

## SPECIFICATION SHEET

**VERSION** 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 21/12/24

**PRODUCT** ORIGANUM OIL, SPANISH

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

IUPAC NAME ORIGANUM OIL

**PLANT OF ORIGIN** Thymus capitatus Hoffm. et Link

PART OF THE PLANT FLOWERING TOPS

**SYNONYMS** 

CAS 90131-59-2 CAS 2 8007-11-2 EINECS 290-371-7

**FEMA** 2828

**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 FROM YELLOW TO BROWN

ODOUR STRONG, HERBAL, AROMATIC

TASTE CHARACTERISTIC, SPICY

**DENSITY AT 20°C (g / ml)** 0,935 - 0,960

DENSITY 25/25

**REFRACTIVE INDEX nD20** 1,5000 - 1,5150

REFRACTIVE INDEX nD25

**OPTICAL ROTATION (°)** -3,00 / 3,00

BOILING POINT (°C)

MELTING POINT (°C)

**FLASH POINT (°C)** 67,00

ASSAY (% GC) PHENOL CONTENTS: 60-75%

ACID VALUE (mg KOH/g) -

SOLUBILITYINSOLUBLE IN WATERVAPOUR 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.