

TECHNICAL DATA SHEET



CH-BIO-004;
non-EU
Agriculture

Product Number:	121409
Name:	Vanille,extract 3 fold 42% vol
Latin name:	<i>Vanilla planifolia</i>
Part used:	Beans
Origin plant:	Madagascar
Origin distillation/extraction:	Europe
Chemotyp:	
Quality, certificate*:	EU Organic
FEMA:	
US CAS no.:	84650-63-5
EU CAS no.:	84650-63-5
EINECS no.:	283-521-8
CoE no. (botanical source):	
INCI:	VANILLA PLANIFOLIA BEAN EXTRACT
Synonyms:	Vanilla infusion 3x 42vol%
Production:	Maceration of the vanilla beans Bourbon from Madagascar (<i>Vanilla planifolia</i>) in a water alcohol solution.
Odor and appearance	Brown liquid / Characteristics of vanilla
Specific gravity:	0.965 - 0.985 @ 20°C
Refractive index:	1.367 - 1.369 @ 20°C
Optical rotation:	NA
Important constituents:	EtOH 42%Vol +/- 2
Melting point:	NA
Flash point:	27°C +/- 5°C
Storage:	If the product is stored in its original container, in a dry area, sheltered from air, light and excessive temperature (optimum temp. 11-25°C)

* EU Organic: EU-regulation, IMO Certificate, CH-BIO-004