

Foreverest Resources Ltd

Creosol

98%

Creosol, also called Valspice, 4-methyl guaiacol, molecular formula C8H10O2, is colorless to pale yellow liquid with spice, woody, and sweet vanilla nuances, a smoky campfire-like character. It is extracted from natural wood oil. Creosol is mainly used in the flavor, medical and intermedium of organic synthesis

Substance Identification

Synonyms	2-Methoxy-4-methylphenol 4-Methyl Guaiacol Valspice
CAS	N/A
EINECS	202-252-9
FEMA	N/A

HS.CODE	290950
Molecular Formula	C8H10O2
Molecular Weight	138.1638

Application & Uses

- The long-lasting fragrance used in daily commodities
- Antisepsis and deoxidization and prevention of hypersensitive skin, used in foodstuff, feed, cosmetic and daily commodities, etc.
- As raw material to synthesis vanillin
- Strong soy scent, used in preserve wine and soy sauce for lasting longer without decaying
- Remain aromatic even after heating
- Used to deploy, bacon, Vanilla Flavor, such as food and tobacco flavor

Features & Benefits

- AVERAGE USE: IFRA RESTRICTED 0.01 %

Sales Specification

ITEM	VALUE
Appearance	Colorless to light yellow clear liquid
Refractive Index, @n20/D	1.525 to 1.560
Purity, @GC, %	98 min
LD50 oral, rat	740mg/kg

Similar Specs

4-Methyl Guaiacol

Package

- Plastic Drum, 200kg net each

GHS Hazard Statements

H-Code	H302/315/319
P-Code	P264/270/280
Response	P301+P312+P330 P302+P352 P305+P351+P338 P332+P313 P337+P313 P362+P364
Storage	no data available
Disposal	P501

S-phrases: S26-S36-S24/25 | R-phrases: R36/37/38

Storage

- flammable materials should be stored in a separate safety storage cabinet or room
- ground all equipment containing material
- keep away from heat
- keep away from sources of ignition
- keep container tightly closed
- keep in a cool, well-ventilated place

Relation Products

- [4-Ethylguaiacol](#)
- [4-Vinyl Guaiacol](#)
- [Wood Creosote Oil](#)

Relation Articles

- [Development and Management of Biopesticides in China](#)
- [Natural compounds as potential algacides for waterborne paints](#)
- [Renewably sourced phenolic resins from lignin bio-oil](#)
- [The development trend of food flavor](#)

Remark

The above information is believed to be accurate and presents the best explanation currently available to us. We assume no liability resulting from above content. The technical standards are formulated and revised by customers' requirement and us, if there are any changes, the latest specification will be executed and confirmed in the contract.

Manage consent