

## SPECIFICATION SHEET

**VERSION** 3,00 **VERSION DATE** 19/09/22 **PRINT DATE** 20/05/24

PRODUCT BAY OIL

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

IUPAC NAME BAY OI

PLANT OF ORIGIN Pimenta Racemosa (Mill) J.W. Moore

PART OF THE PLANT LEAVES

**SYNONYMS** 

CAS 85085-61-6
CAS 2 8006-78-8
EINECS 285-385-5

**FEMA** 2121

**TARIFF NUMBER** 3301294900

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

**REACH REGISTRATION NO.** On request. REACH and non-REACH material available for this product.

## **SPECIFICATIONS**

ASPECT AT 20°C CLEAR MOBILE LIQUID

**COLOUR** ORANGE TO BROWNISH ORANGE

**ODOUR** SPICY, BALSAMIC

**TASTE** 

**DENSITY AT 20°C (g / ml)** 0,945 - 0,984

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,5060 - 1,5200

REFRACTIVE INDEX nD25
OPTICAL ROTATION (°)

BOILING POINT (°C)

MELTING POINT (°C)

**FLASH POINT (°C)** 46,00 **ASSAY (% GC)** -

ACID VALUE (mg KOH/g) -

SOLUBILITYINSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE 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 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

STORAGE TEMPERATURE RECOMMENDED < 18‡C

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.