

SPECIFICATION SHEET

VERSION 2,00 **VERSION DATE** 19/09/22 **PRINT DATE** 15/01/25

PRODUCT GINGER OLEORESIN
APPLICATIONS Industrial raw material not intended for direct use.
IUPAC NAME GINGER OLEORESIN
PLANT OF ORIGIN Zingiber officinale Rosc. (Family: Zingiberaceae)
PART OF THE PLANT DRIED RHIZOMAS
SYNONYMS

CAS 84696-15-1
CAS 2 8007-08-7
EINECS 283-634-2
EINECS 2 -
FEMA 2523
TARIFF NUMBER 3301903000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. On request. REACH and non-REACH material available for this product.

SPECIFICATIONS

ASPECT AT 20°C VISCOUS LIQUID
COLOUR DARK BROWN
ODOUR WARM, SWEET, STRONG, AROMATIC
TASTE SHARP, PUNGENT, 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) 103,00
ASSAY (% GC)
ACID VALUE (mg KOH/g)
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA RESIDUAL SOLVENTS (ACETONE AND HEXANE) < 25 ppm - VOLATILE OIL:
25-35 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.