

## SPECIFICATION SHEET

**VERSION** 1,00 **VERSION DATE 19/09/22 PRINT DATE** 22/12/24

PEPPERMINT OIL BIO **PRODUCT** 

Industrial raw material not intended for direct use. **APPLICATIONS** 

**IUPAC NAME** PEPPERMINT OIL **PLANT OF ORIGIN** Mentha piperita L. **PART OF THE PLANT** FLOWERING TOPS

**SYNONYMS** 

CAS 84082-70-2 CAS 2 8006-90-4 **FINECS** 282-015-4

FFMΔ 2848

**TARIFF NUMBER** 3301241000

**FOOD GRADE CERTIFICATE** AVAILABLE ON REQUEST

**REACH REGISTRATION NO.** 01-2119974601-36

## **SPECIFICATIONS**

ASPECT AT 20°C CLEAR MOBILE LIQUID **COLOUR COLORLESS TO PALE YELLOW ODOUR** MINTY, FRESH, STRONG **TASTE** 

DENSITY AT 20°C (g / ml)

0,890 -0,916

**DENSITY 25/25** 

- 1,4670 1,4550 **REFRACTIVE INDEX nD20** 

**REFRACTIVE INDEX nD25** 

/ -10,00 **OPTICAL ROTATION (°)** -30,00

**BOILING POINT (°C) MELTING POINT (°C)** 

FLASH POINT (°C) 77,00

ASSAY (% GC)

ACID VALUE (mg KOH/g)

**INSOLUBLE IN WATER SOLUBILITY VAPOUR PRESSURE** NOT DETERMINED **OTHER SOLUBILITIES** SOLUBLE 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 36 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 TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.