

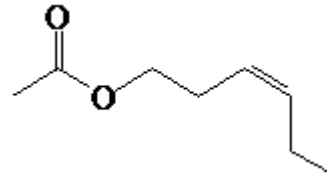
## SPECIFICATION SHEET

**VERSION** 1,00      **VERSION DATE** 07/05/12      **PRINT DATE** 22/02/20

**PRODUCT** CIS-3-HEXENYL ACETATE NATURAL FIRMENICH 925002  
**APPLICATIONS** Raw material for industrial use intended for the manufacture of flavours and/or fragrances.  
**IUPAC NAME** CIS-3-HEXEN-1-YL ACETATE  
**SYNONYMS** VERDURAL, BETA-GAMMA-HEXENYL ACETATE

**PLANT OF ORIGIN**  
**PART OF THE PLANT**

**FORMULA** C8 H14 O2  
**MOLECULAR WEIGHT** 142,00  
**CAS** 3681-71-8



**EINECS** 222-960-1

**FEMA** 3171  
**TARIFF NUMBER** 2915390010  
**KOSHER CERTIFICATE** AVAILABLE ON REQUEST  
**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 20° C** CLEAR MOBILE LIQUID  
**CLOUR** COLORLESS  
**ODOUR** POWERFUL GREEN, FLORAL, BANANA-LIKE  
**TASTE** CHARACTERISTIC  
**DENSITY A 20° C (g / ml)** 0,895 - 0,901  
**DENSITY 25/25** 0,894 - 0,900  
**REFRACTIVE INDEX nD20** 1,4240 - 1,4280  
**REFRACTIVE INDEX nD25** 1,4220 - 1,4260  
**OPTICAL ROTATION (°)** /  
**BOILING POINT (°C)** -  
**MELTING POINT (°C)** -  
**FLASH POINT (°C)** 56,00  
**ASSAY (% GC)** >90%; HEXYL ACETATE<6%; TRANS-3-HEXENYL ACETATE<4%  
**ACID VALUE (mg KOH/g)** < 2  
**SOLUBILITY** INSOLUBLE IN WATER  
**VAPOUR PRESSURE** 2 (Pa)  
**OTHER SOLUBILITIES** SOLUBLE IN ETHANOL

**OTHER TECHNICAL DATA** OTHER COMPONENTS: TRANS-2-HEXENYL ACETATE<4%. CIS ISOMER IS ALSO CALLED (Z). TRANS ISOMER IS ALSO CALLED (E).

### 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.  
 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.