

SPECIFICATION SHEET

VERSION 2,00 **VERSION DATE** 19/09/22 **PRINT DATE** 15/01/25

PRODUCT ANISE OIL

APPLICATIONS Industrial raw material not intended for direct use.

IUPAC NAME ANISE OIL

PLANT OF ORIGIN Pimpinella anisum L.
PART OF THE PLANT FRUITS, SEEDS

SYNONYMS

CAS 84775-42-8
CAS 2 8007-70-3
EINECS 283-872-7

FEMA 2094

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/SOLID

COLOUR YELLOW ODOUR SWEET, ANISE

TASTE SWEET, SOFT, MILD FLAVOR

DENSITY AT 20°C (g / ml) 0,975 - 0,985

DENSITY 25/25

REFRACTIVE INDEX nD20 1,5500 - 1,5600

REFRACTIVE INDEX nD25

OPTICAL ROTATION (°) -3,00 / 1,00

BOILING POINT (°C)

MELTING POINT (°C)APROX. 20FLASH POINT (°C)83,00

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 12 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

KEEP IN A PLACE AT TEMPERATURE BETWEEN 20 AND 30 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.