

## **SPECIFICATION SHEET**

12/05/24 **VERSION** 1,00 **VERSION DATE 18/04/20 PRINT DATE** 

CIS-3-HEXENYL ACETATE SUBSTITUTE **PRODUCT** 

Industrial raw material not intended for direct use. **APPLICATIONS** 

**CLASSIFICATION** MIXTURE OF SUBSTANCES FOR FLAVOURS AND FRAGRANCES.

**REACH REGISTRATION NO.** All the ingredients of the mixture have been registered or they are exempt from registration.

**SPECIFICATIONS** 

**ASPECT AT 20°C** CLEAR MOBILE LIQUID

**COLOUR** COLORLESS TO VERY PALE YELLOW

INTENSE, GREEN, LEAF, FRUITY, SWEET, CIS-3-HEXENYL ACETATE LIKE. **ODOUR** 

**TENACITY** SIMILAR TO CIS-3-HEXENYL ACETATE.

USEFUL COMPOUNDING AS SUBSTITUTE OF CIS-3-HEXENYL ACETATE. ALSO IT CAN BE **USAGE** USED AS EXTENDER TO MIX IT WITH THE AVAILABLE CIS-3-HEXENYL ACETATE AND

THUS HAVE MORE KILOS OF THE LEAF ACETATE.

STABILITY SIMILAR TO CIS-3-HEXENYL ACETATE AND CIS-3-HEXENOL BECAUSE IT IS A **STABILITY** 

COMPOUNDING OF SUBSTANCES WHERE THE VAST MAJORITY HAVE THE SAME

FUNCTIONAL GROUPS.

0.865 -0.875DENSITY AT 20°C (g / ml)

**DENSITY 25/25** 

1,4060 **REFRACTIVE INDEX nD20 -** 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 g/L)

**VAPOUR PRESSURE** NOT DETERMINED SOLUBLE IN ETHANOL OTHER SOLUBILITIES

IT DOES NOT CONTAIN ADDED SOLVENTS. 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.

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.