

## SPECIFICATION SHEET

**VERSION** 1,00 **VERSION DATE** 01/03/21 **PRINT DATE** 22/12/24

PRODUCT GINGER OIL FRESH, MADAGASCAR BIO
APPLICATIONS Industrial raw material not intended for direct use.

IUPAC NAMEGINGER OILPLANT OF ORIGINZingiber officinalePART OF THE PLANTRHIZOMES & ROOTS

**SYNONYMS** 

CAS 84696-15-1
CAS 2 8007-08-7
EINECS 283-634-2

**FEMA** 2522

**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 YELLOW TO YELLOW-BROWN
ODOUR SPICY, AROMATIC, SWEET

**TASTE** 

**DENSITY AT 20°C (g / ml)** 0,870 - 0,885

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,4880 - 1,4940

REFRACTIVE INDEX nD25

**OPTICAL ROTATION (°)** -30,00 / -15,00

BOILING POINT (°C) 
MELTING POINT (°C) 
FLASH POINT (°C) 68,00

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

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