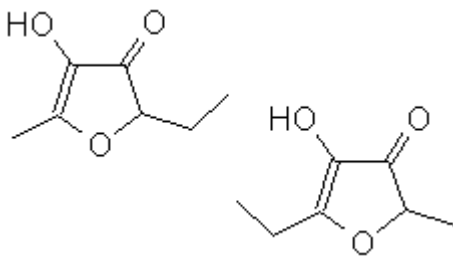


SPECIFICATION SHEET

VERSION 5,00 **VERSION DATE** 22/02/24 **PRINT DATE** 04/07/24

PRODUCT	ETHYL FURANEOL (SOY FURANONE)	
APPLICATIONS	Industrial raw material not intended for direct use.	
IUPAC NAME	2(or 5)-ETHYL-4-HYDROXY-5(or 2)-METHYL-3(2H)FURANONE	
SYNONYMS	ETHYL FURANEOL (SOY FURANONE), HOMOFURONOL, HOMOFURANEOL, SUGARONE	
FORMULA	C7 H10 O3	
MOLECULAR WEIGHT	142,00	
CAS	27538-09-6	
CAS 2	27538-10-9	
EINECS	248-513-0	
EINECS 2	248-514-6	
FEMA	3623	
TARIFF NUMBER	2914409090	
KOSHER CERTIFICATE	AVAILABLE ON REQUEST	
FOOD GRADE CERTIFICATE	AVAILABLE ON REQUEST	
REACH REGISTRATION NO.	On request. REACH and non-REACH material available for this product.	

SPECIFICATIONS

ASPECT AT 20°C	CLEAR VISCOUS LIQUID / SOLID
COLOUR	COLORLESS, PALE YELLOW, BROWN
ODOUR	FRUITY, BURNT SUGAR, ROASTED FOOD
TASTE	
DENSITY AT 20°C (g / ml)	1,134 - 1,144
DENSITY 25/25	1,133 - 1,143
REFRACTIVE INDEX nD20	1,5090 - 1,5140
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	/
BOILING POINT (°C)	103 (15 mm Hg)
MELTING POINT (°C)	-
FLASH POINT (°C)	101,00
ASSAY (% GC)	SUM OF TWO ISOMERS > 97
ACID VALUE (mg KOH/g)	
SOLUBILITY	INSOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA Due to keto-enol tautomerism, there is an equilibrium between the two isomers 2-ETHYL-4-HYDROXY-5-METHYL-3(2H)FURANONE (CAS 27538-10-9) and 5-ETHYL-4-HYDROXY-2-METHYL-3(2H)FURANONE (CAS 27538-09-6). PHOTSENSITIVE PRODUCT, IT CAN BE PINK MOMENTARILY.

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 12 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.
STORE IN NITROGEN ATMOSPHERE O WITH PROPYLEGLYCOL AT 20%. ARSENIC < 2 ppm. LEAD < 10 ppm

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.