



SAS DIFFUSIONS AROMATIQUES

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Technical Data Sheet

FRAISE ALCOOLAT

Manufacture SAS DIFFUSIONS AROMATIQUES

Reference : FRAISE ALCOOLAT

Description

GRADE : Natural Flavouring
INCI NAME : FRAGARIA ANANASSA FRUIT EXTRACT
MODE OF OBTAINING : Maceration of strawberries (Fragaria ananassa) in a hydro-alcoholic solution followed by distillation
LABELLING RECOMMENDATION : "Strawberry Extract" or "Natural Strawberry Flavour" or "Strawberry Flavour" or "Flavour".

DONNEES ANALYTIQUES

Appearance : Liquid
ODOR : Characteristics of the strawberry
OPTICAL ROTATION (°) : ND
Refractive index to 20°C : nd
Relative density (d₂₀/20) : [0.912 ; 0.932]
Color : Colorless to pale-yellow
Flash point : 25° (+/- 5°)
Solubility(ies) : ND
Titre Alcoométrique : 54° (+/-)

DONNEES REGLEMENTAIRES

ALIMENTARITY : Yes
RESIDUAL SOLVENTS : /
SOLVENTS (%) : Ethanol (cas n° 64-17-5) +/- 54%

Specification Data

Shelf life : 12 months in below conditions, after this time it can be used after control.
Storage conditions : Keep in tightly closed container in a cool and dry place, protected from light.
REVISION DATE : 17/03/2020

LEGISLATION :

EINECS : NA
n° d'enregistrement REACH : Exempted (manufacture or imported <1t/year)
C.A.S : NA