

## **SPECIFICATION SHEET**

VERSION 3,00 **VERSION DATE 19/09/22 PRINT DATE** 15/01/25 ORANGE OTL COLORLESS PRODUCT Industrial raw material not intended for direct use. APPLICATIONS **IUPAC NAME** SWEET ORANGE OIL **PLANT OF ORIGIN** Citrus sinensis (L.) Osbeck PART OF THE PLANT FRUIT PEELS ORANGE OIL, SPANISH COLORLESS **SYNONYMS** CAS 8028-48-6 CAS 2 8008-57-9 FINECS 232-433-8 FFMA 2825 **TARIFF NUMBER** 3301121000 **KOSHER CERTIFICATE** AVAILABLE ON REQUEST FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST **REACH REGISTRATION NO.** 01-2119493353-35

## SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID COLOUR ODOUR TASTE DENSITY AT 20°C (g / ml) **DENSITY 25/25 REFRACTIVE INDEX nD20 REFRACTIVE INDEX nD25 OPTICAL ROTATION (°) BOILING POINT (°C)** MELTING POINT (°C) FLASH POINT (°C) ASSAY (% GC) ACID VALUE (mg KOH/g) SOLUBILITY VAPOUR PRESSURE **OTHER SOLUBILITIES** 

COLORLESS CITRIC, FRESH, SWEET, JUICY AROMATIC 0,835 - 0,850 - 1,4750 1,4650 / 115,00 85,00 176 - 180 47,00 LIMONENE: APPROX. 95% INSOLUBLE IN WATER NOT DETERMINED 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. 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.