

P00543838000

TONKA ABSOLUTE

Date: 03/05/2024

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TECHNICAL DATA SHEET

Only for industrial use

1 - IDENTIFICATION

Type of product : Absolute

Botanical name : Dipteryx odorata (Aubl.) Willd.

Part of plant: Broad bean

State of plant : Dry

Country of harvest / gathering : BRAZIL

Country of manufacturing : FRANCE

Process: Solvent extraction, ethanolic purification

Natural content: 100,00 %

Preservative agent / Antioxidant / Preservative:

| Designation | N° CAS | % |
|-------------|--------|------|
| None | None | None |

Carrier:

| Designation | N° CAS | % |
|-------------|--------|------|
| None | None | None |

2 - PRODUCT CERTIFICATIONS

 Kosher certification:
 Yes

 Halal certification:
 No

 Others:
 No

3 - ORGANOLEPTIC AND ANALYTICAL DATA

Odour: hay family / almond, green, buttery

Appearance : solid sometimes heterogeneous with a liquid phase

Color: brown yellow

Solubility (w/w) 10% EtOH: Conforms to standard

Head-space (Residual solvent) Ethanol : 0 / 2,0000 % GC(ISTD) Coumarin : 20,00 / 60,00 %



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INVENTORIES

4 - REGULATION

 N° CAS TSCA:
 8024-04-2

 N° CAS EINECS:
 90028-06-1

 N° EC:
 289-793-4

| Country inventories | Listed | Country inventories | Listed |
|---------------------|--------|---------------------|--------|
| TSCA Active | Yes | ISHL | No |
| EINECS | Yes | KECI | Yes |
| AIIC | Yes | PICCS | Yes |
| DSL | Yes | NzLOC | No |
| nDSL | No | TCSI | Yes |
| IECSC | Yes | | |

FOOD

Inventories registration does not guarantee food grade status, use in food applications is under customer responsibility.

Food allergens (EC Regulation n°1169/2011): None

INVENTORIES:

N° FEMA: -N° CoE: 178 N° FDA: -

FRAGRANCE AND COSMETIC

INCI name (Cosing): 100% DIPTERYX ODORATA BEAN EXTRACT
INCI name (PCPC): 100% DIPTERYX ODORATA BEAN EXTRACT

INCI IECIC: Listed

5 - PACKAGING, HANDLING, STORAGE AND SHELF LIFE

Store in the original closed container ambient temperature between $15^{\circ}C$ and $25^{\circ}C$ protected from air and light.

Shelf life: 24 Months

All our packaging are approved for food contact according to current European regulation.

6 - MISCELLANEOUS

Do not heat above 75°C for a maximum of 2 hours.

This data sheet is completed to the best of our knowledge at the indicated date about above product(s) and remains the property of the issuer. As such the given information remains confidential.

The information above is given for guidance only. Although the greatest care has been taken to ensure its accuracy, changing regulations and individual product characteristics may require specification modifications or make it necessary to disclaim any warranty, expressed or implied, or liabilities. It belongs to the user, under his responsibility, to ensure the conditions and possibilities of use of the product(s), in particular with regard to laws and regulations. It's important to remind that the certifications and the manufacturing practices and environment are related to the grade (food/non-food) of the products. In case of dispute relating to the information communicated pursuant to regulations, only regulations in force shall prevail.