

## **SPECIFICATION SHEET**

VERSION 1,00 VE	<b>RSION DATE</b> 18/04/20	<b>PRINT DATE</b> 19/05/24	
PRODUCT	CIS-3-HEXENYL ACETATE SUBSTIT	UTE	
APPLICATIONS	Industrial raw material not intended for direct use.		
CLASSIFICATION	MIXTURE OF SUBSTANCES FOR FLAV	OURS AND FRAGRANCES.	
REACH REGISTRATION NO.		n registered or they are exempt from registration.	
REACH REGISTRATION NO.	An the ingredients of the mixture have bee	registered of they are exempt from registration.	
SPECIFICATIONS			
ASPECT AT 20°C	CLEAR MOBILE LIQUID	CLEAR MOBILE LIQUID	
COLOUR	COLORLESS TO VERY PALE YELLOW		
ODOUR	INTENSE, GREEN, LEAF, FRUITY, SWEET, CIS-3-HEXENYL ACETATE LIKE.		
TENACITY	SIMILAR TO CIS-3-HEXENYL ACET	ATE.	
USAGE	USEFUL COMPOUNDING AS SUBSTITUTE OF CIS-3-HEXENYL ACETATE. ALSO IT CAN BE		
	USED AS EXTENDER TO MIX IT WITH THE AVAILABLE CIS-3-HEXENYL ACETATE AND THUS HAVE MORE KILOS OF THE LEAF ACETATE.		
STABILITY	STABILITY SIMILAR TO CIS-3-HEXENYL ACETATE AND CIS-3-HEXENOL BECAUSE IT IS A COMPOUNDING OF SUBSTANCES WHERE THE VAST MAJORITY HAVE THE SAME		
	FUNCTIONAL GROUPS.		
DENSITY AT 20°C (g / ml)	0,865 - 0,875		
DENSITY 25/25	-		
REFRACTIVE INDEX nD20	1,4060 - 1,4160		
REFRACTIVE INDEX nD25	-		
OPTICAL ROTATION (°)	-3,00 / 3,00		
BOILING POINT (°C) MELTING POINT (°C)	-		
FLASH POINT (°C)	53,00		
ASSAY (% GC)	-		
ACID VALUE (mg KOH/g)	< 1,5		
SOLUBILITY	SLIGHTY SOLUBLE IN WATER (0,4	a/L)	
VAPOUR PRESSURE	NOT DETERMINED		
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL		
OTHER TECHNICAL DATA	IT DOES NOT CONTAIN ADDED SC	UVENTS.	
CILLA I COMMON			

## 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 DOES NOT CONTAIN ADDITIVES NOR ANTIOXIDANTS.

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.