLUBLE IN WATER
VAPOUR PRESSURE	0,032 mm Hg (25°C, estimated)
OTHER SOLUBILITIES	1 g IN 1 ml ETHANOL 95°. SOLUBLE IN PROPYLENE GLYCOL AND VEGETABLE OILS.

OTHER TECHNICAL DATA MOISTURE<0,05%. INFRARED SPECTRUM SIMILAR TO STANDARD. BULK DENSITY 0,4532 g/mL. RECOMMENDED USE ALL THE CONTENTS WHEN OPENING EVERY BAG. BAGS ARE INERTED WITH NITROGEN. KEEP OUT OF AIR/LIGHT. HYGROSCOPIC.

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.

ONCE THE CONTAINER IS OPENED, RECOMMENDED TO BE STORED AS 20% PG SOL. PURGE HEADSPACE WITH NITROGEN.

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.