

SPECIFICATION SHEET

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

PEPPERMINT OIL BIO **PRODUCT**

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

IUPAC NAME PEPPERMINT OIL **PLANT OF ORIGIN** Mentha piperita L. **PART OF THE PLANT** FLOWERING TOPS

SYNONYMS

CAS 84082-70-2 CAS 2 8006-90-4 **FINECS** 282-015-4

FFMΔ 2848

TARIFF NUMBER 3301241000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

REACH REGISTRATION NO. 01-2119974601-36

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID **COLOUR COLORLESS TO PALE YELLOW ODOUR** MINTY, FRESH, STRONG **TASTE**

DENSITY AT 20°C (g / ml)

0,890 -0,916

DENSITY 25/25

- 1,4670 1,4550 **REFRACTIVE INDEX nD20**

REFRACTIVE INDEX nD25

/ -10,00 **OPTICAL ROTATION (°)** -30,00

BOILING POINT (°C) MELTING POINT (°C)

FLASH POINT (°C) 77,00

ASSAY (% GC)

ACID VALUE (mg KOH/g)

INSOLUBLE IN WATER SOLUBILITY 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 36 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.