

SPECIFICATION SHEET

VERSION 2,00 **VERSION DATE** 19/09/22 **PRINT DATE** 06/05/24

PRODUCT CHICKEN BASE - MAILLARD REACTION

APPLICATIONS Industrial raw material not intended for direct use.

CLASSIFICATION

REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)

SPECIFICATIONS

ASPECT AT 20°C TRANSLUCENT VISCOUS LIQUID

COLOUR YELLOW TO OPAQUE DARK ORANGE

ODOUR COOKED CHICKEN (ROASTED, BOILED), MEAT, BROTH.

TENACITY

USAGE SUGGESTED APPLICATIONS: SAUCES, SOUPS, BROTH, COOKED MEAT (ROASTED,

BOILED, FRIED), SPECIALLY CHICKEN.

STABILITY

DENSITY AT 20°C (g / ml) 1,114 - 1,129

DENSITY 25/25

REFRACTIVE INDEX nD20 1,4600 - 1,4700

REFRACTIVE INDEX nD25
OPTICAL ROTATION (°)
/

BOILING POINT (°C)

MELTING POINT (°C)

-

FLASH POINT (°C) 110,00

ASSAY (% GC)

ACID VALUE (mg KOH/g)

SOLUBILITYINSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE IN ETHANOL

OTHER TECHNICAL DATA

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.

ASSURE HOMOGENEITY 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 TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.