



FRAGRANCES AND FLAVORS  
ESSENTIAL OILS  
FINE CHEMICALS  
INSECT PESTS CONTROL SYSTEMS  
PHEROMONES  
HYDROPONICS SYSTEMS  
AGRO ACTIVES PHYTOPROTECTION PRODUCTS  
PLANT NUTRITION

**CHEMICAL & AGRICULTURAL INDUSTRY, RESEARCH S.A.**

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## TECHNICAL DATA SHEET

**Product Name** : CHOCOLATE MOUSSE OS 921-N/44  
**Definition (Reg. 1334/2008 E.C)** : Flavouring  
**Product code** : 25507000

**Appearance** : Colourless to pale yellow, oily liquid  
**Odour/Taste** : Characteristic odour and taste  
**Flash point** : >70°C  
**Water solubility (10%)** : Insoluble  
**Solubility in other solvents (10%)** : Soluble in edible oils  
**Refractive index (25°C)** : 1.446 – 1.456  
**Density (25°C) (gr/ml)** : 1.141 - 1.181

**Composition** (According to Reg 1334/2008 E.C, updated regulation of Directive 88/388 E.C)

Flavouring substances:

(e.g contains:

Vanillin FEMA: 3107)

Solvent:

Triacetine (≤85.5%) FEMA: 2007

**ETHYL ALCOHOL CONTENT:** None

**MAXIMUM REGULATORY DOSAGE:** 0.35% for confectionary/fillings

**LEGISLATION:** This product complies with EC Regulations 1334/2008, 178/2002, 852/2004, has not been produced from genetically modified organisms according to EC Regulation 1829/2003, its packaging material complies with EC Regulations 1935/2004 and 10/2011 and is produced under our certified FSSC 22000 Food Safety Management System.

**STORAGE CONDITIONS:** In tightly closed containers in dry and cool place

**SHELF LIFE:** 12 months