

## SPECIFICATION SHEET

**VERSION** 1,00 **VERSION DATE** 18/12/20 **PRINT DATE** 03/05/24

PRODUCT VANILLA PLANIFOLIA ABS FIRMENICH 990045

**APPLICATIONS** Industrial raw material not intended for direct use.

IUPAC NAMEVANILLA ABSOLUTEPLANT OF ORIGINVanilla Planifolia

PART OF THE PLANT BEANS

**SYNONYMS** 

CAS 84650-63-5
CAS 2 8024-06-4
EINECS 283-521-8

**FEMA** 3105

TARIFF NUMBER 1302190500

**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 PARTIALLY CRYSTALLIZED LIQUID

COLOUR PALE BROWN TO BROWN
ODOUR VAINILLA, WARM, ANISE

**TASTE** 

**DENSITY AT 20°C (g / ml)** 0,970 - 1,040

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,4950 - 1,5250

REFRACTIVE INDEX nD25
OPTICAL ROTATION (°)

**BOILING POINT (°C)** 

MELTING POINT (°C)

FLASH POINT (°C) 101,00

ASSAY (% GC)

ACID VALUE (mg KOH/g)

SOLUBILITYINSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE IN ETHANOL

OTHER TECHNICAL DATA ETHANOL: 2,5% - TOTAL VANILLIN: 20%

## 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.

TO HOMOGENIZE BEFORE USING

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.