

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 04/02/22 **PRINT DATE** 20/05/24

PRODUCT VANILLA BOURBON EXTRACT
APPLICATIONS Industrial raw material not intended for direct use.
IUPAC NAME VANILLA BOURBON EXTRACT
PLANT OF ORIGIN Vanilla Planifolia
PART OF THE PLANT BEANS
SYNONYMS

CAS 8047-24-3
CAS 2 8024-06-4
EINECS 232-463-1

FEMA 3105
TARIFF NUMBER 3302109000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)

SPECIFICATIONS

ASPECT AT 20°C LIQUID
COLOUR BROWN
ODOUR SWEET, CARAMELLIC, BEANY, WOODY
TASTE
DENSITY AT 20°C (g / ml) 1,190 - 1,290
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4610 - 1,4710
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C)
MELTING POINT (°C)
FLASH POINT (°C) 101,00
ASSAY (% GC)
ACID VALUE (mg KOH/g) -
SOLUBILITY SOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL, INSOLUBLE IN OIL

OTHER TECHNICAL DATA MINIMUM GUARANTED VANILLIN RATE: 0,35%

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.

IT CONTAINS GLYCERIN AND ETHANOL

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.