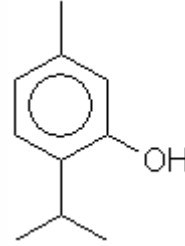


SPECIFICATION SHEET

VERSION	3,00	VERSION DATE	29/09/21	PRINT DATE	17/07/24
PRODUCT	THYMOL NATURAL (EX-AJOWAN OIL)				
APPLICATIONS	Industrial raw material not intended for direct use.				
IUPAC NAME	1-METHYL-3-HYDROXY-4-ISOPROPYLBENZENE				
SYNONYMS	3-HIDROXY-1-METHYL-4-ISOPROPYLBENZENE, 2-ISOPROPYL-5-METHYLPHENOL				
PLANT OF ORIGIN	Trachyspermum ammi				
PART OF THE PLANT	SEEDS				
FORMULA	C10 H14 O				
MOLECULAR WEIGHT	150,00				
CAS	89-83-8				
EINECS	201-944-8				
FEMA	3066				
TARIFF NUMBER	2907199090				
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	CRYSTALLINE SOLID
COLOUR	COLORLESS TO WHITE OR YELLOW
ODOUR	SPICY, WARM, THYME-LIKE, MEDICINAL
TASTE	STRONG, SPICY, THYME LIKE, PHENOLIC
DENSITY AT 20°C (g / ml)	-
DENSITY 25/25	-
REFRACTIVE INDEX nD20	-
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	/
BOILING POINT (°C)	233 (1013 mbar)
MELTING POINT (°C)	49 - 51
FLASH POINT (°C)	116,00
ASSAY (% GC)	> 98
ACID VALUE (mg KOH/g)	-
SOLUBILITY	SOLUBILITY IN WATER: 1,4 g/L (40°C)
VAPOUR PRESSURE	2,5 mbar (50°C)
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL. 1:2 IN ETHANOL 80°

OTHER TECHNICAL DATA THIS PRODUCT CAN BE IN FORM OF BIG CRYSTALS WHICH CAN BE COLORLESS OR PALE YELLOW. IF THE CRYSTALS ARE BROKEN INTO LITTLE CRYSTALS, THEN THEY APPEAR AS WHITE.

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. IT IS RECOMMENDED TO STORAGE AT 2-4°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.