

SPECIFICATION SHEET

VERSION	1,00	VERSION DATE	19/09/22	PRINT DATE	20/05/24
PRODUCT	NUTMEG OLEORESIN SYNTHITE				
APPLICATIONS	Industrial raw material not intended for direct use.				
IUPAC NAME	NUTMEG OLEORESIN				
PLANT OF ORIGIN	Myristica fragrans. (Family: Myristicaceae)				
PART OF THE PLANT	DRIED SEEDS				
SYNONYMS					
CAS	84082-68-8				
CAS 2	8008-45-5				
EINECS	282-013-3				
TARIFF NUMBER	3302109000				
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	LIQUID
COLOUR	LIGHT AMBER TO REDDISH-BROWN
ODOUR	AROMATIC,PENETRATING,CAMPHORACEOUS
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)	52,00
ASSAY (% GC)	
ACID VALUE (mg KOH/g)	
SOLUBILITY	INSOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA	RESIDUAL SOLVENT: 20 ppm max. - VOLATILE OIL: 40-48 mL/100g
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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.