

Foreverest Resources Ltd

4-Vinyl Guaiacol

99%

4-Vinyl Guaiacol natural extracted in the corn ethanol fermentation volatiles, is a colorless or pale yellow oily liquid, has fermented aroma with slightly sweet. It is the major flavor component to determine the quality of wine, soy sauce, tea, coffee, cheese and other food. 4-Vinyl Guaiacol can be used as the ingredient of cosmetics, pharmaceuticals, synthetic fragrances and other synthetic application.

Substance Identification

Synonyms	2-methoxy-4-vinylphenol
CAS	N/A
EINECS	232-101-2

FEMA	N/A
HS.CODE	290950
Molecular Formula	C9H10O2
Molecular Weight	150.17

Application & Uses

- used as food additives for wine, beer and spirit, etc
- used as the ingredient of cosmetics, synthetic fragrances and other synthetic application
- used as the ingredient of pharmaceuticals, is effective in treatment of gastropathy
- used as intermediate of daily chemical products

Sales Specification

ITEM	VALUE
Appearance	Colorless or pale yellow oily liquid
Odor	Fermented like
Refractive Index, @ n20/D	1.570~1.584
Relative Density, @ d25/25	1.105~1.115

ITEM	VALUE
Purity, G.C., %	≥99

Package

Packing in 25kg plastic drum

GHS Hazard Statements

H-Code H314
P-Code P260/264/280
Response P301+P330+P331 P303+P361+P353 P304+P340+P310 P305+P351+P338+P310 P363
Storage P405
Disposal P501
S-phrases: S26-S36 | R-phrases: R36/37/38

Storage

- Stored in cool, dry, well-ventilated place

Relation Articles

- [The composition of the essential oil](#)

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.