

SPECIFICATION SHEET

VERSION 2,00 **VERSION DATE** 17/07/24 **PRINT DATE** 21/12/24

PRODUCT NUTMEG OLEORESIN
APPLICATIONS Industrial raw material not intended for direct use.
IUPAC NAME NUTMEG OLEORESIN
PLANT OF ORIGIN Myristica fragrans. (Family: Myristicaceae)
PART OF THE PLANT DRIED SEEDS
SYNONYMS

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

TARIFF NUMBER 3302109000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)

SPECIFICATIONS

ASPECT AT 20°C LIQUID/PASTE
COLOUR LIGHT AMBER TO REDDISH-BROWN
ODOUR AROMATIC,PENETRATING,CAMPHORACEOUS
TASTE

DENSITY AT 20°C (g / ml) -
DENSITY 25/25 -
REFRACTIVE INDEX nD20 -
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C) -
MELTING POINT (°C)
FLASH POINT (°C) 52,00
ASSAY (% GC)
ACID VALUE (mg KOH/g)

SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA RESIDUAL SOLVENT: 20 ppm max. - VOLATILE OIL: 40-48 mL/100g

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.