

SPECIFICATION SHEET

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

PRODUCT GARLIC OLEORESIN

APPLICATIONS Industrial raw material not intended for direct use.

IUPAC NAME GARLIC OLEORESIN

PLANT OF ORIGIN Allium sativum L. (Family: Liliaceae)

PART OF THE PLANT BULBS

SYNONYMS

CAS 8008-99-9
CAS 2 8000-78-0
EINECS 232-371-1

FEMA 2503

TARIFF NUMBER 3301903000

KOSHER CERTIFICATE AVAILABLE ON REQUEST FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)

SPECIFICATIONS

ASPECT AT 20°C LIQUID

COLOUR YELLOWISH BROWN

ODOUR GARLIC, STRONG, SULPHURACEOUS

TASTE

DENSITY AT 20°C (g / ml) 1,000 - 1,200

DENSITY 25/25 REFRACTIVE INDEX nD20 REFRACTIVE INDEX nD25 OPTICAL ROTATION (°) /

BOILING POINT (°C)

MELTING POINT (°C)

FLASH POINT (°C) 100,00

ASSAY (% GC)

ACID VALUE (mg KOH/g)

SOLUBILITY INSOLUBLE IN WATER, SOLUBLE IN FIXED OILS

VAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE IN ETHANOL

OTHER TECHNICAL DATA ADDITIVE: REFINED SUNFLOWER OIL: 85-95% - GARLIC OIL: 5-15%

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.