

SPECIFICATION SHEET

VERSION 2,00	VERSION DATE 17/07/24	PRINT DATE	15/01/25
PRODUCT APPLICATIONS IUPAC NAME PLANT OF ORIGIN PART OF THE PLANT SYNONYMS	NUTMEG OLEORESIN Industrial raw material not intended for direct use. NUTMEG OLEORESIN Myristica fragrans. (Family: Myristicaceae) DRIED SEEDS		
CAS CAS 2 EINECS	84082-68-8 8008-45-5 282-013-3		
TARIFF NUMBER	3302109000		
FOOD GRADE CERTIFIC	······································	EACH)	

SPECIFICATIONS

ASPECT AT 20°C	LIQUID/PASTE	
COLOUR	LIGHT AMBER TO REDDISH-BROWN	
ODOUR	AROMATIC, PENETRATING, CAMPHORACEOUS	
TASTE		
DENSITY AT 20°C (g / ml)	-	
DENSITY 25/25	-	
REFRACTIVE INDEX nD20	-	
REFRACTIVE INDEX nD25	-	
OPTICAL ROTATION (°)	1	
BOILING POINT (°C)	-	
MELTING POINT (°C)		
FLASH POINT (°C)	52,00	
ASSAY (% GC)		
ACID VALUE (mg KOH/g)		
SOLUBILITY	INSOLUBLE IN WATER	
VAPOUR PRESSURE	NOT DETERMINED	
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL	

OTHER TECHNICAL DATA

RESIDUAL SOLVENT: 20 ppm max. - VOLATILE OIL: 40-48 mL/100g

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.