

SPECIFICATION SHEET

VERSION 4,00 **VERSION DATE** 19/09/22 **PRINT DATE** 16/08/24

PRODUCT STRAWBERRY FURANONE 99,5% MIN. NATURAL EU BESTALLY
APPLICATIONS Industrial raw material not intended for direct use.
IUPAC NAME 4-HYDROXY-2,5-DIMETHYL-3(2H)-FURANONE
SYNONYMS FRAISION, FURANEOL, PINEAPPLE KETONE

PLANT OF ORIGIN
PART OF THE PLANT

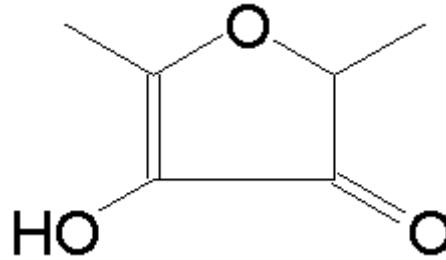
FORMULA C6 H8 O3
MOLECULAR WEIGHT 128,00
CAS 3658-77-3

EINECS 222-908-8

FEMA 3174
TARIFF NUMBER 2932190090

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

REACH REGISTRATION NO. On request. REACH and non-REACH material available for this product.



SPECIFICATIONS

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|---------------------------------|---|
| ASPECT AT 20°C | SOLID |
| COLOUR | WHITE TO PALE YELLOW |
| ODOUR | FRUITY, CARAMEL OR BURNT PINEAPPLE |
| TASTE | SWEET, FRUITY |
| DENSITY AT 20°C (g / ml) | - |
| DENSITY 25/25 | - |
| REFRACTIVE INDEX nD20 | - |
| REFRACTIVE INDEX nD25 | - |
| OPTICAL ROTATION (°) | / |
| BOILING POINT (°C) | - |
| MELTING POINT (°C) | 75 - 80 |
| FLASH POINT (°C) | 101,00 |
| ASSAY (% GC) | > 99,5 |
| ACID VALUE (mg KOH/g) | - |
| SOLUBILITY | SOLUBLE IN WATER 176 g/l (20°C) |
| VAPOUR PRESSURE | NOT DETERMINED |
| OTHER SOLUBILITIES | 1 g IN 1 ml ETHANOL 95°. SOLUBLE IN PROPYLENE GLYCOL AND VEGETABLE OILS. |
| OTHER TECHNICAL DATA | INFRARED SPECTRUM SIMILAR TO STANDARD. BULK DENSITY 0,4532 g/mL. RECOMMENDED USE ALL THE CONTENTS WHEN OPENING EVERY BAG.BAGS ARE INERTED WITH NITROGEN.KEEP OUT OF AIR/LIGHT. HYGROSCOPIC. |

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.
 ONCE THE CONTAINER IS OPENED,RECOMMENDED STORE AS 20% SOL IN PG. 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.