

## **SPECIFICATION SHEET**

**VERSION** 5,00 **VERSION DATE** 19/09/22 **PRINT DATE** 18/05/24

PRODUCT HING OIL

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

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**PLANT OF ORIGIN** Ferula assafoetida L.

PART OF THE PLANT GUM RESIN FROM DE ROOTS

SYNONYMS ASAFETIDA

CAS 90028-70-9
CAS 2 9000-04-8
EINECS 289-863-4

**FEMA** 2108

**TARIFF NUMBER** 3301294900

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

**REACH REGISTRATION NO.** Exempt from registration (imported/manufactured < 1 ton/year)

## **SPECIFICATIONS**

ASPECT AT 20°C CLEAR MOBILE LIQUID

COLOUR PALE YELLOW ODOUR ONION, GARLIC

**TASTE** 

**DENSITY AT 20°C (g / ml)** 0,910 - 0,930

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,4900 - 1,5100

REFRACTIVE INDEX nD25

**OPTICAL ROTATION (°)** -17,00 / 5,00

BOILING POINT (°C)

MELTING POINT (°C)

FLASH POINT (°C) 55,00

ASSAY (% GC) 
ACID VALUE (mg KOH/g) -

SOLUBILITY

VAPOUR 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.