

SPECIFICATION SHEET

VERSION 3,00 **VERSION DATE** 19/09/22 **PRINT DATE** 15/01/25

PRODUCT	ORANGE OIL COLORLESS
APPLICATIONS	Industrial raw material not intended for direct use.
IUPAC NAME	SWEET ORANGE OIL
PLANT OF ORIGIN	Citrus sinensis (L.) Osbeck
PART OF THE PLANT	FRUIT PEELS
SYNONYMS	ORANGE OIL, SPANISH COLORLESS
CAS	8028-48-6
CAS 2	8008-57-9
EINECS	232-433-8
FEMA	2825
TARIFF NUMBER	3301121000
KOSHER CERTIFICATE	AVAILABLE ON REQUEST
FOOD GRADE CERTIFICATE	AVAILABLE ON REQUEST
REACH REGISTRATION NO.	01-2119493353-35

SPECIFICATIONS

ASPECT AT 20°C	CLEAR MOBILE LIQUID
COLOUR	COLORLESS
ODOUR	CITRIC, FRESH, SWEET, JUICY
TASTE	AROMATIC
DENSITY AT 20°C (g / ml)	0,835 - 0,850
DENSITY 25/25	-
REFRACTIVE INDEX nD20	1,4650 - 1,4750
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	85,00 / 115,00
BOILING POINT (°C)	176 - 180
MELTING POINT (°C)	
FLASH POINT (°C)	47,00
ASSAY (% GC)	LIMONENE: APPROX. 95%
ACID VALUE (mg KOH/g)	-
SOLUBILITY	INSOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA 100% PURE AND NATURAL PRODUCT

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 BETWEEN 0-5°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.