

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 27/04/24

PRODUCT VANILLA 10X FIRMENICH 989929
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 8047-24-3
CAS 2 8024-06-4
EINECS 232-463-1

FEMA 3105
TARIFF NUMBER 1302190500

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)

SPECIFICATIONS

ASPECT AT 20°C LIQUID
COLOUR BROWN
ODOUR SWEET, CARAMELLIC, BEANY, WOODY
TASTE
DENSITY AT 20°C (g / ml) 1,022 - 1,073
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,3950 - 1,4150
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C)
MELTING POINT (°C)
FLASH POINT (°C) 26,00
ASSAY (% GC)
ACID VALUE (mg KOH/g) -
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA VAINILLIN: 1-2,5%

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): 35-39,5%

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.