

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 15/01/25

PRODUCT	ORANGE OIL 5 FOLD
APPLICATIONS	Industrial raw material not intended for direct use.
IUPAC NAME	ORANGE OIL CONCENTRATED
PLANT OF ORIGIN	Citrus sinensis L. Osbeck
PART OF THE PLANT	FRUIT PEELS
SYNONYMS	
CAS	8028-48-6
CAS 2	68606-94-0
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
COLOUR	ORANGE TO ORANGE-BROWN
ODOUR	SWEET, ALDEHYDIC, CITRIC, FRESH
TASTE	
DENSITY AT 20°C (g / ml)	0,845 - 0,875
DENSITY 25/25	-
REFRACTIVE INDEX nD20	1,4650 - 1,4850
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	/
BOILING POINT (°C)	-
MELTING POINT (°C)	-
FLASH POINT (°C)	53,00
ASSAY (% GC)	
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.

STORE 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.