

## **SPECIFICATION SHEET**

**VERSION** 6,00 **VERSION DATE** 09/06/21 **PRINT DATE** 19/05/24

PRODUCT ORANGE OIL BITTER

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

IUPAC NAMEORANGE OIL BITTERPLANT OF ORIGINCitrus aurantium L.

PART OF THE PLANT PEEL

**SYNONYMS** 

CAS 72968-50-4
CAS 2 68916-04-1
EINECS 277-143-2

**FEMA** 2823

TARIFF NUMBER 3301121000

**KOSHER CERTIFICATE** AVAILABLE ON REQUEST **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 YELLOW TO DARK YELLOW
ODOUR ORANGE PEEL, CITRICO, FRESCO

**TASTE** 

**DENSITY AT 20°C (g / ml)** 0,842 - 0,850

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,4700 - 1,4750

**REFRACTIVE INDEX nD25** 

**OPTICAL ROTATION (°)** 88,00 / 98,00

BOILING POINT (°C) MELTING POINT (°C) FLASH POINT (°C) 47,00
ASSAY (% GC) ACID VALUE (mg KOH/g) -

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

OTHER TECHNICAL DATA PEROXIDE INDEX < 20 mmol/L

## 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 8-12°C. PURGE HEADSPACE WITH NITROGEN.

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.