

## **SPECIFICATION SHEET**

VERSION 1,00	<b>VERSION DATE</b> 19/09/22	PRINT DATE	17/05/24
PRODUCT APPLICATIONS IUPAC NAME PLANT OF ORIGIN PART OF THE PLANT SYNONYMS	GARLIC OLEORESIN SYNTHITE 40100004 Industrial raw material not intended for direct use. GARLIC OLEORESIN Allium sativum L. (Family: Liliaceae) BULBS	14 (GLC1008)	
CAS CAS 2 EINECS	8008-99-9 8000-78-0 232-371-1		
FEMA TARIFF NUMBER KOSHER CERTIFICATE FOOD GRADE CERTIFIC REACH REGISTRATION		f REACH)	

## SPECIFICATIONS

ASPECT AT 20°C	LIQUID		
COLOUR	YELLOWISH BROWN		
ODOUR	GARLIC, STRONG, SULPHURACEOUS		
TASTE			
DENSITY AT 20°C (g / ml)	1,000 - 1,200		
DENSITY 25/25	-		
REFRACTIVE INDEX nD20	-		
REFRACTIVE INDEX nD25	<u>.</u>		
<b>OPTICAL ROTATION (°)</b>	1		
BOILING POINT (°C)	-		
MELTING POINT (°C)			
FLASH POINT (°C)	100,00		
ASSAY (% GC)			
ACID VALUE (mg KOH/g)			
SOLUBILITY	INSOLUBLE IN WATER, SOLUBLE IN FIXED OILS		
VAPOUR PRESSURE	NOT DETERMINED		
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL		
OTHER TECHNICAL DATA	ADDITIVE: REFINED SUNFLOWER OIL: 85-95% - GARLIC OIL: 5-15%		

## **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.