

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 15/01/25

PRODUCT LAUREL OLEORESIN

APPLICATIONS Industrial raw material not intended for direct use.

IUPAC NAME LAUREL LEAF OLEORESIN

PLANT OF ORIGIN

PART OF THE PLANT

DRIED LEAVES

SYNONYMS

CAS 84603-73-6
CAS 2 8002-41-3
EINECS 283-272-5

FEMA 2125

TARIFF NUMBER 3301294900

KOSHER CERTIFICATE AVAILABLE ON REQUEST FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

REACH REGISTRATION NO. Exempt from registration (imported/manufactured < 1 ton/year)

SPECIFICATIONS

ASPECT AT 20°C VISCOUS LIQUID
COLOUR DARK OLIVE GREEN
ODOUR AROMATIC, SPICY
TASTE AROMATIC, SPICY

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) 84,00
ASSAY (% GC) ACID VALUE (mg KOH/g) -

SOLUBILITY INSOLUBLE IN WATER VAPOUR PRESSURE NOT DETERMINED

OTHER SOLUBILITIES SOLUBLE IN VEGETABLE OIL

OTHER TECHNICAL DATA

RESIDUAL HEXANE: < 20 ppm - VOLATILE OIL: ~ 6 mL/100g - IT CONTAINS

REFINED SUNFLOWER OIL.

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.