

## SPECIFICATION SHEET

**VERSION** 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 21/12/24

PRODUCT PEPPERMINT OIL BIO

**APPLICATIONS** Industrial raw material not intended for direct use.

IUPAC NAMEPEPPERMINT OILPLANT OF ORIGINMentha piperita L.PART OF THE PLANTFLOWERING TOPS

**SYNONYMS** 

CAS 84082-70-2
CAS 2 8006-90-4
EINECS 282-015-4

**FEMA** 2848

TARIFF NUMBER 3301241000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

**REACH REGISTRATION NO.** 01-2119974601-36

## **SPECIFICATIONS**

ASPECT AT 20°C CLEAR MOBILE LIQUID
COLOUR COLORLESS TO PALE YELLOW
ODOUR MINTY, FRESH, STRONG

**TASTE** 

**DENSITY AT 20°C (g / ml)** 0,890 - 0,916

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,4550 - 1,4670

REFRACTIVE INDEX nD25

**OPTICAL ROTATION (°)** -30,00 / -10,00

BOILING POINT (°C)
MELTING POINT (°C)

**FLASH POINT (°C)** 77,00

ASSAY (% GC)

ACID VALUE (mg KOH/g)

SOLUBILITYINSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE 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 36 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.