青岛万源山生物科技有限公司



食品添加剂

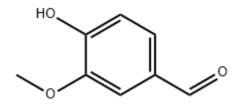
【化学名】香兰素

【CAS NO】121-33-5

【分子式】C8H8O3

【分子量】152.15

【结构式】



技术规格

规格	单位	标准
外观		一种细小的白色至微黄色晶
		体,通常为针状
含量	%	≤99.0%
干燥失重	%	≤0.5%
重金属		≤10ppm
熔点	${}^{\mathbb{C}}$	81-83 ℃

产品介绍

香兰素是从香草中提取出来的香兰素是一种分子式为 C8H8O3 的有机化合物。这是一种酚醛。它的官能团包括醛、羟基和醚。它是香草豆提取物的主要成分。香兰素为白色或浅黄色针状或结晶状粉末,熔点 81-83°C,沸点 284C,香兰素又名香草醛,是一种可食用香料,可在香荚兰的种子中找到,也可以人工合成,有浓烈奶香气息。合成香兰素现在比天然香兰素提取物更常被用作食品、饮料和药品的调味剂。

应用

合成香兰素现在比天然香兰素提取物更常被用作食品、饮料和药品

Food additive

【Chemical Name】 Vanillin

【CAS NO】121-33-5

Molecular Formula C8H8O3

【Molecular weight】152.15

Structure

Specification

TEST	UNIT	SPECIFICATION
Appearance		A fine white to slightly yellow crystals,
		usually needles
Assay	%	≤99.0%
Loss on Drying	%	≤0.5%
Heavy Metals		≤10ppm
Melting point	$^{\circ}\!\mathbb{C}$	81-83 ℃

Product introduction

Vanillin is extracted from vanilla Vanillin is an organic compound with the molecular formula C8H8O3. It is a phenolic aldehyde. Its functional groups include aldehyde, hydroxyl, and ether. It is the primary component of the extract of the vanilla bean. Synthetic vanillin is now used more often than natural vanilla extract as a flavoring agent in foods, beverages, and pharmaceuticals. Vanillin is an edible spice that can be found in the seeds of vanilla, or it can be artificially synthesized. It has a strong milk aroma. Synthetic vanillin is now more commonly used as food, beverage and medicine than natural vanillin extract

Application

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的调味剂。

广泛运用在各种需要增加奶香气息的调香食品原料中,如蛋糕、冷饮、巧克力、糖果

还可用于香皂、牙膏、香水、橡胶、塑料、医药品。

包装

25KG/drum

储存

在搬运或使用该产品之前请查阅安全数据表。 若以适当的方式贮存在 25°C 以下的干燥区域,保质期为二年

声明

以下信息替代了买方文件。关于适销性或适用于特定用途,不存在任何明示或暗示担保。我们所提供的使用建议,不得被视为侵犯任何专利权的原因。对于因疏忽或违反条款、严格赔偿责任、民事侵权行为或与产品有关合同而产生的附带、结果性或间接损失,万源山概不负责。买方唯一能要求赔偿的是买方的买价。数据和结果以受监控的研究或实验室研究为依据,买方应根据预定使用条件进行检测,确认这些数据和结果的准确性。并未针对以下应用进行检测,因此不建议将产品用于:长期接触粘膜、破损的皮肤或血液;或植入人体。

Synthetic vanillin is now more commonly used as a flavoring agent in foods, beverages and medicines than natural vanillin extracts.

Widely used in various flavored food materials that need to increase the flavor of milk, such as cakes, cold drinks, chocolates, and candies

It can also be used in soap, toothpaste, perfume, rubber, plastic, and pharmaceuticals.

Packing:

25KG/drum

Storage

Please reading safety data sheet before carrying or using the product. Cool and dry, keep tightly closed, quality guarantee period is two years