

SPECIFICATION SHEET

VERSION 2,00 **VERSION DATE** 29/10/09 **PRINT DATE** 22/10/20

PRODUCT ORIGANUM OIL (BIO)
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME ORIGANUM OIL
PLANT OF ORIGIN Origanum Vulgare L. Labiatae
PART OF THE PLANT WHOLE PLANT
SYNONYMS

CAS 84012-24-8

EINECS 281-670-3

FEMA 2660
TARIFF NUMBER 3301294100

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 DARK MOBILE LIQUID
COLOUR YELLOWISH RED TO DARK BROWN
ODOUR STRONG, HERBAL, AROMATIC
TASTE
DENSITY A 20° C (g / ml) 0,935 - 0,960
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,5020 - 1,5100
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) -2,00 / 3,00
BOILING POINT (°C) -
MELTING POINT (°C)
FLASH POINT (°C) 67,00
ASSAY (% GC)
ACID VALUE (mg KOH/g) -
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE 1:2 (V/V) IN ETHANOL 90%

OTHER TECHNICAL DATA ORGANIC-BIOLOGICAL OIL

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