

Foreverest Resources Ltd

Guaiacol

99.5%

Guaiacol is an oily yellow liquid with a penetrating odor, obtained by distilling wood tar or wood creosote. Guaiacol is present in wood smoke, resulting from the pyrolysis of lignin. The compound contributes to the flavor of many substances such as whisky and roasted coffee.

Substance Identification

Synonyms	Natural Guaiacol Pyrocatechol monomethyl ether
CAS	N/A
EINECS	201-964-7
FEMA	N/A

HS.CODE	290950
Molecular Formula	C7H8O2
Moleclar Weight	124.14

Application & Uses

- Natural Guaiacol is used in confect a series of essence of coffee, herb, fumes and tobacco
- Natural Guaiacol is also use as perfume and antioxidants in food and daily chemicals synthesize, vanillin and pharmaceutical intermediates

Sales Specification

ITEM	VALUE
Appearance	White to light yellow liquid or crystal
Odor	A rich sweet odor
Purity, G.C, %	99.5 min
LD50 oral, rat	520mg/kg
LD50 dermal, rabbit	4600mg/kg

Similar Specs

Creosol

4-Ethylguaiacol

4-Methyl Guaiacol

4-Vinyl Guaiacol

Package

- Galvanized Steel Drum, 200kg net each

GHS Hazard Statements

H-Code	H302/313/315/319/402
P-Code	P264/270/273/280
Response	P301+P312+P330 P302+P352 P305+P351+P338 P312 P332+P313 P337+P313
Storage	No data available
Disposal	P501
UN Number: UN 1993 3/PG 3 S-phrases: S26 R-phrases: R22;R36/38	

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

- [Wood Creosote Oil](#)
- [Eugenol](#)

Relation Articles

- [Characteristics, Overview, Applications, Markets of Guaiacol](#)
 - [Harnessing the Power of Eugenol, Carvacrol, Thymol, and Cinnamaldehyde: Plant Bioactive Compounds in Feed Additives](#)
 - [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](#)
 - [Labeling Vanilla Flavorings and Vanilla-Flavored Foods in the U.S.](#)
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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