DESTILERÍAS MUÑOZ GÁLVEZ S.A.

TECHNICAL DATA SHEET

DATE:15/02/2019EDITION:05

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Product name:	FENCHYL ACETATE-200515		
Code:	200515		
Chemical Name:	(1R,2R,4S)-1,3,3-trimethylbicyclo[2.2.1]heptan-2-yl acetate		
Description:	Nature identical Product		
Food Grade according to	Yes		
Regulation (EC) 1334/2008: Definition according to Regulation			
(EC) 1334/2008: Feed Grade according to	Flavouring substance		
Regulation (EC) 1831/2003:	Yes		
Definition according to Regulation (EC) 1831/2003:	Sensory additive flavouring compound		
Chemical formula:	C ₁₂ H ₂₀ O ₂		
MW:	196.30 g/mol		
General information about the product:	CAS 1: 4057-31-2	EINECS 1: 807-751-0	
	CAS 2: 13851-11-1	EINECS 2: 237-588-5	
	CE Index: -	FEMA: 3390	
	FL No.: 09.269	CoE No.: 11769	
Technical specifications			
Parameters	Limit Values	Units	Method
Appearance:	Colourless to pale yellow liquid	-	QC 03
Density at 20°C:	0.965 – 0.975	g/ml	QC 05
Optical Rotation at 20°C:	Min. +40	0	QC 01
Refractive Index at 20°C:	1.456 – 1.457	-	QC 02
Solubility at 20°C in alcohol 70%:	1:6 soluble	-	QC 04
Acid Value:	Max. 1	mgKOH/ g	QC 07
Assay (Alpha-Fenchyl Acetate):	Min. 95	%	(GC) QC 09
Assay (Beta-Fenchyl Acetate):	Max. 4	%	(GC) QC 09
Assay (Esters):	Min. 98	%	(GC) QC 09
Flash Point:	+84	°C	(TCC) QC 08
Odour:	Conforms to standard		
Shelf Life:	24 months		
Packaging:	According to the client's requirements or according to the Commission Regulation (EU) 2016/1416.		
Use Conditions:	Non applicable		
Expected Use:	Industrial use for the production of flavours and fragrances. Product not suitable to be consumed directly		
Vulnerable groups:	None detected / absence of allergens according to Annex II of Regulation (EU) No 1169/2011		
Dosage:	No available		
Storage Conditions:	This product does not require any especial storage conditions. In unopened containers and well ventilated place.		
Handling Conditions:	This product must be completely homogenized before use.		
Shipment requirements:	This product does not require any especial shipment conditions. In unopened containers and well ventilated place.		

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Regulation Requirements:

- Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavorings and certain food ingredients with flavouring properties for use on foods and amending Council Regulation on (ECC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC.
- **Regulation (EC) No 1831/2003** of the European Parliament and of the Council of 22 September 2003 on additives for use in animal nutrition.
- Real Decreto 191/2011 of general health registration of foodstuffs and food companies.
- Real Decreto 1191/1998 of authorization and registration of establishments and intermediaries of the feedstuff sector.
- Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.
- European Parliament and Council Directive 94/62/EC of the European Parliament and of the Council of 20 December 1994 on packaging and packaging waste.