

SPECIFICATION SHEET

VERSION 2,00	VERSION DATE 19/09/22	PRINT DATE	17/05/24
PRODUCT APPLICATIONS IUPAC NAME PLANT OF ORIGIN PART OF THE PLANT SYNONYMS	GINGER OLEORESIN SYNTHITE 4010000376 Industrial raw material not intended for direct use. GINGER OLEORESIN Zingiber officinale Rosc. (Family: Zingiberaceae) DRIED RHIZOMAS		
CAS CAS 2 EINECS EINECS 2 FEMA TARIFF NUMBER KOSHER CERTIFICATE FOOD GRADE CERTIFIC REACH REGISTRATION		ACH)	

SPECIFICATIONS

ASPECT AT 20°C	VISCOUS LIQUID	
COLOUR	DARK BROWN	
ODOUR	WARM, SWEET, STRONG, AROMATIC	
TASTE	SHARP, PUNGENT, SPICY	
DENSITY AT 20°C (g / ml)	-	
DENSITY 25/25	-	
REFRACTIVE INDEX nD20	-	
REFRACTIVE INDEX nD25	-	
OPTICAL ROTATION (°)	1	
BOILING POINT (°C)	-	
MELTING POINT (°C)	-	
FLASH POINT (°C)	79,00	
ASSAY (% GC)	-	
ACID VALUE (mg KOH/g)	-	
SOLUBILITY	SOLUBLE IN WATER	
VAPOUR PRESSURE	NOT DETERMINED	
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL	

OTHER TECHNICAL DATA

VOLATILE OIL: 15-18 mL/100 g - IT CONTAINS POLYSORBATE 80 (E433)

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.