

## **SPECIFICATION SHEET**

VERSION 2,00 VER	SION DATE 08/05/23	PRINT DATE	21/12/24
PRODUCT	V-COUMARIN REPLACER		
APPLICATIONS	Industrial raw material not intended for direct use.		
CLASSIFICATION	FLAVOR - RAW MATERIAL FOR THE MANUFACTU	RING OF FLAVORS	
<b>REACH REGISTRATION NO.</b>	Exempt from registration (according to article 2.5 of R	EACH)	

## **SPECIFICATIONS**

ASPECT AT 20°C	CLEAR MOBILE LIQUID	
COLOUR	COLORLESS	
ODOUR	TONKA BEENS, SWEET, HAY	

TENACITY USAGE SIMILAR TO COUMARIN USEFUL AS COUMARIN SUBSTITUTE.

## STABILITY

DENSITY AT 20°C (g / ml)	1,053	- 1,063
DENSITY 25/25		-
REFRACTIVE INDEX nD20	1,4920	- 1,5000
REFRACTIVE INDEX nD25		-
OPTICAL ROTATION (°)		1
BOILING POINT (°C)		
MELTING POINT (°C)		
FLASH POINT (°C)	103,00	
ASSAY (% GC)		
ACID VALUE (mg KOH/g)	-	
SOLUBILITY	PARTIALLY SOLUBLE IN WATER	
VAPOUR PRESSURE	NOT DETER	RMINED
OTHER SOLUBILITIES	SOLUBLE I	N 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.

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.