



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.

28th km ATHENS-LAMIA NATIONAL RD., 190 14 AFIDNES GREECE, TEL.: +30 2295 045100

FAX: +30 2295 045250, e-mail: vioryl@vioryl.gr - www.vioryl.gr

TECHNICAL DATA SHEET

PRODUCT NAME : CAMELLA OS 25512/21
Definition (Reg. 1334/2008 E.C) : Flavouring
Product code : 23286100

Appearance : 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) : 1.466 - 1.476

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

Flavouring substances:

(e.g. contains:

Vanillin FEMA: 3107)

Solvents:

Triglycerides of octanoic and decanoic acids (≤60.7%)

Triacetine (≤9.8%) FEMA: 2007

ETHYL ALCOHOL CONTENT: None

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: Store in a dry and cool place in temperatures 15-25°C. Tightly close the partially used packages. Avoid exposure to light, heat or air.

SHELF LIFE: 12 months