

## **SPECIFICATION SHEET**

VERSION 1,00	VERSION DATE 19/09/22	PRINT DATE	21/12/24
PRODUCT	PEPPERMINT OIL BIO		
APPLICATIONS	Industrial raw material not intended for direct use.		
IUPAC NAME	PEPPERMINT OIL		
PLANT OF ORIGIN	Mentha piperita L.		
PART OF THE PLANT	FLOWERING TOPS		
SYNONYMS			
CAS	84082-70-2		
CAS 2	8006-90-4		
EINECS	282-015-4		
FEMA	2848		
TARIFF NUMBER	3301241000		
FOOD GRADE CERTIFICA	ATE AVAILABLE ON REQUEST		
<b>REACH REGISTRATION N</b>	<b>C</b>		

## SPECIFICATIONS

ASPECT AT 20°C	CLEAR MOBILE LIQUID
COLOUR	COLORLESS TO PALE YELLOW
ODOUR	MINTY, FRESH, STRONG
TASTE	
DENSITY AT 20°C (g / ml)	0,890 - 0,916
DENSITY 25/25	-
<b>REFRACTIVE INDEX nD20</b>	1,4550 - 1,4670
<b>REFRACTIVE INDEX nD25</b>	-
<b>OPTICAL ROTATION (°)</b>	-30,00 / -10,00
BOILING POINT (°C)	
MELTING POINT (°C)	
FLASH POINT (°C)	77,00
ASSAY (% GC)	
ACID VALUE (mg KOH/g)	
SOLUBILITY	INSOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	SOLUBLE 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 36 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.