

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 20/02/20 **PRINT DATE** 16/08/24

PRODUCT JASMINE TEA EXTRACT 830 INDESSO

APPLICATIONS Industrial raw material not intended for direct use.

IUPAC NAMEJASMINE TEA EXTRACT

PLANT OF ORIGIN

PART OF THE PLANT

SYNONYMS

Camellia sinensis & Jasminum sambac

CAS 84650-60-2
CAS 2 91770-14-8
EINECS 283-519-7
EINECS 2 294-797-4

TARIFF NUMBER 2101202000

KOSHER CERTIFICATE AVAILABLE ON REQUEST **FOOD GRADE CERTIFICATE** AVAILABLE ON REQUEST

REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)

SPECIFICATIONS

ASPECT AT 20°C POWDER

COLOUR BROWN TO YELLOW ODOUR TE DE JAZMIN

TASTE

DENSITY AT 20°C (g / ml)
DENSITY 25/25

REFRACTIVE INDEX nD20 REFRACTIVE INDEX nD25 OPTICAL ROTATION (°) /

BOILING POINT (°C)

MELTING POINT (°C)

FLASH POINT (°C) 101,00

ASSAY (% GC)

ACID VALUE (mg KOH/g) -

SOLUBILITY SOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATAMOISTURE CONTENT: < 7,0%

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 12 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

IT IS RECOMMENDED TO KEEP IT REFRIGERATED

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.