

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 14/05/10 **PRINT DATE** 12/12/19

PRODUCT ORANGE OIL COLORLESS
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME SWEET ORANGE OIL
PLANT OF ORIGIN Citrus sinensis (L.) Osbeck
PART OF THE PLANT FRUIT PEELS
SYNONYMS ORANGE OIL, SPANISH COLORLESS

CAS 8028-48-6
CAS 2 8008-57-9
EINECS 232-433-8

FEMA 2825
TARIFF NUMBER 3301121000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. 01-2119493353-35

SPECIFICATIONS

ASPECT AT 20° C CLEAR MOBILE LIQUID
COLOUR COLORLESS
ODOUR CITRIC, FRESH, SWEET, JUICY
TASTE CHARACTERISTIC
DENSITY A 20° C (g / ml) 0,835 - 0,850
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4650 - 1,4750
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) 85,00 / 115,00
BOILING POINT (°C) 176 - 180
MELTING POINT (°C)
FLASH POINT (°C) 47,00
ASSAY (% GC) LIMONENE: APPROX. 95%
ACID VALUE (mg KOH/g) -
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA 100% PURE AND NATURAL PRODUCT

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.

KEEP BETWEEN 0-5°C. FILL HEADSPACE WITH NITROGEN. 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.