

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 14/09/17 **PRINT DATE** 15/07/20

PRODUCT OLIVE OIL, EXTRA VIRGIN
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME OLIVE OIL
PLANT OF ORIGIN Olea europea sativa Hoffm.
PART OF THE PLANT FRUITS
SYNONYMS

CAS 8001-25-0

EINECS 232-277-0

TARIFF NUMBER 1515909999

REACH REGISTRATION NO. Exempt from registration (according to Annex V to REACH)

SPECIFICATIONS

ASPECT AT 20° C SLIGHT VISCOUS CLEAR LIQUID
COLOUR PALE YELLOW TO GREEN
ODOUR NEARLY ODORLESS
TASTE
DENSITY A 20° C (g / ml) 0,910 - 0,930
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4600 - 1,4800
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C) -
MELTING POINT (°C) -
FLASH POINT (°C) 320,00
ASSAY (% GC) OLEIC ACID: 55-83% - PALMITIC ACID: 7,5-20%
ACID VALUE (mg KOH/g) < 1
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA MAJOR FATTY ACID: PALMITIC: 7,5-20% - PALMITOLEIC: 0,3-3,5% - STEARIC: 0,5-5% - OLEIC: 55-83% - LINOLEIC: 2,5-21%

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.

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