

SPECIFICATION SHEET

VERSION 1,00	VERSION DATE 19/09/22	PRINT DATE	26/04/24
PRODUCT	ORANGE OIL 5 FOLD		
APPLICATIONS	Industrial raw material not intended for direct use.		
IUPAC NAME	ORANGE OIL CONCENTRATED		
PLANT OF ORIGIN	Citrus sinensis L. Osbeck		
PART OF THE PLANT	FRUIT PEELS		
SYNONYMS			
CAS	8028-48-6		
CAS 2	68606-94-0		
EINECS	232-433-8		
FEMA	2826		
TARIFF NUMBER	3301129000		
FOOD GRADE CERTIFIC	ATE AVAILABLE ON REOUEST		
REACH REGISTRATION			

SPECIFICATIONS

ASPECT AT 20°C	CLEAR MOBILE LIQUID		
COLOUR	ORANGE TO ORANGE-BROWN		
ODOUR	SWEET, ALDEHYDIC, CITRIC, FRESH		
TASTE			
DENSITY AT 20°C (g / ml)	0,845	- 0,875	
DENSITY 25/25		-	
REFRACTIVE INDEX nD20	1,4650	- 1,4850	
REFRACTIVE INDEX nD25		-	
OPTICAL ROTATION (°)		1	
BOILING POINT (°C)	-		
MELTING POINT (°C)	-		
FLASH POINT (°C)	53,00		
ASSAY (% GC)			
ACID VALUE (mg KOH/g)	-		
SOLUBILITY	INSOLUBLE IN WATER		
VAPOUR PRESSURE	NOT DETERMINED		
OTHER SOLUBILITIES	INSOLUBLE 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.

STORE AT 4°C. PURGE HEADSPACE WITH NITROGEN.

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.