

SPECIFICATION SHEET

VERSION 2,00 VER	RSION DATE 08/05/23	PRINT DATE	02/05/24
PRODUCT	V-COUMARIN REPLACER		
APPLICATIONS	Industrial raw material not intended for direct use.		
CLASSIFICATION	FLAVOR - RAW MATERIAL FOR THE MANUFACTU	RING OF FLAVORS	
REACH REGISTRATION NO.	Exempt from registration (according to article 2.5 of RE	ACH)	

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) DENSITY 25/25	1,053 - 1,063 -
REFRACTIVE INDEX nD20	1,4920 - 1,5000
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	/
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 DETERMINED
OTHER SOLUBILITIES	SOLUBLE IN 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.