

**TECHNICAL DATA SHEET**

Effective date: 04.2019

Vanilla Oil Macerate

INFORMATION ON SUBSTANCE / MIXTURE

INCI	Caprylic/capric triglyceride, Vanilla planifolia fruit extract
Manufacturing process	Extract obtained by filtration and maceration of dried vanilla pods in vegetable oil
Part used	Fruit

TECHNICAL DATA**Composition**

Fruit extract	Vanilla (Vanilla planifolia)
Oil used as solvent	Caprylic / Capric triglyceride

Physical parameters

Appearance	Liquid
Color	Colorless to yellow
Odor	Characteristic, discreet
Relative density at 20°C	0.91 – 0.93 g /cm ³
Refractive index at 20°C	1.440-1.460°
Acid index	≤ 5.0 mg KOH/g
Peroxide index	≤ 5.0 meq O ₂ /kg
Solubility 10 % in water	Insoluble

Biological parameters

Total aerobic plate count	< 100 cfu/ml
Yeasts and Molds	< 100 cfu/ml
Enterobacteriaceae	Absent /ml

TRANSPORT, STORAGE and SHELF LIFE

Storage conditions	Store in closed packaging, away from light, at a steady and moderate temperature (15-25°C). Stir well before use.
Shelf Life	36 months, in closed packaging and the recommended conditions.
Custom tariff	-

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LEGISLATION

Certification	-
EINECS	283-521-8
CAS	84650-63-5

DISCLAIMER

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