

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 17/07/24

PRODUCT NUTMEG EO
APPLICATIONS Industrial raw material not intended for direct use.
IUPAC NAME NUTMEG OIL
PLANT OF ORIGIN Myristica fragrans nuts.
PART OF THE PLANT NUTS
SYNONYMS

CAS 84082-68-8
CAS 2 8008-45-5
EINECS 282-013-3

FEMA 2793
TARIFF NUMBER 3301294900

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. Not available. Substance lawfully placed in the EU market before 1 June 2018.

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID
COLOUR PALE YELLOW
ODOUR WARM, SPICY, BALSAM, WOODY, AROMATIC
TASTE
DENSITY AT 20°C (g / ml) 0,866 - 0,929
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4700 - 1,4900
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) 2,50 / 16,50
BOILING POINT (°C) -
MELTING POINT (°C)
FLASH POINT (°C) 48,00
ASSAY (% GC) -
ACID VALUE (mg KOH/g) -
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA IT CONTAINS LESS THAN 2,184% OF SAFROL AND LESS THAN 0,228% OF METHYLEUGENOL.

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.

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.