ventós
LEADERS IN ESSENCE

SPECIFICATION SHEET

VERSION	3,00	**VERSION DATE**	19/09/22	**PRINT DATE**	29/03/24

PRODUCT	CLOVE LEAF OIL, RECTIFIED 860 INDESSO
APPLICATIONS	Industrial raw material not intended for direct use.
IUPAC NAME	CLOVE OIL
PLANT OF ORIGIN	Eugenia caryophyllata Thunb.
PART OF THE PLANT	LEAVES
SYNONYMS	
CAS	84961-50-2
CAS 2	8000-34-8
EINECS	284-638-7
FEMA	2325
TARIFF NUMBER	3301291100
FOOD GRADE CERTIFICATE	AVAILABLE ON REQUEST
REACH REGISTRATION NO.	01-2119971802-33

SPECIFICATIONS

ASPECT AT 20ºC	CLEAR MOBILE LIQUID	
COLOUR	COLORLESS TO PALE YELLOW	
ODOUR	SPICY, EUGENOL-LIKE	
TASTE	SPICY, PUNGENT	
DENSITY AT 20ºC (g / ml)	1,040	- 1,050
DENSITY 25/25		-
REFRACTIVE INDEX nD20	1,5250	- 1,5450
REFRACTIVE INDEX nD25		-
OPTICAL ROTATION (º)		/
BOILING POINT (ºC)	-	
MELTING POINT (ºC)		
FLASH POINT (ºC)	128,00	
ASSAY (% GC)	EUGENOL > 85%; BETA-CARYOPHYLLENE 9-11%	
ACID VALUE (mg KOH/g)	-	
SOLUBILITY	INSOLUBLE IN WATER	
VAPOUR PRESSURE	NOT DETERMINED	
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL	

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.

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 TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.