

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 19/09/22 **PRINT DATE** 25/04/24

PRODUCT ORANGE OIL 10FOLD

APPLICATIONS Industrial raw material not intended for direct use.

IUPAC NAMEORANGE OIL CONCENTRATEDPLANT OF ORIGINCitrus sinensis L. Osbeck

PART OF THE PLANT FRUIT PEEL

SYNONYMS

CAS 8028-48-6
CAS 2 8008-57-9
EINECS 232-433-8

FEMA 2826

TARIFF NUMBER 3301129000

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 CLEAR MOBILE LIQUID ORANGE TO BROWN

ODOUR ORANGE LIKE, FRESH, SWEET

TASTE ORANGE LIKE **DENSITY AT 20°C (g / ml)** 0,875 - 0,905

DENSITY 25/25

REFRACTIVE INDEX nD20 1,4750 - 1,4900

REFRACTIVE INDEX nD25

OPTICAL ROTATION (°)

BOILING POINT (°C)

MELTING POINT (°C) FLASH POINT (°C) 54,00

ASSAY (% GC) LIMONENE: 80-85%, ALDEHYDES (AS DECANAL) > 4,5%

ACID VALUE (mg KOH/g)

SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES INSOLUBLE 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 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

KEEP AT 4°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.