

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 14/05/10 **PRINT DATE** 13/08/20

PRODUCT ORANGE OIL 10FOLD
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME ORANGE OIL CONCENTRATED
PLANT OF ORIGIN Citrus 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. 01-2119493353-35

SPECIFICATIONS

ASPECT AT 20° C CLEAR MOBILE LIQUID
COLOUR ORANGE TO BROWN
ODOUR ORANGE LIKE, FRESH, SWEET
TASTE ORANGE LIKE
DENSITY A 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. IT CONTAINS 0,1% OF TOCOPHEROL

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 TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.