

**Formerly The Chemical Engineering Corporation Pvt. Ltd.****SPECIFICATION-CUM-TECHNICAL DATA SHEET**

Product	:	CREAMY VANILLA FLAVOUR 3246 (EDIBLE FOOD FLAVOUR)
Description of profile	:	SWEET, WARM, CREAMY VANILLA.
Ingredients flavour subs	:	NATURAL, NATURE IDENTICAL AND ARTIFICIAL FLAVOURING SUBSTANCES.
Others	:	TRIACETIN (INS 1518), PROPYLENE GLYCOL (INS 1520).
Appearance	:	LIQUID
Color	:	LIGHT BROWN TO DARK BROWN
Storage Condition	:	TO BE STORED IN TIGHTLY SEALED AND PREFERABLY FULL CONTAINERS IN A COOL, DRY AND VENTILATED LOCATION. PROTECT FROM LIGHT.
Packaging type	:	STORE IN ORIGINAL CONTAINER.
Shelf life	:	12 MONTHS
Flash point	:	100°C
Storage temperature	:	10-30°C
Heavy metal	:	CONFORMS REGULATORY LIMIT
HS Tariff number	:	3302.10.10

**ANALYSIS****SPECIFICATION**

SPECIFIC GRAVITY (25/25°C)	1.0700-1.0800
REFRACTIVE INDEX (25°C)	1.4350-1.4450
SENSORY COMPARISON AGAINST STD	TO CONFORM STD
CLARITY CONTROL AGAINST STD	TO MEET TEST
COLOUR CONTROL AGAINST STD	TO CONFORM STD

**Legislation Flavouring Substances ARTIFICIAL.**

The product does not contain any toxic ingredients, complies with the FAO/WHO-Directives, FSS Act 2006. Manufactured under strict sanitary conditions. The use of the above product in the various applications is subject to the local laws and regulations.

**DEFINITIONS ACCORDING TO CODEX ALIMENTARIUS FAO/WHO/FSSA**

The information contained herein is, to the best of our knowledge, true and accurate. All information is valid until revisions are issued.

Date of Preparation: 16.11.2023

  
**V. MURUGAN**  
 QUALITY ASSURANCE

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