

## **SPECIFICATION SHEET**

VERSION 1,00	VERSION DATE 16/03/21	PRINT DATE	21/12/24
PRODUCT	NUTMEG OIL INDESSO 8531		
APPLICATIONS	Industrial raw material not intended for direct use.		
IUPAC NAME	NUTMEG OIL		
PLANT OF ORIGIN	Myristica fragans		
PART OF THE PLANT	NUTS		
SYNONYMS			
CAS	84082-68-8		
CAS 2	8008-45-5		
EINECS	282-013-3		
FEMA	2793		
TARIFF NUMBER	3301294900		
FOOD GRADE CERTIFIC	ATE 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	COLORLI	COLORLESS TO PALE YELLOW	
ODOUR	SPICY, V	SPICY, WARM	
TASTE			
DENSITY AT 20°C (g / ml)	0,877	- 0,907	
DENSITY 25/25		-	
<b>REFRACTIVE INDEX nD20</b>	1,4740	- 1,4880	
<b>REFRACTIVE INDEX nD25</b>		-	
OPTICAL ROTATION (°)	8,00	/ 30,00	
BOILING POINT (°C)	-		
MELTING POINT (°C)			
FLASH POINT (°C)	40,00		
ASSAY (% GC)	-		
ACID VALUE (mg KOH/g)	-		
SOLUBILITY	INSOLUE	INSOLUBLE IN WATER	
VAPOUR PRESSURE	NOT DET	NOT DETERMINED	
OTHER SOLUBILITIES	SOLUBLE	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.