

## SPECIFICATION SHEET

**VERSION** 1,00 **VERSION DATE** 16/03/21 **PRINT DATE** 17/05/24

PRODUCT NUTMEG OIL INDESSO 8531

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

IUPAC NAMENUTMEG OILPLANT OF ORIGINMyristica fragans

PART OF THE PLANT NUTS

**SYNONYMS** 

CAS 84082-68-8
CAS 2 8008-45-5
EINECS 282-013-3

**FEMA** 2793

**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** COLORLESS TO PALE YELLOW

**ODOUR** SPICY, WARM

**TASTE** 

**DENSITY AT 20°C (g / ml)** 0,877 - 0,907

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,4740 - 1,4880

REFRACTIVE INDEX nD25

**OPTICAL ROTATION (°)** 8,00 / 30,00

BOILING POINT (°C)

MELTING POINT (°C)

**FLASH POINT (°C)** 40,00 **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.

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.