



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 : STRAWBERRY FLAVOUR OS 12004/21
Definition (Reg. 1334/2008 E.C) : Flavouring
Product code : 22893300

Appearance : Colourless to pale yellow, oily liquid
Odour/Taste : Characteristic
Flash point : >70°C
Water solubility (10%) : Insoluble
Solubility in other solvents (10%) : Soluble in edible oils
Refractive index (25°C) : 1.433 – 1.443
Density (25°C) (gr/ml) : 0.937 - 0.977

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

Flavouring substances:

(e.g. contains:

Ethyl butyrate FEMA: 2427)

Natural flavouring substances:

(e.g. contains:

L-Lactic acid FEMA: 2633)

Solvents:

Triglycerides of octanoic and decanoic acids (≤86.3%)

Triacetine (≤5.6%) 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: In tightly closed containers in dry and cool place

SHELF LIFE: 12 months