

SPECIFICATION SHEET

VERSION 4,00	VERSION DATE 19/09/22	PRINT DATE 04/05/24	
PRODUCT APPLICATIONS IUPAC NAME SYNONYMS	Industrial raw material not inten 4-HYDROXY-2,5-DIMETHYL-3	STRAWBERRY FURANONE 99,5% MIN. NATURAL EU BESTALLY Industrial raw material not intended for direct use. 4-HYDROXY-2,5-DIMETHYL-3(2H)-FURANONE FRAISION, FURANEOL, PINEAPPLE KETONE	
PLANT OF ORIGIN PART OF THE PLANT FORMULA MOLECULAR WEIGHT CAS	C6 H8 O3 128,00 3658-77-3	O	
EINECS	222-908-8		
FEMA	3174		
TARIFF NUMBER KOSHER CERTIFICATE FOOD GRADE CERTIFICA	2932190090 AVAILABLE ON REQUEST AVAILABLE ON REQUEST	HOOO	
REACH REGISTRATION N	NO. On request. REACH and non-REA	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 (°)	1		
BOILING POINT (°C)	-		
MELTING POINT (°C)	75 - 80		
FLASH POINT (°C)	101,00		
ASSAY (% GC)	> 99,5		
ACID VALUE (mg KOH/g)			
SOLUBILITY	INSOLUBLE IN WATER		
VAPOUR PRESSURE	NOT DETERMINED		
OTHER SOLUBILITIES	1 g IN 1 ml ETHANOL 95°. SOLUBLE IN PROPYLENE GLYCOL AND VEGETABLE OILS.		
OTHER TECHNICAL DATA	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 STORE AS 20% SOL IN PG. 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 TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.