SPECIFICATION SHEET

VERSION	2,00	**VERSION DATE**	16/03/21	**PRINT DATE**	28/03/24

PRODUCT	VANILLA EXTRACT 2X INDESSO
APPLICATIONS	Industrial raw material not intended for direct use.
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	1302190500
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 20ºC	LIQUID	
COLOUR	BROWN TO DARK BROWN	
ODOUR	SWEET, CARAMELLIC, BEANY, WOODY	
TASTE		
DENSITY AT 20ºC (g / ml)	0,910	- 0,960
DENSITY 25/25		-
REFRACTIVE INDEX nD20	1,3000	- 1,4000
REFRACTIVE INDEX nD25		-
OPTICAL ROTATION (º)		/
BOILING POINT (ºC)		
MELTING POINT (ºC)		
FLASH POINT (ºC)	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 TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.