

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 14/05/10 **PRINT DATE** 22/02/20

PRODUCT JUNIPERBERRY OIL, RECTIFIED EXTRA
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME JUNIPERBERRY
PLANT OF ORIGIN Juniperus communis L.
PART OF THE PLANT BERRIES
SYNONYMS

CAS 84603-69-0
CAS 2 8002-68-4
EINECS 283-268-3
EINECS 2 -
FEMA 2602
TARIFF NUMBER 3301294100

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. Exempt from registration (imported/manufactured < 1 ton/year)

SPECIFICATIONS

ASPECT AT 20° C CLEAR MOBILE LIQUID
COLOUR FROM COLORLESS TO PALE YELLOW
ODOUR FRESH, BALSAM, WOODY, FIR
TASTE
DENSITY A 20° C (g / ml) 0,850 - 0,870
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4650 - 1,4800
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) -15,00 / 15,00
BOILING POINT (°C)
MELTING POINT (°C)
FLASH POINT (°C) 41,00
ASSAY (% GC) A-PINENE: 40-55%, B-PINENE: 25-35%, LIMONENE: <6,5%
ACID VALUE (mg KOH/g)
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES INSOLUBLE IN ETANOL, PG, DPG, TEC.

OTHER TECHNICAL DATA

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

IT CONTAINS 0,1% OF TOCOPHEROL.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.