

SPECIFICATION SHEET

VERSION 2,00 **VERSION DATE** 02/11/09 **PRINT DATE** 20/05/19

PRODUCT ANISE OIL
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME ANISE OIL
PLANT OF ORIGIN Pimpinella anisum L.
PART OF THE PLANT FRUITS, SEEDS
SYNONYMS

CAS 84775-42-8
CAS 2 8007-70-3
EINECS 283-872-7

FEMA 2094
TARIFF NUMBER 3301294100

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. On request. REACH and non-REACH material available for this product.

SPECIFICATIONS

ASPECT AT 20° C CLEAR MOBILE LIQUID/SOLID
COLOUR YELLOW
ODOUR SWEET, ANISE
TASTE SWEET, SOFT, MILD FLAVOR
DENSITY A 20° C (g / ml) 0,975 - 0,985
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,5500 - 1,5600
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) -3,00 / 1,00
BOILING POINT (°C) -
MELTING POINT (°C) APROX. 20
FLASH POINT (°C) 83,00
ASSAY (% GC) -
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 12 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

KEEP IN A PLACE AT TEMPERATURE BETWEEN 20 AND 30±C

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.